

MOKOROA TXAKOLI

D.O. GETARIAKO TXAKOLINA, SPAIN



Mokoróa is a family-owned winery founded in 2008 by Jose Antonio Mokoróa. Located 700 feet above sea level in Zarautz, near Getaria in the Basque Country, Spain, Mokoróa is deeply embedded in the region that gives Getariako Txakolina its name. The entire Mokoróa family is involved in the winery, dedicated to harvesting the best crops year after year.

The winery owns 18 acres of trellised vineyards situated on slopes facing the Cantabrian Sea. The average age of the vines is 25 years. The primary white wine variety grown is Hondarrabi Zuri, along with a small percentage of Chardonnay.

The local red wine variety is Hondarrabi Beltza. All varietals used in Mokoróa wines come exclusively from their vineyards, ensuring that only the best grapes, harvested at optimal ripeness, are used to produce their top-quality Txakoli.

The strategic location, combined with the family's hands-on approach and dedication to traditional methods, allows Mokoróa to craft exceptional wines that reflect the unique terroir of the Basque Country. Mokoróa's commitment to quality and family heritage shines through in every bottle, making their wines a true representation of the region's winemaking excellence.

Mokoroa, Txakoli 2024 (White)



HISTORY:

Mokoroa, a family-owned winery founded in 2008 in Zarautz, Basque Country, produces top-quality Txakoli using Hondarrabi Zuri, Hondarrabi Beltza, and Chardonnay from their 18-acre vineyards.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, Getariako Txakolina D.O.

Alcohol: 11%.

Variety: 85% Hondarrabi Zuri, 15% Chardonnay.

Aging:

Grapes are crushed and immediately taken to the press after an 18 hour maceration. The juice thus obtained is fermented at controlled temperatures, avoiding the presence of oxygen as much as possible.

Tasting Notes:

Greenish yellow color. Pears, green apple, citrus fruits, fresh peppermint, eucalyptus, mineral notes, and white peppercorns on the nose. Refreshing taste, well-balanced, with a lot of volume and a long journey in the mouth. Typical bitters of the Hondarrabi Zuri variety appear in the throat.

Gastronomy: Ideal to take it alone as an aperitif, or accompanying any type of vegetables, fish or white meat. It is a perfect combination to enjoy the good pintxos of the Basque Country or more exotic cuisines such as Oriental or South American.

Case production: 6,250 cases of 12 bottles