

Mokoroa, Txakoli 2023 (Rosé)



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: 50% Hondarrabi Beltza, 50% Hondarrabi Zuri. Grapes are crushed and the grapes are macerated for 15 hours with their own skins before pressing. 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:

Cherry pink color. Very fresh and aromatic with notes of red fruit, jellybeans, and citrus on the nose. Refreshing and pleasant taste, very fruity, with moderate acidity and light tannins. Balanced composition with both body and freshness.

