

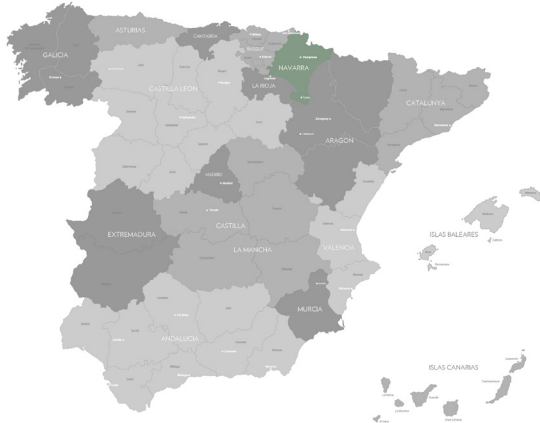


VALKYRIE

SELECTIONS



AZUL Y GARANZA



SEIS 2015

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.

SEIS 2015 ||

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 | 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.

PRESS | 90WA

“A subtle nose mixing red and black fruit, some balsamic and spicy flavors and aromas, and a pleasant, sleek mouthfeel.” - Luis Gutierrez

