



ASTOBIZA Malkoa Txakoli

REGION/ ORIGIN	Basque Country Txakoli de Alava D.O.	WINEMAKER	Xabier Abando & Ana Martin
VINTAGE	2016	WINERY ESTABLISHED	2008
VARIETALS	100% Ondarrabi Zuri	VINEYARD(S)	Estate vines in Okondo
ALCOHOL	12.67%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Concrete egg Selected neutral yeasts	SOIL TYPE	40% clay 18% organic materials 42% other
AGING	22 months on lees (no oak)	ELEVATION	250 meters
FILTER/FINING	Diatomaceous earth, microbial cellulose	FARMING METHODS	70% sustainable, 30% organic
TOTAL SULFUR/ RS	109 mg/l 1.4 g/l	PRODUCTION	6,500 bottles

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

The 2016 Malkoa Txakoli is Astobiza's premier wine from their oldest plots of the estate, and is always the latest grapes to be harvested. The grapes are hand picked into small crates, with a second and detailed selection on a sorting table, before de-stemming and maceration begin. The juice is fermented in 3, 1700-liter concrete eggs, and the wine stays there with its lees for 11 months (which naturally move on convection currents), and then sees some of the next vintage's lees as well for another 11 months. Close to two years in bottle before release, and the wine gives intense aromatics of citrus and stone fruits as well as fresh aromatic herbs. The palate follows suit, and has a distinct mineral presence that gives a clear sense of the Atlantic. A balanced mouth-feel that is long, very round, and perfectly acidic to complement the rich leesy character. Pair this wine with oysters, goose barnacles, fried hake, or firm sheep's milk cheeses.