

Txakoli Rezabal

Tasting note

The Txakoli Rezabal is a young wine with a happy spirit. This special wine has a bright crystal yellow colour with fine sparkles. Intense aroma of fresh fruit and lime. On the palate apple and lime followed by the delicious aftertaste of grapes.

Serving temperature

Recommended serving temperature between 8 – 10°C.

Gastronomy

The Txakoli Rezabal can be combined with tapas and fresh seafood.

Vinification

The vines are over 35 years of age and the production of the native grape variety “Hondarribi Zuri” is very limited. Bodegas Rezabal combines the traditional methods in order to preserve the characteristics of the wine and modern methods for the quality. Fermentation takes place at 15°C for 20 days followed by a second fermentation ensuring the development of the primary aromas.

Surrounding area

The Denomination of Origin (D.O.) Getariako Txakolina is located in the traditional Zarautz in central Gipuzkoa. This area is considered to be the smallest D.O. in Spain. The vineyards are situated 300 meters above sea level. The soils are rich in minerals like chalk, limestone and shale. The Atlantic climate gives the grapes a personality. Influenced by the Bay of Biscay and the altitude, which provides higher temperature ranges resulting in better aeration and natural freshness.



Wine description

<i>Zone</i>	D.O. Getariako Txakolina
<i>Variety</i>	100% Hondarribi Zuri
<i>Alcohol</i>	11%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	12 pcs.
<i>Case size</i>	28 x 19 x 32 cm
<i>Weight</i>	11 kg
<i>Per pallet</i>	60 cases

Awards

International Wine Challenge 2017
-- Bronze Medal

Robert Parker 2013 – 90 points



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info@vinotage.eu