

# Gorka Izagirre

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## Gorka Izagirre 2024

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.

### Vinification

The must is 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

To make this Gorka Izagirre, the variety Hondarrabi Zerratia undergoes sur-lie ageing for approximately 3-4 months to give the wine weight and length on the palate. Once the ageing is over, the final coupage is performed to ensure all the wine to be bottled is homogeneous. The ensuing gradual process of cleaning and bottling of the Basque white wine lasts for an entire year.

### Tasting notes

**Colour:** Nice, yellow straw-coloured, with a green shine and metallic iridescence.

**Nose:** A highly intense aroma. It combines a base of fresh apple and a balsamic essence wrapped with touches of linden flower and a subtle hint of citrus.

**Palate:** It has perfectly integrated acidity, which leaves you with a slightly tart and pleasant aftertaste. Very lively with body, long finish.

**Food pairing:** Due to its versatility and special characteristics, this wine is ideal to accompany all types of grilled fish, cheeses, sausages and rice.

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GORKAIZAGIRRE



## Technical data

Varietals	50% Hondarrabi Zerratia, 50% Hondarrabi Zuri.
Vine Age	10 Years Average.
Fermentation Temperature	28°C
Fermentation & Maceration Period	3-4 months.
Time in Bottle	Minimum 6 Months.
Alcohol content (vol)	13% vol
Acidity total (gr/l)	7,08 g/L
pH	3.41
SO2 free (mg/l)	25mg/L
Total Sulphites (mg/L)	123
Residual sugar (gr/l)	2,3 g/L
Suggested serving temperature	10-12°C
Winemaker	José Ramón Calvo.