



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.



NEGRE

"..., spirited, grill, goluptious, family, inn,..."

Grapes: *Ull de Llebre (the local clon of Tempranillo), Monastrell, Garnatxa Negre and Carinyena (also called Samsó).*

Vineyards: grapes from different areas of the Penedès:

- *MARINA DEL GARRAF (coast): Garnatxa and Carinyena from the Bartra family (Masia la Serra).*
- *CONCA DEL RIU FOIX (central): Ull de Llebre and Monastrell from the Colomer family (Heretat del Castellot estate).*
- *COSTERS DEL MONTMELL (mountain): Ull de Llebre 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: 12 months in underground concrete tanks.

Approximate production: 50.000 bottles a year.

Temperature of service: 14-16°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).