

Txomin Etxaniz

Blanco



Vineyard Location: Ametz Mendi, and several other proprietary historic vineyards that have been in the family for generations.

Winemaking: The winery sorts and selects for the healthiest grapes. Following a cold maceration, the grapes are destemmed and pressed in a closed pneumatic press. The fermentation is done by selected indigenous yeast and is maintained at very low temperatures to retain some dissolved CO2.

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

Grape varieties : 90% Hondarrabi Zuri, 10% Hondarrabi Beltza

Vineyard age : Planted between 1915 and 2000.

Soil : Sandy, chalky loam composition

