



Bodega Hasi Berriak

NEKAZARI

DO Bizaiko Txakolina

The Bodega is a micro txakoli winery located in the Urdaibai Biosphere Reserve, whose objective is to pamper the soil, pamper the vine, measure and interpret to work in an ecological and reasoned way. Their method is unique and produces unique wines of very limited productions. The txakolis that they elaborate show all the potential of the native grapes pampered by the saline contributions of the nearby sea and of a land rich in minerals with a privileged terroir. Biodynamics and ancestral cultural practices are worked in a respectful way, taking care of the biodiversity of the area. They work the plant covers of our vineyards free of herbicides and pesticides. In the winery, the works are carried out based on the lunar calendar, maintaining the maximum expression of our txakolis. With creative winemaking in the cellar, the result is a more serious and mature style txakolis.



COUNTRY

Basque Country Spain

VARIETAL

75% Hondarribi Zuri,
20% Hondarribi Zuri Zerratia,
5% Other (Riesling, Chardonnay, SB)

SOIL TYPE

Clay and limestone

VINEYARD

Heart of the Urdaibai Reserve
20 Year Old Vines

HARVEST

Manually harvested & sorted

VINIFICATION

Spontaneous fermentation red
Native yeasts
Clay amphora & stainless steel tanks
10 months aging on fine lees
Periodic batonnage
Bottled without filtration/clarification

TASTING NOTES

Pale yellow with a golden edge.
Notes of white fruit, ripe pear, dry
grass and white flowers. Lightly
sweet, balanced and complex.
Lightly sweet and silky with a
pleasant finish. Flavorful, balanced
and complex at the same time.

CERTIFICATIONS



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