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THE CLASSIC:

# Xirimiri White

Crisp & delightful. Flavors of green fruit, bright citrus zest and stony minerality. Perfect for raw seafood, shellfish, salad, fried food and pintxos/tapas.

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WINEMAKING:

The grapes are picked by hand in a small case of 15-18kg each, to preserve the quality. Once in the winery the grapes are destemmed and pumped to the press. The must is fermented in a stainless-steel tank at low temperatures between 12-14 °C, in a total absence of oxygen to avoid oxidation and loss of flavor, to express most of the variety Hondarribi zuri. It has been aging on its own lees for ten months, before being bottled.

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TASTING NOTES:

**Colour:** It has an attractive light straw yellow with greenish tones. It is clean and bright.

**Nose:** Noted for its special intensity and elegance, its aroma is reminiscent of white fruits such pears, fresh herbs, and citrus.

**Palate:** The palate is fresh, with a fine needle and light notes saline, but at the same time is complex, long, and silky.

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DATA SHEET:

**Variety:**..... Hondarribi Zuri 80%, Chardonnay 20%  
**T<sup>a</sup> of fermentation:**..... 12-14°C  
**Aging on lees:** ..... 10 month  
**Bottling date:**..... July 2020  
**Alcohol:**..... 12,5%vol  
**Total Acidity:**..... 6 gr(H<sub>2</sub>SO<sub>4</sub>)/l  
**pH:**..... 3,2  
**Temperature of serving:**..... 12°C  
**Winemaker:**..... Maitena Barrero

