

ROCA ALTXERRI





TXAKOLI 2023

ROCA ALTXERRI | Roca Altxerri is named for the Altxerri Cave, located in the Basque country, which is home to the oldest stone paintings in Europe, dating back almost 40,000 years. After searching long and hard, we met Mikel Errasti at his family winery, Bodegas Zudugarai, as the perfect collaborator. Their two sustainably grown (using organic and biodynamic methods) hectares are planted on seaside hills facing the sun to keep the vines dry and are hand-harvested.

GETARIAKO TXAKOLINA Located around the small fishing towns of Getaria and Zarautz, on the coast of the Bay of Biscay in Northern Spain, the Getariako Txakolina DO was established in 1990, but the history of vine growing is a long one dating back to the Middle Ages. The pergola trained vines here are quite old (many 80+ years) with the roots reaching 10 meters below the surface. The area was not affected by Phylloxera due to the high rainfall which allowed water accumulation around roots, protecting them from the outbreak.



BLEND | 100% Hondurrabi Zuri

VINEYARDS | 25-40 year old vines from two hectares of estate vineyards located on hilly slopes on the sunny and windy side.

WINEMAKING | Harvested by hand. Vinification and elevage done strictly in temperature controlled stainless steel tanks.

ALCOHOL | 11.5%

TASTING NOTES | The gentle fizz (as is traditional for Txakoli) is just one of the many charming elements to Roca Altxerri. Bone dry with angular but balanced acidity with a plethora of fruit notes including grapefruit and melon with fresh grass and spring flower notes on the nose. Break out the porrón!

BAR CODE | 853868006239

