

## Txomin Etxaniz

Txomin Etxaniz is owned and founded by the Txueka family, one of the most historic and important families in this region. The Txueka family currently works exclusively with the indigenous varieties of Hondarrabi Zuri and Hondarrabi Beltz, planted between 1915 and 2000 on pergolas and terraced trellises.



### 2017 Txomin Etxaniz Blanco 90 Points – Jeb Dunnuck

List: \$229.95 Sale: \$183.96

**D.O.** Getariako Txakolina

**Varietal:** 90% Hondarrabi Zuri, 10% Hondarrabi Beltza

**Aging:** 6 months in stainless steel sur lie with battonage

**Winemaking:** The winery sorts and selects the healthiest grapes. Following a cold maceration, the grapes are destemmed and pressed in a closed pneumatic press. The fermentation is done by selected indigenous yeast and is maintained at very low temperatures to retain dissolved CO<sub>2</sub>.



### 2016 Txomin Etxaniz Rosado

List: \$229.95 Sale: \$183.96

**D.O.** Getariako Txakolina

**Varietal:** 50% Hondarrabi Beltza, 50% Hondarrabi Zuri

**Aging:** 6 months in stainless steel sur lie with battonage

**Winemaking:** Harvest is done by hand and transported to the winery in 20 kg boxes. At the winery, the grapes undergo further selection, followed by rose vinification at controlled temperature. Maturing of the skin is done with the juice for 12-15 hours in pneumatic pressing in an inert atmosphere and fermenting at a controlled temperature in stainless steel tanks. Maceration occurs between 8 to 10 hours before pressing followed by temperature controlled fermentation.

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY

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