

¿POR QUÉ NO? SELECTIONS

Urkatx

URKATX (DO Getariako Txakolina)



Getariako Txakolina
DENOMINACION DE ORIGEN

Urkatx Txakoli Rosado 2022

60% Hondarrabi Beltza/40% Hondarrabi Zuri

Aging: Stainless Steel

Vineyard: Sustainable

Alcohol: 11.5% Alc by Vol

Production: 50 cases

Background: Urkatx Txakoli is made exclusively for ¿Por qué no? Selections at the Zudugarai family winery where Mikel Errasti represents the 3rd generation at the helm. The family has direct control of all processes in the vineyard when selecting the grapes and in the winery that predates the DO itself. Mikel works the vineyards with the minimal amount of intervention needed and elaborates his txakoli through native yeast fermentation and natural carbonation.

Grapes: 60% Hondarrabi Beltza/40% Hondarrabi Zuri from southeast facing slopes that provide protection from sea winds and maximum sun exposure.

Soils/Climate: Sandstone on top of clay base. The area enjoys a mild climate of Atlantic influence, high average temperatures and high rainfall. For this reason, the vineyard is located on the best sunny slopes, well ventilated, and on well-drained soils, adopting steep shapes. The area is protected from the characteristic northern cold winds by the hills of the coast, which gives rise to a relatively temperate climate.

Viticulture: Integrated viticulture that considers the protection of resources, the environment, and human health. Grapes are harvested by hand throughout September.

Winemaking: A gentle pressing followed by a 20-day spontaneous fermentation on the lees in stainless steel. Natural carbonation.



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