

MASUA ROSÉ

LÓPEZ-ALONSO



COUNTRY Spain

GRAPE VARIETY

80% Hondarrabi Zuri y 20 % Hondarrabi Beltza

ALC. % 12.5%

VINEYARDS

Age: 30-40 years old.

Soil: Deep alluvial soil with loam and calcareous elements

Altitude (m): 800

Sustainable farming. Zero residue wine.

Harvested by hand.



APPELLATION

Arabako Txakolina DO

ELABORATION

This Txakoli is traditionally crafted, preserving its liveliness through careful control of the fermentation process at low temperatures and extracting the best from the Hondarrabi Zuri variety by cold maceration. Two months of working with the lees add aromas and ensure it

PAIRING

Due to its freshness and touch of acidity, it is especially recommended to accompany fish, seafood, and white meats, as well as cheeses and all kinds of spicy dishes. It is also an excell

TASTING NOTES

Txakoli with a distinctive varietal character, pale pink in color, clean and bright. A balance between the herbaceous notes typical of the variety, with certain floral nuances and fruity aromas of citrus, berries, and tropical fruit. On the palate, it is fresh and balanced.

RATINGS

LOGISTICS

6 PACK

23.4 x 13.7 x 33cm
8 Kg

12 PACK

31 x 23 x 33 cm |
14,5 Kg

VMF

116 cs 6 | 800 Kg |
175cm
75 cs 12 | 1125Kg
| 175 cm

EUROPALLET

96 cs 6 | 680 Kg |
175cm
60 cs 12 | 720Kg |
175 cm