

# AMEZTOI

**‘Ameztoi makes some of today’s best examples of txakoli’**

**PUNCH**

**Year Founded: 1989**

**Region: Rías Baixas, Spain**

**Winemaker: Ignacio Ameztoi**

**Known For: 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.**

**Fun Fact: The inventor of Rosé Txakoli!**

**-Sustainable, Vegan-**

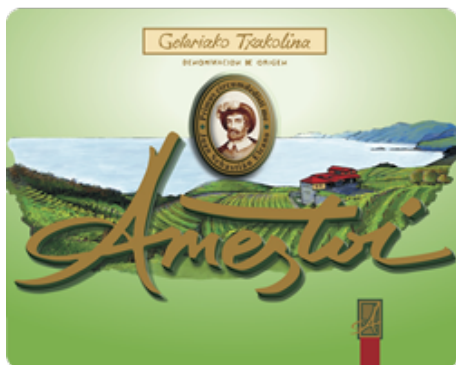
Ameztoi is a renowned producer in Getariako Txakolina respected for producing both traditional wines in large barrels and as an innovator for their Rosé Txakolina and méthode Traditionnelle sparkling wines. Ameztoi owns twenty hectares of estate vineyards located in the most privileged position in the region, facing the Bay of Biscay. Ignacio Ameztoi is the fifth generation of his family to carry on the tradition of making Txakolina in the province of Getaria, and he has played a key role in the advancement of the region in the last decade. His intuitive and fearless pursuit of innovation has been a driving force in the Txakolina discipline. Ameztoi Txakolina is traditionally built with high acidity and low alcohol, utilizing only native varieties Hondarrabi Zuri and Hondarrabi Beltza. The wine is fermented in refrigerated



stainless steel tanks utilizing indigenous yeasts from the vineyard. The tanks are closed to preserve natural carbonation from fermentation, which is the preferred style of Getaria. The tanks are kept chilled to near 32 degrees Fahrenheit 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. When most local wineries gave up on the indigenous red Hondarrabi Beltza vines, the Ameztoi family retained their old vines. Txakoli is more than a wine with its own personality, it is the continuation of a centuries-old tradition cultivated along the Basque coast.

## 2023 Ameztoi Txakoli, Getariako, Spain

---

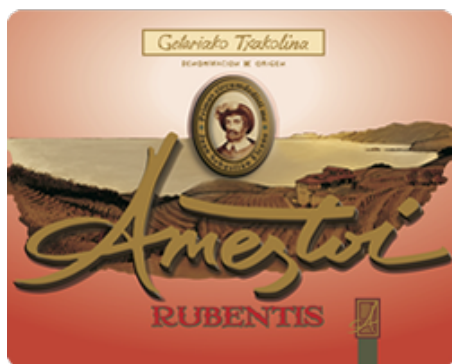


**“Light and fresh. The Ameztoi was steely and stony, with faint herbal and citrus undertones. I found it joyous to drink.” - Eric Asimov**

The wine that has come to define the traditional style of Txakolina from Getaria. Light, crisp, refreshing, and low alcohol, Ameztoi Txakolina is bottled with a touch of residual carbon dioxide gas to give it its natural, signature, spritzy style. It is produced exclusively from indigenous Hondarrabi Zuri grapes at the Ameztoi estate. After hand harvesting, the must ferments in refrigerated stainless steel tanks using indigenous yeasts from the vineyard. Towards the end of alcoholic fermentation, the tanks are closed to preserve the natural carbonation from fermentation, 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. **Vegan!**

## 2023 Ameztoi 'Rubentis' Txakolina, Getariako, Spain

---



**‘The New, Weird, Wonderful Rosés You Should be Drinking This Summer’ -Vogue 2018**

**‘25 Best Rosé Wines of 2018’ -Vinepair**

Rubentis, the region’s first pink wine, was inspired by the historic claret style wines which were once produced in the area long before the current global craze made rosé famous. The backbone of the blend comes from an old Hondarrabi Beltza vineyard planted in 1840, preserved by the Ameztoi family for generations. Ameztoi Rubentis is an authentic original, a wine that is often imitated but never replicated. 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. 6 months on lees with bâtonnage. 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.