

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 years

Pruning Cordón

Farming Certified organic

Production 1,700 cases

Bengoetxe Txakolina



Established in 2001, **Bengoetxe** is the fulfillment of Iñaki and Rosa María 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.

Produced from 95% Hondarribi Zuri and 5% Gros Manseng, Bengoetxe's **Txakoli** is fermented with native yeasts in 3,000 liter steel vats and then raised on the lees for up to one year. It is bottled unfined and unfiltered and any residual CO₂ is natural. 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!