

Funàmbul Brut Nature

Viticulture

VINEYARD: La Baixada de les Bruixes
LOCATION: Baix Penedés
VARIETIES: Xarel·lo & Macabeo & Parellada
ROOT STOCK: unknow
YEAR OF PLANTATION: 1935
TYPE OF SOIL: calcerous and clay soils.
ALTITUDE: 450
ORIENTATION: Southeast
FERTILIZER: No
TREATMENTS: Sulphur and cupur
(minimum dose)
PRODUCTION: 3,500 kh/Ha

Enology

COUPAGE: Xarel·lo 50%, Macabeo 30%
& Parellada 20%
WINEMAKING: This cava has been made according to the traditional method. Fermented for 20 days at 16°C and given a long second fermentation at low temperature and in silence on the racks. Clarified in the bottle manually. It was aged for 20 months.

Analitic

ALCOHOL: 11.5 %
TARTARIC ACIDITY: 5.8 gr/l
SUGAR: 0 gr/l
VOLATILE ACIDITY: 0.37 gr/l
PH: 3.34



Entre
vinyes



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”

AZUL Y GARANZA

Vineyards Explorers
& Wine Dreamers

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