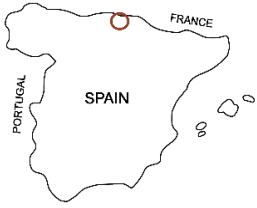


MASUA ROSÉ



Masua



Arabako Txakolina DO



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. It contains a touch of carbonation that makes it lively and youthful. Its passage through the mouth is smooth and light. A delicate aftertaste reveals a fruity flavor.

GRAPE VARIETY

Hondarrabi Zuri y Hondarrabi Beltza

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

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.

AGING

Two months of working with the lees add aromas and ensure its longevity.

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 excellent alternative to enjoy on its own, as an aperitif.

LOGISTICS

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

VMF | 60 cs 12 | 190cm | 900 Kg