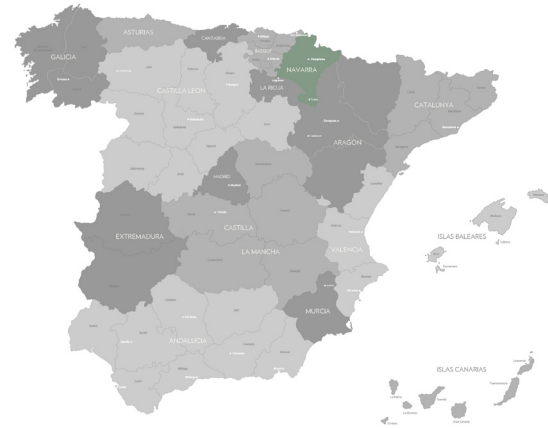# VALKYRIE SELECTIONS

AZUL Y GARANZA

GARCIANO 2016

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.

GARCIANO 2016 ||

BLEND | 60% Garnacha & 40% 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 6 months aging in French oak.

ALCOHOL | 14.5%   BAR CODE | 8437004333131

TASTING NOTES |
The juxtaposition of Graciano's searing, lean acidity and fleshy richness of Garnacha give you a Jack Spratt –esque complimentary relationship – a perfect match. On the nose, you will find cherries, raspberries and blueberries with some hints of anise. That combination of varietals leads to the wine being on the one hand fresh with acidity, and on the other quite ripe and rounded. Fine tannin brings the wine together with taut structure.