

MOKOROA

2022

MOKOROA GETARIAKO TXAKOLIA BLANCO

GETARIAKO TXAKOLINA - CHACOLÍ DE GETARIA • BASQUE
COUNTRY • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

Mokoroa is a new winery located in the neighborhood of Urteta in Zarautz. The family Mokoroa Tolosa settled in Zarautz in 1992 and purchased the farmhouse Kortaburu. Beginning in 2008, they produced a txakoli from 7 hectares of the variety Hondarrabi Zuri and Beltz.

Wine Making

Vines are grown on terraces, and their grapes benefit from the perfect combination of sunshine and salinity, enhancing their unique mineral profiles. The vineyards' vigorous foliage is meticulously managed, enabling the grapes to be exposed to the beneficial sea breeze.

Food Suggestions

Pairs well with seafood, cured meats, and hard cheeses, such as the Basque sheep's milk cheese Idiazabal.

TASTING NOTES

Greenish yellow colour. When pouring, infinite fine bubbles that create a small cloud are seen. There is a predominance of citrus fruits, accompanied by white fruits such as apples and bananas. The palate is refreshing, not excessively acidic. A well-balanced and nicely rounded with a lot of volume and a long journey in the mouth. In the throat, typical bitters of the Hondarrabi Zuri variety appear.

Hondarrabi Zuri & Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Class: White

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

