

Selections De La Viña  
selectionsdelavina.com  
wine@selectionsdelavina.com  
347-689-4031

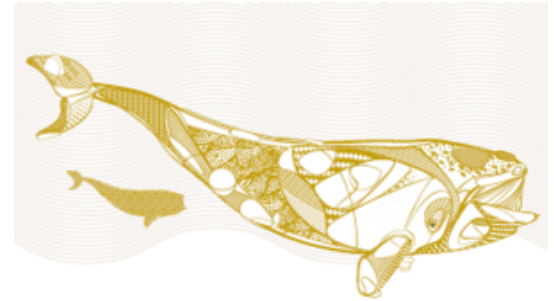
Ana Gonzalez  
SDLV COO  
ana@selectionsdelavina.com  
201-736-3747

## Aizpurua, Txacoli de Getaria Bianco (2025)

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Producer	Aizpurua
Distributor	Selections De La Viña
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Grape variety	Hondarrabi Zuri
Region	Basque Country, Spain
Appellation	Getariako Txakolina - Chacolí de Getaria
Feature	Sustainable
Vintage	2025

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### Sizes

**750 mL × 12 — SDLV-0671-25**

Bottles	\$/bottle	\$/case	\$/oz
1	14.00	168.00	0.55
24	13.30	159.60	0.52
48	12.60	151.20	0.50

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### Distributor's notes

Vinification: 100% Hondarrabi Zuri, grown sustainably near the Cantabrian sea in the heart of Getaria. Hand harvested at optimal ripeness, selecting only the healthiest clusters. Grapes are destemmed and gently pressed producing a clean, aromatic must. Fermentation takes place in temperature-controlled stainless steel tanks (14–16°C) with native yeasts to preserve the varietal character and primary aromas. After fermentation, the wine remains on the fine lees for several weeks with light bâtonnage to add volume and complexity.

Tasting notes: Hondarrabi Zuri contributes high acidity, pronounced freshness and subtle minerality linked to the oceanic climate and marine influence. The wine is pale yellow with greenish hues, with a high aromatic intensity dominated by citrus notes like lemon, lime and grapefruit along with green apple, fresh pear, and white floral aromas. Herbal nuances and a slight saline touch evokes the Atlantic influence. The palate has pronounced acidity balanced by a pleasant fruitiness. A light bodied, lively wine with a long and refreshing finish.

Pair with seafood, grilled fish, anchovies, sushi, ceviche, fresh cheeses, and traditional Basque cuisine. Its high acidity and freshness make it an excellent wine for pairing with food.

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