



## K5 Argiñano Txakolina 2012

*K5 Argiñano*

Zarautz – D.O. Getariako Txakolina

### THE WINERY

A serious estate founded by internationally- known Spanish TV chef Karlos Argiñano along with four partners (thus the name for the wine, 'K5' Argiñano: Karlos and his group of five).

With a stunning, ultra-modern facility contiguous with 15 acres of immaculate Hondarribi Zuri vines on a beautiful high hillside overlooking the Cantabrian seaside city of Zarautz, a more serious and extracted style of Txakolí is obtained, the wine additionally benefitting from extended lees contact.

### THE WINE

Bright, clean and clear with medium intense pale greenish-yellow hues. Intense aromas of fruit and minerals that highlight white flowers, such as chamomile and bergamot, and citrus fruits like grapefruit and lime. A medium body complexity with vibrant fruit and mineral flavors, which are supported with a rich mouthfeel and enlivened with a delicate acidity from the cool coastal climate of the Basque Country.

### DETAILS OF WINEMAKING & VITICULTURE

**Grapes:** 100% Hondarribi-Zuri

**Vineyards:** 15 hectares of 100% Hondarribi-Zuri grapes planted on trellis framework around 300m above sea level. Soil composed of granite, chalk, limestone and gray shale.

**Winemaking:** Grapes from a single estate. Manual selection of grapes, cold pre-fermentation maceration for 8 hours at 61°F, followed by fermentation in small stainless steel tanks with selected yeasts. Aged 6 months on its lees in stainless steel tanks at controlled temperatures.

**Alcohol:** 11.5%

**Winemaker:** Lauren Rosillo



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