

AMEZTOI HIJO DE RUBENTIS



A *méthode traditionnelle* sparkling rosé made from old-vine Hondarrabi Beltza grapes (70+ years-old). Delightful fizzy bubbles. Saline tinged strawberry, cranberry and green apple with rosewater, minerals and mouthwatering citrus. Crisp and dry with refreshing acidity and a creamy mouthfeel. A delightful way to complement raw-bar and lighter appetizers, and will turn small treats into special occasions!

Hijo de Rubentis (Son of Rubentis) is a *méthode traditionnelle* sparkling rosé made from select old-vine hondarrabi beltza grapes, located in the best positions near the villages of Getaria and Zarautz, ancient Basque fishing villages on Spain's rugged northern coast. The vineyards are 150-200m. The soil is calcareous clay. The grapes are carefully handpicked ten days early to ensure lower base alcohol. After a direct pressing in an inert bladder press, alcoholic fermentation happens by indigenous yeasts in temperature-controlled stainless-steel vats. Secondary fermentation (*méthode traditionnelle*) takes place in bottle with selected autochthonous yeasts and concentrated Rubentis grape must. Aged 36 months in bottle on the lees. Hijo Rubentis rosé is built to improve in bottle, displaying the incredible potential of *méthode traditionnelle* sparkling wines in the Getariako Txakolina region. Released once a year in small quantities.

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
HIJO DE RUBENTIS
Old-vine hondarrabi beltza. Delightful fizzy bubbles; saline tinged strawberry, cranberry & green apple with rosewater, minerals & mouthwatering citrus; crisp & dry; refreshing acidity & a creamy mouthfeel.

Shelf Talker:

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