

Txomin Etxaniz



Harvest: 2017

Winery: Txomin Etxaniz

DO: Getariako Txakolina

Varieties: Hondarrabi Zuri 85%, Hondarrabi Beltza 15%

Alcohol: 11%

Serving: 5-8 ° C

Food: Appetizers, Seafood, fish and white meats.

Features:

This txakolí was prepared with the native varieties Hondarrabi Zuri (Zuri means white in Basque language) and Beltza (Beltza means black in Basque language) from our own vineyards Getaria, harvested in September. Manually. His winemaking is in white and temperature control. Remains on the lees until bottling.

Cata to see:

Straw yellow with lemon nuances.

Tasting the nose:

White fruit, citrus, notes of herbaceous and mineral notes

Tasting to mouth:

The palate is fresh and fruity, light feature and carbonic acid