

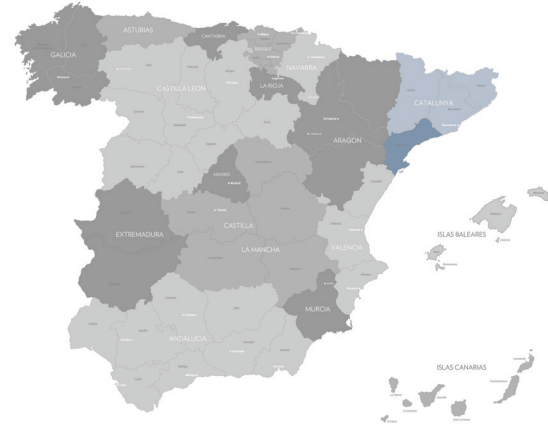


VALKYRIE

SELECTIONS



ENTRE VINYES



ONIRIC BRISAT VERMELL 2023

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 the Penedès producers have been making excellent modern wines blending native with French varieties. There are three sub-regions: Baix Penedès on the coast, Mitja- Penedès, with rolling countryside and good southeastern exposure to the sun and the Alt-Penedès which rises to 800 meters on the fringes of the central meseta.

ONIRIC BRISAT VERMELL 2023 ||

BLEND | 100% Xarel.lo Vermell

VINEYARDS | Certified organic vineyard on the La Plana plot in the village of L'arboç. Vermell is an almost extinct variety of Xarel.lo (some say it was the original clone) with pink skins. Planted in 1980 with a massale selection from ancient vineyards in the area where this rare variety can be found. Brisat is the Catalan word for the ancestral method of winemaking with skin contact.

WINEMAKING | Hand harvested in small 10kg boxes. Grapes undergo fermentation with wild yeasts with 18 days of skin contact before going to amphora for aging. No filtration and minimum dose of sulfur.

ALCOHOL | 11.5%

TASTING NOTES |

A cloudy yellow color with a slight pink hue. Wonderfully complex with structure, volume and intensity with citrus, ripe peach, floral and herbal notes. Wild and fresh with lovely tannin and minerality and a lovely bitter, crunchy finish.

