

ITCHSMENDI

ORIGIN

D.O. Bizkaiko Txakolina Gernika | País Vasco (Basque County), Spain

DESIGNATION

'7'

VARIETIES

80% Hondarrabi Zuri, 20% Riesling

ALCOHOL

13.5%

VINEYARD

Incorporating a wide range of soils and microclimates from estate-farmed vineyards.

All of Itsasmendi's vineyards carry an Integrated Production Certification – an agricultural system using natural production mechanisms, resources and techniques to ensure sustainability. Additionally, they have ECO Certified vineyards (a more rigorous implementation of Organic) and are working to incorporate biodynamics in specific sites.

Estate Overview:

Under Vine: 17 vineyards totaling 37 ha

Soil Types: Superficial limestone soils on

on the coast and deeper clay soils inland

(91.5 ac)

PROCESS

Grapes are fermented with skins and aged on the lees for 6 months in stainless steel. The skin inclusion and aging process give the wine a fuller mouthfeel, rounder body, and the potential to develop with age.

Made to express the unique characteristics of

mixed with limestone, margolimestone, lutitas(shale), sand and slate.

Varieties: Hondarrabi Zuri (40.7 ac), Hondarrabi Zuri Zerratie (37 ac), Izkiriot Handia (3.7 ac), Riesling (4.9 ac), Hondarrabi Beltza & Pinot Noir (5 ac).

TASTING

each vineyard, '7' delivers a mosaic of white fruits, mixed florals, grapefruit, chamomile, and mineral. The palate opens quite full-bodied and rich, but settles as zesty acidity and structure

gains control on the finish.

Vine Planting & Density: Trellis sytem at 2,200 - 2600 vines per hectare (890 - 1050 vines per ac).

