



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 for two months and for a further 8 months in the vat itself. We seek the perfect combination of fruit, wood and lees, so that the wine matures in the bottle for long months.

A wine with its own personality, refined and full-bodied that will grow in nuances and intensity with the passage of time.

It combines perfectly with grilled fish, white meats and smoked cheeses.

Type of wine
Txakoli Berezia

Varieties
100% Hondarrabi Zerratia

Vineyard surface
3 hectare

Vineyard
Urizar

Planting year
2003

Average Production
6.000 kg/hectare

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.

GORKA IZAGIRRE

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