

HIRUZTA PARCELA N°1.7 RED TXAKOLI 2021

LIMITED EDITION – 1,300 BOTTLES

This wine is a modern red Txakoli made from the autochthonous Hondarrabi Beltza grape variety, grown in our own vineyards in Hondarrabia, Basque Country. It is a red wine that reflects the complete personality of this variety.

DESIGNATION OF ORIGIN: Getariako Txakolina

PLOT: Parcela N° 1.7 is a 1.7ha plot located in the winery surroundings on the slopes of Mount Jaizkibel. It has a clay like soil arising from calcareous marlstones with fragments of limestone.

VARIETY: 100% Hondarrabi Beltza

VINTAGE: 2021

TYPE: Red Txakoli. Limited edition – 1,300 bottles.

ALCOHOL VOLUME: 12,5%

PROCESS: It was made 100% from the autochthonous Hondarrabi Beltza grape, collected and transported in small boxes. The destemmed and crushed harvest was fermented in a small tank. Once alcoholic fermentation was complete the wine was transferred to the barrels for malo-lactic fermentation. It remained 11 months on lees in used 500 litre barrels of French oak to preserve the Hondarrabi Beltza grape characteristics. It was bottled in October 2022 with no clarification or stabilisation treatment.

VINTAGE 2021: The harvest started in September, the usual date for this task at Hiruzta. Flowering was good although somewhat later than other years. Summer was cool in comparison to the previous. Because it rained less than other summers, the grape maintained a good healthy state. Due to the weather improvement in October, grape picking could be extended under the best conditions. As a result, the 2021 vintage comes with optimum performance and great quality grapes.

TASTING NOTES: It has a cherry red colour with intense red and black fruit aromas where strawberry and cassis stand out. Its balsamic depth with earthy character offers top quality vegetable notes. Very fresh and balanced in the mouth, it has a prolonged aftertaste full of variety aromas typical of the Hondarrabi Beltza.

GASTRONOMY: Semi-mature and mild cheeses, cold cured meats, white meat and pulse vegetable stews. Serving temperature: 15-17°C. Store in a cool dark place, away from light and free of strange smells. Ready to drink now, with good evolution in the bottle for the next 2 years.

