

ESTATE BOTTLED - HAND HARVESTED - SELECTED VINEYARDS

ASTOBIZA WINES



ELABORATION:

Selection plot by plot, hand picking into small crates, second selection on table, stemming and cold maceration prior to soft pressing, static must ranking, fermentation under controlled temperature, inerting, stabilization and microfiltering process.

TASTING NOTES:

Floral nose, bouquet of strawberries and white flowers, In mouth is full of citrus varietal notes and salinity. A classy palate-freshener, Balanced, persistent aromatic finish. Mineral overtones from the soil. With bright acidity.

GRAPE VARIETIES:

Ondarrabi Zuri 50%
Ondarrabi Beltza 50%

RECOMMENDATIONS:

Serve chilled in a glass, perfect for pairing with raw blue fish, tuna, salmon, sautéed jumbo prawns, Mexican and Thai food.

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