

Roke Eizaguirre

TXAKOLI



Txakoli

THE WINERY: Roke Eizaguirre Txakolina is located in Getaria (Basque Country, Spain), one of the villages belonging to "Getariako Txakolina" PDO. The area enjoys a mild climate with an Atlantic influence, high average temperatures and a high precipitation rate. For this reason the vineyard is situated on the sunniest and best ventilated hillsides with well drained lands and trellised forms. Marls and sandstone from the Paleocene-Eocene have led to humid dark grey limestone lands.

GRAPES: The Hondarrabi Zuri (Zuri means white in Basque) grapes in the Basque region and used for Roke Eizaguirre are unique to the region and are not grown anywhere else in the world. All of the vineyards in the region are characteristically very small.

TASTING NOTES: Brilliant yellow straw-colored with green sparkles. Primary flower aromas of apple and pineapple, with citric background touches. Intense attack in the mouth, balanced forward and persistent end.

TECHNICAL DESCRIPTION:

Vintage: Manual

Method: Stalk Removing

Alcoholic Fermentation: Stainless Steel tank at 17C for 25-30 days

Ageing: Stainless Steel Tank for 30 days, at low temperatures the wine naturally creates a slight sparkling, in Spanish is called "aguja"

RECOMMENDATIONS:

Ideal drinking temperature: 12º C (55º F)

Pairing: Seafood, cured meats, and hard cheeses

AWARDS

- 90 Points, Wine Advocate 2010 (Robert Parker)