



Ameztoi, Getariako Txakolina

Ameztoi

D.O. Getariako Txakolina

Ameztoi Upelean Hartzitua 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. This spritz makes Ameztoi Txakolina an ideal wine to pair with seafood or the local favorite: tapas

Wine: Ameztoi Upelean Hartzitua Txakolina 2008
Grapes: 90% Hondarribi Zuri & 10% Hondarribi Beltza
Vine age: 20 to 25 years
Soil: Sand and clay
Farming: Sustainable
Vinification: Fermented in foudre (large, old oak barrels)
Production: 1,000 cases

