



BODEGA K5



K Pilota

VILLAGE: Aia (Basque Country)

DO: Getariako Txakolina

VARIETY: 100% Hondarrabi Zuri

ALCOHOL CONTENT: 11.5%

ANNUAL PRODUCTION of 40.000 bottles

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. We make the fermentation in stainless steel tanks with indigenous yeasts.

Aging: At least 5 months on its lees in stainless steel tanks.

Bottle aging: Preferred consumption in the 2-3 years following bottling.

Pairing: Ideal for appetizers and light meals; tapas, sushi, shellfish, rice, fish and white meat.

TASTING NOTES

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

Aroma: High intensity, with clear notes of citrus and freshly cut grass to finish showing the mineral notes typical of our wines and that make the aromatic set complex and deep.

Taste: Its great volume on the mouth makes it a round and fresh wine showing the Atlantic character of the Txakoli.