



# 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

**PRESS** | 91 VIN

“Bright ruby color. A highly perfumed bouquet displays fresh red and dark berry, pipe tobacco and peppery spice scents, with subtle mocha and floral nuances adding complexity. Smoky blackberry and bitter cherry flavors are lifted by a mineral note that adds back end freshness and cut. Gentle tannins shape the persistent finish, which shows very good clarity and building sweetness.” - Josh Reynolds

