

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Gaintza Aitako



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?: Sourced from 100+ year-old vines and aged 12 months on the lees, Gaintza Aitako offers a more serious, full-bodied expression of Txakolina. The name "Aitako," meaning "from the father" in Euskera, honors the first generation of family winemaking.

RATING HISTORY: 2020 90D; 2019 91D; 2018 92 WA

GRAPE: 90% Hondarrabi Zuri, 10% Chardonnay. Sustainably farmed vines planted in the 1920s to clay and limestone soils, 1,500 ft. from the ocean.

PAIRING SUGGESTIONS: Aitako's bright acidity and intense maritime character make this a wonderful pair with seafood, particularly fried preparations like smelts or calamari. Also lovely with anchovies and olives – anything with a strong umami component.



VINIFICATION AND AGING: The wine spends 12 months on its lees in stainless steel tank, with an additional 6 months in bottle before release. Unlike some wine from DO Getariako Txakolina, the wine is bottled completely dry, with almost none of the effervescence found. The result is a singularly terroir-driven Txakoli that reflects a bright future for Bodegas Gaintza, as well as a heralded past.

LOCATION, SOIL, CLIMATE: The 3 ha of vineyards that provide Aitako Blanco are the oldest in the estate, and this "family reserve" bottling comes from vines planted nearly 1,500 feet from the ocean, perched on the bluffs overlooking the water and town of Getaria; Gaintza means "on top of" in Euskera. The soils here are clay with limestone, and the climate is mild but wet.

TASTING NOTES Bright green-yellow. On the nose, high toned aromas of lemon, quince, green apple and white flowers are comingled with citrus peel and mineral. On the palate, weighty yet austere, with beautiful balance between the effervescent acidity and the weighty intensity. Finishes bone dry and full of minerality, with impressive length.

ALCOHOL CONTENT: 12%

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