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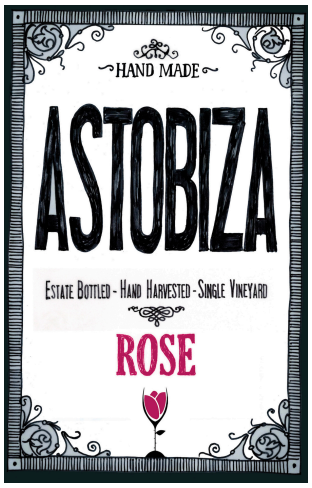

ASTOBIZA
Txakoli Rosado

REGION/ ORIGIN	Txakoli Txakoli de Alava D.O.	WINEMAKER	Xabier Abando & Ana Martin
VINTAGE	2025	WINERY ESTABLISHED	2008
VARIETALS	50% Hondarrabi Beltza 50% Hondarrabi Zuri	VINEYARD(S)	Estate fruit
ALCOHOL	13.21%	AGE OF VINEYARD(S)	22 years old
FERMENTATION	Stainless steel Selected neutral yeasts	SOIL TYPE	40% clay 18% organic materials 42% other
AGING	3 months on lees No oak aging	ELEVATION	660 feet
FILTER/FINING	Diatomaceous earth, microbial cellulose	FARMING METHODS	70% sustainable, integrated; 30% organic
TOTAL SULFUR/ RS	116 mg/l 1.6 g/l	PRODUCTION	4,500 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 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 his son-in-law Jon Zubeldia, and the help of 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 Rosado* 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. This rosé is made up of two local grapes called Hondarrabi Beltza (black), and Hondarrabi Zuri (white), which were hand harvested and brought into the cellar in small crates. The red grapes only spent a day or so on the skins to give the beautiful pink color to the wine, and after fermentation with the white grapes, the expression of fruit and terroir really comes out in the bottle. The finished wine has a lovely floral nose of strawberries and white flowers that are followed by a clean, bone-dry palate offering persistence and beautifully fresh acidity. There is a balanced and pure minerality from the soil, and a long aromatic finish that makes this a perfect bottle to enjoy with seafood or firm cheeses.