

MARKO LORETXOA 2019

DO Bizkaiko Txakolina

Varieties: 50% Hondarribi Zuri Zerratia (Petit Courbu), 35% Hondarribi Zuri (Gros Courbu). 15% Izkiriota Txikia (Petit Manseng).

Production: 2.300 bottles

MARKO LORETXOA is a result of using minimum sulphites in combination with indigenous yeast. This creates an environment for the flor to flourish. It's an expression of a flor-aged wine without losing the typical Txakoli-character.

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

After fermentation in stainless steel tanks, the wine is transferred to ex-Fino Sherry casks, filled to 80% of the capacity, where the wine ages for 2 months under a veil of yeast (flor).

Character

On the nose Marko Skin shows aroma's of citrus fruit, almonds and herbs. It also displays a marked yeasty character. The palate is characterized by a lively acidity and the finish of the wine is very well structured and has a salty touch.

What's in a name

Loretxea means *little flower* and is a reference to a song of Benito Lertxundi, an acclaimed Basque singer-songwriter. The quote on the label is from Swiss poet Hermann Hesse:

"The sun speaks to us through light. Flowers give voice to fragrance and colour. The air communes through clouds, snow and rain".

Analysis

Alcohol 13%

Total acidity (in tartaric acid) 6,74 g/l

PH 3,28

Acknowledgements

Marko Loretxea 2018: 92 points – Robert Parker 2020

