ASTOBIZA
Astobiza Txakoli

REGION/ ORIGIN	Basque Country Txakoli de Alava D.O.	WINEMAKER	Xabier Abando & Ana Martin
VINTAGE	2025	WINERY ESTABLISHED	2008
VARIETALS	95% Hondarrabi Zuri 5% Hondarrabi Zuri - Zuratie	VINEYARD(S)	Estate fruit
ALCOHOL	13.04%	AGE OF VINEYARD(S)	25 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	124 mg/l .5 g/l	PRODUCTION	55,000 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 Txakolí 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 the help of his business partner, and enologist Ana Martin, Xabier is making beautiful Txakolí from his organically farmed estate that would have made his father proud.

Estate Bottled ~ Hand Harvested ~ Single Vineyard

The *2025 Astobiza 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 local grapes called Hondarrabi Zuri, were hand harvested into small baskets from the organically farmed estate vines; and after a cold and slow fermentation, the wine was kept in stainless steel until it was bottled as the estate's flagship wine. This white has delicious and brightly fresh ripe fruit, while retaining the classic brilliant acidity that Txakoli has always been known for. Aromas of white pear, young peach, green apple, and fresh grapefruit lead into an extremely fresh palate that is balanced with minerality, acidity, and persistence.