



BODEGA K5



KAIAREN

VILLAGE: Aia (Basque Country)

VARIETY: 100% Hondarrabi Zuri

LIMITED EDITION of 6.739 bottles (0,75 L)

DO: Getariako Txakolina

ALCOHOL CONTENT: 12%

VINTAGE: 2016

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: 48 months on its fine lees in a 5.500 L stainless steel tanks. Once bottled (2021 March) it has been kept for 24 months in the bottle before its release.

Bottle aging: Great aging capacity in the bottle.

Pairing: As it is a complex and full-bodied wine, it is advisable to accompany it with a wide range of dishes such as shellfish, fish, white and red meat or fatty foods such as foie.

TASTING NOTES

Appearance: Brilliant, clean and crystalline, with medium intensity and with a lemon-yellow color and golden sparkles.

Aroma: High intensity with mineral notes characteristic of the terroir and white flowers. Aromas of incense and smoke from the aging on its own lees.

Taste: Grate volume and glyceric. A complex wine in flavors thanks to its long aging with the fine lees. The pastries and the toasted notes and the touches of gunpowder typical of the reduction after the aging in the bottle. Despite its age, it is a fresh wine thanks to its good acidity that makes it the perfect accompaniment to a wide variety of dishes.

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