

# baskoli

HONDARRABI ZURI  
VARIETY

*txakoli wine-Basque Country  
family owned estate winery*

Baskoli is a Txakoli wine that combines classicism and modernity. It is made from the Hondarrabi Beltza and Zuri grapes, grown in the winery's own vineyards in Hondarribia and fermented at its state-of-the-art facility. Produced in at an exceptional winery equipped with state-of-the-art technology.

**VARIETY:** 70% Hondarrabi Beltza and 30% Hondarrabi Zuri.

**TYPE:** Rosé txakoli

**ALCOHOL BY VOLUME:** 12%

**DENOMINATION OF ORIGIN:** Getariako Txakolina.

**VINEYARD:** The winery's own 17 ha. vineyard is located in the surroundings of the winery itself, at the foothills of Jaizkibel Mountain. It is oriented towards the mid-day sun which protects it from the wind and damp of the nearby Cantabrian sea, thereby enjoying excellent sunshine. Trellis grown vineyard using double Guyot training system.

**PROCESS:** Grapes harvested and transported in small crates. Destemming and crushing followed by rinsing and soft pressing. Cold static settling of the first must at 8 to 10° C. Storage in tanks at a low temperature to maintain the naturally occurring carbonation. Gentle clarification and stabilisation. Sterile bottling and filtration though microbial stabilisation at a low temperature.

**TASTING NOTES:** Clean and bright. Pale yellow colour with greenish glints against the Redcurrant-pink colour with rich aromas of red and black fruits, such as strawberries, blackberries and black currants, over a citrus background and fine vegetal notes. Very fresh in the mouth with a balanced acidity accentuated by a hint of carbonic gas, offering a pleasing palate and a long, aromatic finish.

**GASTRONOMY:** Appetisers, hors d'oeuvres, mild and semi-cured cheeses, shellfish, fish, rice, pulses, pasta, cold meats and white meat. Serving temperature: 8° to 10°C. Store in a well-ventilated cool dark place. Good development in the bottle for up to two years.

