

# *José Pastor Selections*

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

**Grower** *Iñaki Etxeberria*

**Appellation** *Getariako Txakolina*

**Subzone/Locality** *Olaberria*

**Climate** *Atlantic*

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

**Soil** *Clay*

**Elevation** *200-300 meters*

**Vine Age** *10-15 years*

**Pruning** *Cordon*

**Farming** *Certified organic*

**Production** *4,800 bottles*

***Bengoetxe Txakolina***



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 Olaberria 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.

Only produced in excellent vintages, **Berezia** is fermented with native yeasts in 3,000 liter steel vats, raised on the lees for 1 year with regular battonage, and then further aging in the bottle for added complexity. It is bottled unfiltered and unfiltered, and any residual CO<sub>2</sub> is natural. It is a richer, creamier expression of Txakoli that offers penetrating minerality, piercing acidity, and sublime texture. This is the Spanish equivalent to Cru Muscadet Sur-Lie, and will only improve with bottle aging.