

Txakoli, Hika, Getariako Txakolina, Basque Country 2024



Region

Getariako Txakoliana is a DO wine region within Pais Vasco (the Basque Country), northern Spain. The region is bordered by the Atlantic coast to the north and the formidable Pyrenees to the east, and is one of only three recognized areas for Txakoli. Conditions in this part of Pais Vasco are different from its neighbours, with harsh rocky growing conditions and cold influences of the Atlantic Ocean, which are offset by the warmer and sheltered coastal hills, surrounded by vast pine and ancient oak forests resulting in a milder climate. The native Hondarrabi Zuri is the main grape variety, with Hondarrabi Beltza also permitted. Txakoli is a Basque word meaning village wine and these wines are best drunk young.

Producer

Bodegas HIKA are based in the Getariko Txakolina, the easternmost wine region of the Basque Country. They own 7 hectares of vineyards are located on the foothill of the Hernio Mountains, just inland from the coast of the Atlantic Ocean and surrounded by oak and pine forests. Bodegas HIKA work with a minimum intervention approach to their land and winemaking, working only with the indigenous yeasts of the grapes, believing this to give the best expression of the terroir, showing the minerality of the txakoli wines, but also having the best environmental impact. With this philosophy in mind, they farm organically, only using natural fertilizers, working without pesticides and promoting biodiversity, with their own sheep running free amongst the vines. They also use a carbon capture system in the winery which helps manage CO2 obtained from fermentation which is reused throughout all other stages, reducing the wineries emissions.

Tasting Notes

This white Txakoli is fresh and bright, with a clean lemon appearance and fresh citrus notes on the nose with hints of herbaceous characters. The wine spends 10 months on lees after fermentation with indigenous yeasts, allowing the wine to express its natural terroir and having a more rounded mouthfeel. The palate has the classic light spritz to accompany the fresh acidity and notes of citrus and white fruit with a lovely clean mineral finish, a true expression of the Atlantic.

Food

This pairs well with spicy Asian dishes, pork, fresh seafood such as sushi and creamy cheeses such as Camembert, Brie or Goats Cheese.

Technical Information

Country	Spain
Region	Getariako Txakolina
Grape(s)	Hondarrabi Zuria (90%) Hondarrabi Zerratia (5%) Chardonnay (5%)
Type	White
Style	Crisp
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Bone dry	
Alcohol Content	11.5%	
Closure Style	Not Set	
Organic/Biodynamic	Organic practices	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk