



D.O GETARIAKO TXAKOLINA

CHACOLI DE GETARIA | BASQUE COUNTRY | GIPUZKAO | NORTH OF SPAIN

Local Pairings: *The white Txakoli wines are often paired with salted anchovies, tuna or bonito in oil.*

MAIN BLACK GRAPES

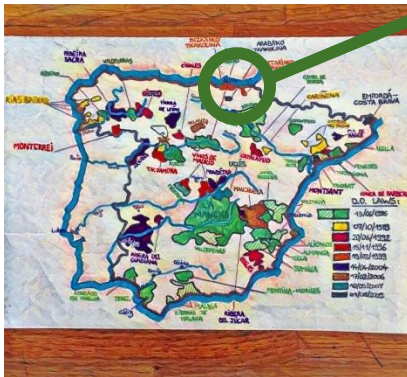
Ondarrabi Beltza

MAIN WHITE GRAPES

Ondarrabi Zuri

95% of the wines produced are white, 5% are red

**Permitted Alc. Content : 9.5 - 11.5%
Max. Yield : 13,000kgs/Ha**



HISTORY

19/02/1999 • CREATION OF THE PDO STATUS •

The long winemaking tradition of the region dates back to 1509 with great development during the 16th and 17th Century. The region suffered from Phylloxera and Mildew, and a failed protectionism policy that led its terroirs of Zarautz, Getaria, Zumaia, Deba & Mutriku to shrink from 250Ha (1900s) down to 21Ha in the 1980s, prior to the DO.

2007 • EXTENSION TO THE GUIPÚZCOA TERRITORY •

The DO's Geographical area is extended to the historical territory of Guipúzcoa, reaching a total size of 402Ha under vines, with over 90% along the seashore.

TERROIR

MAX T°C: 35°C • MIN T°C: 2°C • MEAN ANNUAL RAINFALL: 1600MM

The region is particularly suited to crisp & dry whites (i.e Chacolí). Production is made of 95% whites/5% reds.

BAY OF BISCAY • ATLANTIC OCEAN • MOUNTAIN RANGE

The vines are grown just by the seashore, mostly ungrafted Vitis Vinifera. Most are old vines (80+ years) with low yields. Training is similar to Galicia (stoneware pillars) for natural protection of the fruit. Steep slopes (sometimes terraced)

The Pyrenees & Cantabrian Mountains have an influence on the climate.

THE GOOD OLD YEARS

1995	1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015
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