

# AMEZTOI STIMATUM GETARIAKO TXAKOLINA



100% local, indigenous Hondarrabi Beltza. *Stimatum*, meaning esteemed, is Ameztoi's limited red txakoli. The traditional style of Stimatum is true to the origins of the Getariako region's winemaking tradition, a low-alcohol wine with a luminous, refreshing frame and the signature spritz of natural, residual CO2. Redcurrant, cherry, cranberry, raspberry, spices, cloves, wild strawberries and violets. Pair with fish, shellfish, pork, game, sausage, spicy fare, young cheeses. Best served with a light chill.

Produced exclusively from the local, indigenous hondarrabi beltza variety, grown on traditional trellises high on the slopes rising above Getaria, an ancient Basque fishing village in Getariako Txakolina, Basque Country, on Spain's rugged northern coast. The vineyard is at 50-200m with calcareous clay soil. The vines were planted from 1918 to 2008. The grapes were harvested by hand. Fermentation at low temperature in stainless steel tanks with indigenous yeast. 20 days of skin contact; tanks sealed to preserve a portion residual natural carbonation. After resting for six months on the lees, the wine is bottled directly off the fine lees from the tank, cold-stabilized, without filtration.

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 RUBENTIS

Indigenous Hondarrabi Beltza. Low-alcohol with a luminous, refreshing frame & the spritz of natural, residual CO2; redcurrant, cherry, cranberry, raspberry, spices, cloves, strawberries & violets.

## Shelf Talker:

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