
THE SPECIAL:

Xirimiri Rosé

Crisp & delightful. Little rain flavor drops of red berries, bright citrus zest and stony minerality. Perfect for raw seafood, shell fish, salads, fried foods and pintxos/tapas.

WINEMAKING:

The grapes are harvested by hand in a small case of 15-18kg each, to preserve the quality. Each grape variety Hondarribi Beltza and Hondarribi zuri, are vinified separately. Once on the winery, the grapes are destemmed before a short skin contact for 2h and direct pressing, just to take a little bite of color. 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. Once the fermentation is finishing the rosé is blended with 20% of white. The Rose It has been aging on its own lees for 6 months, before being bottled.

TASTING NOTES:

Colour: It has light pink colour. It is clean and bright.

Nose: Clean a very expressive noise, with red berries and spicing notes with citrus flavours.

Palate: The palate is fresh, elegant wine combining roundness and freshness.

DATA SHEET:

Variety:.....Hondarribi Beltza 80%, Hondarribi Zuri 20%
T^a of fermentation:.....12-14°C
Aging on lees:..... 6 month
Bottling date:.....April 2020
Alcohol:.....12,5%vol
Total Acidity:..... 5,8 gr(H₂SO₄)/l
pH:..... 3,3
Temperature of serving:..... 12°C
Winemaker:.....Maitena Barrero

