



AZUL Y GARANZA



VIURA – ONE LITER 2016

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

VIURA 2016 ||

BLEND | 100% Viura

VINEYARDS | Certified organic and handpicked grapes from vines that are an average age of 18 years old on clay-calcareous at 400 meters.

WINEMAKING | The grapes undergo a 16 day, wild yeast fermentation in concrete tank followed by brief aging in stainless steel until bottling and release.

ALCOHOL | 12.5%

TASTING NOTES | Fresh, dry and delicious, making the case for bigger is better (at least in terms of volume). Viura (you may know as Macabeo, or maybe as the white wine of Rioja) can tend to be somewhat neutral (boring) but the naturally low yields here preserve and bring out lively citrus and pear fruit flavors on a balanced backbone of acidity.

BAR CODE | 8437004333209

