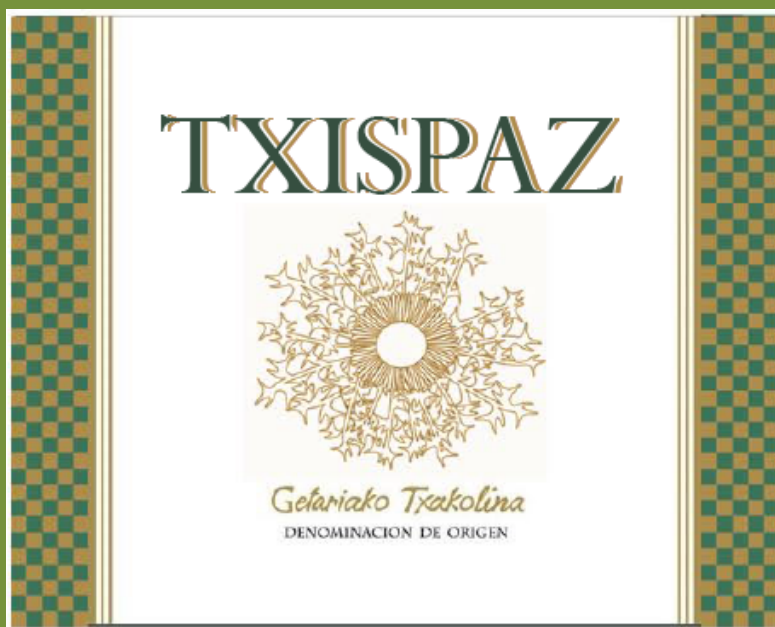


# TXISPAZ 2016

## GETARIAKO TXAKOLINA



### NON-TECHNICAL/USELESS 'FACTS'

**Cultivar:** Hondarabbi Zuri (which is not a cultivar, it means 'white grape') and could be any number of things, but in this case is 100% Corbeau.

**Vineyards:** looking directly at the Atlantic.

**Fermentation:** Yeast converted sugar to alcohol and Carbon Dioxide and a few other things. Alcohol: 11%

**pH:** This is tricky. 'Ph' is pronounced like an 'f' except in the name 'Stephen' which is pronounced 'v' UNLESS you are French.

**Chimparta:** (Bubbles) are about an 8.4 on a scale of 1-10, that we just made up.

**ztone label border:** courtesy of [Walt Jabsco](#)

For Txispaz, everything is done by hand, except for the part done by satellites, robots and computers. The wine remains on it's lees until whenever the winemaker feels like coming back from vacation, clarifies in tank and is bottled. It is best, of course, to be drunk by noon, but you can drink this wine later in the day, if you have work to do. This is the greatest Txakoli vintage ever, and the wine will live forever! Or, at least, right up until we have inventory to sell of the next vintage, which will, undoubtedly, be even better - aren't they always? Pairs perfectly with Ska, Jazz & Rock n'Roll. But *please*, no Banjos, Bagpipes or Autotune! If you happen to have some seafood or fresh veggies and almost anything with a touch of spice - Txispaz will create 'sparks' and it's own music in your mouth.