

Cabirol 2018

Viticultura

VINEYARD: Capçanes & Tivissa
 LOCATION: Llaberia mountain range
 VARIETIES: Garnacha & Syrah
 ROOT STOCK: 110 Richter
 YEAR OF PLANTATION: Average of 28 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

2018

RAINFALL: 480 l/m²
 FERTILIZER: No
 TREATMENTS: Sulphur (minimum dose)
 PRODUCTION: 4,000 kg/Ha

Enology

COUPAGE: Garnatxa 70% & Syrah 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: 6 months (French Oak)

Analitic

ALCOHOL: 14.5 %
 TARTARIC ACIDITY: 5.4 gr/l
 VOLATILE ACIDITY: 0.68 gr/l
 PH: 3.6



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"

AZULY GARANZA

Vineyards Explorers
& Wine Dreamers

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