

PRESS-KIT



Getariako Txakolina
DENOMINACION DE ORIGEN

CONTENTS:

1. History of Getariako Txakolina	2
2. Native varieties: hondarrabi zuri and hondarrabi beltza	3
3. Getariako Txakolina wineries and viticulturists	5
4. Evolution of Getariako Txakolina Denomination of Origin	6
5. Vineyards, characteristics of the land and climatology	9
6. Seal and characteristics of Getariako Txakolina	10

1. HISTORY OF GETARIAKO TXAKOLINA

The origins of Getaria txakoli date back a long time. Everything suggests that as early as the 14th century, **the coast of Gipuzkoa was dominated by large vineyards** which could also be found inland, albeit in lesser numbers.

In the **19th century**, the txakoli-making area of Gipuzkoa spread out from the Oria river. Txakoli vineyards were shared out among **Zarautz, Getaria, Zumaia, Deba and Mutriku**, producing approximately **400,000 litres of txakoli on 250 hectares of vineyards**.

At **the end of the 20th century**, a **process to revitalise txakoli vineyards** got under way, culminating in the **award of the Getariako Txakolina Designation of Origin in 1989**. At that time, about 52 hectares of vineyard remained in the coastal area, shared out among Zarautz, Aia and Getaria. The first harvest with the Getariako Txakolina D.O. seal was launched in 1990.

In **2007**, the Getariako Txakolina Designation of Origin **was extended to cover the entire Historical Territory of Gipuzkoa**. At that time, the vineyards amounted to **327 hectares** producing txakoli for **18 wineries** registered with Getariako Txakolina.

Between then and the **2021 harvest**, 18 more wineries have joined the designation of origin, with a total of **36 wineries producing Getariako Txakolina from 443 hectares of vineyards**.



The Supervisory Council of the Designation of Origin, from its headquarters in Getaria, ensures that the origin of the native grapes, Hondarrabi Zuri and Hondarrabi Beltza, and their careful preparation and quality control are combined to offer the consumer the Getaria Txakoli guarantee.

Txakoli with **Getariako Txakolina D.O.** is distinguished by the numbered guarantee seal placed on the upper part of the bottle over the capsule.

2. NATIVE VARIETIES: HONDARRABI ZURI AND HONDARRABI BELTZA

Txakoli with the Getariako Txakolina Designation of Origin is made with native grape varieties: **Hondarrabi Zuri** (white grape) and **Hondarrabi Beltza** (red grape).

However, the use of other white varieties is also allowed, such as Hondarrabi Zuri Zerratia (Petit Courbu), Izkiriota (Gros Manseng), Riesling and Chardonnay. These authorised varieties have a limited surface area, not being allowed to exceed 20% overall of the vineyard surface area processed by each registered winery for the making of txakoli.

The production of Getaria Txakoli is **90% white** and the remaining **10% rosé**, with the production of red being very small indeed.

The Atlantic climate and an orography of gentle slopes and mountains, alongside the native grape varieties, make up a specific agricultural area which gives a **genuine character to Getaria Txakoli**.

Getariako Txakolina Designation of Origin txakoli is a **young wine with moderate alcohol content and balanced acidity**. A wine in constant evolution, both in its viticulture and in the different production methods

www.getariakotxakolina.eus



followed by the registered wineries, such as preparation in acacia or oak barrels. The Regulations also cover the making of sparkling wines and late harvest wines.

This **evolution is clearly visible in its consumption patterns**. Decades ago, Getaria Txakoli was a wine consumed practically within the local area. Now it has achieved **recognition for its quality throughout the world**. Currently, **20% of our production is exported** to countries like the USA, Japan and France (in the European Union) as the main destinations.

