



BENGOETXE

TXAKOLI

ORIGIN

Olaberria, Getariako, Basque Country, Spain.

VARIETIES

95% Hondarrabi Zuri and 5% Gros Manseng.

VINEYARD

From organically farmed 15-year-old vines planted at 200-300m on clay soils near Olaberria, 30 miles inland from San Sebastián.

VINIFICATION METHOD

The grapes are harvested and destemmed, then pressed to ferment in temperature controlled 3,000L stainless steel tanks with native yeasts. The wine rests in the same vessels over the winter, maturing on its gross lees.

In the fall it is bottled without fining, filtering, and without captured or added CO2 – resulting in a flat wine.

Minimal SO2 is added and only at bottling.



PRODUCER PROFILE

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.