

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

Vermut | Vermouth

VARIETIES

100% Hondarrabi Zuri

PROCESS

The Hondarrabi Zuri base wine is fermented with its skins and aged for 4 years in 600-liter French oak barrels.

Select botanicals came from our aromatic garden in the heart of the Urdaibai Biosphere Reserve and semi-sweetened with honey from a local producer.

TASTING

Reddish mahogany, with orange reflections. Complex aroma that combines spicy aging notes conferred by the 4 years of aging in French oak barrels with hints of stone fruit from the skin-contact of the base wine.

Offers botanical highlights of wormwood and anise, subtle citrus notes of orange peel, and sweet touches of cinnamon. The palate is fresh, and unctuous with a velvety palate.

Delivers a great balance between the bitterness of the base wine spontaneously fermented with its skins and the citrus, spicy and herbaceous botanicals. Stimulating aromatic expression with a bitter accent on the finish typical with Hondarrabi Zuri.