



Península Vinicultores

2022

'VINO ATLANTICO'

Txacoli | Bizkaiko Txakolina - Spain



VEGAN

Stats

Grapes: 100% Hondarrabi Zerratia

Vineyard: Saratsu, Amorebieta

Vine Age: 25-years-old

Soil Type: Clay-marl

Viticulture: Conventional

Fermentation: Native & inoculated

with house-cultured yeasts –

stainless-steel (80%) and 300 L

French oak (20%)

Aging: 5 months on the lees in

fermentation vessels

Alcohol: 14%

pH: 3.38

Total Acidity: 6.56 g/L

Total SO2: 30 ppm

Total Production: 1,000 cases

UPC: 8435588100859

About

'Vino Atlántico' Blanco comes from a single, 17-acre vineyard called Saratsu, located in Amorebieta, Bizkaia (Biscay). The steep (20%), south-facing hillside parcel on marly-clay soils receives excellent light exposure, allowing the grapes to achieve perfect ripeness in this cool Atlantic climate, heavily influenced by the Cantabrian Sea 18 miles away. It is made from Hondarrabi Zerratia (also known as Petit Courbu in France), which tends to have lower yields, smaller berries and more aromatic complexity than the more widely planted Hondarrabi Zuri. The goal with this wine is to contribute to a new generation of age worthy, complex, terroir-driven Txakoli.

The grapes were handpicked and de-stemmed, with 80% fermented in stainless steel tanks and 20% in 300 L French oak barrels. The wine stayed on its fine lees for 5 months and was bottled with a coarse filtration and small sulfur dosage.

Tasting Notes

This Txacoli is complex and aromatic, with zesty citrus, green apple, and a hint of saline minerality. Lees aging adds a soft, nutty depth to its crisp, electric finish.