

ATLANTIS

by Maetierra

ATLANTIS HONDARRABI ZURI 2020

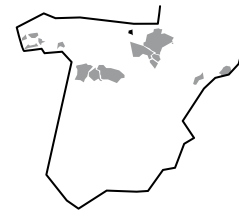
Fresh and citric and refreshing acidity.

ORIGIN

In our eagerness to explore, in 2014 we began a journey in search of the areas with the greatest potential for white wines in Spain. Raúl Acha, technical director, and Richi Arambarri, our CEO, set their sights on the north, on those DOs that stand out for their freshness, as they are strongly influenced by the Atlantic climate.

For the Atlantis collection, the selection included four small regions with little international projection but with extensive history and ample capacity to compete with the best white areas in the world: Rías Baixas, Ribeiro, Valdeorras and Txakoli de Álava. There we produce the four Atlantis wines using native varieties: Albariño, Treixadura, Godello and Hondarrabi Zuri.

For Atlantis Hondarrabi Zuri, Raúl and Richi chose the D.O. Txakoli de Álava as the style of the area combines good acidity, structure, body and extraordinary aging capacity.



D.O. Txakoli de Álava

AWARDS

Silver Medal
Catavinum World Wine
& Spirits Competition
2017. 2015 vintage.

Silver Medal
International Wine &
Spirit Competition
2016. 2015 vintage.



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TECHNICAL INFORMATION

Varieties: Hondarrabi Zuri.

Vineyard: Vineyards planted on slopes where its activities and mechanical cultivation become progressively more difficult or even impossible. The vineyard achieves great aeration and sun exposure, ensuring reduced moisture and lowering the risk of pests and diseases.

Harvest: Manual harvest between September 28 and October 4.

Winemaking: The grapes are softly pressed with pneumatic press. Controlled fermentation at low temperature to obtain powerful and fresh aromatic profile.

Alcohol Content 12,5% Vol.



TASTING NOTES

Colour: Clean, pale yellow colour with green edges.

Nose: Intense aromas of white and tropical fruits (pineapple, cherimoya), wild flowers and light fresh herbal notes.

Palate: Fresh and lively on the palate, with well-integrated acidity and pleasant fruitiness.



2020 VINTAGE

After a dry and unusually hot winter, sprouting came early in February, but a hyper-humid period arrived in March and lasted until summer, resulting in great pressure from fungal diseases. Despite the efforts of the winemakers, part of the harvest was lost in these months due to fungi or coulure. Since July the weather has been favorable and the plots that were saved from losses achieved a harvest of excellent quality.
