



NATURALEZA SALVAJE TINTO

Type: Organic red wine aged in barrel and amphora

Winery: Azul y Garanza

Origin: D.O. Navarra (Spain)

Volume: 750 ml

Farming: Organic, minimal intervention

Grapes: 100% Garnacha (from vines over 100 years old)

Winemaking: Aged for 6 months in 500 L oak barrels and amphora. Low-temperature fermentation

Naturaleza Salvaje Tinto is made by **Azul y Garanza** from 100% Garnacha grown on a century-old vineyard in the harsh, arid landscape of the Bardenas Reales Desert in Navarra. The poor soils, dry climate, and dramatic temperature swings produce grapes of great character and concentration.

Crafted with minimal intervention and low technology, this red is aged for six months in large oak barrels and amphorae to preserve the fruit's freshness and purity. The result is a light-bodied yet expressive wine, bursting with red fruit aromas, soft rounded tannins, and vibrant acidity. Fresh, deep, and full of flavor.