



Gorka Izagirre D.O. Bizkaiko Txakolina

Varieties

50% Hondarribi Zerratia, 50% Hondarribi Zuri.

Type of Wine

White wine aged on its lees.

Analytical Parameters

Alcohol: 13%, Acidity: 7.08 g/l, Residual sugar: 2.36 g/l

Winemaking

To produce this Gorka Izagirre wine, the Hondarribi Zerratia variety undergoes ageing on its lees for 3 to 4 months, adding weight and length on the palate. Once this ageing is complete, the final blend is carried out to ensure overall consistency. This is followed by a gradual clarification and bottling process that extends over an entire year.

Tasting Notes

Colour: Attractive straw-yellow colour with greenish highlights and metallic iridescence.

Nose: Very intense aromas combining a base of fresh apple with balsamic nuances, enhanced by hints of linden blossom and a subtle citrus touch.

Palate: Perfectly integrated acidity, leaving a slightly tangy and pleasant aftertaste. Lively, full-bodied and with a long finish.

Food Pairing

Thanks to its versatility and distinctive character, it is ideal with grilled fish, cheeses, cured meats and rice dishes.

Awards

- 90 Pts. Decanter - 2025 (UK)
- 90 Pts. IWC - 2025 (UK)