

¿POR QUÉ NO? SELECTIONS

BASQUE WINES
TANTAKA
Juanjo Tellaetxe

TANTAKA (DO Arabako Txakolina)



Tantaka Txakoli Blanco 2018

100% Hondarrabi Zuri

Aging: 5 months on the lees in stainless tank

Vineyard: Organic in practice

Alcohol: 14% Alc by Vol

Production: 563 cases

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 Alaya (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 10-year-old vines in Juanjo's 4 small family plots totaling 4.6 hectares.

Soils/Climate: A mild and Atlantic climate. Warm summer and autumn with regular rain. Winds usually blow in from the Atlantic to the north. 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. 1,100 feet altitude, with a 25F+ degree diurnal shift around harvest.

Viticulture: Organic in practice, spontaneous cover crops of local flora. Everything is done by hand.

Winemaking: A gentle pressing, spontaneous fermentation, and aged on the lees for 5 months in stainless steel.



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