



NATURALEZA SALVAJE BLANCO

Type: Orange-style white wine aged in amphora

Winery: Azul y Garanza

Origin: D.O. Navarra (Spain)

Volume: 750 ml

Farming: Organic, minimal intervention

Grapes: 100% Garnacha Blanca

Winemaking: 5 days skin contact during fermentation, aged 6 months in amphora

Naturaleza Salvaje Blanco is an orange-style white wine made by **Azul y Garanza** from 100% Garnacha Blanca, grown organically in the arid vineyards near the Bardenas Reales Desert in Navarra. Crafted with minimal technological intervention and no chemical additives, the wine remains in contact with the skins for five days during fermentation and is then aged for six months in amphora. The dry climate, poor soils, and dramatic day-night temperature shifts result in grapes with high concentration and natural balance.

On the nose, it offers aromas of fennel and Mediterranean herbs, opening up to reveal a distinct peach note. On the palate, it is clean, with lively acidity and a savory finish. A fresh, bold white with the structure of a red—truly surprising and impossible to ignore.