

# ITSASMENDI



## Estate Overview :

**Under Vine :** 17 vineyards totaling 37 ha (91.5 ac)

**Soil Types :** Superficial limestone soils on the coast and deeper clay soils inland mixed with limestone, margolimestone, lutitas(shale), sand and slate.

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

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

## ORIGIN

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

## DESIGNATION

BatBERRI Txakoli ' Orange Wine'

## VARIETIES

100% Hondarrabi Zuri

## ALCOHOL

12%

## VINEYARD

From a select block of Hondarrabi zuri grown at nearly 1,000 feet above sea level.

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.

## PROCESS

This skin-contact Txakoli is harvested from a fully mature, high-elevation plot at the end of harvest. The fruit undergoes whole-cluster carbonic maceration spontaneously with no added sulfur in stainless steel, truncated cone vats. Second stage fermentation occurs after destemming.

## TASTING

Slightly opaque with colors of muted orange and coral pink. A grip of tannins on the palate aligns nicely with the smoky aromas and red fruit flavors. The long finish maintains a satisfying freshness.