



txakoli wine-Basque Country



HIRUZTA, where Baskoli was born, is not only a winery... it is a philosophy of life.

The name of the winery itself encompasses the very heart of our project.

HIRU(3) UZTA, A THREE-PERSON HARVEST. The brainchild of a father and his two sons, Asensio, Txarli and Angel Rekalde.

Our passion and love of the world of wine was what inspired us to create our own txakoli wineries in one of the most beautiful locations in the Basque Country: Hondarribia. What was once a shared dream is now a reality. A tradition lost in the 17th century which has been recovered thanks to the HIRUZTA project.

MAIN MILESTONES

2007

The Denomination of Origin Getariako Txakolina opened up the possibility of planting and producing txakoli in Gipuzkoa, and this was when we planted our vines in HIRUZTA, kicking off the project.

2012

The winery was opened, with the first 2011 vintage. Specialized importers from more than 20 countries now order from the Hiruzta winery, which has become a reference in wine tourism in the Basque Country.



RIBOLI FAMILY WINES

PROPRIETARY & CONFIDENTIAL | INTENDED SOLELY FOR USE OF ADDRESSED RECIPIENT AND MAY NOT BE REPURPOSED OR REUSED

HISTORY OF THE HONDARRIBIA TXAKOLI

Txakoli is the wine produced in the Basque Country, mainly with the Hondarrabi Zuri variety; a native grape that makes Txakoli stand out from any other wine worldwide. Txakoli has already been produced in Hondarribia for several centuries, the city to which this native grape owes its name. Library documents from the Hondarribia town archives date back to 1186 and show that there were vineyards and gardens in Olearsu at that time. The upper section of the coat of arms of the city from 1604 includes a vine with two bunches of grapes, which indicates the importance of this activity for Hondarribia. What led to the loss of this tradition? Due to its location along the border, Hondarribia suffered many sieges and battles. During this time, the enemy troops would often raze everything and uproot all the plantations. All the vineyards and vines are believed to have been permanently lost in the siege of 1638. In Hiruzta, we are proud to have recovered and revitalized this symbolic cultural heritage for the people of Hondarribia.

HONDARRIBIA

Hondarribia is a picturesque fishing village in the Basque Country that has managed to ensure the preservation of its architecture, history and an important gastronomic culture among its inhabitants. Strolling through its medieval old town allows you to observe beautiful stately homes. Hondarribia is surrounded by mountains and sea, 18 kilometers from San Sebastián and is very close to French Basque towns such as Saint-Jean-de-Luz and Biarritz.

(chalk-oh-lee)



VINEYARD

Very aware that the key to a great wine is to have the best grapes, we strive to take care of the day-to-day of our vineyard. The weather, soil and crop type are the keys to our exceptional “terroir”.

Our trellis-planted vineyard is located in a privileged, south-facing location, with maximum solar radiation and benefiting from the sea breeze from the Jaizkibel cliffs. The native grape, HONDARRABI ZURI, is the most important in our plots. All of this allows us to produce wines with their own particular style.

of Ha: VARIETIES/CROP TYPE: PLANTATION FRAME:

17 ha, integrated production. Hondarrabi Zuri, Hondarrabi Beltza and Gros Manseng. Trellised vineyard.

2.60 x 1.20 (3,200 strains/ hectare Hondarrabi Zuri). 2.60 x 0.90 (4,200 strains/ hectare Hondarrabi Beltza).

SYSTEM OF CONDUCTION: CLIMATE: ORIENTATION: DISTANCE FROM SEA: TYPES OF SOILS:

Double Guyot. Atlantic.

South, southeast and southwest. Maximum sunshine.

500 meters.

Loamy clay soils, slightly sandy at the lowest levels, where roots may reach the bedrock. pH = 7.



17
HECTARES OF
VINEYARD
SURROUNDING
THE WINERY

CONTROL
AND MANAGEMENT
OF THE VINEYARD

ALL
THE PLOTS
ARE
IDENTIFIED



DENOMINATION OF ORIGIN: Getariako Txakolina.

VARIETY: 100% Hondarrabi Zuri

VINEYARD: The winery's own 17 ha. vineyard is located in the surroundings of the winery itself, at the foothills of Jaizkibel Mountain. It is oriented towards the mid-day sun which protects it from the wind and damp of the nearby Cantabrian sea, thereby enjoying excellent sunshine. Trellis grown vineyard using double Guyot training system.

PROCESS: Grapes harvested and transported in small crates. Destemming and crushing followed by rinsing and soft pressing. Cold static settling of the first must at 8 to 10o C. Storage in tanks at a low temperature to maintain the naturally occurring carbonation. Gentle clarification and stabilization. Sterile bottling and filtration though microbial stabilization at a low temperature.

TASTING NOTES: Clean and bright. Pale yellow color with greenish glints against the light. When poured into the glass from a certain height, reveals the presence of tiny carbonation bubbles typically associated with this type of txakoli. Intense aromas of white (pear and apple), citrus (grapefruit) and tropical (pineapple and passion fruit) fruits on the nose, all accentuated by the subtle effervescence of natural carbon dioxide gas. Balanced and fresh in the mouth, it has quite a sharp taste with well-integrated acidity. Agreeable on the palate with hints of citrus and tropical fruits in the aftertaste. Long, aromatic finish.

GASTRONOMY: Appetizers, hors d'oeuvres, mild cheeses, shellfish, fish, rice and pulses. Serving temperature: 8o to 10oC. Store in a well-ventilated cool dark place. Keeps in the bottle for up to two years. No aromatic defects whatsoever derived from the sealing system used.



DENOMINATION OF ORIGIN: Getariako Txakolina.

VARIETY: 55% Hondarrabi Beltza – 45% Hondarrabi Zuri

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PROCESS: Grapes harvested and transported in small crates. Destemming and crushing followed by rinsing and soft pressing. Cold static settling of the first must at 8 to 10o C. Storage in tanks at a low temperature to maintain the naturally occurring carbonation. Gentle clarification and stabilization. Sterile bottling and filtration though microbial stabilization at a low temperature.

TASTING NOTES: Clean and bright. Pale yellow color with greenish glints against the Redcurrant-pink color with rich aromas of red and black fruits, such as strawberries, blackberries and black currants, over a citrus background and fine vegetal notes. Very fresh in the mouth with a balanced acidity accentuated by a hint of carbonic gas, offering a pleasing palate and a long, aromatic finish.

GASTRONOMY: Appetizers, hors d'oeuvres, mild and semi-cured cheeses, shellfish, fish, rice, pulses, pasta, cold meats and white meat. Serving temperature: 8o to 10oC. Store in a well-ventilated cool dark place. Good development in the bottle for up to two years.

