



BODEGA K5



Kilima

VILLAGE: Aia (Basque Country)

TYPE: Ancestral Sparkling wine

VARIETY: 100% Hondarrabi Zuri

ALCOHOL CONTENT: 12%

PRODUCTION of 3500 bottles of 2024

Vineyard: Made from a single trellised plot located 300 meters above sea level, overlooking the Cantabrian Sea. Yields per vine range between 1.5 and 2.0 kg.

Climate: Great Atlantic character, with high rainfall and slow ripening that leads to harvests at the beginning of autumn.

Vinification: *Kilima* is produced using the ancestral method, undergoing a single spontaneous fermentation with native yeasts—first in tank and finishing in the bottle. Before manual disgorgement, it is aged on fine lees, which contribute texture and complexity. It is neither filtered nor clarified. The result is a fine, delicate bubble typical of this style of winemaking.

Pairing: Ideal with appetizers, oysters, dishes with acidity, fresh cheeses, Asian cuisine, pickles, and vegetable-based preparations.

Recommendations: Serve chilled. Do not shake. May contain natural sediment. Store upright and refrigerated.

TASTING NOTES

Appearance: Medium-intensity greenish-yellow color with slight natural cloudiness, characteristic of the ancestral method.

Aroma: Highly expressive and fresh, with notes of green apple, freshly cut hay, citrus (lemon and lime), and a mineral background evoking petrichor.

Taste: Broad and vertical on the palate, with vibrant acidity balanced by a natural creaminess that brings harmony. Complex, tense, and long on the finish, with a very distinctive retronasal expression.