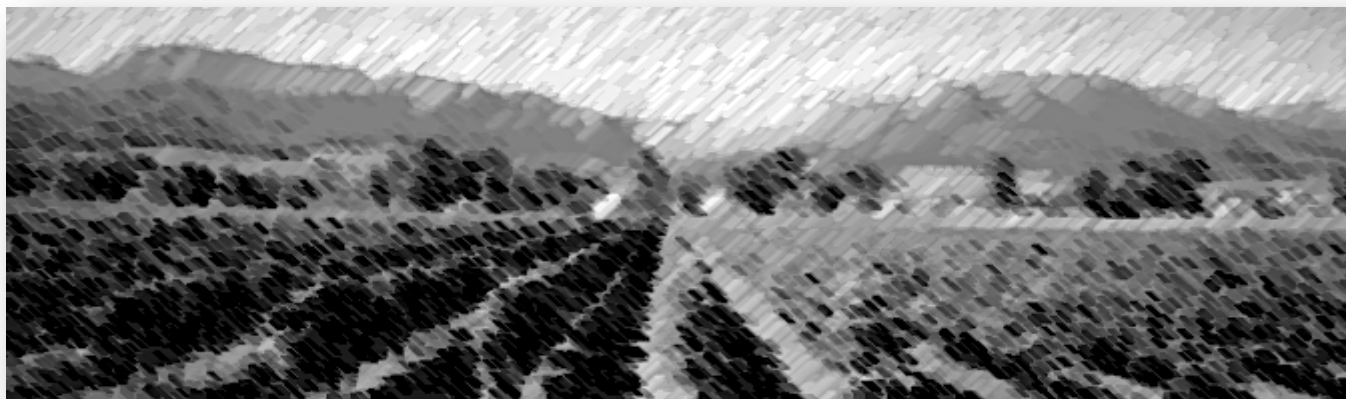


ARZABRO S.L.
(D.O. Arabako Txakolina-Txakoli de Alava, Spain)



THE WINERY

Bodegas Arzabro is a family owned handcrafted winery producing Txakoli wines. At their vineyards, the main varietal is “Hondarrabi Zuri” and the minor varietal is “Izpiriotza Txikia.”

The vineyards are located in Délika village, at the high valley of the Nervión River in the Basque Country of Spain. The limestone and clay soils mixed with gravel provide great drainage.

This location is excellent for the culture of Txakoli due to its cold, wet winters; mild, humid springs; and fresh summers which are relatively dry. The Atlantic climate with its continental influence provides lingering and mild weather that lasts up to the harvest season during the first half of October.

To produce the Luzia de Ripa – Txakoli, two grape varieties are used: the Hondarrabi Zuri (Petit Courbu) and Izpiriotta Txipia (Petit Manseng). The Hondarrabi Zuri is the main varietal used in all Txakoli D.O. and is characterized by a medium to high acidity graduation.

Luzia Ripa was a unique woman who was closely linked to the existence of the region. She was a nun who lived during the 16th century and was responsible for managing the vineyards attached to her religious center. She left a written testimony which she described in detail the work required and essential to the vineyards at the time, along with their costs and problems.

Luzia de Ripa is made with grapes from the vineyard Larrimbe, “my mother’s vineyard”, and is a tribute to her and to the women working the land. It is the perfect name for this Txakoli, attached to women vine-growers and terroir.

The wine philosophy is based on minimal intervention in the production process. They support and practice organic viticulture and production of wine, carefully trying to reach the purest and clearest quality of the selected grapes.

After harvesting, all the pruning remains are converted into compost as organic fertilizer for the soil. They avoid the use of herbicides; combining tillage and the harvest of the remaining vegetation.

The winemaking is done by pressing the grapes minutes after being harvested and cooling the result to 50° F. Fermentation begins at a controlled temperature never exceeding 60-62° F in order to preserve the aroma. Fermentation in these conditions continues for 15 to 20 days. Afterwards the wines will remain in tanks for 6 more months.

HARRIA, 2018



- **Region/ Sub-Region:** Spain, Basque, Txakoli, Arabako D.O.
- **Grapes:** 100% Hondarrabi Zuri.
- **Soil:** Limestone and clay mixed with gravel.
- **Vinification:** Harvest in October, de-stemmed, and immediately crushed. Fermentation takes place in small stainless-steel tanks at low temperatures. Wine remains in tank for 6 months on the lees. Bottled with light effervescent and aged for two months at winery.
- **Nose:** Intense, very personal varietal aromas, particularly of citrus fruit limes, grapefruit, apples, and other white pulp fruit.
- **Taste:** Fresh and harmonious in the mouth, with that elegant bitter hint typical of the grape variety.
- **Gastronomy:** The perfect pairing for assorted tapas, char-grilled fish, and mild cheeses.
- **Color:** Straw-yellow with green hues; clean and bright with light bubbles.

Harria means “stone” in Basque language. It is made from 100% estate fruit and is the youngest of the Txakolis wines.