



BODEGA BERROJA

TXAKOLI

BERROJA 2019/2020



Characteristics

Varietal composition: Hondarrabi Zuri (80%), Riesling (20%).

Analysis: Alcohol: 12%, Acidity: 7,65 g/l, pH: 3,80

Residual sugar: 1,3 g/l

Vineyard

Denomination of Origin Bizkaiko Txakolina Located in Muxika-Urdaibai-Biosphere Reserve
200 meters average altitude above sea level
Trellised vineyard driving double Guyot
Nutrient control to the substrate level
Green pruning
Certified in **Integrated Production** Techniques

Elaboration

Handpicked grapes from selected parcels
De-stemmed
Pre-fermentation
Cold maceration
Drained and debourbage at 10°C
Flower must
Elaboration of the two varieties separately
Fermentation in stainless steel tanks at 15°C
Ageing on its own fine lees during 12 months on stainless steel tanks
Amicrobic filtration 0,45 µ

Tasting notes

Precise lime cordial and mineral-driven nose of wet stones, yellow apples and lemon peel. The palate is rounded with a sherbet-like freshness, a bold texture, mouth-watering acidity and succulent flavours. Toasty maturity and balance.

Sales information

Please, note that the transport service is not included

BODEGA BERROJA

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