

Ameztoi Rubentis

THE FACTS

COUNTRY: Spain

REGION: Pais Vasco

APPELLATION: Getariako Txakolina

WINEMAKING: After handpicking, hondarrabi zuri and hondarrabi beltza grapes are combined for destemming; the white and red grapes are worked together, not separately. After direct pressing, fermentation with indigenous yeast occurs in stainless steel at 15°C for 20 days. Towards the end of alcoholic fermentation, the tanks are closed to preserve the naturally occurring carbonation, which is the preferred style of Getaria. The tanks are then kept chilled to near freezing before bottling, which preserves the wine's delicate, effervescent character and signature mousse. These attributes are unattainable through shortcuts such as force-carbonation, which Ameztoi has never employed.

ALCOHOL BY VOLUME: 10.5%

AGING: Six months on lees with bâtonnage

THE STORY

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 twenty hectares 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.

THE ADJECTIVES

OVERALL: Pale pink rosé showcases wild strawberries, juicy watermelon

AROMAS / FLAVORS: wild strawberries, juicy watermelon, and citrus peel flavors

MOUThFEEL: soft effervescence and cleansing briny acidity

THE SELLING POINTS

AWARDS: 88pts Vinous

