



WINEMAKER

Julian Ostolaza

FARMING

Sustainable

VARIETALS

Hondarrabi Beltza

FEATURES

Cork

AVAILABLE SIZES (L)

0.750



Gañeta

Rosé

SPAIN, GETARIAKO TXAKOLINA



ROSE

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. 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

Sand and chalk.

VITICULTURE

Harvested mid-September.

VINIFICATION

100% destemmed directly into the press (does not soak on skins). 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

Gañeta Rose is a serrano infused margarita on the nose. Salty aloe vera and green apple pulled together the oceanic, high acid palate. A completely crushable vintage – classic Beltza from Gañeta!

