

Mokoroa Kimuak, Txakoli 2022 (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: 12%.

Variety: 100% Hondarrabi Zuri.

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.

Agging: 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. A tank with a mature profile and marked acidity is selected to age on the lees for 8 months.

Tasting Notes:

Pale yellow color. Notes of tropical and citrus fruits. Maintains freshness while being balanced and full-bodied.

