

# Azul y Garanza Red 2016

## Viticulture

VINEYARD: Murillo & San Isidro del Pinar  
LOCATION: North of the Bardenas Reales  
& Pre-pyrenees  
VARIETIES: Tempranillo  
ROOT STOCK: 110 Richter  
YEAR OF PLANTATION: Average of 15 years  
MARK OF PLANTATION: 2,8 x 1.2 meters  
TYPE OF SOIL: Clay-calcareous  
with little water  
DEPTH: 60 cm. Base of calcareous rock  
ALTITUDE: 400 meters  
ORIENTATION: East-West

## 2016

RAINFALL: 300 l/m<sup>2</sup>  
FERTILIZER: No  
TREATMENTS: Sulphur (minimum dose)  
PRODUCTION: 6,500 kg/Ha

## Enology

COUPAGE: 100% Tempranillo  
FERMENTATION: 10 days. Estudy of  
temperature in aromatic and  
polyphenolic extraction  
MACERATION: 15 days. Shorts pump over.  
Keeping the skin humid

## Analitic

ALCOHOL: 13.5 %  
TARTARIC ACIDITY: 4.3 gr/l  
VOLATILE ACIDITY: 0.60 gr/l  
PH: 3.75



Azul y Garanza  
BODEGAS



Low-production vineyards located in the influence area of the Desert of Bardenas Reales of Navarra (the biggest desert of Europe) and in the Pre-Pyrenees. The very poor and arid clay-calcareous soil, the dry weather and and the big contrast of temperature between the day and the night provide grapes with high concentration and a perfect balance.

Vineyards of Biodiversity



Azul y Garanza is now a more complete and exciting viniculture experience with the addition of new enriching varieties, soils, climates, collaborators and wines. Wild-natured vines, full of biodiversity and astonishingly beautiful; organic and endowed with special faculties which result in one-of-a-kind wines. Wines which are a clear reflection of the place they come from”

AZUL Y GARANZA

Vineyards Explorers  
& Wine Dreamers

[www.azulygaranza.com](http://www.azulygaranza.com)

