

Gorka Izagirre

D.O. Bizkaiko Txakolina

ILUN 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

100% Hondarrabi Beltza. ILUN is the most recent creation of Gorka Izagirre, a unique red wine. Made entirely with the little-known, indigenous variety, Hondarrabi Beltza, it stands out for its freshness, uniqueness and pure Atlantic character. ILUN meaning 'dark' and 'god of the night' in the Basque language, transports us to a little-known part of the world of txakoli; to a place that was forgotten, and that is gradually recovering its place. ILUN was bottled on April 17, 2020, obtaining only 4.317 0.75l bottles.

Tasting notes

Colour: Light in colour, it has a cherry red color with a beautiful violet rim. It has a high aromatic intensity, marking from the beginning the typicality of the variety and its Atlantic origin.

Nose: Its herbaceous nature is covered by aromas of red fruits such as currants, raspberries and with an elegant and spicy point.

Palate: On the fore-palate it's light and very friendly, with a smooth and velvety mid-palate. The perfectly balanced mouth feel is full of red fruit and herbaceous flavours with a fresh balsamic finish.

Food pairing: It is perfect with sausages, white meats and fish due to its high acidity. A wine that will surprise you also with any kind of spicy foods.



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GORKAIZAGIRRE

Technical data

Varietals	100% Hondarrabi Beltza
Vine Age	18 Years Average
Fermentation Temperature	12°C
Fermentation & Maceration Period	23 days
Alcohol content (vol)	13 % vol.
Acidity total (gr/l)	5,32 gr/l
pH	3.74
SO2 free (mg/l)	14 mg/l
Total Sulphites (mg/L)	129
Residual sugar (gr/l)	0,6 g/L
Suggested serving temperature	14-16°C
Winemaker	José Ramón Calvo