



VALKYRIE

SELECTIONS



AZUL Y GARANZA



ROSADO ONE LITER 2024

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.

ROSADO 2024 ||

BLEND | 50% Garnacha 30% Tempranillo and 20% Merlot

VINEYARDS | From the vineyards of Murillo & San Isidro del Pinar, located just north-west of the Bardenas Reales. Certified organic and handpicked grapes from vines that are an average age of 15 years old on clay-calcareous at 400 meters.

WINEMAKING | Harvested in the early hours of the morning, the grapes undergo a 16 day, wild yeast fermentation in concrete tank followed by brief aging until bottling and release.

BAR CODE | 8437004333384

TASTING NOTES |

A lively pink color with aromas of red fruits and floral notes. On the palate, you will find strawberry and rose hip flavors with a hint of blood orange. Clean, and crisp with excellent acidity - harmonious and persistent.

