

## MASUA

LÓPEZ -ALONSO



**COUNTRY** Spain

**GRAPE VARIETY**

80% Hondarrabi Zuri, 20% Petit Courbu.

**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**

Traditionally crafted, through careful control of the fermentation process at low temperature and extracting the best of the Hondarrabi Zuri variety by macerating it in cold. A month of work with the lees, gives it aromas and guarantees its durability.

**PAIRING**

Raw seafood, such as ceviches, oysters or sushi. Also delicious as an aperitif.

**TASTING NOTES**

Pale greenish hue with citrus, green apple, saline and mineral notes. Complete and pleasant taste and after taste. The palate presents a friendly entry accompanied by a fresh and lively mid palate with very good acidity

**RATINGS**

•90 James Suckling , vntg 2022, 2021

**LOGISTICS**

**6 PACK**  
23.4 x 13.7 x 33cm  
8 Kg

**12 PACK**  
31 x 23 x 33 cm  
15 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