



MARKO 2018

DO Bizkaiko Txakolina

Varieties: 60% Hondarribi Zuri Zerratia (Petit Courbu), 40% Hondarribi Zuri (Gros Courbu).

Production: 8000 bottles

MARKO was made to show the potential of the region's grapes when picked later and vinified as a still wine. The outcome is a more mature and serious style Txakoli.

Vineyards

The vineyards are located in the village of Kortezubi, a little old town in Bizkaia, famous for its prehistoric caves which form a Unesco World Heritage Site. The vineyard soil is composed of calcareous clay.

Winemaking

The alcoholic fermentation is carried out in stainless steel tanks, using autochthonous yeasts. The wine then spends three months in contact with the lees using bâtonnage which gives it extra character.

Character

A very fresh wine dominated by green apple, pear, grapefruit and orange blossom. The wine shows a mouthfilling softness caused by the time spent on its lees, and has a salty finish.

What's in a name

The Basque have great respect for nature and also for the houses they live in. They even give them names. Marko is the name of OXER's family house, which is surrounded by the vineyard used for this wine.

Analysis

Alcohol 13%

Total acidity (in tartaric acid) 6,77 g/l

Acknowledgements

Marko 2015: 90 points - James Suckling 2016

Marko 2016: 91 points - Guía Peñin 2019

