

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 system at 2,200 - 2600 vines per hectare (890 - 1050 vines per ac).

ORIGIN

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

DESIGNATION

Eklipse

VARIETIES

75% Pinot Noir, 25% Hondarrabi Beltza

ALCOHOL

13.5%

VINEYARD

Sourced from two parcels on clay and limestone soils. The 20 year-old vines are situated within a Cantabrian holm oak grove.

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

Fermented in conical stainless steel tanks, promoting skin contact and color extraction. Aging for 10 months in a single 2,000 liter French oak cask lends oxidative balance and structure to this unique Basque red.

TASTING

Pale ruby in color, Eklipse exhibits bright aromas of red cherries, violets, and a streak of minerality. The palate is fresh and light-bodied, high in acidity and complex through the finish. The natural brightness of this red makes it extremely versatile with food; pair with roasted chicken, fresh pasta, grilled vegetables, and light meat dishes.