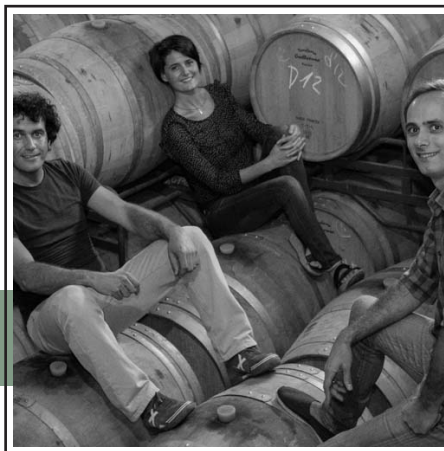




# VALKYRIE

## SELECTIONS



## AZUL Y GARANZA



## GARCIANO 2013

**AZUL Y GARANZA** || The Azul y Garanza vineyards begin in the lunar landscaped Bardenas Reales Natural Park. Founders Dani Sánchez and María Barrena (and María's brother Fernando) work with "landscapes" – not merely vineyards - with each of their plots enjoying as much biological diversity as this harsh climate will allow. The surrounding plants, shrubs, trees, and animal/insect life play as much a part to the success of the grapes as the vines themselves. Winemaking is quite natural – the widespread, almost exclusive use of concrete vats, natural yeasts and gentle hands.

**NAVARRA** || Shallow, clay-traced soils, with minimal water, and irregular, almost non-existent rainfall, as well as extreme contrasts in temperature between day and night. Due to these singular geoclimatic conditions, the vines offer a naturally low production of small grapes that have a high concentration and a perfect equilibrium. Dani and María are passionate about organic farming and have additionally invested in farming their vineyards 100% organically, without the use of pesticides, insecticides, or chemical fertilizers that wear out the soil.

### GARCIANO 2013 ||

**BLEND** | 70% Garnacha & 30% Graciano

**VINEYARDS** | Certified organic vineyard parcels - Garnacha from old bush vines in the Las Placas vineyard and Graciano located in Las Bardenas, right beside the Desierto vineyard (Murillo) on extremely arid clay-calcareous based soils.

**WINEMAKING** | Fermentation in concrete followed by 10 months aging in French, American and Hungarian oak, 25% of which is new.

**ALCOHOL** | 14.5%

**BAR CODE** | 8437004333131

**PRESS** | 90 VIN

"Brilliant ruby-red. Perfumed scents of blueberry and cherry open up and deepen with aeration. Notes of licorice and bitter chocolate emerge on the palate, joining concentrated, appealingly sweet black and blue fruit flavors. In a plush but energetic style, finishing with strong punch and very soft shaping tannins." - Josh Reynolds