

Gorka Izagirre

D.O. Bizkaiko Txakolina

G22 2023

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

2023 has been a rather unstable vintage, with a rainy spring that brought with it mildew, which attacked the plants, reducing production from the beginning of the cycle. We had good flowering, especially in the Hondarrabi Zerratia, and the subsequent fruit maturation was optimal. In the month of July ripening slowed down, with many cloudy days and some rain, however August arrived, and everything changed. The sun and heat were the protagonists, causing the grapes to return to a good ripening rate. The storms of the first week of September made it difficult to start the harvest that we began on September 14th. From then on, the weather was good with clear skies and cold nights that made it possible for the end of the harvest to be excellent. A complex year full of contrasts

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

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| 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% vol. |
| Acidity total (gr/l) | 6.78 gr/L |
| pH | 3.4 |
| SO2 free (mg/l) | 25 mg/L |
| Total Sulphites (mg/L) | 127 mg/l |
| Residual sugar (gr/l) | 1.6 gr/L |
| Suggested serving temperature | 10-12°C |
| Winemaker | José Ramón Calvo. |