

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Iñaki Etxeberria*

Appellation *Getariako Txakolina*

Subzone/Locality *Olaberría*

Climate *Atlantic*

Varieties *95% Hondarribi Zuri,
5% Gros Manseng*

Soil *Clay*

Elevation *200-300 meters*

Vine Age *15 years*

Pruning *Cordon*

Farming *Certified organic*

Production *1,400 cases*

Bengoetxe

Txakolina 2018



Established in 2001, **Bengoetxe** is the fulfillment of Iñaki and Rosa Maria Etxeberria's dream to restore their storied estate back to wine growing. Their old farmhouse, pictured on the front-label, sits directly in the middle of their 3.5 hectare vineyard, which is split up into two parts: one running left of the house down a semi-steep slope, the other to the right up a gentle slope. Their vineyard is not plowed and thus teeming with microbial life and flora. They were granted organic certification in 2007, one of only two wine estates to be certified in the Basque Country.

The Etxeberria's town of Olaberría is located in the heart of Idiazabal cheese country, 30 miles inland from San Sebastián. Before civil war and phylloxera, the town produced legendary wines, and they have the records to prove it. In 2008, thanks to extraordinary quality, Bengoetxe was accepted into the **Getariako Txakolina D.O.** The climate here is Atlantic – green, cool, and humid – producing wines with pronounced acidity. Bengoetxe's vineyards possess a slightly warmer microclimate and heavier soils than the coastal producers around Getaria, lending their wines more weight, texture and savory character.

Produced from native Basque grape **Hondarribi Zuri** with a touch of **Gros Manseng**, Bengoetxe's **Txakoli** is fermented with native yeasts in 3,000 liter steel vats and then raised on the lees over the winter, and bottled without captured CO₂ (more akin to Muscadet than Vinho Verde). For the 2018 harvest, they lost 40% of their crop due to a hailstorm in July, and were only able to fill 4 of their 8 vats. The finished wine was bottled unfiltered and unfiltered, with minimal SO₂. It shows lush lemony fruit, notes of grains, smoke, petrol, and chamomile. Bengoetxe is the rare Txakoli that only gets better with age...but why wait!