



# VALKYRIE

## SELECTIONS



## AZUL Y GARANZA



## SEIS 2015

**AZULY GARANZA** || The Azul y Garanza vineyards begin in the lunar landscaped Bardenas Reales Natural Park. Founders Dani Sánchez and María Barrena (and Maria'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.



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**BLEND** | 100% Merlot

**VINEYARDS** | From six certified organic vineyard parcels located next to the Bardenas Reales Desert - about 5 hectares on extremely arid clay-calcareous based soils at an altitude of 337 meters, oriented East-West. Berry size and yields are extremely small.

**WINEMAKING** | Primary and malolactic fermentation in concrete (native yeast) followed by 12 months aging in 225L French oak barrels and an additional 6 months in bottle.

**ALCOHOL** | 14.5%

**BAR CODE** | 8437004333001

**TASTING NOTES** | The naturally low yields and small berry size lead to fantastically concentrated fruit while maintaining structure and acidity. Notes of black fruits are embellished with chocolate and a delicious light toasted note. A smooth, rounded palate with layers of ripe tannins and full flavors. Built to last - the wine will continue to improve in bottle over time.