

**Julian Ostolaza y Itziar**

**2018 Gañeta Rose**

**Region:** Getariako Txakolina

**Soil:** Clay, sand, chalk

**Elevation:** 250m

**Vinifera:** 100% Hondarribi Beltza

**Winemaker: Julian Ostolaza**

**Vineyard** 50 year old vines, 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.

**Production** (picked early for rose in mid September)

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.

**Vintage**

2017 – Long flowering period allowed for immense fruit set, and a mildly warm summer left harvest with high yields of phenomenal acidity and flavor. Mid to late September harvest allowed most sites an additional week to 10 days of hang time, providing deep flavor development to match high acidity. A rare vintage of high quality and quantity.

**Wine**

Light pink. Nose of serrano/jalepeno, lime, aloe, sea spray. Bright, dry, clean and fresh on the palate, the right amount of CO2 without any apparent residual sugar. Great balance of fruit and acidity.