



Nicolas Ulacia e Hijos is a traditional winery located just 30 km west of San Sebastian in the heart of Basque country. This 6 Ha estate has been family owned since the 1940's. The winery produces a scant 6,000 cases of wine annually, most of which is consumed locally.

Ulacia Txakoli (pronounced chak-ō-lee) is a light, petillant white wine that is best served as an aperitif or with seafood. Hailing from the region of Getariako Txacolina on the Basque coast of northern Spain, Ulacia is a classic example of a refreshing, uncomplicated white wine.

Ulacia Txakoli is **a blend of two grapes; 85% Hondarrubi Zuri, a white grape, and 15% Hondarrubi Belza, a red grape.** The two grapes are fermented in cool stainless steel tanks, blended, then allowed to clarify 24 hours before bottling. **Captured CO2 from fermentation is kept in the bottle in order to give the wine a refreshing, light quality.** The final wine is pale yellow to green in color with bright aromas of green apple and pine, with a fresh, well-balanced mouthfeel. At only 11% in alcohol, the wine makes a perfect start to any meal.

The DO Getariako Txacolina was established in 1990. The DO is located just west of San Sebastian, the culinary cradle of Spain, known for having more Michelin starred restaurants per capita than anywhere else in Europe. The cool, wet climate in the north of Spain is completely distinct from more famous regions such as Rioja. The vines are hung from trellises that allow dry air to circulate beneath the bunches.

Txakolina is the beverage of choice in Getaria, which first received D.O. status in 1989. This is an ultra-traditional wine that has never seen a green harvest, spinning cone, or a wood barrel. Naturally low in alcohol, clocking in at about 11%, and accented by a bracing acidity, this wine could stoke the most stifled appetite. This wine is **meant to be consumed young and shows a delightful sparkling quality, which the locals refer to as "tximparta"**. It is incredibly versatile with food pairings, but is naturally inclined towards the bounty of the sea and salty charcuterie.

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