

Volalto 2016

Viticultura

VINEYARD: Volalto
LOCATION: Canalizo Cava
VARIETIES: Monastrell
ROOT STOCK: 80% Pie Franco + R110 + R161
YEAR OF PLANTATION: Average of 30 years
MARK OF PLANTATION: 2.5 meters
TYPE OF SOIL: Calcareous, sandy and stony
DEPTH: 0.5 - 0.6 meters
ALTITUDE: 900 meters
ORIENTATION: North

2016

RAINFALL: 400 l/m²
FERTILIZER: No
TREATMENTS: Sulphur (minimum dose)
PRODUCTION: 2,000 kg/Ha

Enology

COUPAGE: 100% Monastrell
FERMENTATION: 9 days. Estudy of temperature in aromatic and polyphenolic extraction
MACERATION: 12 days. Shorts pump over. Keeping the skin humid
TIME IN WOOD: 6 months (French Oak)

Analitic

ALCOHOL: 14.5 %
TARTARIC ACIDITY: 5.4 gr/l
VOLATILE ACIDITY: 0.6 gr/l
PH: 3.7



ALTAMENTE
VINOS



The vineyards, 30 to 60 years old, are located at 900 meter altitud in the northernmost part of the D.O. Jumilla, in the high Hoya Torres Valley with shallow, calcareous soil in arid conditions. The majority of the vines are Pie Franco (on their own roots-tock). Yields per hectare are 2,000 kg.

Vineyards of Biodiversity



Azul y 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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