

## Txomin Etxaniz

### *Rosado*



The Txueka family is one of the most historic and important in Getaria. Iñaki Txueka was the leader of the movement to revitalize Txacoli from Getaria, beginning in 1980. In 1989, he was a leader in founding D.O. Getariako Txakolina. The family has been working in this zone for centuries, proven by documentation from Txomin Etxaniz dating back to 1649.

Winemaking: Harvest is done by hand and transported to the winery in 20 kg boxes. At the winery the grapes undergo further selection. This is followed by rose vinification at controlled temperature. Mature the skin with the juice between 12-15 hours, pneumatic pressing in an inert atmosphere, the fermenting at a controlled temperature in stainless steel tanks. Maceration occurs between 8-10-10 hours before pressing. Temperature-controlled fermentation. The winery performs selection of the grapes for only the healthiest bunches. The grapes are cold macerated for 15 hours followed by destemming and a closed pneumatic press. Temperature-controlled fermentation by selected indigenous yeast.

Aging: 6 months in stainless steel sur lie, with battonage.

Grape varieties : 100% Hondarrabi Beltza

Vineyard age : Planted between 1915 and 2000.

Soil : Sandy, chalky loam composition.

Tasting notes :

Grapefruit and fresh strawberry with balanced acidity and a refreshing finish.

