

SAREA

Sarea comes from the ancient Basque language and refers to the fishing nets used for centuries in the port of Getaria. These nets were sewn and mended by Basque women all along the coast, a tradition which continues to this day. Sarea Txakoli is a tribute to these women and reflects the blend of the land and sea that is central to Basque culture.

Sarea Rosado is made from the indigenous grape varieties Hondarrabi Zuri (50 percent) and Hondarrabi Beltza (50 percent).

Vineyards

The vineyards are located on the mountain slopes between the fishing village of Getaria and the surf town of Zarauz and are trained on pergolas.

Winemaking

Harvested by hand at the beginning of October. Bunches are de stemmed and cold macerated for 12 hours before pressing. It undergoes a spontaneous fermentation using native yeasts, after which, the wine is cooled to temperatures below 5°C in order to preserve the carbonic produced and thus maintain the characteristic effervescence and freshness.

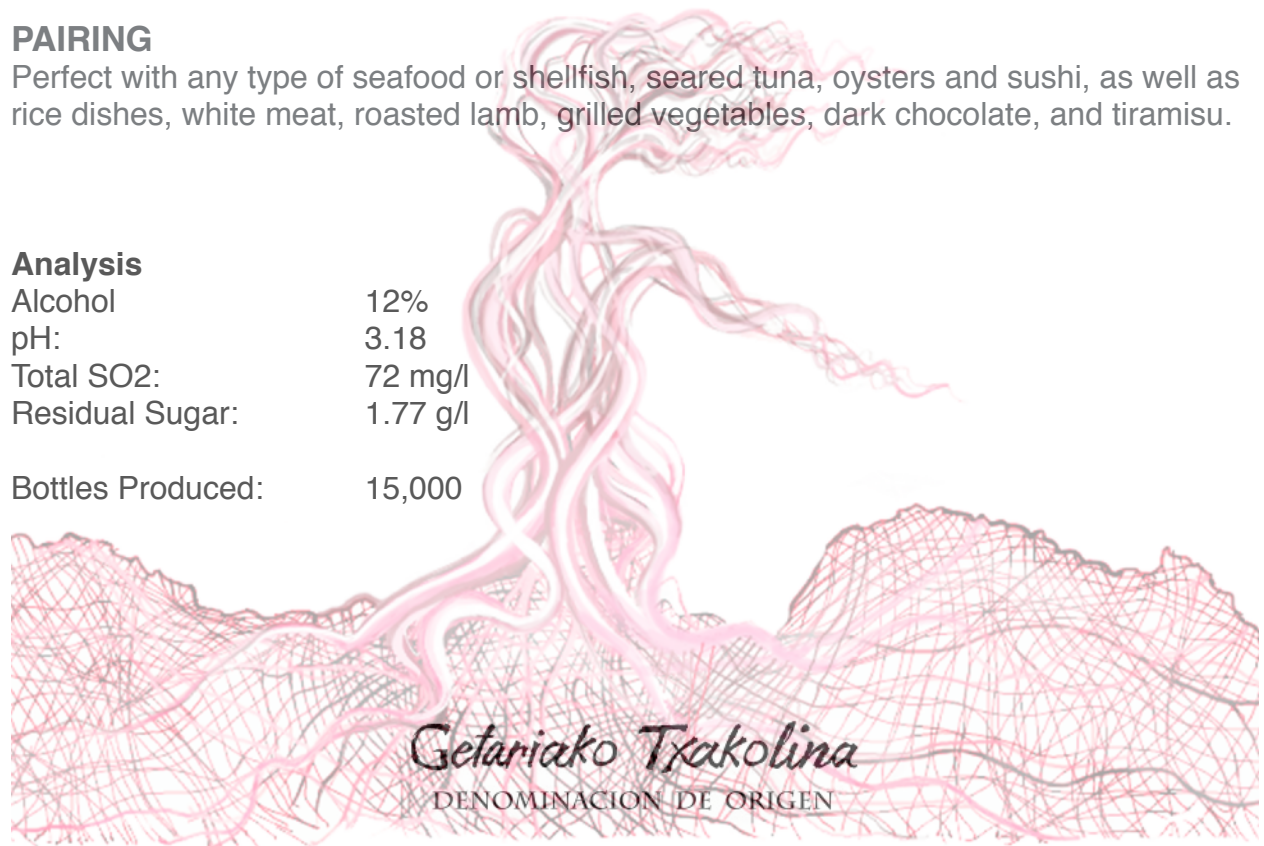
PAIRING

Perfect with any type of seafood or shellfish, seared tuna, oysters and sushi, as well as rice dishes, white meat, roasted lamb, grilled vegetables, dark chocolate, and tiramisu.

Analysis

Alcohol	12%
pH:	3.18
Total SO ₂ :	72 mg/l
Residual Sugar:	1.77 g/l

Bottles Produced: 15,000



Getariako Txakolina
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