

Tempranillo D.O. Navarra



This wine is made from certified organic and hand-picked grapes from the Murillo and Santa Cara vineyards that are an average age of 15 years old and grow in clay-calcareous soil at 400 meters ASL. 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.

The Azul y Garanza vineyards begin in the lunar-like landscape of Bardenas Reales Natural Park. Founders Dani Sánchez and María Barrena (and Maria's brother Fernando) 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.

Grape varieties : Tempranillo

Altitude : 400m ASL

Vineyard age : 15-years-old

Soil : Clay-calcareous soil

Alcohol : 13.5%

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.

