

Gorka Izagirre

D.O. Bizkaiko Txakolina

UIXAR 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

Uixar is a special txakoli, a foretaste of the future. Made with grapes of the Hondarrabi Zerratia (80%) and Hondarrabi Zuri (20%) varieties grown in 5 small vineyards that add up to just over 3 hectares and are distributed throughout the Etxano area, in the municipality of Amorebieta. UIXAR represents the evolution of txakoli from fresh wine to a complex and long-lived wine. Low production vines grown on steep south-facing slopes give us tiny grapes that are elaborated with care to obtain all their richness. A work with the fine lees gives it a complexity and a body hitherto unknown in our txakolis. 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 UIXAR 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.

Tasting notes

Colour: Straw-yellow in color and greenish reflections, the nose is presented with a fresh entry, with citrus fruits accompanied by white stone fruit and apple, all surrounded by elegant white flowers.

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: In the mouth it enters full, refreshing and at the same time round. We find again all the elements that we had enjoyed on the nose. Long and persistent, on the palate it leaves us a light touch of dried fruit, an excellently integrated bitterness that awa

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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Spanish Fine Wines



GORKAIZAGIRRE

Technical data

Varietals	80% Hondarribi Zerratia, 20% Hondarribi Zuri
Vine Age	10 Years Average.
Fermentation Temperature	14°C
Fermentation & Maceration Period	1 month.
Time in Bottle	Minimum 6 Months.
Alcohol content (vol)	12% vol
Acidity total (gr/l)	6,26 g/L
pH	3.27
SO2 free (mg/l)	95 mg/L
Residual sugar (gr/l)	1,3 g/L
Suggested serving temperature	10-12°C
Winemaker	José Ramón Calvo.