ATLANTIS

by Maetierra

ATLANTIS HONDARRABI ZURI 2021

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



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 progressivety more dificult 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 and October 5 and 14.

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.



2021 VINTAGE

The abundant rains at the end of spring caused the appearance of mildew in June. However, a mild summer and the arrival of dry weather at the end of the cycle and during the harvest helped the grapes to reach the winery in an unbeatable state of health and great balance.

