

Basa Lore Txakoli Rose

THE FACTS

COUNTRY: Spain

REGION: Pais Vasco

APPELLATION: Getariako Txakolina

CEPAGE: 50% Hondarrabi Zuri, 50% Hondarrabi Beltza

WINEMAKING: Hand-harvested & Native yeast fermentation



THE STORY

Basa Lore translates in Basque to "Wild Flower from the Forest" - a reflection of the location and the Angel family philosophy. Located near San Sebastian in Zarautz, where the ocean meets the forest. Basa Lore together with 5 other wineries founded the D.O. Getariako Txakolina.

PHILOSOPHY: Driven by our passion to produce txakoli taught to us ancestors for generations, we have produced the first and only Zero Added Sulfites txakoli in the market, 100% natural.

BIOGRAPHY: Jose Angel, the actual owner and winemaker, he has been taking care of the vineyards all his life. He uses the old style recipe, treating the land with care and passion, using as lees chemicals as possible, hand harvesting and producing the wines on the traditional way.

THE ADJECTIVES

OVERALL: Bright Flavors & Mouthfeel

AROMAS / FLAVORS: Strawberry, Prickly Pear, Mint & Apricot

MOUTHFEEL: A Touch of Fizz

THE SELLING POINTS

ZERO SULFITE ADDED & Indigenous Varietals

SUSTAINABILITY: Vegan, Natural Fermentation, No Sulfites Added

PAIRINGS: Sushi, Grilled Octopus, Raw Oysters, A Picnic in the Shade

