

# Txakoli Rezabal Rosado

## Tasting note

This wine has a shiny bright pink colour with fine sparkles. Captivating aromas of fresh wild strawberries. On the palate silky and expressive with a radiant finish.

## Serving temperature

Recommended serving temperature between 8 – 10°C.

## Gastronomy

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

## Vinification

The vineyards are over 50 years of age and the production of the native grape variety “Hondarribi Beltza” is very limited. Bodegas Rezabal combines the traditional methods in order to preserve the characteristics of the wine and modern methods for the quality. Maceration for 6 hours for extra aromas and colour without losing the typical Txakoli flavours. Fermentation takes place at 18 °C on its own lees (sur-lie).

## 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 Beltza
<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

Vinous Antonio Galloni 2017 – 90 Points

