

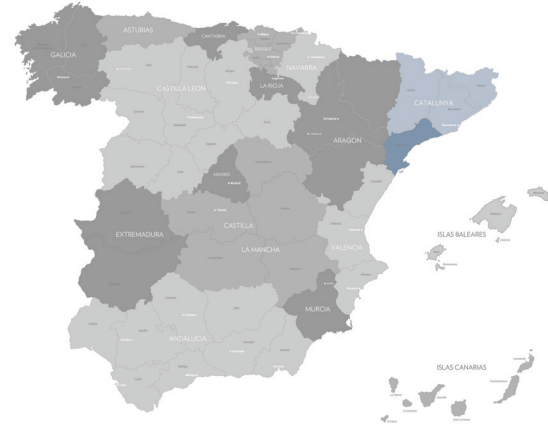


VALKYRIE

SELECTIONS



ENTRE VINYES



ONIRIC BLANC 2022

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 BLANC 2022 ||

BLEND | 100% Xarel.lo

VINEYARDS | Certified organic vineyards with old vines of Xarel.lo (including the “La Baixada de les Bruixes” vineyard planted in 1932 - ask us about the witchy story) on terraced slopes in the village of Torrelletes at the Baix Penedès area. This area is very rich in biodiversity. Hand harvested.

WINEMAKING | Hand harvested in small 10kg boxes. Grapes go direct to press with only the first fraction of the lightly pressing used. Spontaneous fermentation with natural yeast - no filtration and minimum dose of sulfur.

ALCOHOL | 11%

TASTING NOTES |

Intense floral aromas and white fruit (apple and pear) with a background of green almond. This bitter quality is characteristic from the variety. Voluminous in mouth with a sweetish entry and white flowers. Good acidity and a persistent, lingering finish.

