



Roke Eizaguirre Txakoli

Bodega: Roke Eizaguirre

D.O.: Getariako Txakolina

Wine type: White Wine

Variety: 95% Hondarrabi Zuri and
5% Hon-darrabi Beltza



The area where "Getariako Txakolina" is produced consists of the lands found in Gipuzkoa, which the "Designation of Origin Control Board" considers suitable for the production of the varieties of grapes cultivated on high and extended trellises.

The area enjoys a mild climate with an Atlantic influence, high average temperatures and a high precipitation rate. For this reason the vineyard is situated on the sunniest and best ventilated hillsides with well drained lands and trellised forms. Marls and sandstone from the Paleocene-Eocene have led to the humid dark grey limestone lands.

The grape harvest is carried out manually, using small crates to avoid bruising the fruit and with the greatest care, dedicating exclusively the healthy grape with the necessary degree of maturity to the production of protected wines. The grape harvest takes place towards the end of September or beginning of October when the bunches have reached their optimal point of maturity and balance between sugars and acidity.

In the Roke Eizaguirre winery, the production process is carried out using the latest technology in the market, to which the experience of generations is added. Once the process of fermentation ends we exert no other manipulation on the wine (no decanting, and unfiltered) to maintain all of its qualities. Fermentation takes place in Stainless Steel tanks and is aged for a minimum of 30 days at low temperatures where it gains its natural effervescence (fizziness).