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ZIABOGA
Askizu Mendia Txakolina

REGION/ ORIGIN	Basque Country Txakoli de Getaria D.O.	WINEMAKER	Enaitz & Paula Ostolaza
VINTAGE	2025	WINERY ESTABLISHED	2024
VARIETALS	100% Hondarrabi Zuri	VINEYARD(S)	Askizu Mendia
ALCOHOL	10.67%	AGE OF VINEYARD(S)	35 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Sand, clay, & limestone
AGING	No oak aging	ELEVATION	0-100 meters
FILTER/ FINING	Light filter None	FARMING METHODS	Sustainable
TOTAL SULFUR/ RS	105 mg/l 2.7 g/l	PRODUCTION	3,600 bottles

The 'Tx' in Txakoli is pronounced like a 'Ch'
Ziaboga Txakoli = Zee-ah-boh-gah Chalk-oh-lee-na

Nestled in the rolling green hills of Getaria, where the Atlantic winds shape the vineyards and the Cantabrian Sea sets the rhythm of life, Ziaboga is a tribute to Basque winemaking heritage. Founded by Estebe Salgado, a San Sebastián native with a lifelong passion for the region's wines, Ziaboga is dedicated to expressing the purity and energy of Hondarrabi Zuri from the finest coastal vineyards. For the Askizu Mendia bottling, Estebe selects fruit from a stunning hillside site (of the same name) with ideal exposure to the sea, producing a Txakoli that balances a remarkable density from the grape, yet gives the classic crisp, saline freshness. Working alongside the esteemed Ostolaza family of Gañeta, the estate focuses on pristine farming and precise, low-intervention cellar work to craft wines that are as vibrant and electric as the landscape itself. With each bottle, Ziaboga captures the salty breeze, crisp acidity, and unmistakable character that define the wines of Getariako Txakolina.

Txakoli from Getaria is traditionally poured from overhead, falling feet into a small glass in order to 'break' and aerate quickly the salty and briny high-acid white wine

The *2025 Ziaboga 'Askizu Mendia' Getariako Txakolina* is a pure expression of the Basque coast, sourced from the Askizu Mendia vineyard—a gently sloping, south-facing site just steps from the sea. Though not directly ocean-facing, the vineyard is perched where its disposition to the sun gives it added weight and character, but it cannot avoid the salty Atlantic breeze and limestone-rich, sandy clay soils that shape the wine's vibrant character. 100% Hondarrabi Zuri from 35-year-old vines undergoes native fermentation in stainless steel, with no aging to preserve its electric freshness. A touch of natural effervescence—true to the classic Txakoli style—gives it an irresistible energy, enhancing the crisp citrus, green apple, and saline minerality that define this exhilarating, thirst-quenching, classic Basque wine.