

Ameztoi

D.O. Getariako Txakolina

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.

By adjusting the blend to increase the amount of Hondarribi Beltza, the red txakolina grape, Ameztoi has made this rosé txakolina that retains all the freshness of traditional white txakolina but with a slight taste of strawberries and red candied fruit. Great for sipping while sharing a warm summer evening with friends.



Ameztoi Rubentis Txakoli 2014

Grapes: 50% Hondarribi Beltza and 50% Hondarribi Zuri

Vine age: 5 - 150+ years

Soil: Sand and clay

Farming: Lutte Raisonnée

Vinification: Temperature controlled fermentation in stainless steel.