

AITAKO gaintza

Family selection

85 % **Hondarrabi Zuri**
5 % **Hondarrabi Beltz**
10 % **Chardonnay**

D.O.: Getariako Txakolina.

Vineyard surface area: 3-hectare state in Getaria and one single plot.

Average age of the vines: 100 years.

Alcohol by volume: 11,5%.

Viticulture: Integrated viticulture.

Vine training system: 100% arbour.

Colour: Bright and clean golden colour in the glass. Fine bubbles owing to the production method.

Nose: Rounded and intense varietal aroma of apple and pineapple, with hints of mineral.

Palate: Maintains its freshness despite the ageing process. A full-bodied wine with a long finish. Ageing on lees brings body, smoothness and balance in the mouth.

Aitako txakolina is a complex and sophisticated wine.

This txakoli is exemplary of the potential of the local Hondarrabi grape. Aitako is made from grapes grown on hundred-year-old grapevines in one single plot, and their exceptional quality leads to a unique txakoli.

Our philosophy supports sustainable agriculture while at the same time respecting our inheritance. We make our wines using grapes grown on land which is worked and cultivated using integrated production.

The grapes on this plot are selectively harvested at their optimal ripeness. We combine traditional mastery with the latest technology to produce our txakoli. Aitako, in particular, is fermented at low temperature to obtain more intense aromas. After bottling it is aged for 1 year. It is aged twice: one year in a vat on lees, followed by another year in the bottle.

The different aromatic depths of this wine invite you smell it again and again, until it lures you in no matter what, inviting you to enjoy it.

We recommend serving this txakoli at 8°-10°C.

Ideal with white meat and fish.



INTERNATIONAL WINE CHALLENGE
IWC 91
POINTS



750ml VINO BLANCO DE GUARDA