

# BODEGA K5

País Vasco, Spain

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## HISTORY

Founded in 2005 by Spanish celebrity chef Karlos Argiñano and four partners with the objective is to showcase the noble and age-worthy quality of the indigenous Hondarribi Zuri and its ability to produce extractive, super-dry, mineralic whites worthy of the finest table.

## VINEYARDS

Thirty-eight acres of Hondarribi Zuri are dry farmed in slate and granite soils with yields limited to under 2 kilos per vine. Trellis framework.

## WINEMAKING

The ultra modern, gravity-flow bodega (designed by the famous architectural firm Alonso & Balaguer) is ideally matched to its environment and offers fabulous views of the surrounding countryside and seacoast. To compensate for extremely low pH levels, the wine is aged six months on the fine lees which adds complexity.

- Appellation**  
D.O. Getariako Txakolina
- Year Founded** 2005
- Winemaker** Lauren Rosillo
- Viticulturist** Andrea Vargas
- Size of Property**  
65 acres; 38 acres planted to vine
- Elevation**  
300 meters
- Vine Age**  
Most were planted in 2005
- Soil Types**  
Gray shale, Laminated slate,  
Granite



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