

# Selenita Nit 2016

## Viticultura

VINEYARD: Capçanes & Tivissa  
 LOCATION: Llaberia mountain range  
 VARIETIES: Garnacha & Syrah  
 ROOT STOCK: 110 Richter  
 YEAR OF PLANTATION: Average of 83 years  
 MARK OF PLANTATION: 1.2 x 1.5 meters  
 TYPE OF SOIL: Clay and calcareous pebbles  
 DEPTH: 2 meters  
 ALTITUDE: 400 meters  
 ORIENTATION: North

## 2016

RAINFALL: 480 l/m<sup>2</sup>  
 FERTILIZER: No  
 TREATMENTS: Sulphur (minimum dose)  
 PRODUCTION: 4,000 kg/Ha

## Enology

COUPAGE: Garnatxa 70% & Samsó 30%  
 FERMENTATION: 10 days. Estudy of temperature in aromatic and polyphenolic extraction  
 MACERATION: 15 days. Shorts pump over. Keeping the skin humid  
 TIME IN WOOD: 18 months (French Oak)

## Analic

ALCOHOL: 14.5 %  
 TARTARIC ACIDITY: 6.2 gr/l  
 VOLATILE ACIDITY: 0.73 gr/l  
 PH: 3.48



First certified organic wines of Montsant. The vineyard, 20 to 75 years old, is located in the Llaberia mountain range (natural park), among Capçanes and Tivissa, surrounded by forest. Every summer afternoon, a wind coming from the Mediterranean called "Marinada" cools down the temperature a give to the wines a special freshness.

Vineyards of Biodiversity



Azuly Garanza is now a more complete and exciting viniculture experience with the addition of new enriching varieties, soils, climates, collaborators and wines. Wild-natured vines, full of biodiversity and astonishingly beautiful; organic and endowed with special faculties which result in one-of-a-kind wines. Wines which are a clear reflection of the place they come from"

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