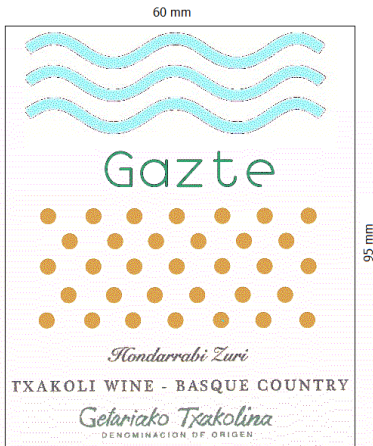


# TABLE 31 IMPORTS



## Gazte 2023

**Appellation**-Getariako Txakolina

**Varietal**-100% Hondarrabi Zuri

**Site**-Gaztetape

**Vine Age**-30

**Acres**-4.94

**Soil**-Sand

**Elevation**-290'

**Yield/Acre**-3.0

**Production**-9,000

**Aging**-Stainless Steel

### THE STORY

Zudagarai began in the mid 1980's as the family re-discovered the potential of their vineyards. As the Denominación de Origen began in 1989, they began to work to improve. Hondarrabi Zuri and Hondarrabi Beltza are grown near the ocean. Only 37 acres located in the Pagaoeta Natural Park. Owned and operated by the three Errasti brothers.

### WINEMAKING/PRODUCTION.

The wine is fermented in stainless steel, capped to preserve natural (not forced) carbonation.

The wine is then chilled to near 32 degrees Fahrenheit before bottling—a step that retains the wine's sparkling character.

**TASTING NOTES.** Notes of green apple and zesty citrus are complemented by bone dry, salty minerality. Length with lively effervescence on the palate produces a complex memorable wine. More of a nuanced style.