

**WINEMAKER**

Julian Ostolaza

FARMING

Sustainable

FEATURES

Bottle, Cork

AVAILABLE SIZES (L)

0.750



Gañeta Txakoli

SPAIN, GETARIAKO TXAKOLINA, GETARIAKO TXAKOLINA

 WHITE

WINERY OVERVIEW

Since the late 1980's, Julian Ostolaza and Itziar have tended to 17 ha of Hondarrabi Zuri and Hondarrabi Beltza that hang on pergolas along the Getarian coast of País Vasco. They are about as local as you can imagine, and the essence of this special region. They sustainably farm and produce the classic style of Txakolinas of the Getariako region – slightly effervescent, briny, incredibly dry and lively!

Part of the [La Luz](#) portfolio

VINEYARD

50 year old vines, dry farmed within view of the Atlantic - all of the Gañeta vineyards surround the winery. 250m of elevation. Steep hillsides of sand and chalk define the landscape, and the wines from this small town within Getaria tend to show more mineral and saline qualities than anywhere else in the region.

TERROIR

Clay, sand, chalk soil

VINIFICATION

100% destemmed, briefly soaked on skins before pressing. The unsulfured juice is fermented (native) in inox at low temperatures to retain as much natural CO2 as possible. The wine is bottled just after filtration, and no additional CO2 was added in the process.

TASTING NOTES

Salty lime on the nose, and equally oceanic on the palate. Intense kefir lime, fresh acidity and low alcohol gets you hooked on another glass.

