

Wines	Txakoli Txomin Etxaniz
Ownership	Owned by the Chueca family
Location	The town of Guetaria, by the Cantabric Sea (Atlantic), west of San Sebastian, in the province of Guipuzcoa.
D.O.	Txakoli de Guetaria (Getariako Txakolina in Basque).
Grapes Source	Their own 28.8 acres (12 ha) of vineyards; planted with 85% Hondarribi Zuri (white grape), and 15% Hondarribi Beltza (red grape), in the pergola system.
Soil	Chalky soils, with good amounts of clay. Cultivation in terraces, on the steep hills facing the Atlantic.
Climate	The hills on which the vineyards are planted create a special microclimate, a result of the good exposure to the sun, and the protection offered from the north winds. Climate is Atlantic, but moderate, with a good amount of misty rain.
Vineyards Age	20 years.
Vinification	Temperature-controlled fermentation, in stainless- steel tanks. Conservation is on lees until bottling, so the wine carries in solution some of the carbonic result of fermentation.
Production	12,000 kg/ha.
History	Coming from the smallest appellation in Spain, today 85 hectares (124 acres), the Chueca family has made Txomin Etxaniz the benchmark wine of the appellation, with the introduction of modern techniques of elaboration and viticultural research.

Wines & Tasting Notes



Txomin Etxaniz Txakoli 2007, Txakoli Txomin Etxaniz

Txakoli de Guetaria

75% Hondarribi Zuri, 25% Hondarribi Beltza

Harvested from vineyards located on high hillsides that fall away dramatically to the Atlantic Ocean. The grapes are grown on pergola trellising to increase ventilation and reduce rot in this wet climate.

Stainless-steel fermentation.

Production: 700 cases for the U.S.