

Masua



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Arabako Txakolina DO

90

James Suckling
vntg 2022, 2021



GRAPE VARIETY

80% Hondarrabi Zuri, 20% Petit Courbú.

ALCOHOL %

12.5%

TERROIR

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.

VINIFICATION

Fermented with indigenous yeasts in stainless steel tanks

AGING

Two months on the lees with băttonage

PAIRING

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

LOGISTICS

12 pack | 31 cm x 23 cm x 33 cm | 15 Kg

VMF | 60 cs 12 | 900 Kg | 190 cm

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