



*Cenarrusa Foundation for Basque Culture and the Basque Territory of Bizkaia*

*Present a teaching and sampling session*

*Basque Txakolina Wines*

*Tuesday, June 7 \$20 per person*

*6:30-8:30pm Basque pintxos/tapas will also be served*

*Basque Center 6<sup>th</sup> and Grove Street Boise, Idaho*

The Peñin Guide considers 25 Bizkaian txakolina as excellent with a score of 88 points or higher (eight of them obtained ninety points).

**WHITE TXAKOLI** represents between 85% and 90% of the total production. Made mainly using two recommended white grape varieties: Ondarrabi Zuri and Ondarrabi Zuri Zerratia. In the glass, the wines range from pale to straw yellow with occasional greenish highlights. Brilliant and crystal clear. They have prominent primary aromas of medium intensity with a wide range of subtleties predominated by notes of fruit, flowers and grass. In the mouth, they are typical, slightly acidic, fresh and balanced. The finish in the mouth has a medium length, with a slightly bitter aftertaste.

**BARREL-FERMENTED WHITE TXAKOLI** productions of certain vineyards, located on well-exposed plots of land, allow for fermentation in oak wood barrels. Their colors range from straw to pale yellow and they are clean and brilliant. Their aromas are of a medium-high intensity, with notes of fruits and flowers, structured on a balsamic backdrop. In the mouth, the wines are fresh, balanced and complex. They have a lasting finish and an aftertaste that brings back the notes of fruits, flowers and balsam. All the wines are dry, in other words, their residual sugar content should not be greater than 5 g. per litre.

**ROSE TXAKOLI** is traditionally known as ojo de gallo, it is made with at least 50 % of the recommended Ondarrabi Beltza red grape variety. In the glass, it ranges between pale strawberry and raspberry pink. Clean and brilliant. Aromas of small wild fruit, with hints of green pepper and vegetables, typical of the variety. In the mouth, the structure is light-medium and the wines are easy to drink, fresh and lively. A lasting, fruity aftertaste that is also reminiscent of the variety.

**RED TXAKOLI** is made with the Ondarrabi Beltza variety and is a young wine with a very marked and distinguished personality. In the glass, it is an intense red with tones ranging from cherry to violet. It has a prominence of very intense primary aromas with notes of small fruit, green pepper and vegetables. In the mouth, the wines have a medium structure and are fresh with the right amount of tannin and a fruity aftertaste reminiscent of the green pepper and vegetables, typical of the variety. Thanks to their structure and complexity, some of the wines can be aged, which furnishes them with a possible presence on the nose of the toast, complemented in the mouth with more complex notes of the wood.

*You will be sampling: Gurrutxaga 2010, Itsasmendi 2010, Berroja 2010, and Doniene 2010.*

Please RSVP to  
Cenarrusa Foundation for Basque Culture  
[totoricaguena@yahoo.com](mailto:totoricaguena@yahoo.com) or 208-891-9888





Our Sommelier will be Mikel Garaizabal Pildain, awarded the Gourmand 2003 Prize for the best educational book on wines worldwide for his "Vinos de Euskal Herria" (Wines of Euskal Herria). This prestigious award is known as the Oscars for cookery books. He has also published two other books: "Mahatsaren Orpotik Dator"- "Good Vines, Good Wines" and "Ardobidez"- "The Wine Route".

Mikel Garaizabal Pildain graduated in Hotel Management and Tourism, Oenology and Viticulture from the Laguardia School of Oenology, and as a Sommelier from the Madrid Chamber of Commerce. He was the presenter and coordinator of the *Yo con Vino* (Me and My Wine) program produced by Bainen.

He is a regular contributor to different publications and media, for example: Basque Public Television & Radio, programs and articles for its website ([www.eitb.com/videos/gastronomia/vinos](http://www.eitb.com/videos/gastronomia/vinos)), for Onda Vasca radio station ([www.ondavasca.com](http://www.ondavasca.com)), for Anbotu, Berria, Txoko del Sibarita, and Radio Alava. He has directed over 500 tasting sessions, courses and lecturers both in Spain and abroad. He combines this work with his teaching at the Gamarra School of Hotel Management in Vitoria-Gasteiz.

He is an oenologist at the Mendraka Txakolina winery and also advises on technical aspects at different hotel and catering establishments. He is one of the designers at Zilueta ([www.zilueta.com](http://www.zilueta.com)), which features wine-related garments. He is a member of the tasting panel of the Pharmacy Faculty at the Basque Public University and of the tasting committee for the "Txakoli de Bizkaia" Denomination of Origin. He is also involved in different projects related to the world of wine, such as the new Txakoli de Bizkaia Museum, where he is Technical Director. He is director and coordinator of the first professional kalimotxo (wine and cola) competition.

*Hosted by the Cenarrusa Foundation for Basque Culture  
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