

ARTOMAÑA TXAKOLINA

Year Founded: 1988

Region: Basque Country

Founder: Eugenio Alava Ugarte

Current Owners: The Alava brothers, Eugenio's two sons

Fun Fact: Artomaña Txakolina sits right next to the Nervión river before the magnificent waterfall of Salto del Nervión drops over 270m, creating one of the highest and most beautiful waterfalls in all of Western Europe.

-Organic & Vegan-

Artomaña Txakolina was founded in 1988, becoming the first producer in the region when twelve growers began recovering the tradition of producing Txakoli wine in Álava and established the denomination of Arabako Txakolina in 2002. Up to this point, the tradition of making txakoli was mostly lost throughout many of the Basque provinces (except for Getaria, where the culture never died), and their historical vine material was used to replant Álava. Eugenio Alava Ugarte was the visionary and first generation of the project to revitalize Txakoli in the 1980s and 90s. He was responsible for the vision of replanting the Txakoli vineyards he remembered as a boy with his original 6ha of Hondarrabi Zuri in 1988. In 2005, Eugenio's two sons, the Alava brothers, furthered the family project by striking out on their own as Artomaña Txakolina. Together they founded a new cellar, combining their vineyards to achieve the current 20ha and with the rebirth of the Txakoli tradition, passing Eugenio's vision onto the third generation. They named their wine Xarmant: "charming" in French, a fitting reflection of this joyous wine from the bountiful Amurrio valley in Spanish Basque Country. The Amurrio valley faces the Atlantic Ocean where its proximity creates a unique, ideal microclimate. This valley is also rich in sloe berries utilized for the local Basque liqueur, Pacharán.



2024 Xarmant Txakolina, Artomaña

Xarmant utilizes a blend of estate grapes, which are the traditional varieties indigenous to the Basque region: Hondarrabi Zuri (80%) and Petit Corbu (10%), Gros Manseng (5%), Petit Manseng (5%). After a brief cold maceration, the wine is fermented in stainless steel at low temperatures using indigenous yeasts to allow the grapes to reflect the true qualities of the unique soil and site. Two months on the lees without bâtonage for selected tanks. Per the style in Álava, Xarmant is bottled with less naturally-occurring residual carbon dioxide than Txakoli from other regions, like Getaria.