

**Julian Ostolaza y Otra**

**2022 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**

2022 – The unusually long, hot summer the plagued most of Spain’s wine growing regions was a blessing for Getaria. Finally a vintage where ripening Hondarribi wasn’t a problem, the decision was how to retain that salty acidity the region is known for. The 50yrs old vines at Gañeta were able to bring balance in an otherwise hot vintage.

**Wine**

2022 Gañeta maintains it’s traditional lime blossom nose, but has an extra pop of meyer lemon and aloe aromatic. While not as bracingly acidic as 2021, this vintage offers more texture on the palate, with more pairing options given it’s ripe, salty green apple core.

**UPC:** 8 437005 337008