

# Renegade Wines

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## The Weekend Quick-Pick: The Basque 4-Pack



### Here's a unique 4-Pack:

Cider, Rose, White, and Red from the Basque region in Spain. A perfect start to the weekend and also a great Father's Day gift (it's June 19 BTW). Each wine is organic and original.

### Here are the wines from left to right:

#### 2020 Isastegi Cider (Basque, Spain) \$12.50

Isastegi is a refreshing, dry natural cider from the verdant mountains of the Basque Country, high above the Bay of Biscay along Spain's rugged and green northern coast. A blend of over a dozen native Basque apple varieties, farmed within a 15-kilometer radius of their cider house. This cider is the opposite of the more fruity, Normandy ciders of France. This one is lean, almost austere, with an interesting herbal component. Drinkers who enjoy this beverage do not like it, they LOVE it.

It's quite the experience. No added sulfites, Certified Organic to boot.

#### 2021 Ameztoi Getariako Txakolina Hijo de Rubentis Rose (Spain, Getariako Txakolina) \$26.50

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.

A fresh and slightly spritzy Rosé that has not quite but nearly searing acidity.

One sip and you'll be immersed by waves of pale cherry / watermelon fruit, mesmerized by the wisps of orchard fruit, and won over by the engaging finish that speaks of the region.

#### 2021 Ameztoi Getariako Txakolina (Spain, País Vasco, Getariako Txakolina) \$26.50

This white wine 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.

Zippering acid, savory salinity, with faint notes of Sevilla orange blossom, tart but also partially ripe lime, white peach, salty beach rocks (had to use that one), and a fascinating finish. Perfect with oysters or any other pintxos.

#### 2018 Doniense Gorrondona Bizkaiko Txakolina Gorrondona (Spain, País Vasco, Bizkaiko Txakolina) \$34

What's a nice red wine doing in a place like this? The Basque region of northern Spain has become known for its lightly sparkling whites. Up until the late 19th century, however, reds were all the rage. When phylloxera hit the vineyards were decimated and most replanted with white grapes.

At Doniense Gorrondona, a new generation of winemakers is resurrecting the red wine tradition using 150-year-old, ungrafted Hondarribi Beltza vines. They farm organically and use native yeasts to let the terroir shine through. And shine it does.

Lush red fruits and black cherry combine with soft green bell pepper notes à la Cabernet Franc. It's fresh and vibrant with a firm tannic edge that make this an excellent food wine.

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We came across this quote on the internet some weeks ago and shared it. In case you missed it:

*"If you are missing sitting in a Basque bar in San Sebastian - eating pintxos, sipping on high acid wine that makes every bite taste amazing, and while you are there, maybe you re-think your entire life and decide to move to Spain and live your best life - these are the wines for you."*

### The Basque 4-Pack:

Separately the 4 bottles total \$99.50

**For the weekend our 4-pack discounts down to \$88**

Grab a 4-Pack or two, head to your favorite seafood purveyor, grab oysters, mussels, octopus, halibut, whatever strikes your fancy, and have a fabulous weekend.

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Call 805.568.1961 or email us to reserve your wines.

We appreciate your support!

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