

Mokoroa, Txakoli 2023 (White)



HISTORY:

Mokoroa, a family-owned winery founded in 2008 in Zarautz, Basque Country, produces top-quality Txakoli using Hondarrabi Zuri, Hondarrabi Beltza, and Chardonnay from their 18-acre vineyards.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Getariako Txakolina D.O.

Alcohol: 11%.

Variety: 85% Hondarrabi Zuri, 15% Chardonnay.

Grapes are crushed and immediately taken to the press. Fermentation of the juice is conducted in controlled temperatures, avoiding the presence of oxygen as much as possible.

Aging: Is macerated for just 18 hours, after which it is pressed. The juice thus obtained is fermented at controlled temperatures, avoiding the presence of oxygen as much as possible.

Tasting Notes:

Greenish yellow color. Pears, green apple, citrus fruits, fresh peppermint, eucalyptus, mineral notes, and white peppercorns on the nose. Refreshing taste, well-balanced, with a lot of volume and a long journey in the mouth. Typical bitters of the Hondarrabi Zuri variety appear in the throat.

