

BODEGA KATXIÑA

TXAKOLI KATXIÑA



TECHNICAL DATA

DO: Getariako Txakoliña
Grape Varieties: 100% Hondarrabi Zuri
Alcohol Content: 11,5 %

WINEMAKING PROCESS

Txakoli Katxiña is a white wine produced using the Hondarrabi Zuri variety of grape, a local variety only cultivated in this area. Certified by the Getariako Txakolina D.O., they make Txakoli Katxiña a product overflowing with personality.

Because of the climate and the fact that the Hondarrabi zuri variety features a late vegetative cycle, the harvest is in October. Our plots produce grapes boasting a perfect balance between maturity and acidity. We extract the natural juice from the grape with the least possible pressure and friction with the skin.

After the fermentation, we let the txakoli sit at 4°C, thereby conserving the natural sparkling point for its fermentation. The quality of the raw material is the linchpin of the entire production process. Txakoli sits in tanks at least 3 or 4 months with the lees, and is then ready for bottling.

TASTING NOTES

The variety's fruitiness, combined with Cantabrian breezes, make Txakoli Katxiña a fresh, vibrant, fruity and fine wine. Its aromatic intensity is well distributed on the palate, and leaves a pleasant and lasting taste.

FOOD PAIRING

It's an ideal accompaniment for gourmet cured sausages, and fresh dishes such as salads, rice, sushi, spicy offerings, and especially for fish, seafood... On hot days, its coolness is always pleasing. Serve between 7° and 11°.

LOGISTICS

Cases of 12 bottles
Euro pallet 60 cases 720 bottles

