



BALEA UNFILTERED

Producer: Txakolindegi Ugabe

Appellation: Bizkaiko Txakolina

Varietals: 80% Hondarrabi Zuri, 20% Petit Courbu (aka Hondarrabi Zuri Zerratie)

Source: 100% estate-grown

ABV: 12.5%

Method: Hand-harvested. Native yeast fermentation in stainless steel. Fermentation is allowed to build pressure leaving a natural spritz. Aged 6 months on the lees, bottled unfiltered.

Flavor Notes and Pairings: Fresh green apple aroma gives way to lemon peel on the pallet with a saline mineral backbone. Though weightier than the typical Getarian txakoli, zippy acidity lends itself to an excellent pairing with poultry and seafood—preferably Cantabrian anchovies or similar-caliber tinned tuna. Also makes for a lovely before dinner glass.

Bizkaya—Smaller Appellation, Bigger Txakolinas:

Just an hour and a half west of DO Getaria near the Basque capital of Bilbao, is the lesser-known DO Bizkaiko Txakolina. Like its neighbor, Bizkaya has a txakoli tradition that goes back to the 1400s, but with some important differences both in terroir and style. It is a more mountainous province and vines, on average, sit at higher elevation. Most estates are also planted 10-20 miles inland whereas they are literally seaside in Getaria. The result is more sun exposure and ultimately riper fruit which is evident in the golden hue, higher alcohol content, and fuller body that Bizkayan txakolis showcase. In general, yield is much less of a priority than it is for the more-discovered and in-demand Getarian txakolis. Rather than being trained up high in a canopy, the vines are closer to the ground, producing about half per hectare as they would otherwise, but maximizing the quality of fruit. Though at least 80% hondarrabi zuri is required by DO Bizkaiko, there is also a tradition of incorporating more aromatic varietals such as Chardonnay, Sauvignon Blanc, and, in the case of Ugabe, Petit Corobou which is known as Hondarrabi Zuri Zerratie in Basque.

About the producer, *Bodega Ugabe*:

Ugaitz Iturbe is the 6th generation producer on his family's farmhouse or *baserri* in the town of Artea, but the first to completely dedicate the estate to winemaking. Working with a mere 2 hectares at 300m elevation, no vine escapes his attention to detail. With this unfiltered bottling, Ugaitz hopes to showcase txakoli as only producers can typically enjoy it, with all of its body and aroma intact.