

TECHNICAL DATA SHEET

TXAKOLI AIZPURUA 2017

Alcohol Content	11	% Vol
pH	3,26	
Total Acidity	8	gr/L tartaric acid
Free sulfur dioxide	44	mg/L
Total sulfur dioxide	122	mg/L
D-Glucose + D-Fructose	1,29	gr/L
Acid L-Malic	5	gr/L

Harvest time: September - October

Grape variety: 100% Hondarrabi Zuri

Soil: Clay-loam soil texture, high in minerals and humid.

Winemaking process: Harvesting by hand, it is fermented in cold between 14-16°C.

Once the fermentation is finished, the txakoli is cooled to temperatures below 5°C in order to preserve all the carbonic produced during the fermentation and thus to maintain the nerve and freshness characteristic of our txakoli.

Tasting: Txakoli, fresh, light and very fruity, reminiscent of the typical txakolis, for its character of white fruits, green apple, pear... and with a slight touch of salinity.

Serving temperature: 6-8°C

