

Astobiza Txakoli

(D.O. Txakoli de Alava)
Hondarrabi Zuri, Petit Courbu

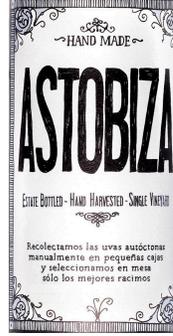


The Astobiza comes from the rolling hills of the Basque country in Northern Spain, at 650 feet above sea level; with local varieties adapted to the continental climate with a heavy Atlantic influence. The grapes are hand harvested, go through a cold and slow fermentation, and the wine is kept in stainless steel until bottled as the estates flagship wine. The resulting wine is clean and brilliant, more modern and approachable in style and full of aromas of white pear, peach, apple, and fresh grapefruit leading into an extremely fresh palate that is balanced with minerality, fruit, acidity, and persistence.

Bon Vivant

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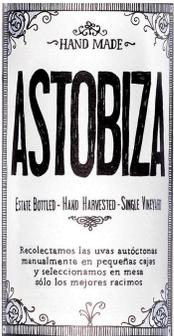


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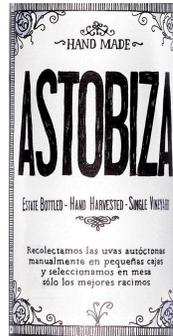


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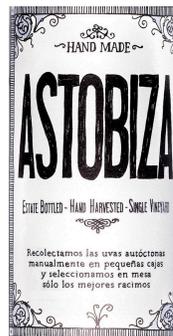


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