



# ASTOBIZA

## Wine production:

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

## 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.

## Grape varieties:

Hondarrabi Zuri 90%.  
Hondarrabi Zuri Zerratie 10%.

## 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.