

# ¿POR QUÉ NO? SELECTIONS

BASQUE WINES  
**TANTAKA**

*Juanjo Tellaetxe*

**TANTAKA (DO Arabako Txakolina)**



**Tantaka Txakoli Blanco 2022**

**100% Hondarrabi Zuri**

**Aging: 5 months on the lees in stainless tank**

**Vineyard: Organic**

**Alcohol: 12.5% Alc by Vol**

**Production: 2,525 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 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 13-year-old vines at 330 meters 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. 1,082 feet altitude, with a 25F+ degree diurnal shift around harvest.

**Viticulture:** Organic in practice, spontaneous cover crops of local flora. Trellis system. Double guyot. Harvested by hand September 16-18, 2022.

**Winemaking:** A gentle pressing, spontaneous fermentation, and aged on the lees for 5 months in stainless steel of 2,500L. Bottled May 23, 2023.



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