

ARTOMAÑA



BASQUETRONOMY

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ARABAKO TXAKOLINA

The Artomaña winery began its journey in 1988 with 5 hectares and today has an area of 21 hectares, spread over eleven farms located in the Arrastaria – Orduña valley, located at the foot of the Sierra Salvada – Gorobel, an authentic geological and climate between the Castilian plateau and the Nervión river basin.

With an altitude of just over 300 m above sea level, the Arrastaria-Orduña Valley has very special conditions for growing grapes and making Txakoli. Located in the Alto Nervión region, it enjoys the benefits of the proximity of the Cantabrian Sea. The valley is protected from the south by the impressive Gorobel-Sierra Salvada limestone walls, with a drop of more than 500 m.

The calcareous and clayey soils of the valley, of alluvial and deep character, are the third factor that gives all its personality to the txakolis of Artomaña.

The soils are alluvial and deep in nature, with clay loam or silt loam textures. The temperatures are moderate, due to the influence of the Atlantic currents.

The dominant wind is the north-northwest, which arrives fresh and loaded with humidity from the Cantabrian Sea. On the hottest summer days the sea breeze arrives at midday to cool the vineyards.

When the south wind blows, the air arrives hot and dry after its journey through Castilla, creating a strong contrast that positively influences the ripening of the grapes.

On clear winter days, an icy, humid wind sometimes blows from the Meseta, producing a spectacular unrepeatable phenomenon, a waterfall of fog that collapses over the valley, popularly known as “El Bollo.”

It is the main producer of grapes from the Arabako Txakoliña-Txakoli Denomination of Origin of Araba.

TXAKOLI

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TXAKOLI XARMANT

The vineyard sits on deep, clayey, and loamy soils, providing a favorable foundation for grape cultivation. Spanning 29 hectares of cultivable land, it maintains a plantation density of 3,800 plants per hectare. The average age of the vineyard is 30 years, reflecting established roots and maturity. Pruning follows the Double Guyot method, enhancing vine health and grape quality. With a yield of 7,500 kg per hectare, the harvesting process employs a mechanical approach with a trailed grape harvester.

During winemaking, fermentation takes place in stainless steel tanks, ensuring controlled and clean processing. Post-fermentation, the wine undergoes a month of aging on lees in stainless steel tanks, contributing to its development and complexity.

TASTING NOTES

The wine exhibits intense fruity aromas reminiscent of peach, apple, and fresh grass, with subtle floral nuances adding complexity. It presents a pale yellow color that is clean and bright, featuring lemon-green tones characteristic of its youthfulness. On the palate, it is fresh, balanced, smooth, and light-bodied, offering a delightful drinking experience. The aftertaste is marked by a refreshing acidulous flavor that lingers pleasantly.

Serving temperature: Best served chilled between 5-7 degrees Celsius to enhance its crispness and maintain its refreshing qualities throughout tasting.

D.O Arabako Txakolina

Hondarrabi Zuria

80% Hondarrabi Zuri 10% Petit Corbu 5% Petit Manseng 5% Gross Manseng

750ml

13% vol

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XARMANT TXAKOLI CAN

In addition to the traditional glass bottle, Xarmant is the first Txakoli to be offered in a 250 ml can, a bold and eco-friendly format that perfectly preserves all its qualities.

TASTING NOTES

Playful, cheerful, and youthful, Txakoli Xarmant is designed to delight every time a bottle is opened. This wine is brimming with floral nuances, fruity aromas, and mineral notes, sure to become the highlight of any meal or celebration. It is also an ideal wine for appetizers and the perfect companion to fish and seafood.

D.O Arabako Txakolina

80% Hondarrabi Zuria

80% Hondarrabi Zuri 20% Petit Corbu

330ml

12% vol

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APARDUNA EUKENI

Made entirely from the indigenous Hondarrabi Zuri grape, cultivated in estate vineyards using the "Champenoise" method, this wine achieves a balanced and fresh profile that showcases the full potential of the native Hondarrabi Zuri grape. It faithfully reflects the typicity and quality of this local variety.

TASTING NOTES

Pale yellow color, clean and bright. Fine bubbles persistently rise, creating a sustained foam with a texture that covers a significant portion of the wine's surface.

D.O Arabako Txakolina

100% Hondarrabi Zuria

750ml

13% vol