

Zudugarai 2023 Getariako Txakolina White

WineWise Code	SZU-TXW23
Country	Spain
Region	Basque Country
Color/Style	White
Farming Practices	Practicing bio-dynamic
Varieties	100% Hondarrabi Zuri
ABV	11
Residual Sugar	1.1
Acidity	6.72
Closure	DIAM
Case Size	12x750
Pricing	Discountable
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	2-3 weeks
Filtered	Yes
Fining Agents	None
Yeast	Native
Lees Contact/Stirring	Yes, we keep with the lees until the bottling.
Malolactic	No
Added Sulfur	Yes, 50-90 mg/L
Vineyard Name	Zudugarai
Soil Type	Alluvial
Elevation (meters)	<90
Vineyard Aspect	North
Vine Age	40
Yields (hl/ha)	9000
Vine Training	Parral, planting frame 2 x 2.5
Picking	Hand-harvested
Annual Production	15,000 cases

WineWise Notes:

Light, but not slight, the relatively extended lees contact imbues the wine with unexpected persistence. Whole-cluster pressing and fermentation on ambient yeasts lend it a gratifying depth of flavor.

Txakoli lovers know that the rain in Spain falls mainly on the Atlantic coast, and not on the plain! It is no mean feat to overcome the climatic forces arrayed against them, but the Zudugarai family achieves miracles, even within the constraints of the biodynamic methods they employ, to craft simply exemplary wines in Getaria, which is for many the heartland of the Txakoli region.

Notes from the producer:

Txakoli Zudugarai is a family winery where the effort and dedication of three generations is linked to txakoli. Our family directly controls every process, from the selection of the grapes, to the cellars storage. We aim to produce an authentic wine, following tradition and using the latest technologies. The owners of Txakoli Zudugarai (Errasti's brothers, Vicente, J^oMari and Patxi) have a long-standing experience in growing grapes and producing Txakoli, a young, very dry white wine unique to the Basque Country, an experience which stretches back many years before the Getariako Txakolina Designation of Origin was first created in 1989.

Family winery Zudugarai has been making txakoli for more than 75 years. The Zudugarai winery works with the aim of safeguarding txakoli as a unique local product. New techniques and formulas are being introduced in viticulture and production methods with the ultimate aim of seeking to improve the characteristics of txakoli. The aim is not to obtain a drink that is different from the traditional one, but to improve it. The autochthonous varieties Hondarrabi Zuri and Hondarrabi Beltza give our white and rosé txakolis that singularity that differentiates them from the rest of the national and international wines. We like to intervene very little in the production of our txakolis and we have followed the same rule in the production of our sparkling wine. With a very limited and exclusive production, made following the traditional method, we have respected the primary aromas of the Hondarrabi Zuri variety, in order to obtain a sparkling wine that expresses the primary aromas of this variety.

