









Ama

SELECTED VINTAGE WHITE

Ama is the latest creation of Gorka Izagirre Winery. A selection of exceptionally ripen Hondarrabi Zerratia grapes harvested the 23rd of October 2015, after the warmest summer at Biscay in many years. **Ama means "mother" in Basque language and brings us back to the origin, the land, the warmth, the strength, the simplicity, the elegance and the exclusivity. A wine making you develop feelings towards and showing a new horizon for the txakoli of Biscay.** A ripen, subtle and enveloping wine delivering a pleasant surprise when tasted.

Production: From tear must, 90% was fermented in stainless steel tanks while the rest, 10% was kept in French-oak fine-grained barrels. **After 2 month with its lees, both wines where blended and kept together in tanks for further 22 month.**

Ama was bottled the 21st of December 2017 and a limited edition of **5160 0.75l bottles and 418 1.5l Magnum bottles were produced.**

 Vineyard: Astoreka. 1.8 hectares	 Yield: 4000 kg/hectare	 Bottling date: 21/12/2017
 Varietal: 100% Hondarrabi Zerratia	 Harvest date: 23/10/2015	 Production: 5160 bottles y 418 Magnum

TASTING NOTE

Deep lemon colour, clean and bright. **The golden nuances are a sign of elegance and reveal the ripeness of the wine.**

Medium plus intensity of flavours, very subtle, displaying white flowers and floral honey. Once the wine breath a few seconds, some gas and stony flavours show up. On the palate the wine is dry silky and round with a nice backbone of acidity. Smoky like aromas, yellow melon and toffee, English cream and lemon tree leaf. Layers on complexity will be developed along the years. **A balanced and surprising wine to understand the limits of txakoli.**

