

Aizpurua Txakoli

(D.O. Txakoli de Getaria)
Hondarrabi Zuri



The Aizpurua Txakoli comes from the oldest and furthest north Txakoli zone, Getariako Txakolina. Coming from the estate's Hondarrabi Zuri grapes, this classically styled Txakoli was fermented at very low temperatures and then spend 6 months aging on lees before bottling. Incredible fresh and zippy acidity are complemented by the slight effervescence in this clean and fantastic Basque white.

Bon Vivant

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