



BODEGAS AIZPURUA

Aizpurua Txakoli Rosado



REGION/ ORIGIN	Basque Country Txakoli de Getaria D.O.	WINEMAKER	Maria Jesus Arruti
VINTAGE	2023	WINERY ESTABLISHED	1905
VARIETALS	80% Hondarrabi Zuri 20% Hondarrabi Beltza	VINEYARD(S)	Meagas estate (14 hectares)
ALCOHOL	10.8%	AGE OF VINEYARD(S)	5 - 45 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Sand & clay-loam
AGING	No oak aging	ELEVATION	50-90 meters
FILTER/FINING	Yes Natural Cold Stabilize	FARMING METHODS	Sustainable
TOTAL SULFUR/ RS	137 mg/l 4.19 g/l	TOTAL PRODUCTION	6,000 bottles

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 Rosado comes from the oldest and furthest north Txakoli zone, Getariako Txakolina (Txakoli de Getaria). The estate has always farmed both Hondarrabi Zuri (white) and Hondarrabi Beltza (red) on their property, but have always chosen to sell off the red fruit as the desire for red wine and rosé in Txakoli country has been nominal. This Rosado comes from a blend of 80% white grapes and 20% red, which were fermented separately and then blended immediately to make a gorgeous light pink color, and a fresh, zippy, well-fruited rosé. High acid is still at the core of this Txakoli, along with perfect salinity from the nearby ocean, citrus, green vegetables, and a touch of red berry fruit. Pour from high above the glass, and consume immediately with shellfish or hard cheeses.