

# Zudugarai Txakoli 2016



## **Wine Ratings -- This Vintage:**

91 points – Wine & Spirits

90 points – Vinous

## **Wine Ratings -- Earlier Vintages:**

2014: 91 points – Vinous

89 points – Wine Enthusiast

2013: 89 points – Int'l Wine Cellar

2012: 91 points – Wine & Spirits

88 points – Wine Spectator

2011: 90 points – Wine & Spirits

**Bodegas Zudugarai** – The Errasti family has been growing grapes for up to 50 years and selling them locally. They founded their bodega in 1989 when the region received its D.O. status and now make their only wine from their estate grown grapes. The bodega utilizes the latest technological advances throughout their bodega. Their estate vineyards are located on the sunniest side of the rolling hills that also have the strongest winds which help to reduce the effects of the high humidity.

**Label** -- The sailing vessel used for whaling on the front label has a long history in the Basque region. The fisherman found that many traditional wines could not survive the long time they were at sea. Consequently, Txakoli became the wine of choice, because its high acidity gave it a much longer shelf life in the unrefrigerated and other otherwise harsh environment on the sailing ships.

**Grapes** – The Hondarrabi Zuri (Zuri means white in Basque) grapes in the Basque region and used for Zudugarai are unique to the region and are not grown anywhere else in the world. All of the vineyards in the region are characteristically very small.

**Tasting notes:** Pale straw color. Spicy lemon, lime, green apple aromas with some pear. Grapefruit and green apple flavors with minerality. Sharp acidity. Crisp. Floral finish.

**Imported since:** 2012

**Appellation:** Getariako Txakolina

**Composition:** Hondarrabi Zuri

**Soil:** mixture with a very high concentration of clay

**Elevation:** 10 to 300 feet

**Vine Age:** 10 to 40 years

**Yield:** 3.90 tons per acre

**Harvest Dates:** Sept. 19 to Oct. 18 with a selection table

**Fermentation:** 15 days in stainless steel tanks with wild (also referred to as indigenous or natural) yeast

**Aging:** 7 days in bottle

**pH:** 3.17

**Residual Sugar:** 2.0 grams per liter

**Alcohol:** 10.5 %

**UPC:** 7 50428 21817 3

**Region:** The Basque region, located along Spain's northern coast adjacent to France, is the most independent of all Spain's autonomous regions. Densely populated and heavily industrialized, the region is not normally known for wine. Denomination of origin status was granted in 1989, and all of the bodegas and the vineyards throughout the region tend to be very small. Only the indigenous Hondarrabi Zuri and Hondarrabi Beltza varietals are grown.