



Azul y Ganza, Suelo Vivo blanco

Shallow, clay-laced soils, with minimal water, and irregular, almost non-existent rainfall, as well as extreme contrasts in temperature between day and night produce vines offering naturally low yields of small grapes with high concentration and perfect balance. Dani Sánchez and María Barrena are passionate about organic farming, and have invested in farming their vineyards 100% organically, without the use of pesticides, insecticides, or chemical fertilizers that wear out the soil.

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 chalky clay 400 metres above sea level.

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

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