



ASTOBIZA TXAKOLI (chac-o-lee)



- The Txakolina Arrabaka (Alava) appellation is a cold climate with Atlantic Ocean influence resulting in fresh and crisp wines high in acidity with aromas and flavors of crisp apple, grapefruit, lime and yellow peaches. This tiny region is near San Sebastian in north Spain.
- Astobiza is a small family owned estate with 25 acres planted, 100% sustainably farmed on hillsides. Hondurrabi Zuri is the native Basque grape used in Txakoli.
- No oak is used and our Txakoli is 100% hand harvested fruit which we cold fermented in small temperature controlled stainless steel tanks.
- Recommend pairing Txakoli with Shellfish and Seafood and is great alternative to Sauvignon Blanc or Champagne, or just a great summer sipper for the patio.



Astobiza Video



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