

## BLAI TXAKOLINA



BASQUETRONOMY

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## GETARIAKO TXAKOLINA

Enjoy a day of sailing and a scuba dive in our Cantabrian... a climb up the mountain and a visit to one of our villages... sit at a restaurant table, have a beer and go to one of our txakolindegis or cider houses... .is what gives us the most satisfaction.

The Blai project collects everything we feel: The passion for the sea, the pride of our land and the pleasure of gastronomy, is reflected in each of our wines

Guillermo Castaños, after decades as an oenological advisor and member of various professional tasting committees, together with Ion de María, for years a scholar and brewer of craft beer, decide to take this first step in the BLAI Project.

Carolina Kutz Garaizabal joins the project to bring balance to this journey. With his knowledge in sensory analysis and hospitality, and his experience in the field of business commercial relations, the Blai triangle is completed.

TXAKOLI

# BLAI TXAKOLINA



BASQUETRONOMY

# VAN GOGH (WHITE)

Made with grape from the vineyards of Getaria (close to the sea) 80% and vineyards of Oñati (inland) 20%, both of them 100% Hondarrabi Zuri variety with early ripeness in order to highlight its freshness.

It is carried out under extreme control of temperature and aged on lees for 3 months. Then it is cleaned, stablished and bottled.

## TASTING NOTES

White Blai features a txakoli with white fruit flavors and citric sparkles, and, of course, firm acidity and fine bubbles.

D.O Txakoli Getaria

100% Hondarrabi Zuri

100% Hondarrabi Zuri

750ml

11,5% vol

About 25.000 bottles

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TXAKOLI

# BLAI TXAKOLINA



BASQUETRONOMY

# WARHOL (ROSE)

Made with grape from the vineyards of Getaria (close to the sea) 30% Hondarrabi Zuri and 70% Hondarrabi Beltza varieties with early ripeness in order to highlight its freshness and achieve a pale pink color during the pressing.

It is carried out under extreme control of temperature and aged on lees for 3 months. Then it is cleaned, stabilized and bottled.

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## TASTING NOTES

Rose Blai features a txakoli with white fruit fragrance, red berry flavors, herbal sparkles, and, of course, firm acidity, mild astringency and fine bubbles.

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D.O Txakoli Getaria

50% Hondarrabi Zuri

50% Hondarrabi beltza

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750ml

11,5% vol

About 4.000 bottles

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TXAKOLI

# BLAI TXAKOLINA



# ITSAS APARRA (SPARKLING)

Made with grape from vineyards of Oñati (inland), 100% Hondarrabi Zuri variety with early ripeness in order to highlight its freshness.

Carried out as Blai Zuri txakolina, the fermentation is stopped at the accurate moment in order to get the remaining sugar that will be re-fermented in the bottle during the traditional sparkling process, once it is cleaned. Blai Itsas-aparra remains "in rhyme" for 9 months, in horizontal position during the re-fermentation and aging process in the bottle, until the sensory and physicochemical analysis are proper to make the "disgorging" and the last and final capping.

### TASTING NOTES

Itsas aparra features a sparkling txakoli with white fruit mature flavors and bakery sparkles, and, of course, firm acidity and, fine and persistent bubbles.

D.O Txakoli Getaria	90% Hondarrabi Zuri	
90% Hondarrabi Zuri 10% Riesling		
750ml	12,5% vol	About 75.000 bottles

# BLAI TXAKOLINA



BASQUETRONOMY

# LICHTENSTEIN (RED)

The wine is made from Hondarrabi Beltza, a black grape variety. The grapes are sourced from vineyards located near the sea in Getaria.

The semi-late maturation of the Hondarrabi Beltza grapes is designed to enhance their ripeness, resulting in rich red fruit flavors, depth, and vibrant color.

The winemaking process begins with carbonic semi-maceration, with temperature control maintained below 23°C. The incubation and fermentation period lasts for 15 days, with daily punching down of the cap during the first 8 days to extract color and flavor. The wine is then aged in wood for three months, adding complexity and subtle oak influences. Progressive decanting is employed to clarify the wine naturally, without filtration.

### TASTING NOTES

Intense and very vivid purple color.

Aromas of cassis and balsamic herbs, with a subtle wooden background.

Balanced mouth with firm and slightly astringent acidity.

D.O Txakoli Getaria	100% Hondarrabi Beltza	
Entirely Hondarrabi Beltza		
750ml	11% vol	About 75.000 bottles

# BLAI TXAKOLINA



# BASQUETRONOMY

# SAKONA (WHITE)

The wine is primarily composed of Hondarrabi Zuri, a white grape making up 95% of the blend, with the remaining 5% consisting of Riesling, another white grape.

The grapes are sourced from two distinct locations: Getaria, where the vineyards are situated near the sea, and Oñati, where trellised vineyards are nestled under the mountains.

The winemaking process begins with cold maceration for four days, followed by fermentation with strict temperature control to ensure optimal conditions. The wine is then aged on lees for five months, contributing to its complexity and depth. Additionally, it undergoes aging in French wood for three months at 30% HZ, adding subtle oak influences. The final step involves a coupage of different batches to achieve the desired blend.

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## TASTING NOTES

Intense tone yellow. Aroma of white and tropical fruit, and a noble wood background.

Wide and unctuous mouth, which shallow acidity and fine very creamy bubbles.

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D.O Txakoli Getaria

95% Hondarrabi Zuri

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95% Hondarrabi Zuri 5% Riesling

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750ml

11% vol

About 5.000 bottles

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# BLAI TXAKOLINA



BASQUETRONOMY

# GAUGUIN (ORANGE)

The wine is made entirely from Hondarrabi Zuri, a white grape variety.

The grapes come from vineyards in Getaria, situated near the sea, and from organic trellised vineyards in the same town.

The grapes undergo semi-early maturation to accentuate ripe fruit flavors and floral notes.

The winemaking process starts with cold maceration for four days. Fermentation occurs on the skins with daily pounding to enhance extraction. Wild yeasts and "No Sach" techniques are used to promote natural fermentation. The wine is aged on lees for five months, contributing to its complexity and texture. The final blend is achieved through coupage of different batches. Importantly, the wine is not sulphited, allowing for a more natural expression.

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### TASTING NOTES

Intense tone yellow.

Earthy aroma, hints of forest, resins and balsamic herbs.

Wide and unctuous mouth with hints of evolution and aging.

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D.O Txakoli Getaria

100% Hondarrabi Zuri

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750ml

11% vol

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