

# 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

Txakoli

## VARIETIES

60% Hondarrabi Zuri, 40% Hondarrabi Zuri Zerratie

## ALCOHOL

12%

## 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.

## PROCESS

Each parcel is harvested and vinified separately in stainless steel tanks with the final components being blended prior to bottling. As a testament to the vineyard and climate diversity, the fruit for this wine is harvested over a lengthy three week period.

## TASTING

A young, fruit-forward Txakoli that's pleasurable and balanced with a fresh acidity. The slight bitterness on the finish is a pleasing characteristic of this variety. Energetic with flavors of lemon drops and grapefruit.