

ARBELA

Getariako Txakolina
IATORRIZKO DEITURA



DESIGNATION

OF ORIGIN:

Getariako Txakolina

LOCALITY:

Aia (Gipuzkoa)

Basque Country

VINEYARD: 5 Ha.

VARIETIES:

Hondarribi Zuri

Petit Courbu

Chardonnay

FERMENTATION:

12-14°

ANALYTICS:

Alcohol: 12% vol.

Total acidity: 5,2 gr

(H₂SO₄)/L

pH: 3,1

SERVING

TEMPERATURE:

8-10°C

BOTTLED:

In spring.

HARVEST:

By hand in 15 kg crates.

Late September to early October.

TASTING NOTES:

FEATURES : Fermentation in stainless steel vats at controlled temperature. In order to prevent oxidation and achieve a txakoli with a highly intense aroma, all movements of the must are protected with inert gas, from when the grapes are brought in through to fermentation.

COLOUR: Light straw yellow. Clean and bright.

NOSE : Highly intense and elegant, its aroma recalls white fruit like pears. High minerality due to the soil type. Slate.

MOUTH: Crisp, balanced and persistent, with a slightly bitter finish, a character typical of this variety.