

Gorka Izagirre

D.O. Bizkaiko Txakolina

Arima 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 tiny golden late harvest berries to macerate before-fermentation. After a 12-hour maceration, the must is carefully pressed in bladder presses before it is stabilised statically for 36 hours at 10°C in an inert environment. After, it is transferred to 500 litre casks of new French oak from the Allary Tonnellerie in France, where the must of cold fermented at 12°C in a slow process that leads to a delicate balance of alcohol, sweetness and acidity. The larger barrel size also limits the influence of the oak and results in a better integrated wine.

The ageing

Once the winemaker determines, the fermentation process is interrupted, and the wine is allowed to age on the lees in barrels for 6 months under strict control to prevent fermentation from resuming. Following frequent tastings, the winemaker determines the ideal time to stop stirring the lees and the wine is transferred to stainless steel deposits where a series of careful racking's take place in an inert environment until the wine is perfectly clean. Nearly one year after harvest, ARIMA by Gorka Izagirre is bottled and stored for ageing, where the wine reaches an exceptional level of maturity and complexity.

Tasting notes

Colour: Bright yellow, elegant and spotless presence. It leaves a good glycerine presence on the glass, with slow tear detachment.

Nose: Noble aromas blend with very ripe fruit and caramelized sweet spice and cinnamon. On a secondary level, there are touches of honey wrapped in citrus and essences of daffodil and acacia. It has a high aromatic density.

Palate: Silky and embracing. A gourmand, fruit and herbal sensation that releases a spectacular acidity ensuring a superb future evolution full of crystallised fruit and honey.

Food pairing: ARIMA is usually paired with desserts and makes an excellent companion to have in after-lunch or after-dinner conversations; however, it goes well with foie gras, truffles, and fine cheese platters as well.



AR A E X
Grands
Spanish Fine Wines



GORKAIZAGIRRE

Technical data

Varietals	100% Hondarribi Zerratia
Vine Age	10 Years Average
Fermentation Temperature	12°C
Fermentation & Maceration Period	18 days
Time in Barrel	3 Months
Time in Bottle	6 months minimum
Alcohol content (vol)	12,00% vol.
Acidity total (gr/l)	6.71gr/l
pH	3.29
SO2 free (mg/l)	14mg/l
Residual sugar (gr/l)	85gr/l
Suggested serving temperature	10-12°C
Winemaker	José Ramón Calvo



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