

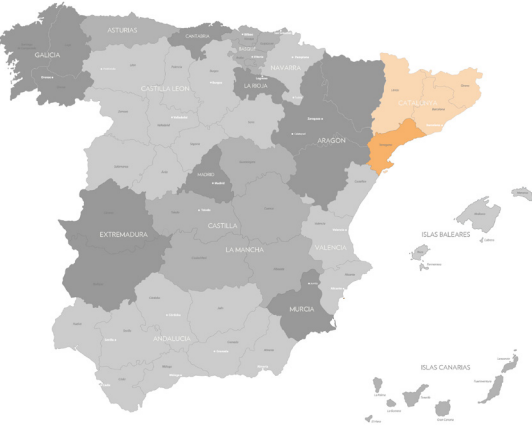


# VALKYRIE

SELECTIONS



## ENTRE VINYES



## ONIRIC PET-NAT

**ENTRE VINYES** || A new organic project from Maria Barrena, one of the partners at Azul y Garanza in Navarra. The Cava is from her family vineyards planted over 50 years ago in the Baix Penedès area, close to the Mediterranean sea. There are 25 hectares of vineyards of Xarel.lo, Macabeu, Parellada and Chardonnay planted between 300 and 350 meters altitude. The old vines are surrounded by rich biodiversity, encouraging natural balance to be found in both the vineyards and the wine.

**PENEDÈS** || The Penedès has long been associated with innovative vineyards and wineries. In the 1970s, it became the first area in Spain to use stainless steel equipment and cold-fermentation. Since then, Penedès producers have been making excellent modern wines blending native with French varieties. There are three sub-regions of the DO: Baix Penedès on the coast, Mitja- Penedès, with rolling countryside and good southeastern exposure to the sun (the majority of the DO's production is here), and the Alt-Penedès which rises to 800 meters on the fringes of the central meseta.

### ONIRIC PET-NAT ||

**BLEND** | 70% Xarel.lo & 30% Muscat

**VINEYARDS** | From the L'Arboç estate vineyard which is certified organic vineyards at 450 meters altitude, vine age is 25-50 years old clay and limestone soils in the Baix Penedes. These vines were planted in 1953 & 1976.

**WINEMAKING** | Hand harvested in small bins. Fermentation with natural yeast - the Xarello in stainless and Muscat in clay amphora. Blended and bottled at the end of the fermentation, maintaining the carbonic gas produced during fermentation in the bottle. Aging for 6 months in the bottle.

**ALCOHOL** | 12.5%

**TASTING NOTES** | Fresh and aromatic, Oniric Pet-Nat has a lovely texture and structure to ground the lively profile. Summery and dry, with some floral notes from the Muscat in the mix.

