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# ZIABOGA
# Askizu Mendia Txakolina Rosado

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| REGION/ ORIGIN | Basque Country<br>Txakoli de Getaria D.O. | WINEMAKER | Enaitz & Paula Ostolaza |
| VINTAGE | 2025 | WINERY ESTABLISHED | 2024 |
| VARIETALS | 100% Hondarrabi Beltza | VINEYARD(S) | Askizu Mendia |
| ALCOHOL | 11% | AGE OF VINEYARD(S) | 35 years old |
| FERMENTATION | Stainless steel<br>Indigenous yeasts | SOIL TYPE | Sand, clay, & limestone |
| AGING | No oak aging | ELEVATION | 0-100 meters |
| FILTER/ FINING | Light filter<br>None | FARMING METHODS | Sustainable |
| TOTAL SULFUR/ RS | 90 mg/l<br>2 g/l | PRODUCTION | 2,500 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 Rosé Getariako Txakolina* comes from the Elur-zulo vineyard, a tiny coastal parcel perched above the Atlantic near Getaria in Spain's Basque Country. Planted to rare Hondarrabi Beltza, a local variety genetically linked to Cabernet Franc, the vineyard sits close enough to the ocean that the salty Atlantic air becomes part of the wine's identity. Trained high on traditional pergolas and facing south, the vines capture precious sunlight in this cool, rain-influenced climate while maintaining the piercing freshness that defines great Txakoli. Fermented in stainless steel with no oak influence, the wine preserves its vivid energy and classic natural spritz. Pale pink in color, it opens with aromas of wild strawberry, watermelon, citrus peel, and a subtle peppery lift before finishing with crisp acidity, saline minerality, and the refreshing snap that makes Txakoli rosé one of the great seafood wines of the world.