



VALKYRIE

SELECTIONS



AZUL Y GARANZA



DESIERTO 2013

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.

NAVARRA || Shallow, clay-traced soils, with minimal water, and irregular, almost non-existent rainfall, as well as extreme contrasts in temperature between day and night. Due to these singular geoclimatic conditions, the vines offer a naturally low production of small grapes that have a high concentration and a perfect equilibrium. Dani and María are passionate about organic farming and have additionally invested in farming their vineyards 100% organically, without the use of pesticides, insecticides, or chemical fertilizers that wear out the soil.



DESIERTO 2013 ||

BLEND | 100% Cabernet Sauvignon

VINEYARDS | The small Desierto parcel lies on the border of the natural park (Bardenas Reales) with seemingly impossible condition for cultivation of anything. The yields are 1500 kg/hectare (.5 ton/acre)

WINEMAKING | Fermentation in concrete followed by 15 months aging in 300 liter French oak.

ALCOHOL | 14%

BAR CODE | 8437004333100

TASTING NOTES |

A deep, powerful wine with rich blackberry, cherry and blueberry flavors with some spicy/smoky notes. An intense mineral component adds a vibrant element to the sweet black and blue fruit flavors, keeping the wine taut along with the solid tannic structure.