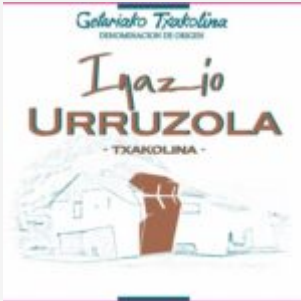


Inazio Urruzola Blanco Getariako Txakolina Spain 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022

GRAPE Hondarrabi Zuri / Blend

GEOGRAPHY Europe

COUNTRY Spain

LARGER REGION Basque Country

SMALLER REGION Txakolina (Arabako, Bizkaiko, Getariako)

Rationale

Anyone who has spent time hopping the tapas bar in the Basque country's San Sebastian knows that in addition to the delicious pintxos (local nomenclature for tapas), the local beverages of choice are dry cider and locally beloved Txacolina- wines made from the Hondarribi family of grapes. They are light, crisp, crunchy- often with a soft prickle in the mouth from a little CO2 and perfect with a range of foods.

Getariako Txakolina or Txakoli de Getaria is a DO wine zone within Pais Vasco (the Basque Country) of northern Spain. This rocky DO is the most important and most eastern of the Basque Country, lying just 18 miles from the French border. The white native Hondarribi Zuri is the main grape variety, accounting for nearly 95 percent of total plantings. The variety is genetically identical to the Courbu grape, found in Jurançon in the southwest French Basque region, where it is usually used in blends with Petit Courbu and Gros Manseng. Hondarribi Zuri wines tend to be moderately aromatic, quite low in alcohol, high in acidity, and can be slightly sparkling, giving them a tingly feel on the palate.

The rustic hamlet that established the Inazio Urruzola estate as an apple press in 1348 still stands, and its landscape has also been stewarded by the same family for 11 generations. The founders of Inazio Urruzola ripped out their apple orchards centuries ago, replacing them with vines planted around 1,000 feet above sea level. The roots of the estate's ensuing winemaking tradition are still strongly present and all wines are estate grown/vinified.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Yellow

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID High

ALCOHOL Med-

PHENOLS None

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Key Lime • Lemon • Lime • Mandarin • Tangerine *Condition: Fresh Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Pear (Asian) *Condition: Fresh*

STONE FRUIT Nectarine (Yellow) • Peach (White) *Condition: Under Ripe / Tart, Fresh*

TROPICAL FRUIT Melon (Green) • Starfruit • Guava • Kiwi *Condition: Under Ripe / Tart, Fresh*

FLORAL Apple Blossom • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

HERBAL Lemon Grass • Thyme • Sorrel • Verbena

OTHER SPICES Ginger Powder

INORGANIC EARTH Mineral / Rock • Chalk / Limestone • Salinity / Seashell

OAK AGING No