

ARAX

Grands
Spanish Fine Wines

GORKA IZAGIRRE

ARIMA 2015

D.O. TXAKOLI
DE BIZKAIA

In an effort to revitalize the Basque region and its culture, in 2005, the Azurmendi family –Eneko and his uncle Gorka– created a bold project for the Basque gastronomy and wine-making industries, becoming role models in both areas. Gorka Izagirre's wines come from their own 40-hectare field which lies in steep slopes that sometimes reach more than 30% of inclination. They cultivate Hondarrabi Zuri and Hondarrabi

Zerratia local grape cépage, which grow in very small bunches and weight, in average, 100 to 120 gr. The average yield per hectare is 7000 kg. The winery is equipped with cutting-edge technology for the character of the Hondarrabi Zuri and Hondarrabi Zerratia wines to unveil. It features 60 tanks from 1500 to 15000 liters which enable the winery to perform the vinification process by plot.

THE VINTAGE

If something is to be remembered about the 2015 vintage, it is how thirsty our vines went. We saw this rawness reflected in our vines, to the extent that some of our crofts suffered from water stress, which is uncommon in our vineyards. Grapes came into the winery with an exceptional quality: with a very good ripeness and perfectly healthy. Even though the average per hectare was slightly diminished to barely 6,300 kilos per hectare due to the drought, the total production of the winery was not affected, since new crofts planted 4 years ago were incorporated in the process. We were able to work at ease at our winery, with a raw material that allowed long macerations and slow cold fermentations, thus obtaining wines having a body and structure, however keeping their fresh acidity and characteristic varietal aromas.

VINIFICATION

Bunches are de-stemmed. Their small grapes are cooled at 14°C and they are subjected to a pre-fermentation maceration under a CO2 inert atmosphere for a period of 12 hours. Subsequently, they are softly pressed in pneumatic presses. After a 36-hour-long static racking at 10°C under an inert atmosphere, the clean must was moved to new 500-litre French oak barrels from Allary cooperage, with the purpose of limiting the effect of wood on wine.

Within these great barrels, the must will be slowly fermented at 12° until it reaches the desired balance between alcohol, reducing sugars and acidity for the wine, which is annually adapted to the vintage reality.

AGING

Once the desired point was reached, the alcoholic fermentation was stopped and the live yeasts were eliminated, after which an aging process was started within the very same barrels for a period of 6 months, during which there were constant checks to prevent fermentation from resuming. When the tasting determined it was enough, the stirring was stopped, and the wine was moved to stainless steel tanks so as to obtain a clear wine after decantation.

It is bottled one year after the harvest, and then a long evolution process starts until the wine reaches exceptional complexity levels.



TASTING NOTES

Sight: Clean, iridescent, with an extremely elegant presence. With yellow adornments and intense bright-green shines that highlight its freshness.

Aromas: Intense and persistent aroma. The first sensation is pear, ripe apple and grapefruit, leading to a secondary sensory level of complexity combining white flower essences with hints of lemon balm, lime blossom, white nettle, and fennel seeds.

Mouthfeel: It is full and thick. The nice fruity sensation always allows space for floral and balsamic essences in the retro-tasting. Deep complexity.

Matching: Undeniably, Arima is a perfect wine to match desserts and as an after-dinner drink, but it is also a perfect match for courses containing foie or truffles, and of course, for a good cheese selection.

TASTING NOTES

Grape variety	Hondarrabi Zerratia
Fermentation temperature	12°C
Fermentation and maceration period	18 days
Time in bottle	6 months minimum
Total acidity	6.72 gr/l
pH	3.39
Free SO2 (mg/l)	14 mg/l
Residual sugar	85 gr/l
Service temperature	10°C
Winemaker	José Ramón Calvo
Alcohol Content (vol.)	12,00% vol.