

MAGALARTE LEZAMA



BASQUETRONOMY

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BIZKAIKO TXAKOLINA



Father and son develop this project of 9 hectares of vineyard located in the Greater Bilbao region, in the heart of the Txorierri Valley, specifically in Lezama.

The loamy-clay soils of the south-facing slopes support our vines of native varieties “Hondarribi Zuri” and “Hondarribi Zuri Zerratia” as well as our minority varieties such as “Petit Manning” and “Riesling”.

TXAKOLI

MAGALARTE LEZAMA



BASQUETRONOMY

EUP (WHITE)

The plot selection for LEZAMA features vineyards with an average age of 15 years. This particular selection includes two grape varieties: Hondarribi Zuri and Hondarribi Zuri Zerratia, which are traditional to the region and known for their distinctive characteristics.

The grapes for this wine are meticulously harvested by hand during a period from September 17 to October 9, ensuring that only the best quality grapes are selected. Following the harvest, the winemaking process involves prefermentation maceration, which helps to extract flavors and aromas from the grape skins. This is followed by pneumatic pressing in an inert atmosphere, a technique that prevents oxidation and preserves the fresh, delicate nuances of the wine.

TASTING NOTES

The wine has a straw yellow appearance with a greenish rim, presenting a clean and bright look. On the nose, it is frank and intense, displaying a strong varietal character with notes of white fruit, aromatic plants, and a balsamic touch of fine herbs. The taste is tasty and fresh, with balanced acidity that enhances its aromas in the mouth.

D.O Bizkaiako Txakolina

Hondarribi Zuri
Hondarribi Zuri Zerratia

750ml

12% vol

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BASQUETRONOMY

AITU (RED)

Located on sandy loam soils on south-facing slopes in Lezama, these vineyards house 1,200 strains of grape. The wine produced is a Red Txakoli from the D.O. Bizkaiko Txakoliña region.

The main grape variety is Hondarrabi Beltza, which constitutes 95% of the vines, with Garnacha making up the remaining 5%. The grapes are hand-harvested between October 10th and 20th.

The wine undergoes 5 months of aging on lees. It has an alcoholic strength of 13.75% by volume, a total tartaric acidity of 5 g/l, and reducing sugars of less than 1 g/l.

TASTING NOTES

In view, the wine exhibits a cherry red color with a violet edge. On the nose, it has a powerful aroma with notes of ripe fruit, spices, and fig compote. The taste is flavorful, with prominent ripe fruit and a fine bitterness. It pairs well with grilled red meats, legumes, poultry, and sausages.

D.O Bizkaiako Txakolina

95% Hondarrabi Beltza
5% Garnacha

750ml

13% vol

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BASQUETRONOMY

EUP BARRIKA (WHITE)

This wine, originating from the D.O. Bizkaiko Txakoliña, is primarily made from the Hondarribia Zuri and Izkiriota Ttipia grape varieties. The grapes for this wine are hand-harvested on October 16th. The process includes pre-fermentation maceration and pneumatic pressing in an inert atmosphere, followed by fermentation and aging for 6 months in French oak bocooy. The resulting wine has an alcoholic strength of 13.65% by volume, a total tartaric acidity of 7.15 g/l, and reducing sugars of less than 1 g/l.

TASTING NOTES

The wine presents a golden yellow color with greenish tones, clean and bright in appearance. On the nose, it is frank and powerful, with standout aromas of fresh white fruit combined with sweet tones from the wood. The taste is unctuous, enveloping, and fresh, enhancing the toasted aromas from the barrel. It is ideal for pairing with vegetables, fish, pasta, and seafood.

D.O Bizkaiako Txakolina

Hondarrabi Zuria and Izkiriota Ttipia

750ml

13% vol

Limited edition of 2.333 bottles

MAGALARTE LEZAMA



BASQUETRONOMY

EUP SOBRE LIAS (WHITE)

The wine produced is a White Txakoliña from the D.O. Bizkaiko Txakolina region, primarily made from the Hondarrabi Zuri grape variety.

The vineyard, Basabilbao, harvests the grapes by hand on October 8th.

The winemaking process includes maceration before fermentation and pneumatic pressing in an inert atmosphere.

The wine undergoes 13 months of aging on fine lees in stainless steel tanks.

It has an alcoholic strength of 13.05% by volume, a total tartaric acidity of 7.75 g/l, and less than 1 g/l of reducing sugars.

TASTING NOTES

The wine appears straw yellow with greenish tones, presenting a clean and bright appearance. On the nose, it is fresh, powerful, and elegant, showcasing aromas of ripe white fruit, balsamic tones, and citrus notes, with additional nuances reminiscent of pastries. The taste is unctuous, fresh, and long, complemented by vibrant acidity. The aftertaste is powerful and persistent.

Pairing: This wine is very versatile and pairs well with a variety of dishes including vegetables, fish, pasta, shellfish, cheeses, and white meats.

D.O Bizkaiko Txakolina

Hondarrabi Zuria

750ml

13% vol

Limited edition of 2,182 bottles