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# Zura

WHITE WINE

***Zura* was born from the desire to respect the original character of our Hondarrabi Zerratia grapes.**

The must is fermented in a French oak vat with a capacity of 5,000 litres, and, when the fermentation turns into wine, it is bred with its fine lees. The lees are then stirred daily forn 10 months until they reach the perfect blend of fruit, wood and lees.Then it pass to mature in the bottle for long months.

A wine with its own personality, refined and full-bodied, combines perfectly with the most varied dishes. It will grow in nuances and intensity with the passage of time.

**D.O.:** Bizkaiko Txakolina

**Vineyard surface:** 3 hectares

**Average production:** 6.000 kg / hectare

**Varieties:** 100% Hondarrabi Zerratia

**Vineyard average age:** 18 years

**Vineyard:** Urizar

## TASTING NOTE

**Golden-yellow hue with greenish reflections, the nose evokes the clean and intense aromas of ripe white peach and citrus like pink grapefruit, toasted bread, pastry and oak can be also appreciated.** The body is powerful, glycerin with a ripe apple base, citrus and tropical fruit, accompanied by a subtle smoky aroma of toasted butter and delicate acidity. **A characteristic wine with long life and fantastic evolution.**

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