



Chacolí de Guetaria (East)

Talai Berri

Winery Info Sheet

Proprietor: Talai Berri was officially founded in 1992 by Bixente Eizagirre, however winemaking goes back 4 generations in his family. Today Bixente owns 30 acres (12 Ha) of vineyards in the town of Zarautz.

Winemaker / Vineyard Manager: Bixente Eizagirre

Location: Located in Zone 3 in the north of Spain few miles west of San Sebastian, in the town of Zarautz – Basque Country at 338 ft altitude.

Wines Made: Oreka and others not currently imported by Ole.

Climate: Zone 3, Continental Atlantic climate with cold nights and high levels of rainfall. *Temperatures* between April and October average 60.4° F, and *rainfall* between the same period amounts to 26.5 inches. These levels of rainfall and temperatures are drastic and uncommon in Spain. Rainfall in this area is higher than Rias Baixas (Zone 1) and temperatures are similar to Zone 1 and 2. Due to these unique climatic conditions many varietals will not be able to adapt in this area, however by the same token the main Varietal (Hondarribi) does not grow anywhere else. *The DO Chacolí de Guetaria located east of Chacolí de Bizkaia is lower in rainfall, altitude and slightly higher in temperatures, making fuller bodied white wines than in Bizkaiko.*

Soils: Sandy soils on the surface and clay on its subsoil. Sandy soils provide good water drainage and retain solar heat, which offsets undesired humidity's, resulting in healthy levels of ripeness. Its clay subsoil acts as a sponge, keeping enough moisture to feed the root system. If it wasn't for the sandy soils of this vineyard, this grapes will not be able to ripen well.

What makes Oreka unique? 1) Talai Berri is one of the leading producers of Txakoli wines, making microscopic production cuvees. 2) state own vineyards and state bottled wines 3) family run enterprise controlling 30 acres of vineyards. 4) Oreka is fuller, richer and more structured than most Txakoli wines made here in Guetaria and Bizkaiko.



There are 544 acres of vineyard land in Chacolí de Guetaria.

Hondarribi (Zuri - *white*, in English) and beltza (*red*). These are the basic varieties in traditional Basque Chacolí (*Txakoli* in Basque). Hondarribi Zuri is slightly effervescent, low in alcohol and remarkably fresh. Txakoli is the choice wine for Oysters, sardines, anchovies, artichokes, garlic, crab, and grilled seafood.



Talai Berri vineyards with 7% steep slopes.

BREAKDOWN OF VINEYARDS

VINEYARD	ACRES	AGE OF VINES (2006)	SOIL	ALTITUDE	SLOPE
HONDARRIBI ZURI	27	14	SANDY AND CLAY	338 ft	7%
HONDARRIBI BELTZA	2	6	SANDY AND CLAY	338 ft	7%



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Name of Wine: Oreka 2005

Producer: Talai Berri

DO: Chacolí de Guetaria (Zone # 3) Climate: Continental Atlantic

Grape: 100% Hondarribi Zuri

Soils: Sand on its surface and clay on its Subsoil with 7% slopes

Production: 600 Cases made – 300 for the U.S.

Wine Maker: Bixente Eizagirre

Ageing: Stainless Steel.

Notes:

Oreka 2005 IWC 90 pts

Pale straw. Intense scents of wet stone, lime zest, grapefruit, anise and honeysuckle. Bright, racy citrus and mineral flavors are striking for their vivacity and precision; a touch of CO₂ amplifies the impression of energy. Finishes bracing and long, the mineral and lime notes lingering impressively. This is irresistible. IWC by Josh Reynolds Sept/Oct 2006