3. GETARIAKO TXAKOLINA WINERIES AND VITICULTURISTS



There are 36 wineries registered with the Getariako Txakolina Designation of Origin, dispersed through the entire territory of Gipuzkoa:

- | | |
|------------------------------|-------------------------------|
| 1. Agerre (Getaria) | 19. Katxiña (Orio) |
| 2. Aizpurua (Getaria) | 20. Mokoroa (Zarautz) |
| 3. Akarregi Txiki (Getaria) | 21. Rezabal (Zarautz) |
| 4. Aldako (Oiartzun) | 22. Roke Eizaguirre (Zarautz) |
| 5. Ameztoi (Getaria) | 23. Sagarmiña (Mutriku) |
| 6. Arbela (Aia) | 24. Talai Berri (Zarautz) |
| 7. Arregi (Zarautz) | 25. Txomin Etxaniz (Getaria) |
| 8. Basa Lore (Zarautz) | 26. Txomin Etxaniz (Getaria) |
| 9. Bengoetxe (Olaberria) | 27. Ulacia (Getaria) |
| 10. Elkano (Getaria) | 28. Upaingoa (Oñati) |
| 11. Flysch - Gorosti (Deba) | 29. Urki (Getaria) |
| 12. Gaintza (Getaria) | 30. Urkizahar (Beizama) |
| 13. Gañeta (Getaria) | 31. Zudugarai (Aia) |
| 14. Hika (Villabona) | 32. Blai (Astigarraga) |
| 15. Hiruzta (Hondarribia) | 33. Murgialdai (Oñati) |
| 16. Inazio Urruzola (Alkiza) | 34. Aitaren (Arroa-Zestoa) |
| 17. K5 Argiñano (Aia) | 35. Erlete Goikoa (Itziar) |
| 18. Kataide (Arrasate) | |

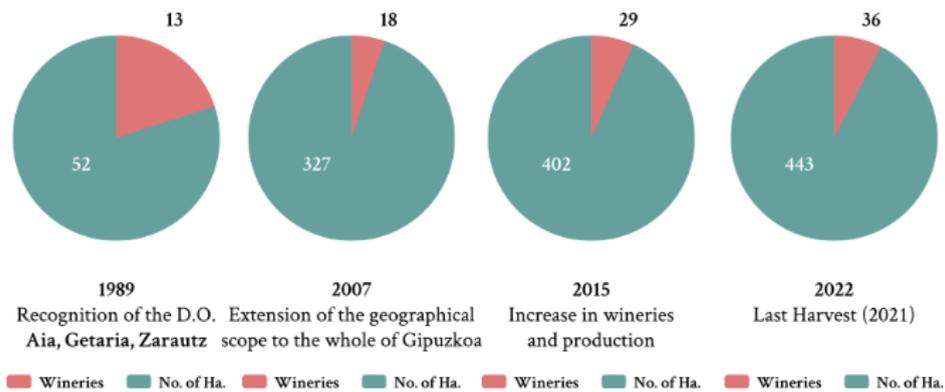
4. EVOLUTION OF GETARIAKO TXAKOLINA DENOMINATION OF ORIGIN

Evolution of Hectares of Vineyards / Wineries

The area with Hondarrabi Zuri and Hondarrabi Beltza vines, the autochthonous variety used to make our traditional Txakoli de Getaria, covers **443 hectares** in total. They are distributed throughout the territory of Gipuzkoa, between Getaria (45%), Aia (15%), Zarautz (12%), Zumaia (4.5%), Oñati (3.5%), and Hondarribi (3.5%).

The rest of the territories account for the remaining 16.5%, which is divided between: Aizarnazabal, Alkiza, Arrasate, Azpeitia, Beizama, Deba, Donostia, Hernialde, Mutriku, Oiartzun, Olaberria, Orio, Urnieta, Usurbil, Villabona, Zerain, and Zestoa.

