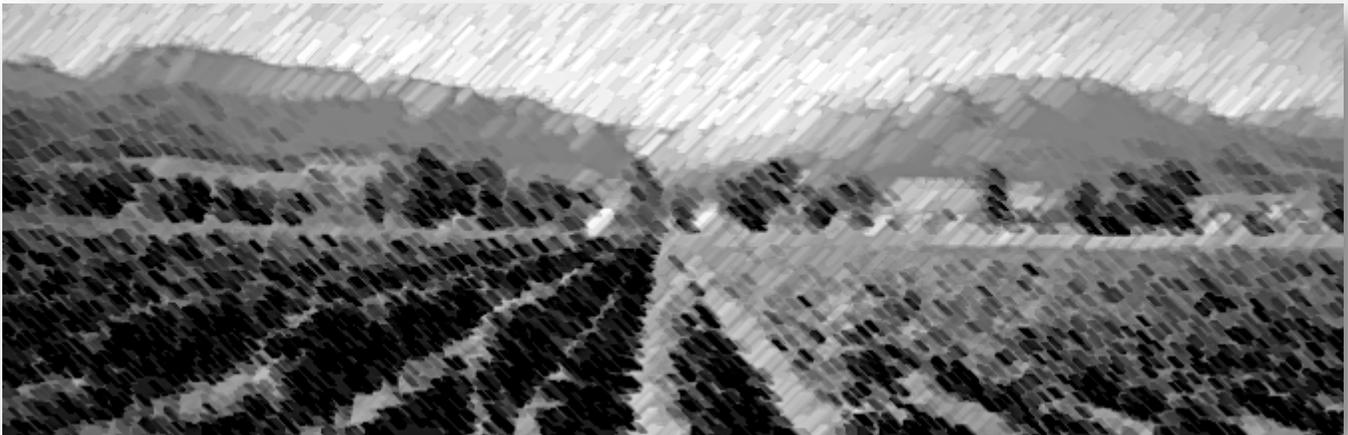


ARZABRO S.L.
(D.O. Arabako Txakolina-Txakoli de Alava, Spain)



THE WINERY

Bodegas Arzabro is a family owned handcrafted winery, established in 2007, as a winery producing Txakolí 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 soils and clay mixed with gravel provide great drainage.

This location is excellent for the culture of Txakolí due to its cold, wet winters; mild, humid springs; and fresh summers, generally, relatively dry. The Atlantic climate with its continental influence provides lingering mild weather, which lasts up to the harvest season during the first half of October. High annual rainfall of approximately 40 inches takes place between November and May, with average temperatures ranging from 44 ° F in January to 65 ° F in July.

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

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

Luzia de Ripa is made with grapes from the vineyard Larrimbe, "my mother's vineyard, this is a tribute to her, to the women working their land." It is the perfect name for this Txakolí, 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 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 controlled temperature not exceeding 60-62° F to preserve the aroma. Fermentation in these conditions continues for 15 to 20 days, afterwards wines will remain at tanks for 6 more months.

THE WINE

LUZIA DE RIPA, 2017



- **Grapes:** 90% Hondarrabi Zuri, 10% Izpiriotza Txikia.
- **Elaboration:** The grapes are picked in October, destalked, and crushed. Fermentation in small stainless steel tanks.
- **Taste:** Fresh, with a fruity nose, that gives a powerful blast of fresh aromas, white pear, green apple, citrus and herbs, with reminders of peppermint, and eucalyptus. The mouth is fresh, lively, and persistent. Malic acid is shown in the notes of green apple. The acidity allows a long life with an interesting evolution of its aromas. Notice the minerality, which over time can lead to a smoky flavor, giving it complexity.
- **Gastronomy:** Shellfish and tapas. The perfect pairing for fish recipes, traditional or modern, baked, steamed, cooked or raw. Also pairs well with all kinds of appetizers, seafood, and variety of white meats.
- **Color:** Clean and transparent, greenish yellow.

CRITICS AND REVIEWS:

-International Wine Report, July '17 gave 91 points to 2016 Luzia de Ripa "...This compelling wine is a blend of 90% Hondarrabi Zuri with the remainder Izpirotza Txikia. Crisp and effusive come to mind with this outstanding release Arzabo. Cantaloupe, beeswax, and white flower aromatics are at play. This has wonderful astringency, showcasing green papaya, lemon zest, unripe mango, and pear flavors, sitting alongside minerals, and racy acidity."

-International Wine Report, Sept '16 gave 91 points to 2015 Luzia de Ripa. "... begins with a bouquet of white peach, apricot, apple blossom, and lime zest... flavors of Granny Smith apple, key lime, kumquat rind, and hints of green papaya... the structure and lovely citrus components continues to bring you back to the glass for more."

HARRIA, 2017



- **Grapes:** 100% Hondarrabi Zuri.
 - **Elaboration:** Fermented it remains at least four months in a stainless steel deposit, on its lees, to ease a natural clarification. Finally, when it is bottled, it stays in our wineries for two months for the improvement and roundup of its organoleptic factors.
 - **Taste:** Fresh and harmonious in the mouth, with that elegant bitter hint typical of the grape variety.
 - **Nose:** Intense, very personal varietal aromas, particularly of citrus fruit (limes, grapefruit), apples, and other white pulp fruit.
 - **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 denoting its youth.