

AROA



**Modern, light
and elegant**



Gold Medal

Mundus Vini 2017. 2013 vintage.

Silver Medal

Catavinum World Wine & Spirits Competition 2017. 2013 vintage.

Silver Medal

International Wine & Spirit Competition 2016. 2012 vintage.

Silver Medal

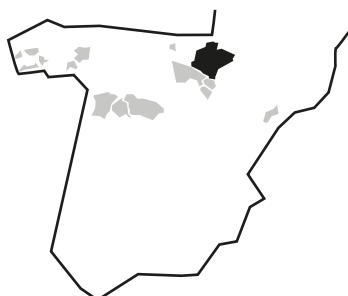
Bacchus International Awards 2013. 2008 vintage.

Silver Medal

National Ecological Wines Competition Estella-Lizarrá 2014. 2008 vintage.

92 points

Robert Parker ratings 2012. 2006 vintage.



D.O. Navarra



Aroa Jauna 2014 Crianza

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: Cabernet Sauvignon, Merlot, Tempranillo and Grenache.

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 26°C.

Aging: 12 months in French and American oak barrels. At least 12 months in the bottle.

Alcohol Content: 14,5% Vol.

Tasting notes



Colour: Intense, deep purple.



Nose: Compelling nose of ripe red fruits, plums, cocoas and dried leaves in the back ground.



Palate: The taste is rich and fruity with well balanced freshness. Mature, supple tannins, silky texture and long aftertaste.



The harvest started later than usual, preceded by heavy rainfalls during the Summer and cold weather. All these factors resulted in less quantity of collected fruit. However, the favorable climate conditions in the last weeks of the maturation process resulted in the excellent quality of this vintage.