

AROA



Aroa Gorena 2013 Reserva

A fruity and fresh 'Reserva'



Gold Medal

National Ecological Wines
Competition Estella-Lizarra
2013. 2008 vintage.

Gold Medal

Guía Vinum Nature 2013. 2008
vintage.

Gold Medal

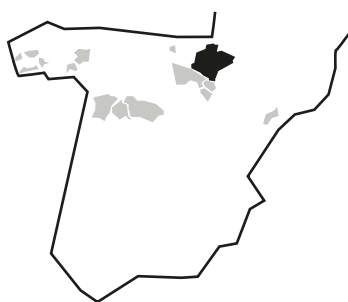
Ecorracimo - Biocórdoba
Awards 2012. 2008 vintage.

Gold Medal

Challenge Millesime Bio 2010.
2004 vintage.

90 points

Guía Peñín ratings 2012.
2005 vintage.



D.O. Navarra



Origin

Aroa is a "boutique" winery, in D.O. Navarra, where wine and Organic methods of cultivating go hand in hand. Carefully selected vineyards, located in the highest and coolest area of the region, manual harvest and special treatment during vinification.

Varieties: 70% Cabernet Sauvignon and 30% Merlot.

Vineyard: Located on the northern border, covered by the mountain ranges of Urbasa and Andia. Organic farming on fresh calcareous clay soils. The vines have never been treated with synthetic chemical products.

Harvest: Manual harvest of selected grapes, at the middle of October.

Winemaking: Fermentation and maceration during 18 days at 27°C.

Aging: 18 months in French and American oak barrels. At least 28 months in the bottle.

Alcohol Content: 14,5% Vol.

Tasting notes



Colour: Deep purple colour with crimson reflections.



Nose: Fine, elegant and spicy aroma. Offering scents of dark-red fruits, black paper notes and nuts.



Palate: Complex wine with smooth, well integrated tannins and silky texture. Fresh and long aftertaste.



Due to the wet Winter with significant rainfalls until the Spring season and late frost at the end of May, the production was drastically reduced. The Summer heat and the hard work carried out in the vineyard let the fruit regenerate and reach high quality.