



## 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.