

HIRUZTA BEREZIA 2023

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 20 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: 2023

TYPE: White Txakoli aged on the lees.

ALCOHOL BY VOLUME: 13%

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.

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.