



ASTOBIZA Late Harvest Txakoli

REGION/ ORIGIN	Basque Country Txakoli de Alava D.O.	WINEMAKER	Xabier Abando & Ana Martin
VINTAGE	2016	WINERY ESTABLISHED	2008
VARIETALS	100% Izkiriota (Gros Manseng)	VINEYARD(S)	Estate fruit
ALCOHOL	12.13%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Stainless steel Selected yeasts	SOIL TYPE	40% clay 18% organic materials 42% other
AGING	No oak aging	ELEVATION	660 feet
FILTER/FINING	Diatomaceous earth, microbial cellulose	FARMING METHODS	70% sustainable, integrated; 30% organic
TOTAL SULFUR/ RS	122 mg/l 153 g/l	PRODUCTION	5,000 bottles (375ml)

Txakoli from Alava is known for the elegant approach to the local Hondarribi varieties. Bottled in a Bordelaise style bottle, without added CO2, the wine is meant for serious consideration.

Astobiza is a small, family-owned and operated winery in the Txakoli de Alava D.O. of Spain. Named after a portion of the mountains nearby, Astobiza is a young bodega with old family history in winemaking. Xabier Abando's memories of his father making wine and growing up in the vineyards during the 1950's, carried him past his father's untimely death when he was only 15 years old, and gave him the motivation and dreams to one day create his own bodega. His passion began to take form in 1996 when he accrued his estate near the town of Okondo, and began planting his first 2 hectares of vines, and grew with each year. Once his vines produced the grapes he found suitable, he built his bodega in 2008 for his first vintage of wine at the age of 68. Now with his son-in-law Jon Zubeldia, and the help of enologist Ana Martin, Xabier is making beautiful Txakoli from his organically farmed estate that would have made his father proud.

Estate Bottled ~ Hand Harvested ~ Single Vineyard

Astobiza Late Harvest Txakoli comes from the upper reach of the Alava zone at about 650 feet above sea level. Nestled within the rolling hills of the Basque country, the local varietals are adapted to the continental climate with a heavy Atlantic influence. The late harvest is made entirely of a variety that comes from this part of the world, Izkiriota (Gros Manseng in French), after the grapes spend extra time on the vine and ripen completely in order to produce sweet and intense sugars in this cooler climate. A gentle press extracts the beautiful juice for a long and slow fermentation in stainless steel with extra time to mature before bottling. The result is exceptional, with gorgeous sweetness that is wrapped tightly in freshness and acidity. An extremely full mouth feel as well as a long finish, makes this dessert style wine perfect for rich cheeses, foie gras, and custards.