

## Txomin Etxaniz

# TXOMIN ETXANIZ

### TXAKOLIN GORRIA ROSADO 2016

Txomin Etxaniz can be found in the heart of the charming coastal town Getaria, in the province of Gipuzkoa, in the North of Spain. Located in the Basque Country, this area is known for its culture, gastronomy and white wine, Txakoli. The Txueka Etxaniz family has been dedicated to cultivating vines and making Txakoli wines for generations and is the oldest known estate in D.O. Getariako Txakolina.

#### **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 varietes; 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 stawberry, 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.

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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

González Byas. Desde 1835 Familia de Vino