

AMEZTOI PRIMUS TXAKOLINA



From indigenous hondarrabi zuri grapes, 70-120 years old; the oldest on the estate. The old vines deliver incredible complexity and the unmistakable imprint of the Basque coastline. Bright and elegant, with light yellow reflections.

Intensely aromatic with notes of ripe fruit. The palate is broad and dense with good structure. Long finish which recalls the aromas of ripe pineapple and tropical fruits. Will go perfectly with all kinds of fish and shellfish, standing out especially in the company of oysters, sushi and fish tempura.

Ignacio Ameztoi selects his oldest vines of hondarrabi zuri for Primus, the apex expression of Getariako Txakolina; from Getaria, an ancient Basque fishing village on Spain's rugged northern coast. From the Getarina site at 50-200m. The soil is calcareous clay. The vines are 70-120 years old. The grapes are harvested by hand. The grapes macerate with their skins for a couple of days. Fermentation with native yeasts in temperature-controlled stainless-steel tanks. Aged 6 months, without bâtonnage and bottled directly off the fine lees from the tank, cold stabilized, without filtration. The wine no longer has the characteristic fine bubble and gains in structure and volume.

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:

AMEZTOI PRIMUS TXAKOLINA

Old Vine hondarrabi zuri grapes.
Incredible complexity; bright & elegant;
intensely aromatic with notes of ripe
pineapple & tropical fruit; broad &
dense with good structure; aromas of
fruit on the long finish.

Shelf Talker:

AMEZTOI TXAKOLINA PRIMUS

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incredible complexity & the unmistakable
imprint of the Basque coastline. Bright &
elegant. Intensely aromatic with notes of
ripe pineapple & tropical fruit. Broad &
dense with good structure. The long
finish recalls the aromas of fruit. Perfect
paired with fish & shellfish, especially
with oysters, sushi & fish tempura.



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