

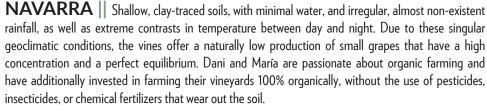
## **AZUL Y GARANZA**





## **SEIS 2017**

**AZUL Y GARANZA** | The Azul y Garanza vineyards begin in the lunar landscaped Bardenas Reales Natural Park. Founders Dani Sánchez, María Barrena and Fernando Barrena work with "landscapes" – not merely vineyards - with each of their plots enjoying as much biological diversity as this harsh climate will allow. The surrounding plants, shrubs, trees, and animal/insect life play as much a part to the success of the grapes as the vines themselves. Winemaking is quite natural – the widespread, almost exclusive use of concrete vats, natural yeasts and gentle hands.





## SEIS 2017 ||

BLEND | 95% Merlot & 5% Cabernet Sauvignon

VINEYARDS | From six certified organic vineyard parcels located next to the Bardenas Reales Desert - about 5 hectares on extremely arid clay-calcareous based soils at an altitude of 337 meters, oriented East-West. Berry size and yields are extremely small.

WINEMAKING | Primary and malolactic fermentation in concrete (native yeast) followed by 12 months aging in 225L French oak barrels and an additional 6 months in bottle.

ALCOHOL | 14.5%

BAR CODE | 8437004333001

TASTING NOTES | Notes of black fruits are embellished with chocolate and a delicious light toasted note. A smooth, rounded palate with layers of ripe tannins and full flavors. Built to last - the wine will continue to improve in bottle over time.