OTX Txakolina

Bodegas Virgen de Lorea

A crisp, citrusy Basque white with green apple, a saline edge and a gentle tickle of spritz.

Country	Spain
Region	Bizkaia, Basque Country
Grapes	Hondarrabi Zuri
Vintage	2025
Alcohol	12% ABV
Bottle size	750 ml
Style	Dry white, fresh and spritzy
Suitability	Vegan and vegetarian



Tasting note

Bright green apple and citrus peel lead into a crisp, mouthwatering palate with a delicate spritz. A saline edge and subtle savoury herbs bring a distinctly coastal character, while a rounded texture balances the lively acidity. Refreshing and expressive, with a clean, zesty finish.

The producer

Bodegas Virgen de Lorea is rooted in the Otxaran Valley in Bizkaia, where the Laiseca family has made cider and Txakoli for generations. The estate's gently sloping vineyards are shaped by Atlantic breezes and morning mists, helping local grape varieties retain their characteristic freshness.

Winemaking

Hondarrabi Zuri comes from organically farmed hillside vineyards in the Otxaran Valley. Gentle pressing and cool fermentation in stainless steel preserve the fresh fruit and vibrant acidity. Time on the fine lees adds texture and depth while retaining the wine's delicate spritz and refreshing character.

Food pairing

Grilled prawns, oysters, anchovies and Basque pintxos. Serve well chilled, with seafood or as a bright aperitif.