

MARKO GURE ARBASOAK 2020

DO Bizkaiko Txakolina

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

Production: 17.000 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 *níspero* (medlar), as well as herbaceous and floral notes. The barrel fermentation and *bâtonnage* add smoky, yeasty and sweet spicy complexity as well as creamy texture. A pleasant dry, 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) 6,45 g/l

PH 3,28

Acknowledgements

Marko Gure Arbasoak 2019: 94 points - Robert Parker 2020

Marko Gure Arbasoak 2019: 93 points - Guía Peñin 2020

Marko Gure Arbasoak 2017: 92 points - Robert Parker 2019

Marko Gure Arbasoak 2017: 93 points - Guía Peñin 2019

