

¿POR QUÉ NO? SELECTIONS

BASQUE WINES
TANTAKA
Juanjo Tellaetxe

TANTAKA (DO Arabako Txakolina)



Tantaka Txakoli Blanco 2024

100% Hondarrabi Zuri

Aging: 6 months on the fine lees in stainless tanks

Vineyard: Organic

Alcohol: 13% Alc by Vol

Production: 14,400 bottles

Background: Serious Txakolina from the Arabako DO (Álava in Spanish), where bubbles are considered taboo. Organically farmed and naturally made by Juanjo Tellaetxe, on land his family has owned since time immemorial. Juanjo's vineyards are located in the village of Artomaña in the Ayala (Aiara in Euskara) municipality of Álava. Juanjo's goal is to produce "honest wines with a deep, local character... avoiding manipulation and masking". His dedication to Tantaka is second only to his first devotion, his role as priest in the local villages.

Grapes: 100% Hondarrabi Zuri from 15-year-old vines at 330 meters in Juanjo's 4 small family plots totaling 4.6 hectares.

Soils/Climate: Soils are chalky clay with moderate organic matter and fairly deep, alluvial, pH of 7-8. The vineyards are in Arrastaria Valley, flanked by dramatic, steep cliffs. Winter was relatively dry and mild. Spring was quite dry with temperatures, again, unusually above average. These higher temperatures advanced sprouting by about 2 weeks compared to the usual dates. The months of July and August were dry, but not hot. Annual rainfall of 850 liters was lower than average, which is usually 1,100 liters. The main feature of the 2024 harvest was some unusual summer heat waves, which caused the harvest dates to be brought forward several days compared to usual.

Viticulture: Organic in practice, spontaneous cover crops of local flora. Harvested by hand September 19-22, 2024.

Winemaking: A gentle pressing, spontaneous fermentation, and aged on the fine lees for 6 months in stainless steel tanks of 2,000L and 5,000L. Bottled December 19, 2025.



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