

Txomin Etxaniz



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TXAKOLIN GORRIA ROSADO 2016

From the first GBUK pintxo tour in the Basque Country, the team have been eager to get their hands on some top Txakoli to complement our Spanish offering. We're now thrilled to welcome the leading producer of DO Txakoli, Txomin Etxaniz, to our portfolio. With an amazing history in a beautiful setting, the Txueka Etxaniz family has been dedicated to vine growing for generations.

HARVEST

The 2016 vintage experienced exceptional growing conditions, with a warm summer and little precipitation, producing very healthy grapes.

VINEYARD FEATURES

Txomin Etxaniz has 35 hectares of protected, sloped vineyards in Getaria where we grow two native grape varieties; Hondarrabi Zuri (50%) and Hondarrabi Beltza (50%), which are hand harvested at the start of October and then made into txakoli in our wineries.

WINEMAKING

To make our Rosado we use 50% of the white grape variety Hondarrabi Zuri and 50% of the red variety Hondarrabi Beltza. The grapes are kept cool and macerated for 12-15 hours. They are then pressed and vinified in stainless steel tanks and the wine is aged sur-lie before it is bottled and released to the market.

WINEMAKER'S NOTES

This pale pink Rosado is light and elegant with aromas of fresh red berries, lime and white flowers. It has a refreshing spritz on the palate and flavours of juicy strawberry, raspberry and watermelon with a crisp, dry finish.

SERVING AND PAIRING

This wine should be served well chilled. Perfect by the glass on a hot day and also with seafood, salads and rice dishes.

Vintage: 2016

Denomination of Origin:
D.O. Getariako Txakolina

Grape variety:
Hondarrabi Zuri 50%
Hondarrabi Beltza 50%

Alcohol: 10.5% vol

Ph: 3.1

Total Acidity: 7 g/l (tartaric acid)

Residual Sugars: 4 g/l

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Gonzalez Byass
Desde 1835
Familia de Vino