



Gorka Izagirre G22 D.O. Bizkaiko Txakolina

Varieties

100% Hondarribi Zerratia.

Type of Wine

White wine aged on its lees.

Analytical Parameters

Alcohol: 13%, Acidity: 6.78 g/l, Residual sugar: 1.60 g/l

Winemaking

While the fine lees remain in suspension, ageing on lees begins and lasts for 8 months. Bâtonnage, or lees stirring, is carried out once a day during the first three months, then less frequently until ageing is complete. At the end of this period, the yeast cells are removed and the wine undergoes a four-month clarification and cleansing process. G22 by Gorka Izagirre is bottled 12 months after harvest and fully matures over a further six months before release.

Tasting Notes

Colour: Clean and iridescent, with an exceptionally elegant appearance. Pale yellow in colour with intense green highlights that enhance its freshness.

Nose: Initial notes of pear, ripe apple and grapefruit, leading to a second layer of sensory complexity combining white flower essences with hints of lemon balm, linden blossom, white nettle and fennel seed.

Palate: Full-bodied and dense. The pleasant, generous fruit character leaves room for floral and balsamic notes on the finish. Highly complex.

Food Pairing

An excellent aperitif wine, though it truly shines at the table, pairing beautifully with shellfish, fish in rich sauces and even meat dishes.

Awards

- 95 Pts. Decanter - 2024 (UK)
- 95 Pts. Atkin - 2024 (UK)
- 92 Pts. Suckling - 2024 (USA)
- 91 Pts. Peñin - 2024 (Spain)