

Inazio URRUZOLA ·TXAKOLINA·



DO GETARIAKO TXAKOLINA ROSÉ 2023

Our family-owned 14th century estate, Inazio Urruzola, is in Alkiza, the heart of Basque Country. Our family lives here and takes close care of our estate vineyards, as crafting wine is our hobby and our way of life.

Txakoli is a type of fresh wine in the Basque Country. At our estate in the foothills of Mt. Hernio, the ocean breeze comes in from the coast, cuddling the slopes of Mount Hernio, giving our vineyard a remarkable touch. Our estate-grown and terroir-driven wines portray our efforts to live in harmony with nature. This wine is a tribute to the natural expression of our region so defined by Mt. Hernio.



UPC# 0 89832 92148 6
12pk/750ml

APPELLATION: D.O. Getariako

VARIETALS: 50% HondarrAbi Zuri,
50% HondarrAbi Beltza

VINEYARD AND HARVEST: Our vineyards are farmed sustainably in the parra system, or pergolas, creating a natural ventilation. They are 1,200ft. above sea level and located 5 miles from the coastline. The grapes are handpicked from every single plot. Harvest was October 1-8, and Hondarribi Zuri are sourced from the highest altitude vineyards. The resulting fruit is crisp with balanced acidity making a vibrant, low alcohol and unique Txakoli.

VINIFICATION: The grapes are selected and macerated for 2 hours before pressing. The must goes directly to the stainless-steel tanks for 24-30 hours, controlling the temperature to keep it cold enough for fermentation to begin at a low temperature. The selected yeasts are

used to start the process that takes between 10 and 12 days. After fermentation, the wines remain in contact with the lees for 6 weeks. After a cold stabilization and light filtration the wine is bottled and stored for 2 weeks before being released.

TASTING NOTES:

COLOR: Pale pink.

AROMA: Aromas of fresh strawberry with white flower and green touches, intense and long nose.

FLAVOR: Soft mouth and juicy palate, fruity aromas that increase the sensation of crispy mineral and balanced acidity.

TECHNICAL NOTES:

ABV: 11.0% | pH: 3.19 | TA: 6.9 g/L | RS: 3.02 g/L

FOOD PAIRING: Picnics, salads, seafood, oysters, sushi and tapas.

