

ESTATE BOTTLED - HAND HARVESTED - SINGLE VINEYARD

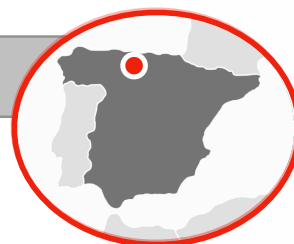
ASTOBIZA WINES

# ASTOBIZA TXAKOLI



Astobiza is a modern producer of of wines from the tiny Txakoli de Alava D.O. in the Basque region of northern Spain. Astobiza produces Txakoli in a serious style which foregoes adding CO2 to the wines. We think our serious approach to creating wines of quality, our state-of-the-art winery, and uniqueness of our sustainably farmed vineyard sites give us a distinct edge amongst the three Txakoli appellations. Our winery is in the town of Okando, about 30 minutes from Bilbao. The estate is composed of seven micro plots, and encompasses 10 hectares total under vine. The estate is located very close to the Cantabrian Sea, and is influenced by both maritime and continental climates. This unique climatic zone and vineyards planted at 820 feet altitude are particularly favorable to cultivate Hondarrabi Zuri, the local Basque white grape.

Txakoli de Alava ,Basque Country



Our state of the art winery was build specifically to facilitate the production of Txakoli and was completed in 2006. After hand picking, the grapes are chilled to preserve acidity and freshness. The destemmed fruit is carefully sorted at the winery. Following a cold and slow fermentation, using native yeast, the wine is gently pressed off the skins. The wine is held in stainless steel tanks until it is bottled as the estate's flagship wine. Our estate soils of chalk, clay, and organic matter which are high in Ph, help create the desirable minerality in the wine. Astobiza has delicious and bright fresh fruit, while retaining the classic brilliant acidity that Txakoli has always been known for. Look for a straw yellow color with shades of green. Varietal aromas are of crisp apple, citrus (grapefruit), and fresh peach and stone fruit. One of the benchmarks of Txakoli is the fresh palate and clean acidity.

Appellation: Txakoli de Alava D.O.  
Varietals: 100% Hondarrabi Zuri  
Fermentation: Stainless steel  
Aging: Stainless steel  
Alcohol: 12.6%  
RS: 1.3 g/l  
Production: 6000 cases

Winemaker: José Hidalgo Togores & Ana Martin Onzain  
Proprietor: Abando-Moyua family  
Fruit source: Single vineyard, estate fruit  
Age of vines: 20 years old  
Soil type: Chalky Clay  
Farming: Sustainable  
Elevation: 820 feet