OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Gaintza Txakolina Blanco

Tucked along the Cantabrian Sea, just west of San Sebastián, lies the small yet vibrant Getariako Txakolina wine region. The area's sandy beaches draw surfers and tourists, while the Basque region's wealth of Michelin-starred restaurants attracts millions of culinary travelers each year. Amidst this, the Lazkano family has been cultivating their vineyards around their rural stone house and cellar—known as a caserío—for over a century.

Founded by Andrés Lazkano in 1923, the Gaintza estate began as a small winery producing wine for family use, with any surplus sold directly from the farmhouse to neighboring villages. Today, the winery has grown to include a boutique guesthouse and tasting room that embodies the warm hospitality of the Basque Country. Now in its fourth generation, the estate is run by brothers Joseba and Urtzi Lazkano. Joseba, alongside their mother, oversees winemaking and welcomes visitors, while Urtzi manages the family's 23 hectares of sustainably farmed, pergola-trained vineyards. The Lazkano family is dedicated to showcasing the potential of their native varietals, earning respect as pioneers of fine wine in a region traditionally associated with simple, fizzy whites. In the local custom of adopting farm or fishing boat names, the family is often simply known as "Gaintza."

WHAT MAKES THIS WINE UNIQUE?: Made from 100% estate-grown indigenous variety Hondarrabi Zuri, this classic Getaria-style Txakolina features light effervescence and vibrant, refreshing acidity. With its low alcohol content, it's the perfect wine for enjoying by the beach.

RATING HISTORY: 2024 91WE; 2021 91WE; 2019 90+WA, 90VM

GRAPE: 100% Hondarrabi Zuri. Sustainably farmed vines planted in 1978 to clay and limestone soils, at 75m (246 ft) elevation.

PAIRING SUGGESTIONS: Gaintza's low alcohol, effervescence and bright acidity make it a wonderful aperitif on its own, but it would be beautiful with shellfish, shrimp, and fried seafood.

VINIFICATION AND AGING: Temperature controlled fermentation in stainless steel, with 24 hour maceration. 45 day, slow fermentation, with no malolactic. Aged for 8 months on the lees in stainless steel. Bottled at 0 degrees of natural sugar. Natural carbonation from finished fermentation in bottle.

LOCATION, SOIL, CLIMATE: Gaintza is located in the Getaria subzone of the Spanish Basque country, on the Cantabrian coast. Vineyards are planted between 150 and 500 meters from the ocean, at 75 meters elevation on the bluffs overlooking the water. Soils are limestone and clay. Fairly constant temperature with little diurnal variation due to proximity to the ocean. Warm during the growing season, with average temperature of 61F (16C). Rainfall is plentiful, averaging 13mm/month from April to October.

TASTING NOTES Bright green-yellow. On the nose, high toned aromas of lemon, quince, green apple and sorrel are overlaid with sea spray and stony mineral notes. On the palate, puckering acidity and effervescence lend a practically gulpable appeal, with bright meyer lemon, apple and green herbs. Finishes salty and clean, begging for another sip.

ALCOHOL CONTENT: 11.5%

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