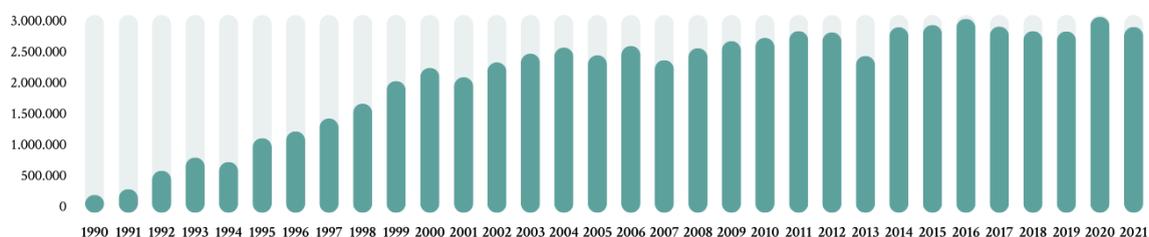
Evolution Vineyards / Wineries



Productions

Harvest Year	Total liters	Liters of White	Liters of Rosé	Liters of Red	Late Harvest
2010	1.740.676	1.732.872	6.104	700	1.000
2011	2.284.030	2.251.930	31.400	700	0
2012	2.268.710	2.188.798	74.527	3.385	2.000
2013	1.031.333	972.918	48.650	9.765	0
2014	2.433.695	2.323.075	97.000	10.650	2.970
2015	2.563.519	2.423.427	136.610	3.482	0
2016	2.914.854	2.722.324	191.030	1.500	0
2017	2.582.446	2.389.513	192.301	632	2.000
2018	2.354.536	2.122.673	220.638	11.225	0
2019	2.337.326	2.089.120	236.256	11.950	0
2020	3.002.298	2.729.234	256.178	12.486	4.400
2021	2.699.344	2.461.866	230.638	6.540	300

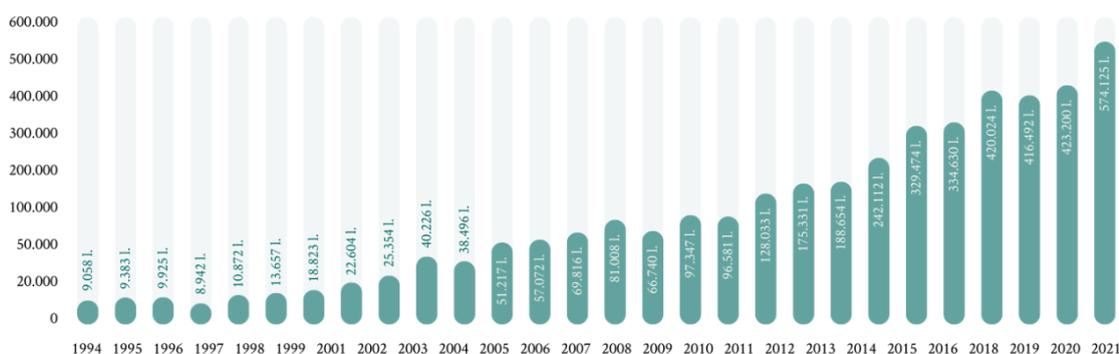
Productions



Marketing

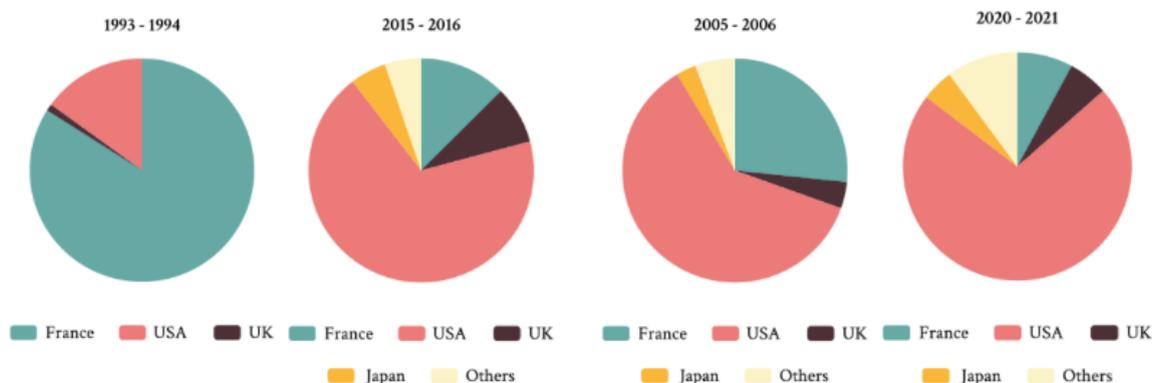
The main market for Getaria txakoli is Gipuzkoa and the Basque Country, accounting for 70% of the total. 10% of production is mainly concentrated in Madrid and Barcelona and the remaining 20% is exported.

Total exports



As far as export data is concerned, 20% of Getaria Txakoli is exported to foreign markets. The USA stands out with 60%, France with 7%, the United Kingdom and Norway with 5% each, Japan with 4.5%, and Sweden with 4% of total exports. The remaining 14.5% is sold in other international markets.

