Azul y Garanza
Suelo Vivo Blanco MWO

The Facts

COUNTRY: Spain
REGION: Navarra
APPELLATION: Navarra
WINEMAKING: The grapes undergo spontaneous wild yeast fermentation in concrete tanks followed by six months elevage in concrete, half the time on the lees. 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: Vegan, Green Practicing, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

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