



Wijnfiche

# **Bodega Katxina – Txakoli Apatei | Getariako Txakolina DO Hondarrabi Zuri Spain (BASKENLAND) – 2023**

## **Domain**

### **Bodega Katxina**

Bodega Katxina is situated in the fishing village of Orio, just a 10-minute drive from the Basque city of San Sebastian. At this location, the family has been operating a winery for 40 years, along with an associated restaurant (since 2013) and the grill restaurant Asador Katxina (since 1978). The establishment is renowned in the region for its perfect pairing of their Txakoli wine with grilled fish dishes.

## **Vinification**

Due to the cool maritime climate and the lengthy vegetative cycle of the Hondarrabi grape, harvesting takes place as late as October. The grapes undergo delicate handling, with minimal skin contact, and are gently pressed under low pressure to extract the juice. Following fermentation, the wine is cooled to 4 degrees Celsius to preserve the released and dissolved CO<sub>2</sub> to its fullest extent. Txakoli then matures sur lie for 3-4 months before being ready for bottling.

## **Taste**

Experience the irresistible charm of Apatei wine, a refreshing blend of lemon, lime, and green apple flavors, complemented by the salty essence of Cantabrian sea air. With its lingering aromatic intensity and subtle bubbles, Apatei offers a unique, low-alcohol indulgence that will show a coastal delight in every sip.

## **Food pairing**

Salad - summer salad | Fish - seafood | Sushi | Spicy dishes | Aperitif

## General information

Type: White wine

Grape varieties: Hondarribi Zuri (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Mineral acidic

