AMEZTOI

‘Ameztoi makes some of today’s best examples of txakoli’

PUNCH

Year Founded: 1989

Region: Rías Baixas, Spain

Winemaker: Ignacio Ameztoi

Known For: Ameztoi is a renowned producer in Getariako Txakolina respected for producing both traditional wines in large barrels and as an innovator for their Rosé Txakolina and méthode Traditionnelle sparkling wines.

Fun Fact: The inventor of Rosé Txakoli!

-Sustainable, Vegan-

Ameztoi is a renowned producer in Getariako Txakolina respected for producing both traditional wines in large barrels and as an innovator for their Rosé Txakolina and méthode Traditionnelle sparkling wines. Ameztoi owns twenty hectares of estate vineyards located in the most privileged position in the region, facing the Bay of Biscay. Ignacio Ameztoi is the fifth generation of his family to carry on the tradition of making Txakolina in the province of Getaria, and he has played a key role in the advancement of the region in the last decade. His intuitive and fearless pursuit of innovation has been a driving force in the Txakolina discipline. Ameztoi Txakolina is traditionally built with high acidity and low alcohol, utilizing only native varieties Hondarrabi Zuri and Hondarrabi Beltza. The wine is fermented in refrigerated stainless steel tanks utilizing indigenous yeasts from the vineyard. The tanks are closed to preserve natural carbonation from fermentation, which is the preferred style of Getaria. The tanks are kept chilled to near 32 degrees Fahrenheit before bottling, which preserves the wine’s delicate, effervescent character and signature mousse. These attributes are unattainable through shortcuts such as force-carbonation, which Ameztoi has never employed. When most local wineries gave up on the indigenous red Hondarrabi Beltza vines, the Ameztoi family retained their old vines. Txakoli is more than a wine with its own personality, it is the continuation of a centuries-old tradition cultivated along the Basque coast.

2025 Txakoli, Getariako

“Light and fresh. The Ameztoi was steely and stony, with faint herbal and citrus undertones. I found it joyous to drink.” - Eric Asimov

The wine that has come to define the traditional style of Txakolina from Getaria. Light, crisp, refreshing, and low alcohol, Ameztoi Txakolina is bottled with a touch of residual carbon dioxide gas to give it its natural, signature, spritzy style. It is produced exclusively from indigenous Hondarrabi Zuri grapes at the Ameztoi estate. After hand harvesting, the must ferments in refrigerated stainless steel tanks using indigenous yeasts from the vineyard. Towards the end of alcoholic fermentation, the tanks are closed to preserve the natural carbonation from fermentation, which is the preferred style of Getaria. The tanks are then kept chilled to near freezing before bottling, which preserves the wine’s delicate, effervescent character and signature mousse. These attributes are unattainable through shortcuts such as force-carbonation, which Ameztoi has never employed. **Vegan!**

2025 Txakoli Rubentis, Getariako

The iconic Ameztoi Rubentis rosé is a field blend of the local, indigenous Hondarrabi Zuri and Hondarrabi Beltza varieties, grown on traditional trellises high on the slopes rising above Getaria, an ancient Basque fishing village on Spain's rugged northern coast. In the 2000s, when almost all of the other local wineries gave up on the indigenous red Hondarrabi Beltza vines, the Ameztoi family retained their old vines, in turn, lending their rosé such exceptional vibrancy and complexity. Rubentis, the region's first pink wine, was inspired by the historic claret style wines which were once produced in the area long before the current global craze made rosé famous. The backbone of the blend comes from an old Hondarrabi Beltza vineyard planted in 1840, preserved by the Ameztoi family for generations. Ameztoi Rubentis is an authentic original, a wine that is often imitated but never replicated.

After handpicking, Hondarrabi Zuri and Hondarrabi Beltza grapes are combined for destemming; the white and red grapes are worked together, not separately. After direct pressing, fermentation with indigenous yeast occurs in stainless steel at 15°C for 20 days. Towards the end of alcoholic fermentation, the tanks are closed to preserve the naturally occurring carbonation, which is the preferred style of Getaria. The tanks are then kept chilled to near freezing before bottling, which preserves the wine's delicate, effervescent character and signature mousse. Ages 6 months on lees with bâtonnage. These attributes are unattainable through shortcuts such as force-carbonation, which Ameztoi has never employed. **Vegan!**

2024 Primus Txakolina, Getariako

Ignacio Ameztoi selects his oldest vines of Hondarrabi Zuri for Primus, the apex expression of Getariako Txakolina, which we like to drink as we would an unoaked Premier Cru Chablis. Primus is a low-alcohol, next-level Txakoli aged on the lees and built to be poured with diverse cuisine; the old vines at Ameztoi deliver incredible complexity and the unmistakable imprint of the Basque coastline. In contrast to the gently effervescent classic white Txakolina of Ameztoi, which is traditional to Getaria, Primus is a still Txakolina. Hand-harvested old vines are fermented by native yeasts in temperature-controlled stainless steel tanks. The wine is then aged for seven months, without bâtonnage, and bottled directly off the fine lees from the tank, then cold stabilized, without filtration.