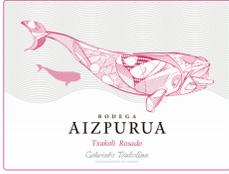


## Aizpurua Txakoli Rosado

(D.O. Txakoli de Getaria)

Hondarrabi Zuri, Hondarrabi Beltza



Aizpurua Txakoli Rosado comes from the oldest and furthest north Txakoli zone, Getariako Txakolina (Txakoli de Getaria). The estate has always farmed both Hondarrabi Zuri (white) and Hondarrabi Beltza (red) on their property, but have always chosen to sell off the red fruit as the desire for red wine and rosé in Txakoli country has been nominal. The grapes were fermented separately and then blended immediately to make a gorgeous light pink color, and a fresh, zippy, well-fruited rosé. High acid is still at the core of this Txakoli, along with perfect salinity from the nearby ocean, citrus, and a touch of red berry fruit.

*Bon Vivant*

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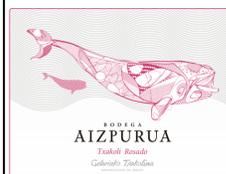
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