



# ULACIA

## GETARIA TXAKOLI

### FACT SHEET



#### OWNER

The Ulacia family - father Nicolas and son Julian

#### PRODUCTS

Getariako Txakolina (Blanco)

Getariako Txakolina (Blanco), "Izaro"

#### SIZE OF THE VINEYARDS

8 hectares

#### LOCATION OF THE VINEYARDS

The winery is in Getaria, a picturesque fishing port 30km west of San Sebastian. The vineyards overlook the sea, on the (often steep) hillsides behind the village.

#### SOIL

Clay on granite

#### GRAPE VARIETIES

A blend of the two local varieties Ondarrabi Zuri and Ondarrabi Beltza

#### AVERAGE PRODUCTION

80 000 bottles

#### VINIFICATION AND AGEING

The grapes are hand-picked and destemmed, then slowly pressed during 2 hours in a pneumatic press. After settling, the wine undergoes a 20 day fermentation in stainless steel tanks with temperatures kept to 16°C. The tanks are closed at the end of fermentation to guard and absorb some natural CO2 gas.

#### NOTES ON THE PROPERTY

Wine does not have to be complicated. Nowhere is this better demonstrated than in Julian and Maia Ulacia's simple but functional winery above the small fishing port of Getaria, a few kilometres along the coast from San Sebastian. A pneumatic press, two rows of stainless steel tanks and a bottling line. And from the tanks flows pale-coloured, refreshingly dry white wine with a hint of spritz and a vibrant citric bite. Unique, original?and delicious with the local tuna and anchovies. But where Ulacia has the edge over neighbouring producers is the quality, concentration and ripeness achieved in the vineyard, and our blind tastings consistently show Ulacia to be the most intense and most complete of Txacoli wines.

