



Ameztoi, Getariako Txakolina

Ameztoi

D.O. Getariako Txakolina

Ameztoi Rubentis Txakolina 2008

Just five minutes down the coast from San Sebastian, Ameztoi's vineyards overlook the Atlantic Ocean. The Ameztoi family has been making txakolina in Getaria for seven generations, utilizing the indigenous Hondarribi Zuri and Hondarribi Beltza grapes to craft a light, crisp wine bottled with residual carbon to give it its signature natural spritz. By adjusting the blend to increase the amount of Hondarribi Beltza, the red txakolina grape, Ameztoi has made this rosé txakolina that retains all the freshness of traditional white txakolina but with a slight taste of strawberries and red candied fruit. Great for sipping while sharing a warm summer evening with friends.

Wine: Ameztoi Rubentis Txakolina 2008
Grapes: 50% Hondarribi Zuri & 50% Hondarribi Beltza
Vine age: 20 to 25 years
Soil: Sand and clay
Farming: Sustainable
Vinification: Fermented in stainless steel

