

Bodega Aitaren Upategia

*Lurretik Hondarrabi Zuri D.O. Getariako Txakolina*



Hand harvested from the first selection of grapes. Maceration over a five-day period. Temperature-controlled fermentation in stainless steel tanks.

Grape varieties : 100% Hondarrabi Zuri

Vineyard age : Vineyards planted in 2000 and 2005.

Exposure : North and South-East

Soil : Clay on sandstone and marl

Alcohol : 12%

Tasting notes :

Citrus and white fruit aromas with mineral and saline touches. Vibrant and fresh with well-integrated acidity.

