

K5

{%100 HONDARRABI ZURI}



D.O: Getariako Txakolina

WINEMAKER: Lauren Rosillo.

AGING: 11 months on its lees in temperature-controlled stainless steel tanks.

SOIL: Wavy orography land formed by shales of laminated slate and granite. Very eroded gray shales with medium organic content.

WINEMAKING: Manual selection of the grapes. Pre-fermentation maceration and fermentation in stainless steel tanks with natural own yeasts, only from flower must.

FOOD PAIRING: Ideal to accompany a wide range of dishes: from seafood and fish (such as turbot and tuna), sushi, foie, to white and red meats.

TASTING NOTES:

·Visual: Bright, cristal clear, with pale greenish yellow and lemony sparkle.

·Nose: High intensity with notes of reineta apple, clear mineral notes typical of the terroir. The notes of white flowers such as chamomile and citrus fruits such as grapefruit and lemon stand out, with a salted background that binds it to the Cantabrian.

·Palate: Its large volume in the mouth makes it a round and glyceric wine but with the fresh and Atlantic character of the txakolis. Its acidity makes it an ideal wine to store and enjoy with aging in the bottle for at least 10 years.

BODEGA K5

