



jenny & françois selections

importer of natural wines

### Azimut Cava Brut Nature

Penedes, Spain

Cavas usually offer an excellent value and this organic, spontaneously fermented sparkler is a perfect case in point. Notes of white peach, Meyer lemon and fine bubbles (courtesy of a minimum 10 months of bottle aging on lees) with saline touch make it a perfect festive wine, and a pleasant start to any meal.



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### Azimut Cava Rosé

Penedes, Spain

Cavas usually offer an excellent value and this organic, spontaneously fermented sparkler is a perfect case in point. The traditional Spanish Garnacha and Monastrell grapes translate into fruity, uplifting drinking experience, helped by fine fizz and refreshing acidity, courtesy of minimum 10 months of bottle aging on lees and zero dosage.



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### Azimut Blanc

Penedes, Spain

Single-vineyard blend of traditional Spanish white varieties, organically cultivated and spontaneously fermented. The result is a lush white with plenty of citrus fruit, pleasant creaminess and a saline touch reminiscent of its Mediterranean terroir; we love to serve it with seafood or paellas.



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### Azimut Negre

Penedes, Spain

Single-vineyard blend of traditional Spanish red varieties, organically cultivated and spontaneously fermented. The result is fiery, spicy, with distinct tannins and heaps of dark berries: the perfect pizza-, barbecue and drinking-with-friends- wine.



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