

Azul y Garanza Viura

THE FACTS

COUNTRY: Spain

REGION: Navarra

APPELLATION: Navarra

WINEMAKING: The grapes undergo a 16 day, wild yeast fermentation in concrete tank followed by brief aging in stainless steel until bottling and release.

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, Natural Fermentation

