

Azul y Garanza Salvaje Blanco MWO

THE FACTS

COUNTRY: Spain

REGION: Navarra

APPELLATION: Navarra

WINEMAKING: The grapes undergo wild yeast fermentation for 10 days with five days of skin contact. Finished in amphora for 6 months before bottling.

Non-interventional/natural winemaking philosophy.

THE STORY

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.

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

