

Inazio URRUZOLA -TXAKOLINA-



HERNIO TXAKOLINA NATURALA 2022

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 92300 8
6pk/750ml

APPELLATION: D.O. Getariako

VARIETALS: 90% Hondarrabi Zuri,
10% Gros Manseng

VINEYARD: Our estate vineyards are trained in the parra system, or pergolas, creating a natural ventilation so necessary in this humid climate. They are located 1,200ft. above sea level and only 5 miles from the coastline. The grapes are handpicked from every single plot. For Hernio, we use the areas most exposed to the sun, in order to achieve a higher degree of sugar and a more balanced acidity. Winter pruning is done specifically to achieve higher quality and less quantity. Although these plots are managed organically, certification cannot be obtained due to its proximity to other vineyards with limited conventional treatment. Hernio recovers one of the most ancient grapes in the region that is very famous in the south of France, Gros Manseng. This aspect makes Hernio a unique wine in the txakoli denominations. Due to the necessary ripeness levels for this wine, Hernio can happen only in exceptional harvests.

VINIFICATION: Hernio is a wine with minimal intervention in the cellar. It does not have added yeasts or post-fermentation sulphites. To get more volume and work on lessening the naturally sharp acidity, Hernio rests for a minimum of 12 months in stainless steel tanks on its lees. Once bottled, it is held in the cellar for a minimum of 3 months for its final stabilization. The alcohol level is higher in Hernio than our 'regular' Txakolina since the grapes are riper with more natural sugar. This higher sugar level is necessary for a proper spontaneous and complete fermentation. It also assists in stabilization of the finished wine in the absence of sulfites. The wine is bottled unfined, unfiltered, without sulfites and with 2.5 g/L of residual sugar, which is expected to slowly continue to ferment, creating a natural petillance (slight fizz) to the wine as well as showing that the product is natural and 'alive'.

TECHNICAL NOTES:

ABV: 11.5% | pH: 3.3 | TA: 6.5 g/L | RS: 2.5 g/L

TASTING NOTES:

COLOR: Yellow wine with straw notes, bright, and clear.

AROMA: Intense mineral and citrus aromas of the Hondurabi Zuri mingle together with the tropicity of Gros Manseng.

FLAVOR: Having been in contact with the lees for 12 months, the palate has good volume and complexity. Balanced, round and soft on the palate with an ever so slight carbonation, which provide further mouthfeel and texture.

