

Gaintza Txakolina Blanco

THE FACTS

COUNTRY: Spain

REGION: Pais Vasco

APPELLATION: Getariako Txakolina

CEPAGE: 85% Hondarrabi Zuri, 15% Gros Manseng

WINEMAKING: Temperature controlled fermentation in stainless steel, with 24 hour maceration. 45 day, slow fermentation, with no malolactic. Aged for 8 months on the lees in stainless steel. Bottled at 0 degrees of natural sugar. Natural carbonation from finished fermentation in bottle.

AGING: 8 months on the lees in stainless steel

THE STORY

The Lazkano family has been farming three separate single-vineyard plots for nearly a century. The estate was first founded by Andrés Lazkano back in 1923. At the time, Andrés made small amounts of Txakoli wines from vineyards located along his farmhouse and sold them to neighboring towns nearby. Since then, the winery has significantly expanded and is now on its fifth generation of winemakers, who continue to highlight the one-of-a-kind growing area of Getariako, where the family name is synonymous with pioneering of the region.

PHILOSOPHY: At Gaintza, respect and passion for the land always come first. In the cellar, emphasis is always placed on the preservation of regional traditions. The family's 25 hectares of organically farmed vines are all heavily influenced by the Cantabrian Sea.

THE ADJECTIVES

OVERALL: Light effervescence and brilliant, refreshing acidity

AROMAS / FLAVORS: lemon, quince, green apple and sorrel are overlaid with sea spray

MOUThFEEL: Bright & Light

THE SELLING POINTS

Classic Getaria-style Txakoli with 100% estate-grown grapes

SUSTAINABILITY: Vegan, Biodynamic In Practice, Green Practicing, Sustainable In Practice

PAIRINGS: Fresh salads, light soft cheeses, shellfish, shrimp, and fried seafood

