VALKYRIE
SELECTIONS

AZUL Y GARANZA

CERTIFIED ORGANIC | NATURAL | LADY LED | LOW SULFITES | VEGAN

NATURALEZA SALVAJE CLARETE 2025

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.

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BLEND |
50% Garnacha & 50% Garnacha Blanca

VINEYARDS |
Certified organic, and hand-picked grapes from just north of the Bardenas Reales. Vines are an average age of 40 years old on clay-calcareous at 550 meters.

WINEMAKING |
The grapes undergo wild yeast fermentation in concrete tanks followed by six months aging in amphora. Non-interventional/natural winemaking philosophy.

TASTING NOTES |
So pure, fresh, and clean, you may not believe this fits the natural wine category (spoiler: it does). This red and white blend achieves lovely balance. Classically clarete in style and color, with subtle rose notes and juicy fruit. Wild, natural, and totally drinkable.