



# HIRUZTA ROSÉ 2023

## WINETASTING SPEC SHEET

**Hiruzta Rosé** is a modern rosé Txakoli made from the Hondarrabi Zuri and Hondarrabi Beltz grapes grown at the winery's own vineyards in Hondarribia.

**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. 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 1.20 (3,200 strains/hectare). The plot has a clay like soil arising from calcareous marlstones with fragments of limestone.

**VARIETY:** 75% Hondarrabi Beltza. 25% Hondarrabi Zuri.

**HARVEST:** 2023

**TYPE:** Rosé Txakoli

**ALCOHOL BY VOLUME:** 12%

**PROCESS:** Grapes selected for harvesting at the winery's Hondarrabi Beltza and Hondarribia Zuri vineyards, picked and transported in small crates. Destemming and crushing. Maceration in tank for 4 to 6 hours at a temperature of 8°/10°C, followed by straining or bleeding (saignée) of the pink must. This pink must was subsequently mixed with the Hondarrabi Zuri white must. Once free from impurities the musts were fermented at a controlled temperature of between 16 and 18°C. Gentle clarification and stabilisation. Sterile bottling via amicrobic filtration.

**VINTAGE 2023:** In general terms, 2023 was a very wet year during the blossoming period, with an exceptionally rainy spring. This led to the very early onset of Downy Mildew resulting in some production losses. Ripening was excellent and the grapes reached optimum conditions at the end of the harvest, giving rise to highly balanced musts in terms of acidity and grading. The harvest began in September, some 10 days earlier than the usual dates in Hondarribia. The grapes reached the winery in perfect conditions with good grading and acidity, which enabled the production of full-bodied and balanced Txakolis. Although our 2023 harvest has performed less than previous years, the grape is of excellent quality.

**TASTING NOTES:** Redcurrant-pink colour with rich aromas of red and black fruits, such as strawberries, blackberries and black currants, over a citrus background and fine vegetal notes. Very fresh in the mouth with a balanced acidity accentuated by a hint of carbonic gas, offering a pleasing palate and a long, aromatic finish.

**FOOD PAIRING:** Appetisers, hors d'oeuvres, mild and semi-cured cheeses, shellfish, fish, rice, pulses, pasta, cold meats and white meat. Serving temperature: 8° to 10°C. Store in a well-ventilated cool dark place. Good development in the bottle for up to two years.