

MARKO 2019

DO Bizkaiko Txakolina

Varieties: 55% Hondarribi Zuri Zerratia (Petit Courbu), 40% Hondarribi Zuri (Gros Courbu) and 5% Izkiota Handia (Gros Manseng).

Production: 23.000 bottles

MARKO was created to show the potential of the region's grapes when picked later and vinified as a still wine. The outcome is a more mature and serious style Txakoli.

Vineyards

The vineyards are located in the village of Kortezubi, a little old town in Bizkaia, famous for its prehistoric caves which form a Unesco World Heritage Site. The vineyard has a shallow, slightly acidic clay-loam textured topsoil with limestone subsoil.

Winemaking

The alcoholic fermentation is carried out in stainless steel tanks, using autochthonous yeasts. The wine then spends four months in contact with the lees using bâtonnage which gives it extra character.

Character

A very fresh wine dominated by fresh citrus and green fruit (lime, green apple, pear) and a defined herbal touch (bay leaf). The wine shows a mouthfilling softness caused by the time spent on its lees, and has a salty finish.

What's in a name

The Basque have great respect for nature and also for the houses they live in. They even give them names. Marko is the name of Oxe's family house, which is surrounded by the winery's vineyards.

Analysis

Alcohol 13%

Total acidity (in tartaric acid) 5,99 g/l

PH 3,33

Acknowledgements

Marko 2019: 91 points - Robert Parker 2020

Marko 2017: 90 points - Robert Parker 2019

Marko 2016: 91 points - Guía Peñin 2019

Marko 2015: 90 points - James Suckling 2016

