



AZIMUT is the direction that the sailorman takes watching his path forward. The AZIMUT path it's to offer consumers a high quality Bio product. The AZIMUT route goes through buying grapes at a fair price from conscious grape growers and to elaborate them in our winery.



BRISAT

"..., texture, spices, fruity, laughing, bar,..."

Grapes: Parellada, Moscatell, Garnatxa Blanca and Sumoll Blanc.

Vineyards: grapes from different areas of the Penedès:

- *MARINA DEL GARRAF (coast): Moscatell and Garnatxa Blanca from the Bartra family (Masia la Serra).*
- *CONCA DEL RIU FOIX (central): Sumoll Blanc from Artur Freixedas (Bellestar estate). Parellada from Guilamany family (Can Guineu estate).*
- *+500 COSTERS DEL MONTMELL (mountain): Parellada from Josep Martí and Kiko de Can Figueras. Moscatell from the Puig family (Gatalletes estate).*

Winery: elaboration in our own winery with the following commitment from the Suriol family:

- *Natural fermentation with the grapes own yeasts.*
- *No filtration or any other physical treatment.*
- *No addition of any chemical with the exception of sulfites at the moment of bottling at maximum 30ppm.*

Aging: 3 months in underground concrete tanks.

Approximate production: 50.000 bottles a year.

Temperature of Service: 6-8°C.



All the AZIMUT products are 100% vegans (without any addition or trace of animal product), suitable for celiac and suitable for diabetics (without any added sugar).

All the AZIMUT products are 100% Bio according to the European Regulation CE 834/2007 certified by the CCPAE (Catalan council of the ecological agricultural production).