

AGERRE TXAKOLI 2016. AGERRE. GETARIAKO TXAKOLINA.



VARIETAL: 100% Hondarrabi Zuri
Single vineyard, family owned. 100% Hand-harvested.

WINEMAKER: Emilio Agerre

VINIFICATION: Fermentation with native yeasts in stainless steel tanks, 6 weeks lees contact.

TASTING NOTES: A crisp, refreshing wine with a slight effervescence. Notes of fresh citrus and green apple with good acid and minerality. Pairs well with seafood, cured meats and hard cheeses.

2000 cases made

The Agerre family has been growing grapes in Getaria for three generations. Emilio Agerre is the third generation winemaker and currently runs the winery with the help of his wife and son (the fourth generation). The family owns 15 Has (37 acres) planted on the slopes of a mountain overlooking the Atlantic Ocean. The vines range from 10-30 years old, with the Atlantic environment the perfect habitat for the Hondarrabi Zuri. The soils are sandy loam over gravel of Tertiary origin. The soil quality and steep incline allow for good drainage.

The vineyards face east to maximize the sun exposure and protect the plants from the wind coming from the west. The vines are trained to a height of around 6 ft. This method is chosen to avoid the moisture from the ground and maximize ventilation.

The harvest takes place in early October and lasts for approximately 15 days. Groups of grape pickers cover the property, using long shears to cut the hanging bunches below the vine arbors. Fermentation is in whole clusters, which allows for more dynamic flavors. Native yeasts are used and there are 6 weeks of contact with the lees.

