

MARKO GURE ARBASOAK 2019

DO Bizkaiko Txakolina

Varieties: 45% Hondarribi Zuri Zerratia (Petit Courbu), 40% Hondarribi Zuri (Gros Courbu) and 15% Izkiota Txikia (Petit Manseng).

Production: 12.000 bottles

MARKO GURE ARBASOAK is a hand-made selection of the best grapes from the best and oldest vines of the property. In this way the character of the grape and the soil can be perfectly expressed.

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 vineyards are located on a clay loam topsoil over limestone subsoil. Slate can be found in some parts.

Winemaking

70% of the wine is fermented in 500 litre French oak barrels and foudres, and 30% in stainless steel tanks. After fermentation, using indigenous yeast, the wine is aged for 9 months in contact with its lees. Finally the wine is bottled unfiltered.

Character

Marko Gure Arbasoak shows aroma's of ripe yellow apple and pear, as well as herbaceous and floral notes. The barrel fermentation and bâtonnage add smoky and yeasty complexity as well as creamy texture. A pleasant dry and mineral finish.

What's in a name

Gure Arbasoak is Basque for 'our ancestors'. It represents the respect for the ancient Basque culture. The frase on the front label comes from a Basque witch spell. *Baga, Biga, Higa. Ikimilikiliklik, Izan Ontsa! (One, two, three, abracadabra, be good!)*.

Analysis

Alcohol 13,5%

Total acidity (in tartaric acid) 6,47 g/l

PH 3,28

Acknowledgements

Marko Gure Arbasoak 2019: 94 points - Robert Parker 2020

Marko Gure Arbasoak 2017: 92 points - Robert Parker 2019

Marko Gure Arbasoak 2016: 93 points - Guía Peñin 2019

Marko Gure Arbasoak 2015: 91 points - James Suckling 2016

