



WINERY

D.O. ARABAKO TXAKOLINA

A DROP OF BASQUE CHARACTER WITH
ITS OWN PERSONALITY

Presentation



BATGARA WINERY was born from the union of two ways of understanding the txakoli, the indigenous varieties and their area: Jose Cruz Guinea (restaurateur y winegrower) and Jose María Gotxi (farmer y winegrower)

The two of us, as winegrowers, have in mind the criteria for rediscovering the wine produced in our area, known as Arabako Txakolina, and believe in its potential to produce atlantics wines, going beyond the normal notions of txakoli.

These are the criteria we base our project on:

- Absolute care of grapes, which are native varieties (Hondarribi Zuri and Hondarribi Zuri Zerratia), as the main element of the whole process.
- Respect and attention of soil and climate as differentiating factors of the range of wines.
- Dedication to the cultivation works in the vineyard using techniques that respect and protect the environment.
- Professionalism and vocation in the winemaking avoiding manipulations or masking.
- Correct maturation and decision of the ideal moment for vintage.

The Place

BATGARA WINERY belongs to the denomination of origin Txakoli de Álava-Arabako Txakolina.

The lands we work in are situated in the village of Lezama, one area located between the Sierra Salvada and the Gorbea, 25 km from Bilbao.

The orography of the area of production, Lezama, has green hills between pinewoods and centenarian oakwoods.



Climate

Our climate is soft Atlantic due to the high number of days with south wind that are recorded annually.

The summer and beginning of autumn are warm, with a medium rainfall, however winter and spring are soft with high level of precipitations. The annual precipitation average is 1.025 l/m².

As an inland area sheltered by high hills, it has moderate temperatures during the year.

All these factors make ideal conditions for maturation of native varieties.

Lands

Lands, where our vineyards are located in Lezama, are slopes of erosion from foothills of Gorbea massif.

Mainly the lands have the texture of clay. Acid lands (pH 6 to 7) with intermediate levels of organic matter.

Integrated management of lands with spontaneous vegetation.

Clay lands provide high natural acidity to the grapes and high varietal expression..

Parcels

Urtaran parcel 4Ha.

Arrugalde parcel 2Ha.

Viticulture

We have 6 hectares of vineyards in training system guyot simple. The pruning works, green pruning and vintage are crafted.

Minimal intervention viticulture, with organic fertilizers.

We work on a minimum intervention production because we consider it as the best way to express the terroir and the minerality of the wines, and to be environmentally friendly.

We try to lengthen the growth cycle of vineyard as much as possible, to get good maturation and a good balance among freshness, acidity and maturity.

Our priority is to obtain and select the best grapes from our vineyards, and because of this we work with moderate production.

The highest productions doesn't overstep from 6.000 to 8.000 kg / ha.

The main varieties are the Hondarrabi Zuri and Hondarrabi Zuri Zerratia, both local.



Winery

PHILOSOPHY

The winery's philosophy is the respect for the grape, which means that the working method is very careful and methodical, to obtain elegant wines which express the characteristics of each soil and each vintage.

The winery works each parcel and soil separately. All wines are fermented with native yeasts.

The vintage is made manually in boxes of 15 kg. We make a first selection in the vineyard and a second one in the winery

ELABORATION

Pressed on a vertical press with a low performance (60% max).

Natural debourbaged (24 hours) and then gets through with their lees to the deposits for spontaneous fermentation with native yeasts in stainless steel tanks of different capacities.

Separate fermentation by parcels and orientations. Ageing on lees during 5 months.

Batgara Winery

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