



Country-Spain

Region- Getariako Txakolina

www.basa-lore.com

Lahu Txakoli 2019

THE STORY 4 generations of the Lazkano-Huegun family have been harvesting since 1930. Basque for “Forest Flower”. Parral vines from 23 acres, all **North Facing** slopes overlooking the Cantabrian Sea. Every wine making operation is estate. All based on the Hondarrabi Zuri varietal. Within minutes to the sea, just outside the town of Zarautz in the DO Getariako Txakolina.

WINEMAKING/PRODUCTION 100% Hondarrabi Zuri, hand harvesting in 15kg boxes, Stainless Steel fermentation, no ML (Malolactic fermentation). Fermentation lasts 20-25 days then the left to lie on its lees. Stainless Steel for 7 months, then bottled.

TASTING NOTES Fresh, light, very fruity. Greenish hints, light carbonation with tiny bubbles, Reminiscent of white fruits (green apple and pear), along with a bit of tropical notes. Effervescence continues with noted acidity on palate.

Varietal- 100% Hondarrabi Zuri

Vineyard Site- Itsaso/ Igartzeta/ Mahasti/ Gazi

Vine Age-15-92

Acres-23

Soil-Clay/Sandstone/Marl

Elevation-23 feet

Yield/Acre-4.46

Production-66,000 bottles (5,500 cases)

Aging-Stainless Steel-7 months

Alcohol-11.5%



TABLE 31
IMPORTS