# Oniric Blanc 2019

## Viticulture

VINEYARD: La Baixada de les Bruixes Location: Baix Penedés Varieties: Xarel.lo Root Stock: unknow Year of plantation: 1935 Type of soil: calcerous and clay soils Altitude: 450 Orientation: Southeast

#### 2019

Rainfall: 500 Fertilizer: No Treatments: Sulphur (minimum dose) Production: 3,000 kg/Ha

## Enology

COUPAGE: 100% Xarel.lo FERMENTATION: This wine was made from our most special vineyard is harvested and selected by hand. Is made with cold maceration of the skins before pressing. Only the first fraction of the lightly pressing was used. Then is fermented at controlled temperature of 15°C during 20 days

## Analitic

 $\begin{array}{l} \mbox{Alcohol: 12\%} \\ \mbox{Tartaric acidity: 5.7 gr/l} \\ \mbox{Volatile acidity: 0.35 gr/l} \\ \mbox{PH: 3.32} \end{array}$ 







In the heart of the Baix Penedés region, the 60 years old family vineyards, are grown in a chalky and very poor soils, under the influence of the Mediterranean sea. The old vines are surrounded by rich biodiversity, encouraging natural balance to be found in both the vineyards and the wine.

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"

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