

Bodega Agerre,

Txakoli 2021

Getariako Txakolina, Basque Country, Spain

AGERRE
Txakolina



PRODUCER

The Agerre family's 15 hectares of vineyards are planted on hillsides overlooking the medieval fishing village of Getaria and the Bay of Biscay, just a few miles from Spain's gastronomic capital, San Sebastián. Emilio Agerre is the third generation of his family to make traditional-style Txakoli from the Hondarrabi Zuri grape variety.

VINEYARDS

The 20 to 30-year-old vines are planted on soils comprised of clay, sand and limestone within east-facing vineyards that help to maximise their exposure to the sun and to protect them from westerly winds. The proximity to the Atlantic means that the climate here is humid, mild and wet. As such, the vines are trained to a height of nearly two metres to provide the best possible ventilation, while the steep slopes and sandy soils, rich in organic matter, allow for excellent drainage.

VINTAGE

This vintage had the perfect conditions for flowering in May/June, then followed by a mild and dry summer. The harvest took place under optimum conditions, with healthy grapes.

VINIFICATION

Agerre's Txakoli is made from 100% whole bunch pressed Hondarrabi Zuri. On arrival to the winery, the grapes were pressed at low pressure. The free run juice was fermented on lees in stainless-steel drums at controlled temperatures of 8-9°C.

TASTING NOTES

Pale lemon in colour, this crisp wine displays classic green apple and aromatic lemon notes. On the palate, it has mouth-watering acidity with an aromatic and fresh finish.

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| Grape Varieties | 100% Hondarrabi Zuri |
| Winemaker | Iñaki Kamio |
| Closure | Other |
| ABV | 11.5% |
| Acidity | 7.8g/L |
| Wine pH | 3.18 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |