



VALKYRIE

SELECTIONS

AZUL Y GARANZA



NATURALEZA SALVAJE BLANCO 2024

AZUL Y GARANZA || The Azul y Garanza vineyards begin in the lunar landscaped Bardenas Reales Natural Park. Founders Dani Sánchez, María Barrena and Fernando Barrena 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.

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BLEND | 100% Garnacha Blanca

VINEYARDS | Certified organic, and hand-picked grapes from the San Isidro del Pinar vineyard, northwest of the Bardenas Reales. Vines are an average age of 30 years old on clay-calcareous at 550 meters.

WINEMAKING | The grapes undergo wild yeast fermentation for 10 days with five days of skin contact. Finished in amphora for 6 months before bottling. Non-interventional/natural winemaking philosophy.

ALCOHOL | 11.5%

TASTING NOTES |

So pure, fresh, and clean, you may not believe this fits the natural wine category (spoiler: it does). Complex, citrus and orchard fruit aromas and flavors unfold across this remarkably bright, fresh, dry white. Wild, natural, and totally drinkable.

