

Txakoli Red, Hika, Getariako Txakolina, Basque Country 2023



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

The Hika red is a delightful expression of an Atlantic red wine, made with 100% Hondarrabi Beltza which after 3 days maceration, then ferments on indigenous yeasts and then spends 15 months in French oak. This results in a wonderful expression of the terroir and showcases the varieties bright notes of red plum and spice, along with hints of balsamic and toasty notes from barrel. A lovely finesse with a medium body and fresh acidity, serves well lightly chilled.

Food

Pairs well with fatty foods such as steak, lamb or aged cheese like Cheddar and Gouda.

Technical Information

Country	Spain	Dry/Sweet Style	Bone dry
Region	Getariako Txakolina	Alcohol Content	12%
Grape(s)	Hondarrabi Beltza (100%)	Closure Style	Not Set
Type	Red	Organic/Biodynamic	Organic practices
Style	Rich	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-sustainable practices		



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