

Inazio URRUZOLA ·TXAKOLINA·



UPC# 0 89832 21448 8
12pk/750ml

VINIFICATION: Separate fermentation by variety and plot. 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. Selected yeasts are used for start fermentations and take between 10 and 12 days.



DO GETARIKO TXAKOLINA WHITE

Our family-owned 14th century estate, Inazio Urruzola, is located 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.

APPELLATION: D.O. Getariako

VARIETALS:

90% HondarrAbi Zuri
10% Petit Corvou

VINEYARDS 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

HondarrAbi Zuri are sourced from the highest altitude vineyards. The resulting fruit is crisp with balanced acidity making a vibrant, low alcohol and unique Txakoli.

After fermentation the wine stays on lees contact with daily removal for 3-4 weeks. After a cold stabilization and light filtration the wine is bottled and stored for 4 weeks before being released.

TASTING NOTES:

COLOR: Bright and clear pale yellow wine with green reflects.

AROMA: Intense aromas of citrus and white flowers, ripe tropical fruit on the base gives complexity and character.

FLAVOR: Round and mineral mouth with a crispy balanced acidity with low alcohol, makes a vibrant and unique Txakoli.

TECHNICAL NOTES:

ABV: 11.0%

PH: 3.3

TA: 7.2

Sugar level: 3.4

FOOD PAIRING: Shellfish, oysters, anchovies to Indian curries, Thai and Vietnamese dishes. Also perfect as traditional Basque aperitif.

