

AMEZTOI RUBENTIS



Indigenous Hondarribi Beltza and Hondarribi Zuri grapes. Pale pearlescent pink with a fine and elegant bubble. Wild strawberries, juicy watermelon, grapefruit and white pepper flavors mingling with Seaspray, a delicate green herbal note and chalky minerality. Dry and crisp. A well-balanced wine with a harmonious structure. Finishes with a soft effervescence and a cleansing briny acidity. Pair with all kinds of seafood and fish. Excellent with oysters, sushi or tempura fish or rice, vegetables, pilaf, and white meat.

The iconic Ameztoi Rubentis rosé is a field blend of the local, indigenous hondarrabi zuri and hondarrabi beltza varieties, grown on traditional trellises high on the slopes rising above Getaria, an ancient Basque fishing village on Spain's rugged northern coast. The backbone of the blend comes from an old hondarrabi beltza vineyard planted in 1840, preserved by the Ameztoi family for generations. After handpicking, the grapes are combined for destemming; the white and red grapes are worked together, not separately. After direct pressing, fermentation with indigenous yeast occurs in temperature controlled stainless steel at for 20 days. Towards the end of alcoholic fermentation, the tanks are closed to preserve the naturally occurring carbonation. The tanks are then kept chilled to near freezing before bottling, which preserves the wine's delicate, effervescent character and signature mousse.

Ignacio Ameztoi 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. Ameztoi 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. Ameztoi 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:

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Indigenous Hondarribi Beltza & Zuri grapes. Strawberries, watermelon, grapefruit & white pepper with seaspray, delicate green herbal notes & chalky minerality; dry & crisp; balanced & harmonious; soft effervescence & a cleansing briny acidity.

Shelf Talker:

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