



BODEGA K5



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VILLAGE: Aia (Basque Country)

DO: Getariako Txakolina

VARIETY: 100% Hondarrabi Zuri

ALCOHOL CONTENT: 12%

ANNUAL PRODUCTION of 25.000 bottles (0,75 L) and 600 Magnums (1,5 L)

Vineyard: 15 ha of our estate vineyard planted on trellis, at an altitude of 300 meters above the Cantabrian Sea. Yields per strain between 1.5 and 2.0 kg.

Climate: Great Atlantic character with high rainfall and slow ripening. Harvest is at the arrival of autumn.

Soil: Granite with slate schists. The orography is very rugged with steep slopes, as a result, we have different orientations and exposures.

Vinification: Manual selection of the bunches. Grape entry by gravity and cold pre-fermentative maceration. Using only our free-run juice we make the fermentation in stainless steel tanks with indigenous yeasts.

Aging: At least 11 months on its fine lees in stainless steel tanks.

Bottle aging: Great aging capacity in the bottle for at least 10 years.

Pairing: Ideal to accompany a wide range of dishes: from shellfish and fish such as turbot and tuna, sushi, foie, to fatty white and red meats.

TASTING NOTES

Appearance: Brilliant, clean and crystalline, with medium intensity. A pale greenish-yellow color and lemony flashes.

Aroma: High intensity with apple notes, clear mineral notes typical of the terroir. White flowers such as chamomile and citrus fruits such as grapefruit and lemon with a background of salting because of the closeness to the Cantabrian Sea.

Taste: Its great volume in the mouth makes it a round and glyceric wine, but without losing the fresh and Atlantic character of the Txakolis. Its acidity makes it an ideal wine to store and enjoy bottle aging.

** These notes will vary as the years go by.*