



ASTOBIZA Astobiza 'Pilpil' Bagnum

REGION/ ORIGIN	Basque Country Txakoli de Alava D.O.	WINEMAKER	Xabier Abando & Ana Martin
VINTAGE	NV	WINERY ESTABLISHED	2008
VARIETALS	100% Ondarrabi Zuri	VINEYARD(S)	Estate fruit
ALCOHOL	12.2%	AGE OF VINEYARD(S)	5-15 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 Pea Protein	FARMING METHODS	70% sustainable, integrated; 30% organic
TOTAL SULFUR/ RS	98 mg/l 1.2 g/l		

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 'Pilpil' Pouch 'Bagnum' is a wine for just about every situation. Coming from the gorgeous vineyards of Astobiza in the Arabako region of Txakoli, the wine is made to be fresh, easy drinking, and absolutely delicious! The bag is eco-friendly, with a very low carbon footprint, reducing waste and packaging of traditionally packaged wines in bottle. As the wine depletes, the bag continues to keep oxygen out, allowing for freshness in the wine for up to 6 months after opening. Coming from 100% Ondarrabi Zuri grapes, bright apple fruits, lime zest and white flowers fill out the palate, and it is loaded with acidity that ideal for everything from BBQs, pool-parties, boat rides, crag wine... and the list goes on forever.