



ITXAS HARRI

Year Founded: 1852

Region: Navarra, Spain

**Owner/Winemaker(s):
Ignacio Ameztoui and Iñaki Guelbenzu**

Known For: Refreshing, low alcohol Garnacha, made for fish and vegetables.

Fun Fact: Navarra is considered the garden of Spain for its top quality produce such as asparagus, piquillo peppers, artichokes, and sheep milk cheeses like Roncal and Idiazábal as well as the Txistorra sausage.

-Sustainable & Vegan-

Itxas Harri, located in the village of Monteagudo in the northern Basque region of Navarra, is a new project from Ignacio Ameztoui and his long-time friend and winemaking partner, Iñaki Guelbenzu. Wines from Itxas Harri defy standard logic, as the Spanish Basque Navarra region lies inland, yet the wines have a restraint and freshness with lower alcohol levels (12.5%) which we associate with the coastal areas. This flavor profile is



the result of the vineyard planted on well-drained gravelly limestone soils in an ancient seabed at 385m in the Monteagudo village. The area is populated by small, predominantly family-owned vegetable farms and a handful of wineries who farm the indigenous Garnacha vines. Navarra's reputation for food and wine grew during the late Middle Ages, as religious tourists from what is now France, traveled along the medieval pilgrimage route, Camino de Santiago. They began noting the high quality of the wines they encountered as they made their way through the Kingdom of Navarra, en route to the Christian shrine of St. James the Apostle in Santiago de Compostela, Galicia. Today the Camino de Santiago has grown in popularity for hikers interested in history, culture, and regional gastronomy. The Itxas Harri labels reflect the cultural heritage of the region as typified by the scallop shell on the Beltza Garnacha (Basque for black, denoting a red wine). The scallop shell is the most iconic symbol associated with the Camino de Santiago, representing the various European routes on the camino which all converge in Santiago de Compostela. Itxas Harri plans to continue their exploration of the Basque culinary landscape, as the two friends recuperate old vineyards and make the treasures of this historic region accessible to new audiences.

2022 Itxas Harri Róxa

This old-vine Garnacha Rosé made by direct-press is appropriately named Róxa, which is "Rosé" in Basque. It is an elegant, refreshing wine that pairs beautifully with the grilled artichokes and vegetables for which Navarra is so famous. On its own, or paired with a Mediterranean meal, Róxa is dry, bright, and charming. The grapes are harvested in the early morning to preserve freshness. Only the free-run juice is used, with a two-hour skin maceration. The wine is then fermented with native yeasts in temperature-controlled stainless steel tanks at 14°C to 16°C.



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