

gaintza

TXAKOLINA

Original and authentic
2019



VARIETIES AND VINEYARD

85% Hondarrabi Zuri
15% Gros Manseng

D.O.: Getariako Txakolina

Vineyard surface area: 21 hectare state in Getaria, divided into 7 plots.

Average age of the vines: between 25 and 50 years.

Alcohol content: 11.5%.

Soil: calcareous clay soil. The vineyards are situated between 200 and 1500 meters from the Cantabrian sea. Low altitude.

Vine training system: 40% arbour, 60% trellis.

Viticulture: Integrated viticulture. Guaranteed minimum use of plant protection products. Our work philosophy includes sustainable agriculture and respect towards what we have inherited. We make our wines using grapes from land which is cultivated using certified integrated production methods.



WINEMAKING

After the manual harvest and selection of the grapes at the end of September, fermentation of the must is done in stainless steel tanks at 14°C, controlled temperature. In this way we achieve the alcoholic fermentation, keeping the endogenous carbon dioxide of natural origin in solution and allowing the aromatic precursors also to be preserved. After the fermentation step the wines are aged on their lees for 5 to 10 months.



TASTING

Colour: Pale yellow with hints of green. Bright and clean in the glass. Fine bubbles due to the low-temperature elaboration method.

Nose: A blend of fresh aromas with herbal notes. White fruit is prominent, such as green apple with lemon citrus undertones.

Palate: A fresh and intense start. Lightly sparkling with well-integrated acidity. Pleasant in the mouth leaving a fresh sensation with citrus notes. Gaintza txakolina is a traditional and authentic wine. This expressive txakolina has a low alcohol content and balanced acidity. It is made with grapes from the best vineyards in the region, and its unique character makes it our most expressive wine, with an unmistakable touch of Atlantic salinity.



SERVICE AND FOOD PAIRING

Txakolina is a social wine. It's simplicity and originality appeal to all palates, expert and amateur alike.

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

It is ideal to accompany appetisers, starters, seafood, fish, white meats, grilled vegetables and Japanese cuisine.



INTERNATIONAL WINE CHALLENGE
IWC 92 POINTS

Bottled on the property by:
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Contains Sulphites / N.R.E. 6093-S.S.



WINEinMODERATION

ELIGE | COMPARTE | CUIDA