



VALKYRIE SELECTIONS



AZUL Y GARANZA

TEMPRANILLO – ONE LITER 2023

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.

TEMPRANILLO 2023 ||

BLEND | 100% Tempranillo

VINEYARDS | Certified organic and hand picked grapes from the Murillo and Santa Cara vineyards that are an average age of 15 years old on clay-calcareous at 400 meters.

WINEMAKING | The grapes undergo a 10 day, wild yeast fermentation in concrete tanks and 10 day maceration period which is followed by brief aging in concrete tank until bottling and release.

TASTING NOTES | Fresh, dry and delicious, making the case for bigger is better (at least in terms of volume). Bright aromatics of red cherries and raspberries give way to copious amounts of strawberry and hints of cedar on the palate.

BAR CODE | 8437004333209

