

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), Izkiriot 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

Urezti Dulce 'Late Harvest'

VARIETIES

Hondarrabi Zuri and Izkiriot Handi

ALCOHOL

12.5%

VINEYARD

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

In the same style as the well-known wines of Sauternes, Barsac, and Jurançon, the grapes for Urezti are over-ripened on the vines and harvested throughout November. The extended hang-time naturally concentrates the grape's sugar and acid. After fermentation, the wine spends a brief time maturing in new 225 liter French oak barrels.

TASTING

Vibrant, golden-yellow with a bouquet that highlights its complexity. Aromas of orange peel, pear, wax, and honey combine with toast and spice notes from its short time maturing in barrel. Time in bottle has evolved the palate, which is sweet and unctuous with enough acidity to provide balance. A perfect match for almond cookies, biscotti, or savory pates.