

Oniric Pet-Nat 2019

Viticulture

VINEYARD: The vineyard of the farm
 LOCATION: L'arboç (Baix Penedès)
 VARIETIES: Xareal.lo & Muscat
 YEAR OF PLANTATION: 1953 & 1976
 TYPE OF SOIL: Clay and limestone
 ALTITUDE: 450
 ORIENTATION: Southeast

2019

FERTILIZER: Organic compos
 TREATMENTS: Sulphur and copper minimum
 dosis. Some plant infusions
 PRODUCTION: 5,000 kg/ha & 7,000kg/ha

Enology

COUPAGE: 70% Xareal.lo & 30% Muscat
 WINEMAKING: Harvest by hand in boxes of
 10 kg. Fermentation 100% with natural
 yeast. Xarello in inox and the Muscat in
 clay amphora. Mixed and Bottled at the
 end of the fermentation maintaining
 the carbonic gas produced during
 fermentation in the bottle. Ageing for 6
 months in the bottle

Analytic

ALCOHOL: 12.5%
 TARTARIC ACIDITY: 6 gr/l
 SUGAR: 1.8 gr/l
 PH: 3.35



Entre
vinyes



In the heart of the Baix Penedès region, the 60 years old family vineyards, are grown in a chalky and very poor soils, under the influence of the Mediterranean sea. The old vines are surrounded by rich biodiversity, encouraging natural balance to be found in both the vineyards and the wine.

Vineyards of Biodiversity



Azul y Garanza is now a more complete and exciting viticulture 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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 & Wine Dreamers

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