

# AMEZTOI AMEZTOI TXAKOLINA



From indigenous hondarrabi zuri grapes (the vines were planted from 1860 to 2008) grown at the Ametztoi estate. Ametztoi Txakolina has come to define the traditional style of txakolina from Getaria, an ancient Basque fishing village on Spain's rugged northern coast. Light, crisp and refreshing. A joyful wine with salty and briny notes, crisp acidity, low alcohol and refreshing spritz.

From indigenous grapes grown in Getaria at 12-200m altitude. The soil is made up of calcareous clay and limestone. Traditionally crafted with high acidity and low alcohol. After hand harvesting, the must ferments in refrigerated stainless steel tanks using indigenous yeasts from the vineyard. Towards the end of alcoholic fermentation, the tanks are closed to preserve the natural carbonation from fermentation, which is the preferred style of Getaria. The tanks are then kept chilled to near freezing before bottling, which preserves the wine's delicate, effervescent character and signature *mousse*. These attributes are unattainable through shortcuts such as force-carbonation, which Ametztoi has never employed.

Ignacio Ametztoi is the fifth generation of his family to carry on the tradition of making txakolina in the province of Getaria, and he has played a key role in the advancement of the region in the last decade. His intuitive and fearless pursuit of innovation has been a driving force in the txakolina discipline. Ametztoi is a renowned producer in Getariako Txakolina, respected for producing both traditional wines in large barrels and as an innovator for their rosé txakolina and méthode traditionnelle sparkling wines. Ametztoi owns 50 acres of estate vineyards located in the most privileged position in the region, facing the Bay of Biscay. High in the vineyards, planted on the dramatic seaside cliffs of the ancient fishing village of Getaria, one can see the town of San Sebastian, which lies just twenty minutes away along a serpentine highway.

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## Tasting Note:

### AMEZTOI AMEZTOI TXAKOLINA

Indigenous hondarrabi zuri, planted 1860-2008. Light, crisp & refreshing; a joyful wine with salty & briny notes, crisp acidity, low alcohol & refreshing spritz.

## Shelf Talker:

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