

# Txakoli Rezabal Arri

## Tasting note

The txakoli Rezabal Arri is crystal yellow with green reflections. An elegant but complex wine with aromas of pineapple, apple, apricot and mineral nuances. In the mouth seductive fine bubbles with a harmonious acidity. Luscious and long finish.

## Serving temperature

Recommended serving temperature between 10 – 12°C.

## Gastronomy

The Txakoli Rezabal pairs well with white meat in a lighter sauce, tapas and fish dishes.

## Vinification

The vineyards are over 35 years of age and the production of the native grape variety “Hondarrabi Zuri” is very limited. The human factor is very important in this family bodega, and they work with a qualified team during the winemaking process. 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 a controlled temperature 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 a natural freshness.



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## Wine description

<i>Zone</i>	D.O. Getariako Txakolina
<i>Variety</i>	90% Hondarrabi Zuri 10% Hondarrabi 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

Guía Peñin 2014 – 90 points

