VALKYRIE
SELECTIONS

AZUL Y GARANZA

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

SUELO VIVO BLANCO 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 | Garnacha Blanca & Viura

VINEYARDS | Certified organic, and hand-picked grapes from just north of the Bardenas Reales. Vines are an average age of 20 years old on clay-calcareous at 400 meters.

WINEMAKING | The grapes undergo spontaneous wild yeast fermentation in concrete tanks followed by six months elevage in concrete, half the time on the lees. Non-interventional/natural winemaking philosophy.

TASTING NOTES |
Suelo Vivo Blanco is characterized by apricot and peach aromas and flavors with fennel, lemongrass and delicate lemon curd notes.