



GETARIAKO TXAKOLINA D.O.

K5 ARGIÑANO

PAÍS VASCO

Lauren Rosillo *winemaker*

K5 Argiñano is a modern vineyard estate located on the slopes of Eztenagako Txorrua, a mountain near the Basque village of Aia at 1000 feet above sea level overlooking the Cantabrian seaports of Zarautz and Orío. Founded in 2005 by celebrated chef and Basque pelota businessman Karlos Argiñano and four partners, K5 was created to showcase the Basque region's age-worthy, indigenous *Hondarribi Zuri* grape and its ability to produce concentrated, ultra-dry, mineral-driven whites worthy of the finest tables. Argiñano was among those who created Asegarce in 1992, a production, promotion and licensing company for the pelota sport, incorporating hand-pelota, pala (bat) and jai alai.

The ultra modern, gravity-flow bodega was designed by famed architectural firm Alonso & Balaguer and offers breathtaking views of the surrounding countryside and seacoast (see picture at top). Fifteen acres of Hondarribi Zuri are planted to trellis and dry-farmed in soils of granite, chalk, limestone, and grey shale. To ensure fruit quality and concentration and essentialize grape typicity, juice yields are purposely limited to between 1.5 and 2 kg per vine.



K5 Txakolina is 100% estate Hondarribi Zuri. Hand-selected grapes are gravity-fed through the winery to be carefully crushed, and the must then undergoes a cold pre-fermentation maceration. Fermentation is done in stainless with select yeasts and—to enhance complexity and compensate for extremely low pH levels—the resulting wine is aged a minimum of six months on fine lees in stainless.

There is no better match for the elegant simplicity of Basque seafood cuisine.

TXAKOLINA 100% *Hondarribi Zuri*

light, clean, yellow color with hints of green; intense scents of fruits and minerals; medium-bodied, complex with vibrant fruit flavors and a rich mouth-feel; enlivened by delicate acidity; this young, refreshing, fruity white wine is an excellent complement to sushi and other seafood (especially turbot), white meats, and delicacies like seared foie gras

*Stephen Tanzer's IWC on the 2012: **90 points** "Pale yellow. Pungent citrus pith and green apple scents, along with suggestions of white pepper and ginger. Fleshy but dry and incisive, offering intense lemon and lime flavors and a deeper note of fresh fig. Shows excellent clarity on the dusty, mineral-driven finish."*

Thank you for your order and for your interest in Connoisseur Wines