



Gorka Izagirre Zura D.O. Bizkaiko Txakolina

Varieties

100% Hondarribi Zerratia.

Type of Wine

White wine fermented on its lees in French oak barrels.

Analytical Parameters

Alcohol: 13%, Acidity: 6.65 g/l, Residual sugar: 2.99 g/l

Winemaking

The wine spends 42 days in oak barrels on fine lees at the beginning of the vinification process. The production of 42 Zura begins with Hondarribi Zerratia grape must. The clarified must is transferred to fine-grain French oak fermentation barrels from Allary cooperage in France. It undergoes a long cold fermentation before being racked and stored for approximately a further 7 months on its lees in stainless steel tanks. Finally, after a series of rackings and decantations lasting at least another 4 months, the wine is bottled.

Tasting Notes

Colour: Golden with greenish hues on the rim, clean and bright.

Nose: Clean, intense aromas of ripe fruit and citrus, with notes of toasted bread and pastry derived from the subtle and limited contact with oak.

Palate: Powerful and silky, with a broad, ripe core. Notes of citrus and tropical fruit are complemented by delicate smoky, toasted and buttery nuances, all supported by a fresh acidity that promises excellent ageing potential.

Food Pairing

Pairs well with fish, meat and cheeses.

Awards

- MUNDUSVINI GOLD - 2025 (Germany)
- 90 Pts. IWC - 2025 (UK)
- 91 Pts. Decanter - 2025 (UK)