Wijnfiche

Otxaran - Txakoli Aretxaga | Bizkaiko Txakolina Hondarrabi Zuri - Hondarrabi Zerratia
Spain (BASKENLAND) — 2025

Domain

Otxaran

Otxaran, also known as Bodegas Virgen de Lorea, is located in the heart of the Encartaciones, on the southern slopes of the Otxaran-Zalla mountains. This is where the finest Bizkaiko Txakolina is produced, sustained by a long family tradition: since the 18th century, the Laiseca family has been producing cider and txakoli around the chapel of Virgen de Lorea, a heritage that continues to this day. The estate covers 21 hectares in a single contiguous vineyard in the Otxaran valley. The Atlantic climate, rolling hills, and morning mist define its unique terroir. This mist protects the grapes, regulates ripening, and contributes to the characteristic freshness and finesse of the wines.

Vinification

The vineyards are located 30 km from the Atlantic coast, west of Bilbao, in a green, wooded landscape of gently rolling hills. The region's characteristic mist promotes a slow and even ripening of the grapes, contributing to the wine's freshness. The grapes are mechanically harvested, carefully sorted, and gently pressed. Following cold fermentation, the wine is aged on its fine lees for two months.

Taste

Aretxaga is expressive and direct, a fresh, fruity, and light white wine. With aromas of fresh green apple, lemon, grapefruit, green fruit, and a subtle touch of spice, it displays a typical Txakoli nose. On the palate, it is equally distinctive, offering a delicate body, crisp freshness, and a lower alcohol content. The very subtle spritz and saline notes on the finish complete the identity of this refreshing summer wine.

Food pairing

Tapas | Salades | Vegetable platter | Fish - seafood | Crustacea

General information

Type: White wine
Grape varieties: Hondarribi Zuri, Hondarrabi Zerratia
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 6-8 °C
Taste profile: Mineral acidic

