

Bodega Aitaren Upategia

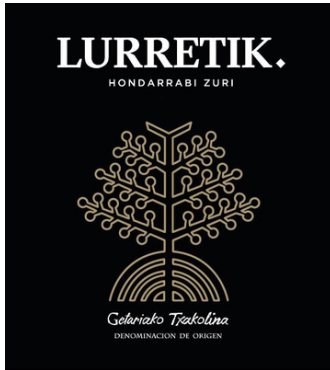
Lurretik Hondarrabi Zuri D.O. Getariako Txakolina

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

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.

Banville
Wine Merchants

www.banvillewine.com

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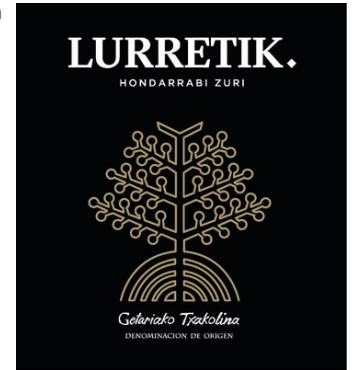
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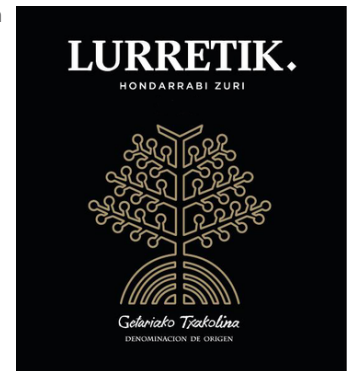
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