

GURE AHALEGINAK



BASQUETRONOMY

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BIZKAIAKO TXAKOLINA



Gure Ahaleginak is a family winery nestled in a beautiful location surrounded by its own vineyards in Orduña, the only city in the lordship of Biscay.

Situated at an altitude of 314 meters, the climate is influenced by sunny days that are not excessively hot and cool nights.

Orduña is located in the depression formed by the Nervion riverbed, and its deep soils allow the vineyards to produce musts that are harmoniously acidic and sugary.

From here, a full-bodied and excellent quality txakoli is produced using grapes from the family vineyard, ensuring that the entire process takes place without leaving the property.

TXAKOLI

GURE AHALEGINAK



BASQUETRONOMY

GURE AHALEGINAK BLANCO (WHITE)

Gure Ahaleginak is a Basque term meaning "our effort". It gives its name to the first wine of the winery, which began to be produced in the early 90s. It represents the work, effort and perseverance of a family who has carried out the complete process of making their wines: from the field work in the vineyards (assembly of trellises, pruning and cultivation of the vine) to the elaboration, bottling and final distribution.

The grapes are harvested by hand and taken to the winery in baskets of about 16 kilos. There they are destemmed and pressed in a pneumatic press. Once the mosto is obtained, it is transferred to the tanks to be defanged. The fermentation is controlled at 15aC for 20-25 days, and at the end of this process the wine remains with its lees for about 2 months. At this time periodic bâtonnages are made to give volume.

TASTING NOTES

Fresh and fruity nose with white fruit notes (green apple and pear) and a touch of citrus. In the mouth it is balanced, light but with volume. The slight acid-bitter sensations make our wine a young txakoli faithful to what Bizkaiko txakolina represents.

D.O Bizkaiako Txakolina

45% Hondarrabi Zuri zarratia
50% Hondarrabi Zuri
5% Sauvignon Blanc

750ml

12% vol

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TXAKOLI

GURE AHALEGINAK



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FILOXERA (RED)

The first vintage of our red wine was made in 2009, in the midst of the economic crisis. Back in 1878, phylloxera arrived in Europe and with it the greatest crisis in the world of wine. It razed vineyards and left the producers without raw material. With this name, we make a nod to perseverance and the ability to move forward. Opportunities arise from all crises.

The grapes are picked at the end of October. The vineyard is located in Orduña and the mountain shortens the hours of sunshine so the grapes are picked to the limit for maximum ripening. The harvest is done manually in baskets of 16 kilos. Once the grapes arrive at the winery, they are destemmed and deposited in stainless steel, where they ferment spontaneously with their own yeasts. After this process, it is transferred to oak barrels of 225 liters where it remains for about 6 months to spontaneously carry out malolactic fermentation.

Our Filoxera wine is not stabilized or clarified.

TASTING NOTES

Garnet red of medium-low layer, black fruit on a vegetal and balsamic background that gives way to toasted tones and mineral notes. Light and fresh mouth of silky tannin and soft notes of very assembled wood.

D.O Bizkaiko Txakolina

100% Hondarrabi Beltza

750ml

12% vol

GURE AHALEGINAK



BASQUETRONOMY

MIRENE (WHITE)

Miren and Irene, the two eldest daughters of Arkaitz, the winemaker, lend their names to Mirene. Just as two daughters are raised differently, this wine evolves according to the life stage and learning of its creator. It is a quality white wine, ever-changing, and the result of accumulated experience year after year.

The label is inspired by illustrations that the two girls drew during the pandemic. The colors also have a personal touch: green is Miren's favorite, and pink is Irene's.

The grapes are harvested from the most special part of the winery's vineyards, which feature shallow, south-facing soils. The grapes are handpicked into 16-kilogram baskets. Once at the winery, the grapes are destemmed and undergo spontaneous fermentation with their skins. After fermentation, part of the wine is transferred to 500-liter French oak barrels while another part remains in stainless steel tanks for 9 months, where bâtonnage with the lees (dead yeast) is performed. Mirene is neither stabilized nor clarified.

TASTING NOTES

Mirene exhibits aromas of quince and citrus with mineral notes and fennel. On the palate, it is unctuous with good structure, featuring flavors of citrus peel and nuts, characterized by the skin contact and oak aging. This wine has volume, balanced acidity, and a long finish.

D.O Bizkaiako Txakolina

100% Hondarrabi Zuri

750ml

12% vol

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BASQUETRONOMY

ANA (WHITE)

Ana is the youngest of the family and gives her name to the last wine of the season, our Uztagoiena or late harvest. This wine is made with the last grapes that are collected in the vineyard. Just as Ana was the last to arrive in the family, this wine is drunk at the end of a good meal. The label also refers to autumn, the time when this cabo grape is harvested without leaving the property.

The grapes are harvested at the beginning of November, exhausting the cycle of the vine to the maximum. In this way the grapes lose a lot of weight, the sugars are concentrated and we get an overripe fruit. The harvest is done by hand in boxes of 10 kilos. Once in the winery, the grapes are pressed and the must undergoes spontaneous fermentation in stainless steel tanks, where it remains until we find the balance between sugar, acidity and alcohol. At that time, the cold fermentation is interrupted and it is given a short passage through the barrel in search of complexity and longevity. Our Uztagoiena is not clarified or stabilized.

TASTING NOTES

Ana shows aromas of sweet quince, stone fruit, honey and hints of citrus. On the palate it presents itself with volume, unctuous, delicate, with a fine fruity sweetness that is very fresh and integrated.

D.O Bizkaiako Txakolina

90% Hondarrabi Zuri zerratia

90% Hondarrabi Zuri 10% Gross Manseng

750ml

12% vol

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TXAKOLI