

¿POR QUÉ NO? SELECTIONS

BASQUE WINES
TANTAKA
Juanjo Tellaetxe

TANTAKA (DO Arabako Txakolina)



Tantaka Txakoli Tinto 2022

100% Hondarrabi Beltza

Aging: 5 months in stainless tank

Vineyard: Organic

Alcohol: 13% Alc by Vol

Production: 3,300 bottles (504 bottles imported)

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 Beltza from 5-year-old vines at 320 meters in Juanjo's 4 small family plots totaling 4.6 hectares.

Soils/Climat: Vineyards are located at a parcel sited in Artomaña (Arrastaria Valley). Soils are semi-deep and of alluvial nature with a climatology between Atlantic and Continental. A little rain in summer helped flowering and a healthy vineyard throughout the campaign. The months of July and August were very warm. Rainfall of 640L was around 50% lower than in a normal year. The main characteristic of the 2022 vintage was the warm summer, with frequent heatwaves and temperatures well above the average brought an earlier harvest.

Viticulture: Organic in practice, spontaneous cover crops of local flora. Trellis system. Double guyot. Harvested by hand October 1, 2022.

Winemaking: A gentle pressing, spontaneous fermentation, and aged for 5 months in stainless steel of 2,500L. Bottled December 30, 2023.



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