

Itsasmendi Txakoli

Description: Itsasmendi Txakoli is a fresh, dry white from Bizkaia in Spain's Basque Country, made from the local Hondarrabi Zuri and Hondarrabi Zuri Zerratie grape varieties. It has lively citrus and green-apple flavours, with hints of melon and fresh herbs. The palate is crisp and naturally refreshing, with a subtle saline character and a gentle bitter note on the finish. An excellent match for seafood, it's a little more textured and rounded than the light, spritzy style of Txakoli that many people expect.

Tasting notes: Green Apple, Lemon, Melon, Citrus Peel, White Flowers, Fresh Herbs, Saline Finish

Allergens: Contains sulphites.

Dish Pairing: • Oysters and shellfish • Grilled sardines • Prawns with garlic • Salted anchovies

Talking Point: Txakoli (pronounced cha-ko-LEE) is the traditional wine of Spain's Basque Country, where the cool, damp Atlantic climate makes grape growing challenging. Itsasmendi was founded in 1994 by a group of local winegrowers who wanted to show that Txakoli could be more than a simple, lightly sparkling local drink. The winery's vineyards are spread across different sites around the Urdaibai Biosphere Reserve, and the blend of two native grapes reflects the diversity of those sites. The name Itsasmendi combines the Basque words for "sea" and "mountain".