

# AITAKO - GAINZA

Getaria



**APPELLATION:** Getariako Txakolina

**BLEND:** Hondarrabi Zuri (85%), Chardonnay (10%), Hondarrabi Beltz (5%)

**WINEMAKER:**

**VINEYARD:**

The Lazkano family own 25 hectares of vineyards in Getaria in the Basque Country. The climate here is cool maritime, not reaching much higher than 11°C, and with 1000-1700mm of rain each year. The grapes for this wine are planted in one individual three hectare plot. Vines are 100 years old and are planted high on pergolas to keep them aerated in the damp climate. Soils are layers of limestone and sandstone alternating with clay loams.

**VITICULTURE:**

Viticulture is sustainable.

**WINEMAKING:**

Grapes are picked by hand. Fermentation is mainly in stainless steel vats at low temperature to preserve aromas, using natural yeasts. A percentage is fermented in barrels. The wine stays for one year on lees in stainless steel before blending and bottling where it is aged for a further year before release.



**WEBSITE:** <https://gaintza.com/>

This wine is suitable for vegans and vegetarians.

**TASTING NOTES:**

Apple and pineapple aromas. Fresh and mineral with good body, roundness and balance.