

# TXAKOLINA - GAINZA

Getaria



**APPELLATION:** Getariako Txakolina

**BLEND:** Hondarrabi Zuri (85%), Gros Manseng (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 across seven plots, which are protected from the Cantabrian sea air by the Garate hill. Vines are between 25 and 50 years old. Around 40% are planted high on pergolas to keep them aerated in the damp climate, the rest are trellised. Soils are layers of limestone and sandstone alternating with clay loams.

**VITICULTURE:** \_\_\_\_\_

Viticulture is sustainable.

**WINEMAKING:** \_\_\_\_\_

Grapes are picked by hand. Fermentation is in stainless steel vats with temperature control, to keep some of the naturally occurring spritz in the wine



**TASTING NOTES:** \_\_\_\_\_

Fresh herbs on the nose, white fruit, green apple and citrus. Fresh on with palette a slight spritz which is traditional in Txakoli and citrus notes.

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

This wine is suitable for vegans and vegetarians.