



Basa Lore belonging to the D.O. Getariako Txakolina, has been harvesting the best quality of txakoli since 1930.

Our txakoli is produced, only, with the indigenous-autoctonus local grape called Hondarrabi Zuri (meaning white grape in the Basque language) and with Hondarrabi Beltza to produce the Rosé txakoli.

The txakoli it's a bit fizzy (that bubble comes naturally after the fermentation), fresh, with a touch of salinity, saltyness. That salinity comes from those North winds, that are carrying the salt from the ocean and literally they shower the vines. All of our 10 acres are facing North looking at the ocean.

We offer visits to the winery, previous booking in advance. A winery next to the ocean just 15 mins. drive from San Sebastian, and 45 mins. from France.

The Hondarrabi Zuri grape, it's quite sour and bitter and needs to be humid almost all the time, facing them North, we get that particular feeling.