



Ameztoi Txakolina is one of the top producers of Getariako Txakolina. They own 20 hectares of vines in the best location. From the vineyards one can see the town of St. Sebastian and understand the influence of the Atlantic Ocean on local viticulture.

Ignacio Ameztoi constitutes the seventh generation to carry on the tradition of making Txakolina in the province of Getaria. Made from the indigenous grape varieties of Hondarribi Zuri and its red companion Hondarribi Beltza. The wines are fermented in stainless steel and bottled with residual carbonic acid that gives the wine its natural spritz.



## Ameztoi Kirkilla 2015

**Grapes:** 60% Hondarribi Zuri & 40% Hondarribi Beltza

**Soil:** Sand and clay

**Farming:** Ecological Farming

**Vinification:** Spontaneous fermentation in 600L barrels then aged 5 months on the lees.

