

AITZALDE



Txakoli

Getariako Txakolina DO

Getaria, Basque Country, Spain

VARIETIES

95% Hondarrabi Zuri (white)

5% Hondarrabi Beltza (red)

PRODUCTION

Harvesting is completed exclusively by hand. Once picked, the grapes are taken directly from the vineyard to the winery, where the production process begins. After the delicate pressing of the bunches, the must is fermented naturally at controlled temperature thus transforming it into txakoli. After a few months rest in the winery, at an ideal temperature of 41°, Aitzalde is bottled.

ESTATE

Aitzalde Txakoli is produced by Akarregi Txiki, a small winery that has been in the Eizmendi-Garrastazu family for generations. It is located in the picturesque coastal town of Getaria, in Spain's Basque Country. Aitzalde is named for a steep vineyard which slopes down to the Atlantic Ocean. Aitzalde translates into "place of stone", an apt name for this rocky vineyard.

TASTING NOTE

Aromatic, very dry and slightly effervescent with bright citrus fruit flavors, hints of minerality and brisk acidity.

FOOD PAIRING

Bracing acidity makes this an excellent food wine. Pair with shellfish, oysters or a rich fish like salmon or mackerel.

