

the growers

Azul y Garanza is located next to the lunar landscaped Natural Park of the Bardenas Reales of Navarra, in the north of Spain, sharing the same terrain and climate as this desert area. This project represents the realization of a dream that combines three ingredients: 1) Old indigenous vines planted in the arid desert of Navarra, 2) 100% organic farming that respects the soil and health of the vines, and 3) The passion of the young partners and winemakers, Dani Sánchez Nogue and María Barrena for quality and modernity, while respecting the natural process of winemaking. Azul y Garanza is already attaining a cult-like following in Spain as they represent the new generation of Spanish winemakers who have traveled the cellars of the world making wine in places like Burgundy and Priorat.

their land

Spain | Navarra

The winery's vineyards are found in 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, unique in Navarre (Navarra), the vines offer a naturally low production of small grapes that have a high concentration and a perfect equilibrium. Dani and Maria are passionate about organic farming and have additionally invested their combined savings into buying, and farming their vineyards 100% organically, without the use of pesticides, insecticides, or chemical fertilizers that wear out the soil.

the wine

90% Tempranillo & 10% Cabernet Sauvignon

Certified organic vineyard parcel (Murillo) on extremely arid clay-calcareous based soils. 10 day fermentation in concrete tanks following 30 months aging in concrete and American and Hungarian oak (50%). Alcohol: 13.9%

in the glass

Dark hues of garnet and crimson give the hint that this wine will inevitably explode with complexity on the nose and palate. The nose doesn't disappoint with sweet scents of black cherry and cassis accented by hints of toasty oak. The complexity continues on the palate with long flavors of fresh red and black fruits, hints of soft tannins, and just a touch of freshly cracked pepper.

