



VALKYRIE SELECTIONS



ENTRE VINYES

FUNAMBUL BRUT NATURE

ENTRE VINYES || An organic project from Maria Barrena, one of the partners at Azul y Garanza and her husband, Josep, a third generation grower in the Penedès. The family vineyards were planted about 60 years ago in the Baix Penedès area, close to the Mediterranean sea and adjacent or inside the national park. 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.

FUNAMBUL BRUT NATURE 2020

BLEND | 50% Xarel.lo, 30% Macabeo & 20% Parellada

VINEYARDS | Certified organic vineyards (La Plana in the village of L'arboç) at 450 meters altitude. Vineyards were planted in 1938, 1958 and 1963 on calcerous, limestone soils. Before Maria & Pep took over in 2012, all these grapes were sold to large Cava producers. Xarel.lo gives body and structure, Macabeo elegance, finesse and the delicate bitter notes, and Parellada light refreshing citric acidity.

WINEMAKING | Made in the traditional method. Fermented for 20 days at 16°C and given a long second fermentation at low temperature and in silence on the racks. Clarified in the bottle manually. Aged for 15 months on the lees.

ALCOHOL | 11.5% **DOSAGE** | Brut Nature - no dosage

TASTING NOTES | A clean, subtle sparkler with peach skin, green apple and Barlett pear fruit flavors and notes of sea salt and bread dough.

