

# Gorka Izagirre

D.O. Bizkaiko Txakolina

## G22 2022

On a mission to revitalise the Basque Country and its culture, in 2005, the Azurmendi family – Eneko and his uncle Gorka – created a bold project for Basque gastronomy and wine growing, quickly becoming role models in both areas. From the outset, the aim of this winegrower was to boost the cultivation of indigenous grape varieties to produce unique wines that mirrored the great potential of this magnificent viticultural area. Gorka Izagirre's wines come from their own 42-hectare estate of vineyards that lie on steep slopes that sometimes reach more than 30% of inclination. Only the Hondarrabi Zuri, Hondarrabi Zerratia and Hondarrabi Beltza grape varieties are planted, which grow in very small bunches and weigh, on average, only 80 to 100 gr. These types of grapes are scarce and very concentrated. The family is the largest producer and owns the largest plantation of Hondarrabi Zerratia and Beltza in the world with 22ha.

### The harvest

An unusually warm winter and fine weather brought with it one of the earliest bud breaks we can remember. Despite the fact that we had a complicated beginning of spring with a lot of rain, by the time of flowering the weather had changed, being excellent and obtaining an exceptional fruit set. We enjoyed a summer with above-normal temperatures and the lack of rainfall meant that the harvest was brought forward, with the harvest beginning on September 12. Despite a faster than expected ripening cycle, the balance between acidity and ripeness was excellent. The grapes entered the winery with perfect parameters for vinification, which was carried out without any incident.

### Vinification

De-stemmed clusters are kept in a container filled with carbon dioxide at 14°C for the berries to macerate before fermentation. After a 12-hour maceration, the must is carefully pressed in bladder presses and then stabilised statically for 36 hours at 10°C in an inert environment and the purest part of the must is separated to ferment at 14°C. Following alcoholic fermentation, the wine is racked and tasted.

### The ageing

While the fine lees are still suspended in the wine, "sur-lie" ageing begins and lasts eight months. Bâtonnage, or stirring of the lees, is done once a day during the first three months, and then less frequently until the ageing is over. At the end of the ageing process, the yeast cells are removed and the wine undergoes a process of clarification and cleaning that takes 4 months. G22 by Gorka Izagirre is bottled after 12 months of the grapes harvesting and fully matures in 6 months before being released.

### Tasting notes

**Colour:** Clean, iridescent, with an extremely elegant presence. With yellow adornments and intense, bright-green hues that highlight its freshness.

**Nose:** First sensation is pear, ripe apple and grapefruit, leading to a secondary sensory level of complexity combining white flower essences with hints of lemon balm, lime blossom, white nettle, and fennel seeds.

**Palate:** It is full and dense. The nice, full fruit sensation always allows space for floral and balsamic essences on the after taste. Very complex.

**Food pairing:** It can be a perfect aperitif wine but where it shines is on the table, accompanying seafood, fish with powerful sauces and even meats.

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GORKAIZAGIRRE



## Technical data

Varietals	100% Hondarrabi Zerratia.
Vine Age	15 Years Average
Fermentation Temperature	12°C
Fermentation & Maceration Period	4 months.
Time in Bottle	12 months minimum.
Alcohol content (vol)	13,5 % vol.
Acidity total (gr/l)	6.72 gr/L
pH	3.16
SO2 free (mg/l)	24 mg/L
Total Sulphites (mg/L)	189 mg/l
Residual sugar (gr/l)	2.6 gr/L
Suggested serving temperature	10-12°C
Winemaker	José Ramón Calvo.

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