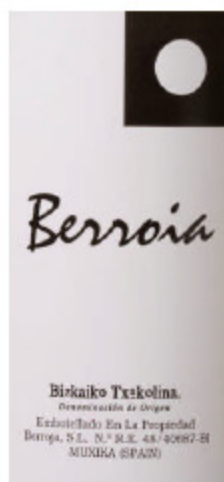


Berroia by Jose Angel Carrero



Berroia is an estate bottled wine made by Bodegas Berroja in the Denominacion de Origen Chacoli de Bizcaia. The name Berroia refers to the area where the estate vineyards are located. There are 3 Spanish appellations that produce Txakoli wines in the Basque country: Txakoli de Guetaria, Txakoli de Bizcaia, and Txakoli de Alava. Berroia is produced within the Bizcaia appellation. There are two Txakoli styles: the *cider* style and the *still-wine* style. Both styles are made with the Hondarribi grape but one is more cider like than the other. The “*still wine*” style aims at showcasing the vibrancy of the Hondarribi grape in addition to its depth. The Cider style has a “life span” of about 6 months, whereas the still wine method develops for about 14 to 16 months. Berroia falls under the *still-wine* style category.

GRAPE 90% Hondarribi Zuri, 6% Folle Blanche and 4% Riesling. (30 year old vines) tended in Trellised system with cover crop between rows.

PRODUCTION 1500 Cases made, 700 imported to the U.S.

VINIFICATION after harvesting during early morning hours in small boxes, the best clusters are chosen to undergo maceration at 50°F for 48 hours. Extended fermentation takes place at cool temperatures (64°F) during 25 days to extract all the flavor hidden in its lees.

AGEING Stainless steel.

LOCATION Within the Chacolí de Bizkaia/*Bizkaiko Txakolina* DO (Zone 3) by Spain’s bay of Biscay, 20 miles East of Bilbao, outside of the town of Muxika at 794 ft in *altitude*.

SOIL Vineyards are quite steep at a 12% slope, making these soils drain rather well, while also giving the vines greater exposure to the sun’s rays. Soils are composed of limestone on the surface with sand as the subsoil. Sand and limestone are both good heat retaining soils, containing low to medium amounts of organic matter.

CLIMATE A northern Atlantic climate with an average temperature between April and October of 59.6° F. Rainfall totals are 59.8 inches a year, clearly one of the rainiest regions in Spain. The seemingly troubling cold nights coupled with the high rainfall levels, will not allow most other varietals to flourish. On the other hand, the main varietal in Basque Country, the Hondarribi (zuri for white and beltza for red wines), does not grow anywhere else.



Proprietor Jose A. Carrero



What makes Berroia Unique?

Full bodied Txakoli. Nervy and electric. Stainless steal; estate own fruit; ages for more than 12 months. Great Value!

VINEYARD	ACRES	AGE (2006)	SOIL	ALTITUDE	SLOPE
HONDARRABI ZURI	31	8	SAND AND LIMESTONE	794 ft	12%
FOLLE BLANCHE	2	6	SAND AND LIMESTONE	794 ft	12%
RIESLING	4	6	SAND AND LIMESTONE	794 ft	12%