

Agerre | Txakoli

Getariako, Txakoli, Spain



The Story: The Agerre family has been growing grapes in Getaria for three generations. Emilio Agerre is the third generation of winemakers and currently runs the winery with the help of his wife and son. The family owns 15 Hectares (37 acres) planted on the slopes of a mountain overlooking the Atlantic Ocean in Getaria. The vines range from 10-30 years old, with the Atlantic climate the perfect habitat for the Hondarrabi zuri. The soils are sandy loam over gravel of Tertiary origin. These being quintessential basque party wines. You may have seen them poured from porron or cask.

Vineyard: The vines range from 10-30 years old, with the Atlantic climate the perfect habitat for the Hondarrabi Zuri. The soils are composed of limestone sandy loam over gravel of Tertiary origin. The soil composition and steep incline allow for excellent drainage. The vineyards face east to maximize the sun exposure and protect the plants from the wind coming from the west. The vines are trained in pergolas to a height of around 6 ft to avoid the moisture from the ground and maximize airing of the clusters.

Vinification: Entirely made by hand in small crates on the 2nd half of September and early October. With the native yeasts from the Estate in Small stainless steel tanks.

Ageing: At least 3 months of lees contact. The wine is allowed to settle naturally by gravity and is only minimally fined or filtered.

Everything else you want to know about this wine: All the work in the winery is done exclusively by gravity. No chaptalization and acidification. The idea is to stay natural as much as possible.

Varietal: Hondarrabi Zuri
100% Estate

Region: Txakoli, Spain

Winemaker: Emilio
Ostazola

Vines Age: 25 years

Farming: Sustainable

Soil: Mix of limestone and
loamy soils

Le Storie
Wines