



BODEGAS AIZPURUA

Aizpurua Txakoli

REGION/ ORIGIN	Basque Country Txakoli de Getaria D.O.	WINEMAKER	Maria Jesus Arruti
VINTAGE	2021	WINERY ESTABLISHED	1905
VARIETALS	100% Hondarrabi Zuri	VINEYARD(S)	Meagas estate (14 hectares)
ALCOHOL	11.3%	AGE OF VINEYARD(S)	7-60 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Sand & clay-loam
AGING	No oak aging	ELEVATION	50-90 meters
FILTER/FINING	Yes	FARMING METHODS	Sustainable
TOTAL SULFUR/ RS	62 mg/l .62 g/l		

The 'Tx' in Txakoli is pronounced like a 'Ch'
Aizpurua Txakoli = Ice-poor-oo-ah Chalk-oh-lee

Bodegas Aizpurua is a small, family-owned and operated winery in the Txakoli de Getaria D.O. of Spain. Situated in the verdant and high mountain slopes of Meagas along the famous El Camino de Santiago, only up the slopes from the north coast of Spain, the family has been growing grapes and making their wines for generations (over 100 years). Only 14 hectares of organically farmed grapes (ranging from 7 years, to well over 50 year old vines) that are overhead trained to encourage air to flow under the grape clusters, produce the estate's 120,000 bottles annually, maintaining the traditional practices of the surrounding wine region to obtain their classic Txakoli.

*Txakoli from Getaria is traditionally poured from overhead, falling feet into a small glass
in order to 'break' and aerate quickly the salty and briny high acid white wine*

Aizpurua Txakoli comes from the oldest and furthest north Txakoli zone, Getariako Txakolina (Txakoli de Getaria). Coming from the estate's sustainably farmed (not certified) Hondarrabi Zuri vines, this classically styled Txakoli was fermented at very low temperatures using only naturally occurring yeasts. With only time in stainless steel, this wine was bottled in the traditional tall green bottle with the incredibly fresh and zippy acidity that is complemented by a slight effervescence that is common in this Basque region white wine. Clean and approachable with ample tart fruit and an exciting mouth-feel, this wine has a quality of the briny sea and is perfect with many types of fresh shellfish, however can also pair beautifully with, and cut right through rich and hearty meats.