

ESTATE BOTTLED - HAND HARVESTED - SINGLE VINEYARD

ASTOBIZA WINES



WINE PRODUCTION:

An exceptionally sunny autumn, mature and allowed to harvest a plot of our vineyard Izkiriota (Gros Manseng).

With this late harvest intensely browned grains and selected manually and very carefully each grape, we got this sweet wine unique marking with its own Atlantic character.

We also make a second selection table, destemming and cold maceration prior to soft pressing, static settling of the must, fermentation at controlled temperature, inerting process, stabilized and micro-filtration.

TASTING NOTES:

Clean and bright. Straw yellow colour with shades of green. Intense varietal aromas, with overtones of white fruit, (pear and apple), citrus fruit (grapefruit), and stone fruit (peach). Fresh in mouth, lively, balanced, long, persistent aromatic finish, with slightly bitter and mineral varietal overtones from the soil.

Get the perfect combination between the typical acidity of txakoli with the creamy sweetness of late harvest.

GRAPE VARIETIES:

Izkiriota 100% (Gros Manseng).

RECOMMENDATIONS:

Serve chilled in a glass, at around 6°-8°, perfect for pairing with sashimi and sushi, fish served rare and cold shellfish. Ideal cheeses for contrast pairing include Gorgonzola and Cabrales and Foie Micuit.

www.astobiza.es