

Naturaleza Salvaje Garnacha 2018

Viticulture

LOCATION: North of the Bardenas Reales
VARIETIES: Garnacha
ROOT STOCK: 110 Richter
YEAR OF PLANTATION: Average of 40 years
MARK OF PLANTATION: 2.8 x 1.2 meters
TYPE OF SOIL: Clay-calcareous with little water
DEPTH: 60 cm. Base of calcareous rock
ALTITUDE: 550 meters
ORIENTATION: East-West

2018

RAINFALL: 300 l/m²
FERTILIZER: No
TREATMENTS: Sulphur (minimum dose)
PRODUCTION: 2,500 kg/Ha
OBSERVATIONS: High temperature and no rain during the vegetative process advanced the harvest resulting in grapes healthy and very aromatic skin. The lack of water during the summer has concentrated the fruit resulting in a great balance between the percentage of alcohol and acidity.

Enology

COUPAGE: 100% garnacha
FERMENTATION: 12 days. Study of temperature in aromatic and polyphenolic extraction
MACERATION: 12 days. Keeping the skin humid
TIME IN WOOD: 6 months in amphora & 6 months in used 300 L barrels

Analitic

ALCOHOLIC GRADE: 13 %
TARTARIC ACIDITY: 5.5 gr/l
SO₂: 30 mg/l
PH: 3.6



Azul y Garanza
BODEGAS



Low-production vineyards located in the influence area of the Desert of Bardenas Reales of Navarra (the biggest desert of Europe) and in the Pre-Pyrenees. The very poor and arid clay-calcareous soil, the dry weather and the big contrast of temperature between the day and the night provide grapes with high concentration and a perfect balance.

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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