

# Seis de Azul y Garanza 2017

## Viticulture

VINEYARD: Murillo & Bardenas Reales  
 LOCATION: Pre-pyrenees & North of the Bardenas Reales  
 VARIETIES: Merlot  
 ROOT STOCK: 110 Richter  
 YEAR OF PLANTATION: Average of 20 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

## 2017

RAINFALL: 300 l/m<sup>2</sup>  
 FERTILIZER: No  
 TREATMENTS: Sulphur (minimum dose)  
 PRODUCTION: 6,500 kg/Ha

## Enology

COUPAGE: 95% Merlot & 5% Cabernet Sauvignon  
 FERMENTATION: 10 days. Estudy of temperature in aromatic and polyphenolic extraction  
 MACERATION: 15 days. Shorts pump over. Keeping the skin humid  
 TIME IN WOOD: 12 months (French, American & Hungarian oak)

## Analitic

ALCOHOL: 14.5 %  
 TARTARIC ACIDITY: 5.5 gr/l  
 VOLATILE ACIDITY: 0.8 gr/l  
 PH: 3.70



Azul y Garanza  
BODEGAS



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

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”

AZUL Y GARANZA

Vineyards Explorers  
& Wine Dreamers

www.azulygaranza.com

