

INAZIO URRUZOLA



BASQUETRONOMY

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GETARIAKO TXAKOLINA

The Txakoli Inazio Urruzola project was born in the Garaikoetxea farmhouse, from the 14th century, listed as Historical Heritage of the Basque Country.

For generations the Garaikoetxea farmhouse has belonged to the Urruzola family, and today it continues to be so

This hamlet has been a place of reference in the valley Arana from Alkiza, since the structure of the farmhouse is based on the wooden press, which historically has pressed the apples of all the farmhouses in the valley to produce cider

TXAKOLI

INAZIO URRUZOLA



BASQUETRONOMY

WHITE

Hand picked grapes from every single plot. Grapes are coming from our own vineyards 8 km. Our own vineyards are 350 Mts above the sea level inland. Our vineyards are farmed sustainably. Hand picked grapes from Pergola vineyards.

Separately fermentation by variety and plot. Grapes are selected and destemmed before pressing. Must goes directly to decanting stainless steel tank with temperature control for cold settling. After 24 to 30 hours the must is rack to stainless steel fermentation tanks to start fermentation under low temperatures. Selected yeast are use for start fermentations which takes between 10 and 12 days.

After fermentation the wines stays on lees contact with daily removal for 3 to 4 weeks. After a cold stabilization and light filtration the wine is bottled and store for 4 weeks before be released.

TASTING NOTES

Bright and clear pale yellow wine with green reflects. Intense aromas of lemon, lime and white flowers, ripe tropical fruit on the base gives complexity and character. Round and mineral mouth with a crispy balanced acidity with low alcohol, makes a vibrant and unique Txakoli.

D.O Txakoli Getaria

80% Hondarrabi Zuri

80% Hondarrabi Zuri 15% Chardonnay 5% Petit Corvou

750ml

11% vol

About 75.000 bottles

INAZIO URRUZOLA



BASQUETRONOMY

ROSE

The grapes are collected by hand from each of the plots. The grapes come from own vineyards located 8km from the coast and from other cultivators that are located on the shores of the Cantabrian Sea. Our vineyards are at 350m above sea level, and the other companions are at no more than 90mm above sea level.

The grapes are selected and macerated for 2 hours before pressing. The must goes directly to the stainless steel tank controlling the temperature to keep it cold for decanting. After 24 to 30 hours the must is rack to the stainless steel fermentation tanks to begin fermentation at low temperatures. The selected yeasts are used to start the fermentations that need between 10 and 12 days. After fermentation, the wines remain in contact with the Lees for 6 weeks. After a cold stabilization and light filtration the wine is bottled and stored for 2 weeks before being released.

TASTING NOTES

Pale pink Color of Provence. Aromas of fresh strawberry with white flower and green touches, intense and long nose. Soft mouth and juicy palate, fruity aromas that increase the sensation of crispy mineral and balanced acidity.

D.O Txakoli Getaria

50% Hondarrabi Zuri

50% Hondarrabi Zuri 50% Hondarrabi Beltza

750ml

11% vol

About 15.000 bottles

INAZIO URRUZOLA



BASQUETRONOMY

JUANITA

From the beginning of the vinification, a different treatment is given to the grapes harvested especially for the production of the sparkling wine. once the grapes are pressed, fermentation begins in a separate tank that, once finished, the wine remains on its lees for 12 months.

Once this period is over, it is re-fermented and it is fermented in the bottle adding yeasts again and the bottles are kept for 12 months using the traditional champanoise method. has no added sugars making it a brut nature

TASTING NOTES

It is a very refreshing wine with points of acidity in mouth, white flower and saline. it has volume and enough fat to give the wine consistency. It is a brut nature so it is dry. Perfect to pair with fish and dishes that require minerality and freshness

D.O Txakoli Getaria

100% Hondarrabi Zuri

Entirely Hondarrabi Zuri

750ml

12% vol

About 4,000 bottles

INAZIO URRUZOLA



BASQUETRONOMY

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ERNIO (WHITE)

The Txakoli Ernio is the jewel of the Inazio Urruzola Winery with a maximum production of 1,000 bottles.

Due to the proximity of the sea and the Atlantic climate, they create a special wine whose grapes are hand-picked from each of the plots of the vineyards closest to the coast.

This txakoli is made up of 80% Hondarribi Zuri; 10% Chardonnay and another 10% petit corvou

After fermentation in stainless steel tanks, this txakoli remains in contact with lees for 12 months, being later bottled and stored for a minimum of 4 weeks before going on the market

TASTING NOTES

A yellow wine with straw notes, bright and clear. Intense mineral and citrus aromas that stand out together with the topicality of the Chardonnay.

In contact with lees for 12 months, providing volume and personality to the wine.

Balanced, round and smooth on the palate. Natural wine, unfiltered and unsulfited.

D.O Txakoli Getaria

80% Hondarribi Zuri

80% Hondarribi Zuri 10% Chardonnay 10% Petit Corvou

750ml

11.5% vol

1.000 bottles

TXAKOLI