

BODEGA K5



K PILOTA 2021 - L322

VILLAGE: Aia (Basque Country)

GRAPE VARIETIES 100% Hondarrabi Zuri

WINEMAKING: Manual selection of the grapes from younger vines of the estate. Pre-fermentation maceration and fermentation in stainless steel tanks with natural own yeasts.

AGING: 5 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

FOOD PAIRING: Ideal for snacks and light meals: tapas, sushi, seafood, fish and white meats.

TASTING NOTES:

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

·Nose: Intense clear notes of fruit and minerals, with subtle hints of white flowers and fruits like apple and winter pear.

·Palate: Its great mouthfeel makes it a round, satiny wine without losing the cool Atlantic character found in classic txakolinas.

Grado alcohólico: 11.61 % (vol)

pH: 3.05

Acidez total: 8.70 g/l ac. tartárico

Ácido acético: 0.22 g/l ac. Acético