



De Maison Selections Inc.

# ¡Hay Txakolina!

## The History of Txakolina

Txakolina (Chakoli) is a white wine from the Basque country made predominantly with the indigenous grape variety Hondarribi Zurri. This crisp and slightly frizante style has been a mainstay in the Basque region for nearly a millenium. Originally enjoyed only by Basque kings and aristocrats, today it is the most common drink found throughout the tapas bars. The widespread availability of txakolina is thanks in part to the first person to travel around the world: Juan Sebastian Elcano, whose return to Guetaria (Getariako in Basque) was celebrated with this local treasure. Today Juan Sebastian Elcano's portrait adorns the label of Guetaria's own Ameztoi Txakolina. Txakolina is simple, straight forward and perfectly suited to socializing and great tapas (preferably seafood).



Euskal Herria (The Basque Country)

## Txakolina Denominations of Origin

With the 2003 addition of Arabako Txakolina, there are currently three Denominations of Origin (D.O.) for txakolina: Arabako Txakolina, Getariako Txakolina, and Bizkaiko Txakolina. Each of the three txakolinas here represents one of the three D.O.'s.

### Arabako Txakolina: Xarmant 2004



The D.O. of Arabako is so new that the only producer in the area is Arabako, the namesake of the D.O. Twelve growers decided to pool their resources and establish the denomination. They created a wine and named it Xarmant which means charming in French and reflects the nature of this wine. The vineyard area is in the shadows of the town of Vizkaia. The proximity to the Atlantic ocean creates a wine with a unique microclimate. The grapes used are the traditional Hondarribi Zurri variety that is indigenous to the Basque region and it is blended with Gros Manseng, Petit Manseng, and Petit Courbu. The wine is fermented in stainless steel and bottled with residual carbonic that gives the wine its natural spritz.

### Getariako Txakolina: Ameztoi 2004



Ameztoi Txakolina is one of the top producers of Getariako Txakolina. They own 20 hectares of vines in the best location. From the vineyards one can see the town of St. Sebastian and understand the influence of the Atlantic Ocean on this vineyard site. Ignacio Ameztoi is the seventh generation to carry on the tradition of making Txakolina in the province of Getariako. Made from the indigenous grape varieties of Hondarribi Zurri and its red companion Hondarribi Beltza. The wine is fermented in stainless steel and bottled with residual carbonic that gives the wine its natural spritz.

### Bizkaiko Txakolina: Uriondo 2004



Txakolina Uriondo is a small family winery founded in 1987 located in the Basque Region of Spain. The small vineyard (2.5 hectares) is situated at an altitude of 175 meters with a southeasterly exposure. This vineyard, heavily influenced by the Atlantic climate, is predominantly a clay and sand mixture allowing for a good retention of nutrients. The vineyard is comprised of the local grape Hondarribi Zurri, Folle Blanche and Sauvignon Blanc. With the exception of the Sauvignon Blanc fermented in American oak, the grapes are fermented in stainless steel and bottled with residual carbonic that gives the wine its natural spritz.