

ARBELA

ENBATA

Getariako Txakolina
JATORRIZKO DEITURA



DESIGNATION

OF ORIGIN:

Getariako Txakolina

LOCALITY:

Aia (Gipuzkoa)
Basque Country

VINEYARD:: 5 Ha.

AGEING

12 months
on its own lees.

VARIETIES:

Hondarribi Zuri 80%
Petit Courbu 10%
Chardonnay 10%

FERMENTATION

12 – 14° in
25% French oak barrel
75% stainless steel vats.

SERVING

TEMPERATURE:

8-10°C

HARVEST:

On selected plots.
By hand in 15 kg crates
Late September
to early October.

ANALYTICS:

Alcohol: 12% vol.
Total acidity: 5 gr(H2SO4)/L
pH: 3,2

TASTING NOTES:

FEATURES: This txakoli is fermented in french oak barrels and stainless steel vats at controlled temperatures, and aged on its own lees for at least 12 months. This gives a wine with the potential to develop to be enjoyed in the coming years. An unctuous txakoli with plenty of volume.

COLOUR: Clean and iridescent, over a straw-ye-llow background.

NOSE: Clean, bright. It is fine and elegant in the nose, its mineral character standing out alongsi-de saline touches and white fruit. Complex and pleasant.

MOUTH: A pleasant, subtle wood start; mineral notes give way to white fruit. Lots of complexity, fine, with good volume and persistence.