

**Julian Ostolaza y Otra**

**2021 Gañeta**

**Region:** Getariako Txakolina

**Soil:** Clay, sand, chalk

**Elevation:** 250m

**Vinifera:** 100% Hondarribi Zuri

**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 on September 10th)

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.

**Vintage**

2021 – A cool year with much needed rain falling in early September. Slow and balanced ripening yielded classic Txakoli – typified by lemony citrus aromatics and bracing acidity. Given the fact that harvest finished cooler than expected, the resulting wines are one of the few vintages that will age.

**Wine**

2021 Gañeta is as traditional as it gets – salty lime on the nose, and equally oceanic on the palate. Natural CO2 from fermentation can be found on the palate, but it’s the intense kefir lime, fresh acidity and low alcohol that gets you hooked on another glass.

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