



Txakoli Agerre

Agarre has 15 hectares planted on the slopes overlooking the Atlantic Ocean in Getaria. The vineyards (20-30 years old) face east to maximize the sun exposure and protect the plants from the wind coming from the west. The vines are trained in pergolas to a height of around 6 ft tall to avoid the moisture from the ground and maximize airing of the clusters. The steep mountain sloped soils are composed of limestone sandy loam over gravel and allow for excellent drainage.

The harvest is done by hand in late September. The whole grapes are fermented spontaneously with the native yeast in small tanks. All the work in the winery is done manually by gravity. The slight sparkling of the wine occurs 100% naturally. The wine is kept at least 3 months in contact with the lees before bottling.

100% Hondarrabi Zuri

TUOTTAJA

Agerre

MAA / ALUE

Espanja - Basque Country

PULLOKOKO

0,75

HINTA

*

* hintatiedot näkyvillä vain kirjautuneille

Tilaukset / orders :

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