



MASUA TXAKOLI



Vntg 2022, 2021



GRAPE VARIETY

Hondarrabi Zuri, Petit Courbú



VINEYARD

Age: +30

Soil: Deep alluvial soil with loam and calcareous elements

Altitude (m): 800



ANALYTICS

Alcohol Content: 12,5%



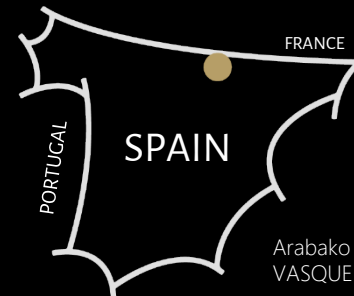
VINIFICATION

Fermented at controlled temperature in stainless steel tanks with indigenous yeasts.

AGING



Two months on lees, without battonage



LOPEZ-ALONSO
ALTA VITICULTURA

Arabako Txakolina DO
VASQUE COUNTRY, SPAIN



TASTING NOTES

Pale greenish hue with citrus, green apple, saline and mineral notes. Complete and pleasant taste and after taste. The palate presents a friendly entry accompanied by a fresh and lively mid palate with very good acidity.



PAIRING

Raw seafood, such as ceviches, oysters or sushi. Also delicious as an aperitif.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
32 cm	24 cm	32.5 cm	15,2 Kg	60 cs	912Kg