Abril de Azul y Garanza 2018

Viticulture

VINEYARD: Murillo

 ${\color{blue} \textbf{Logation: North of the Bardenas Reales}}$

Varieties: Tempranillo & Merlot

ROOT STOCK: 110 Richter

YEAR OF PLANTATION: Average of 15 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: 400 meters
ORIENTATION: East-West

2018

Rainfall: 300 l/m² Fertilizer: No

Treatments: Sulphur (minimum dose)

Production: 6,500 kg/Ha

Enology

Coupage: 95% Tempranillo & 5% Merlot

Fermentation: 10 days. Estudy of temperature in aromatic and polyphenolic extraction

Maceration: 15 days. Shorts pump over.

Keeping the skin humid

Analitic

Alcohol: 13.5 %
Tartaric acidity: 4.3 gr/l
Volatile acidity: 0.60 gr/l
PH: 3.75







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-Pyrinees. The very poor and arid clay-calcareous soil, the dry weather and and the big contrast of temperature betwen the day and the night provide grapes with high concentration and a perfect balance.

 ${\it Vineyards~of~Biodiversity}$







Azul y Garanza is now a more complete and exciting viniculture 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"

AZULY GARANZA

Vineyards Explorers & Wine Dreamers

www.azulygaranza.com

