

HASIBERRIAK



BASQUETRONOMY

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BIZKAIAKO TXAKOLINA

Hasi Berriak is a Txakoli micro-winery located in the Urdaibai Biosphere Reserve.

The objective is to pamper the soil, pamper the vine, measure and interpret to work in an ecological and reasoned way.

Our method is unique and produces singular wines from very limited productions.

The txakolis that we produce show the full potential of the native grapes pampered by the saline contributions from the nearby sea and from a land rich in minerals with a privileged terroir.

Biodynamics and ancestral cultural practices are worked in a respectful way, taking care of the biodiversity of the area. We work the vegetable covers of our vineyards free of herbicides and pesticides.

We mainly work with ecological and biodynamic products. In the winery, the work is carried out based on the lunar calendar, maintaining the maximum expression of our txakolis.

With creative vinification in the cellar, the result is txakolis with a more serious and mature style.

TXAKOLI

HASIBERRIAK



BASQUETRONOMY

MENPE (ORGANIC)

Fresh and light Txakoli, with a long and harmonious finish. With saline contributions from the nearby sea and a land rich in minerals. A wine with a very pale color and greenish reflections. Clean and bright. A medium-high aromatic intensity in the glass. Notes of green apple, fresh grass, white fruit, citrus stand out. With very pleasant, fresh and clean lemony notes. On the palate, slightly sweet, fresh, light mid palate, elegant, balanced and with good acidity.

Plots located in Mendata and Errigoiti.

D.O Bizkaiako Txakolina

75% Hondarrabi Zuri

75% Hondarrabi Zuri, 25% Hondarrabi Zerratia

750ml

12,5% vol

About 7.741 bottles all numbered

HASIBERRIAK



BASQUETRONOMY

AROTZ (ORGANIC)

Spontaneous fermentation with native yeasts in 600 liter oak barrels and stainless steel tanks. Aged for 10 months in contact with the fine lees with periodic bâtonnage. Bottled without filtration or clarification. The method confers a special character to the wine and is unique within D.O. Bizkaiko Txakolina.

TASTING NOTES

Golden yellow with bright reflections along the edge. Toasted aromas integrated with pear and green apple and white flowers, with very light notes of vanilla in the background. An elegant and delicate wine with a finely integrated touch of oak that gives it volume, softness and complexity.

Vineyard located in Nekezolo.

D.O Bizkaiako Txakolina

75% Hondarrabi Zuri

20% Hondarrabi Zuri Zerratia, 75% Hondarrabi Zuri, 5% Other varieties (Riesling, Chardonnay, Sauvignon Blanc).

750ml

13% vol

About 900 bottles all numbered

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TXAKOLI

HASIBERRIAK



BASQUETRONOMY

NEKAZARI (ORGANIC)

Spontaneous fermentation with native yeasts in red clay amphora and stainless steel tanks. Aged for 10 months on fine lees with periodic bâtonnage. Bottled without filtration or clarification. The method confers a special character to the wine and is unique within D.O. Bizkaiko Txakolina.

TASTING NOTES

Pale yellow with a golden edge. Notes of white fruit, ripe pear, dry grass and white flowers. Lightly sweet, balanced and complex. Lightly sweet and silky with a pleasant finish. Flavorful, balanced and complex at the same time.

Vineyard located in Nekezolo

D.O Bizkaiako Txakolina

75% Hondarrabi Zuri

20% Hondarrabi Zuri Zerratia, 75% Hondarrabi Zuri, 5% Other varieties (Riesling, Chardonnay, Sauvignon Blanc).

750ml

12,5% vol

About 900 bottles all numbered

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BASQUETRONOMY

BASERRITAR (ORGANIC)

Whole bunches undergo spontaneous fermentation with native yeasts with the objective being a more Burgundian style that highlights the qualities of the land in balance with the varietal expression. Aged for 10 months in contact with the fine lees with periodic bâtonnage and a controlled oxidation. Bottled without filtration or clarification. The method confers a special character to the wine and is unique within D.O. Bizkaiko Txakolina.

TASTING NOTES

Long, expressive, voluminous and very fresh with notes of wild herbs, ripe fruit, and fine lees. It is fresh and fruity with a touch of salinity. A very complex yet balanced wine.

Vineyard located in Nekezolo.

D.O Bizkaiako Txakolina

75% Hondarrabi Zuri

20% Hondarrabi Zuri Zerratia, 75% Hondarrabi Zuri, 5% Other varieties (Riesling, Chardonnay, Sauvignon Blanc).

750ml

13% vol

About 900 bottles all numbered

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TXAKOLI

HASIBERRIAK



BASQUETRONOMY

SAREGIN TXAKOLIÑA (SPARKLING)

Saregin is a sparkling wine made using the ancestral method by the winery Hasi Berriak, an organic winery that follows biodynamic principles and uses only indigenous yeasts.

TASTING NOTES

On the nose, Saregin enchants with aromas of white fruit, complemented by hints of citrus and subtle bakery notes. On the palate, it offers fine bubbles that deliver a sip with substantial volume, resulting in a vibrant and enduring finish.

D.O Bizkaiako Txakolina |

750ml |

13% vol |

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TXAKOLI