

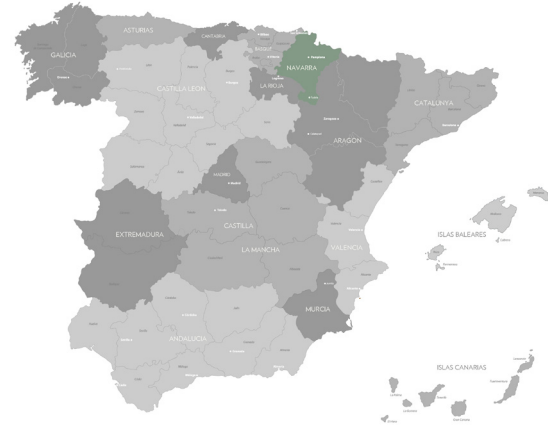


VALKYRIE

SELECTIONS



AZUL Y GARANZA



TEMPRANILLO – ONE LITER 2017

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.

TEMPRANILLO 2017 ||

BLEND | 100% Tempranillo

VINEYARDS | Certified organic and hand picked grapes from the Murillo and Santa Cara vineyards that are an average age of 15 years old on clay-calcareous at 400 meters.

WINEMAKING | The grapes undergo a 10 day, wild yeast fermentation in concrete tanks and 10 day maceration period which is followed by brief aging in concrete tank until bottling and release.

ALCOHOL | 13.5%

BAR CODE | 8437004333216

PRESS | 90 VIN

“Opaque ruby. Smoke-accented cherry and spicecake aromas are accompanied by a building floral nuance. Shows very good lift and energy to its black raspberry and bitter cherry flavors, which put on weight with aeration. Finishes smooth and quite long, with strong spicy lift and just a hint of smooth, even tannins. This delicious wine is very easy to drink and delivers outstanding value.”

