

Seis de Azul y Garanza 2016

Viticulture

VINEYARD: Murillo & Bardenas Reales
LOCATION: Pre-pyrenees & North of the Bardenas Reales
VARIETIES: Merlot & Cabernet Sauvignon
ROOT STOCK: 110 Richter
YEAR OF PLANTATION: Average of 20 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: 400 meters
ORIENTATION: East-West

2016

RAINFALL: 300 l/m²
FERTILIZER: No
TREATMENTS: Sulphur (minimum dose)
PRODUCTION: 6,500 kg/Ha

Enology

COUPAGE: 95% Merlot & 5% Cabernet Sauvignon
FERMENTATION: 10 days. Estudy of temperature in aromatic and polyphenolic extraction
MACERATION: 15 days. Shorts pump over. Keeping the skin humid
TIME IN WOOD: 12 months (French, American & Hungarian oak)

Analitic

ALCOHOL: 14.5 %
TARTARIC ACIDITY: 5.5 gr/l
VOLATILE ACIDITY: 0.8 gr/l
PH: 3.70



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 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”

AZUL Y GARANZA

Vineyards Explorers
& Wine Dreamers

www.azulygaranza.com

