



ARABAKO TXAKOLINA

CHACOLI DE ALAVA | BASQUE COUNTRY | ALAVA | NORTH OF SPAIN

Local Pairings: Perfect with the different Pintxos (Basque Tapas) made of either seafood, fish or rare meat!

HISTORY

9TH CENTURY • FIRST TRACES • VALLEY OF AYALA

It is the oldest area for wine in the Basque Country

13TH TO 15TH CENTURY • PROTECTIONISM • DATES FROM – TO

By law, Foreign wines could only be imported once the local wine had ran out.

20TH CENTURY • DRAMATIC REDUCTION IN SIZE

Same as the rest of the Basque Country. Wines suffer from foreign wines & the outbreak of pests & diseases (Mildew, Peronospera, Phylloxera...)

WHITE GRAPES

70% Hondarrabi Zuri, 20% Gros Manseng, 5% Petit Manseng & 5% Petit Courbu

BLACK GRAPES

Hondarrabi Beltza



TERROIR

MEAN ANNUAL RAINFALL: 899MM • MIN.T°C: 7.5°C • AVERAGE T°C: 13.1°C

Big influence of the Atlantic Ocean on the climate. Located on the 42/43rd Parallel North, it is a Temperate Zone.

100.58 HECTARES FOR THE DO • PROXIMITY TO THE RIOJA REGION

The rest of the Alavesa region is famous for producing wines under the DOCa Rioja.

TXAKOLI/CHACOLI: A SPECIAL WINE

PALE YELLOW • GREEN HUE • LIGHT NATURAL SPRITZ

Medium Intensity | Fruity | Light Floral & Herbaceous | Crisp Acidity | Sometimes a Light Bitterness

Density: 2500 to 3500 vines/Ha

Max.Yield: 13.000kg/Ha

Min.Alc: 9.5%ABV

THE GOOD OLD YEARS

2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015
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