

Naturaleza Salvaje Garnacha 2020

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

2020

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”

AZUL Y GARANZA

Vineyards Explorers
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