



Gañeta

<u>Country</u>	Spain
<u>Region</u>	Pais Vasco
<u>Appellation(s)</u>	Getariako Txakolina
<u>Producer</u>	Julian Ostolaza
<u>Year Founded</u>	1992
<u>Annual Production Total</u>	10,000 cases
<u>Farming</u>	Sustainable
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	17 ha



Approximately 20 minutes west of San Sebastian, nestled into the rolling green hills of Gipuzkoa, dramatically overlooking the Atlantic coast of northern Spain, you'll find Gañeta. Along the way you'll encounter the port, the people and the vines that dwell in Spain's most tiny DO Getariako Txakolina.

Since the late 1980's, Julian Ostolaza and Itziar have tended to 17 ha of Hondarrabi Zuri and Hondarrabi Beltza that hang on pergolas along the Getarian coast of País Vasco. They are about as local as you can imagine, and the essence of this special region.

They sustainably farm and produce the classic style of Txakolinas of the Getariako region – slightly effervescent, briny, incredibly dry and lively. The wines are produced in inox, with nothing added except SO2. Julian hopes that the simplicity of production will allow the complexity of the nature that defines the terroir to shine in the wines.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>
Getariako Txakolina	100% Hondarribi Zuri	50 years	clay, sand, chalk	17 ha
Getariako Txakolina Rosé	100% Hondarribi Belza	50 years	clay, sand, chalk	17 ha

Getariako Txakolina - 50 year old vines planted at 250m, dry farmed within view of the Atlantic - all of the Gañeta vineyards surround the winery. Steep hillsides of sand and chalk define the landscape, and the wines from this small town within Getaria tend to show more mineral and saline qualities than anywhere else in the region. 100% destemmed, briefly soaked on skins before pressing. The unsulfured juice is fermented (native) in inox at low temperatures to retain as much natural CO2 as possible. The wine is bottled just after filtration, and no additional CO2 was added in the process.

Getariako Txakolina Rosé - 50 year old vines planted at 250m, dry farmed within view of the Atlantic - all of the Gañeta vineyards surround the winery. Steep hillsides of sand and chalk define the landscape, and the wines from this small town within Getaria tend to show more mineral and saline qualities than anywhere else in the region. 100% destemmed directly into the press (does not soak on skins). The unsulfured juice is fermented (native) in inox at low temperatures to retain as much natural CO2 as possible. The wine is bottled just after filtration, and no additional CO2 was added in the process.