

ITXAS HARRI BELTZA NAVARRA



Garnacha and Tempranillo. Aromas and flavors of berries, cherry and plum with vanilla, toast, smoke, tobacco, earth, leather and herbs. Elegant, fruit-forward and juicy, bright and refreshing. Shows off the stony minerality of the region that lies on an ancient sea-bed. Pairs beautifully with the grilled artichokes and vegetables for which Navarra is so famous. Perfect alongside lighter cuisine—even seafood—tapas, or cheese and charcuterie. Delicious!

From a vineyard in the village of Monteagudo in the northern Basque region of Navarra at 385m. The vines are over 30 years old. The soil is gravelly limestone and is an ancient seabed. The grapes are 90% destemmed and given a brief pre-fermentation cold soak. The wine is then fermented with native yeasts in temperature-controlled stainless-steel tanks, with maceration throughout. It then ages in stainless steel until bottling the following spring.

Itxas Harri was the dream of Ignacio Ameztoui and his long-time friend and winemaking partner, Iñaki Guelbenzu.

Navarra is considered the garden of Spain for its top-quality produce, sheep milk cheeses and Txistorra sausage. Inspiration for Itxas Harri grew over the years with Iñaki (who is from Navarra) and Ignacio repeatedly visiting the area and searching out the best local ingredients. Iñaki is a Basque gastronome with an encyclopedic knowledge of the region, and their frequent dining trips grew into an intense appreciation for the quality of the local ingredients, which are legendary in northern Spain. Exceptional, uncomplicated ingredients and their ability to elevate the dining experience when paired, was their inspiration. They learned from older farmers in the area where the best plots could be found, with the goal of making delicate, expressive wines to compliment hard-to-pair vegetables, like the local artichoke. Finally, they were able to convince a retiring farmer to sell them 5 acres of old vines in the right location. Itxas Harri, which roughly translates to “sea stone,” are Basque table wines made by two friends, honoring the food memories and relationships made at the communal table.

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Tasting Note:

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Garnacha & Tempranillo. Aromas & flavors of berries, cherry & plum with vanilla, toast, smoke, tobacco, earth, leather & herbs; stony minerality; elegant, fruit-forward & juicy; bright & refreshing.

Shelf Talker:

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