Total exports by country



5. VINEYARDS, CHARACTERISTICS OF THE LAND AND CLIMATOLOGY

Geographical area:

Currently, the geographical area of the Getariako Txakolina Designation of Origin covers the territory of Gipuzkoa, with 443 hectares of land. 90% of the vineyards (65% on canes and 35% on trellises) are in coastal areas.

Climatology:

The area's climate is mild with a maritime influence, and there is virtually no risk of frost during the growing period.

- Average annual temp.: 13°
- Average maximum temp.: 16°
- Average minimum temp.: 10°
- Absolute maximum temp.: 34°
- Absolute minimum temp.: 2°
- Rainfall: 1,600
- Rainy days 170
- No. of hours of clear sunlight per year: 1,800

Territory:

The area is in the Cantabrian mountain range among the western foothills of the Pyrenees. Gentle slope follows gentle slope, with an average height of 200 metres. Most vineyards are at an altitude of no more than 100 meters.

Features of the land:

Regarding the nature of the soil, there are alternating layers of clayey limestone and sandstone, with a predominance of clay loam textures. These elements form the characteristic Flysch on the coast.

The soils are rich in organic material, normally with a neutral pH. The parent rock upon which these soils develop produces a large amount of carbonates, but there is a large soil washout mainly due to the high rainfall.

6. SEAL AND CHARACTERISTICS OF GETARIAKO TXAKOLINA

Authentic Getariako Txakolina seal



The seal borne by the bottles (on the front of the capsule) is the seal of identity by which consumers can recognise authentic Getariako Txakolina D.O. txakoli. This seal guarantees that the product has exceeded the quality parameters included in the Designation of Origin Regulations.

Characteristics of Getariako Txakolina txakoli

Due to being made from native grape varieties (Hondarrabi Zuri and Hondarrabi Beltza), as well as because of the particularities of the land, Getariako Txakolina Designation of Origin txakoli has some unique characteristics.

Analytic characteristics:

- Minimum acquired alcohol content: 9.5% vol.
- Minimum total alcohol content: 9.5% vol.
- Total sugars (expressed in fructose and glucose): < 9 g/L

- Total acidity: > 3.5 g/L
- Volatile acidity: < 0.8 g/L
- Total sulphur dioxide: < 180 mg/L for whites, barrel-fermented whites and rosés < 140 mg/L for reds.

Organoleptic characteristics:

- White Getariako Txakolina
 - Visual phase: pale yellow-green to golden.
 - Olfactory phase: fresh with green fruit aromas, herbaceous.
 - Gustatory phase: harmonious with a touch of balanced acidity, fine carbonation sensation with a certain bitter aftertaste.
- Rosé Getariako Txakolina
 - Visual phase: pink to fuchsia tones, brilliant, crystalline.
 - Olfactory phase: citric notes, green fruits.
 - Gustatory phase: harmonious and reminiscent of acid red fruits, carbonation sensation.
- Red Getariako Txakolina
 - Visual phase: reds-dark crimson, small carbonated bubbles visible.
 - Olfactory phase: aromas of fruits of the forest, blackberry, raspberry.
 - Gustatory phase: light acidity and carbonated presence.
- White Barrel-fermented Getariako Txakolina:
 - Visual phase: yellow to golden tones.
 - Olfactory phase: medium intensity.
 - Gustatory phase: balanced with notes of new wood.



CONTACT

Ruth Mozo Avellaned

Tel. 943 14 03 83

info@getariakotxakolina.eus

www.getariakotxakolina.eus

Getariako Txakolina on social media:

Instagram: [@getariakotxakolina_do](https://www.instagram.com/getariakotxakolina_do)

Facebook: [Getariako Txakolina DO](https://www.facebook.com/Getariako-Txakolina-DO)

www.getariakotxakolina.eus

12



Gipuzkoako
Foru Aldundia
Diputación Foral
de Gipuzkoa



ETORKIZUNA ORAIN
Es futuro



WINEinMODERATION
ELEGIR | COMPARTIR | CUIDAR



Unión Europea
Fondo Europeo Agrícola
de Desarrollo Rural