

ERNIO



Txakoli Rosé

(pronounced chock – o – lee)

Getariako Txakolina DO, Basque Country, Spain

VARIETIES

50% Hondarrabi Zuri, 50% Hondarrabi Beltza

PRODUCTION

Hand harvested by friends and family. Gentle pressing is followed by fermentation in stainless steel vats low temperatures to enhance aromatics and the natural, fine bubbles. After fermentation is complete the wine rests on its lees for 3 months before bottling.

ESTATE

Ernio is produced by Xabi Urazzola who inherited his family's apple orchard and farmhouse in 2005. Xabi ("Sha-bee") knew the orchard could be a great site for wine production and decided to replace it with a vineyard to honor his father. Xabi began producing wine in 2009 and released his first commercial vintage in 2015. Urazzola is the only winery located in the lush, mountainous valley town of Alkiza. It is the smallest winery in the Getariako DO and the farthest inland. At 1,700 ft. it sits at a much higher elevation than those on the coast. The Ernio mountain stretches up straight across the valley from the vineyard. In September the whole town ascends this special peak to be together. Some feel Ernio emits special magnetic forces with medicinal qualities and pass their legs, arms and any part of their body they can fit through large metal squares to channel this energy. The mountain has a symbolic emotional connection for everyone who lives around it.

TASTING NOTE

Lees aging gives Ernio a rounder and more elegant profile than other Txakoli. This is a pale rose wine with fresh fruit aromas. It is dry and slightly effervescent with raspberry and citrus flavors, hints of herbs and a round fresh mouthfeel balanced by fine natural bubbles and zippy acidity.

FOOD PAIRING

Pair with shellfish, oysters, fish, white meats, pickled vegetables, fresh cheese.

