

Bodega K5

K55 HONDARRABI ZURI SOBRE LIAS GETARIAKO TXAKOLINA - 2019

BODEGA K5



REGION: SPAIN - PAÍS VASCO



BODEGA K5

K5 Argiñano is a modern vineyard estate located on a hillside near the Basque village of Aia at 1000 feet above sea level overlooking the Cantabrian seaports of Zarautz and Orio.

Founded in 2005 by Spanish celebrity chef Karlos Argiñano and four partners, K5 is focused on showcasing the noble and age worthy quality of the indigenous Hondarribi Zuri and its ability to produce extracted, super-dry, mineral driven whites worthy of the finest table. The ultra-modern, gravity-flow bodega (designed by the famous architectural firm Alonso & Balaguer) is ideally matched to its environment and offers sweeping views of the surrounding countryside and seacoast. The first vintage was released in 2010.

The property totals 30 ha (74 acres) in total with 15 ha (37 acres) of dry farmed vineyards planted on slate and granite

THE WINE

Vineyard Profile

Estate vineyards near the Basque village of Aia, overlooking the Cantabrian seaports of Zarautz and Orio, D.O. Getariako Txakolina.

- Altitude: 300 meters
- Vineyard Area: 15 Ha
- Soils: Shale, delaminated slate, granite
- Vine Training System: Trellis

Harvest Notes

- Hand harvested with careful berry selection
- Prefermentation maceration for 8 hours
- Fermentation in temperature controlled stainless steel tanks using only indigenous yeasts
- Aged 11 months on lees in temperature controlled tanks

Winemaker's Notes

Crystal clear, with pale greenish yellow and lemony sparkle. Intense aromas of reineta apple, clear mineral notes typical of the terroir. White flowers such as chamomile and citrus fruits such as grapefruit and lemon stand out, with a salted background that binds it to the Cantabrian sea. Its full mouthfeel makes it a round and glyceric wine but with the fresh and Atlantic character of the txakolis. The acidity makes it an ideal wine to store and enjoy with aging in the bottle for at least 10 years.

Pairs well with seafood and fish (turbot, tuna), sushi, foie gras, to white and red meats.

Technical Information

- 100% Hondarrabi Zuri
- Alcohol: 12%
- Total Acidity: 8.17 g/l
- pH: 3.0
- Residual Sugar: 1.29 g/l

REVIEWS

K55 Hondarrabi Zuri Sobre Lias Getariako Txakolina – 2019

92.5 Points - Ken's Wine Guide, April, 2023

This light-yellow gold colored Hondarrabi Zuri from Spain opens with a pear and honey bouquet with hints of minerality and wet oyster shells. On the palate, this wine is medium bodied with very bright plus acidity. The mouthfeel is rounded and quite refreshing. The flavor profile a lemon-lime and saline blend with notes of chalky minerality and pineapple. We also detected hints of Anjou pear and ginger. The finish is dry, long and continues to be refreshing. This Hondarrabi Zuri would pair nicely with Steve's sautéed scallops.

GENERAL INFO

COUNTRY	Spain
REGION	País Vasco
APPELLATION	D.O.C. Getariako Txakolina
PROPRIETORS	Karlos Argiñano and four partners
FOUNDED	2005
WINEMAKER	Lauren Rosillo
ANNUAL PRODUCTION	
FARMING (SUSTAINABLE, ORGANIC, BIODYNAMIC)	