

# HIRUZTA BEREZIA 2022

## WINE TASTING SPEC SHEET



**Hiruzta Berezia** is a contemporary-style Txakoli made from the Hondarrabi Zuri grape grown at the winery's own vineyards in Hondarribia. This Txakoli expresses the nature of the soil where the grapes are grown at the estate, which, together with the unique mild Atlantic climate, ensures a characterful and highly original wine that combines tradition with modernity.

**DENOMINATION OF ORIGIN:** Getariako Txakolina

**VINEYARD:** The winery's own 17 ha. vineyard is located in the surroundings of the winery itself, at the foothills of Jaizkibel Mountain. It is oriented towards south which protects it from the wind and damp of the nearby Cantabrian sea, thereby enjoying excellent sunshine. Trellis grown vineyard using double Guyot training system. Plantation layout: 2,60 x 1,40 (2.750 strains/hectare). The plot has a clay like soil arising from calcareous marlstones with fragments of limestone.

**VARIETY:** 100% Hondarrabi Zuri.

**HARVEST:** 2022

**TYPE:** White Txakoli aged on the lees.

**ALCOHOL BY VOLUME:** 13%

**VINTAGE 2022:** After a dry winter, spring brought the usual rains for the season including the odd snowfall at low altitudes, resulting in early onset of the bud break and blossoming together with a good ripening. Summer was one of the driest and hottest in recent decades. However, thanks to the spring and August rainfall, plants had sufficient reserves to achieve good ripening. The harvest began in September around 10 days earlier than usual in Hondarribia. The grapes reached the winery in perfect conditions with good grading and a slightly lower than usual acidity, enabling the production of well-balanced Txakolis with good body. Our 2022 harvest offers optimal performance with grapes of great quality.

**PROCESS:** Grapes selected for harvesting at a small Hondarrabi Zuri vineyard with the finest maturing conditions and loaded into small crates. Destemming and crushing, followed by gentle pressing. Cold racking at 8/10 °C. Fermentation at a controlled temperature of between 16 and 18 °C. Aged on the lees in tanks for four months and stirred without aeration once a week. Gentle clarification and stabilisation. Sterile filtration and bottling.

**TASTING NOTES:** with a pleasant greenish, pale yellow colour, it has intense aromas of white fruit (apple), citrus (grapefruit), and also subtle floral hints. Very fresh in the mouth with a well-integrated acidity, and the full-bodied quality associated with this variety, enhanced by the ageing on the lees. Long, enveloping, aromatic and very persistent finish.

**FOOD PAIRING:** Appetisers, hors d'oeuvres, mild cheeses, shellfish, fish, rice and pulses. Serving temperature: 8 to 10 °C. Store in a well-ventilated cool dark place. Good development in the bottle for three to four years.