

# K5

# [2015]



## ANALYTICAL AGING

Rating: 12% vol.  
Tartaric acidity (g/l): 8,5 pH: 3,05  
Volatile acidity (g/l): 0.2 g/l

11 months on its lees in temperature - controlled stainless steel tanks.

## WINEMAKER TOTAL NUMBER OF BOTTLES

Lauren Rosillo

28.000 (0,75 l)

## VINEYARD

Planted of 100% Hondarribi Zuri on trellis framework at some 300 meters of altitude above the Bay of Biscay.

## SOIL

Soil undulating topography formed by shale, laminated slate, and granite.

## VINTAGE

The year 2015 in Aia was characterized by a Winter and a spring with rainfall and temperatures higher than normal. The summer was mild but with abundant rain. These factors did not affect the excellent maturation of the grapes. 2015 can be one of the most temperamental harvests in our history.

## TASTING NOTES

### VISUAL

Bright, crystal clear, with pale greenish yellow and lemony sparkle.

### NOSE

Intense clear notes of fruit and minerals, with subtle hints of white flowers and fruits like apple and winter pear.

## WINEMAKING

Manual selection of the grapes from younger vines of the estate. Pre-fermentation maceration and fermentation is stainless steel tanks with natural yeasts.

### PALATE

Its great mouthfeel makes it a round, satiny wine without losing the cool Atlantic character found in classic Txakolinas.

## FOOD PAIRING

Ideal for snacks and light meals: tapas, sushi, seafood, fish, and white meats.



[www.txakolina-k5.com](http://www.txakolina-k5.com)

BODEGA K5

