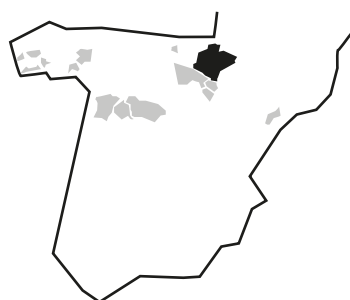


# AROA



## A fresh Garnacha wine from Navarra



D.O. Navarra



## Aroa Mutiko 2016

### 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:** 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 during 12 days at 23°C.

**Aging:** 10 months in barrels.

**Alcohol Content:** 13,5% Vol.

### Tasting notes

-  **Colour:** Medium intense, cherry red.
-  **Nose:** Medium intense, fresh, clean and elegant (red berries, licore and sweet spices).
-  **Palate:** Pleasant, elegant and medium body wine. It develops well on the palate, it's fresh and lively with a well balanced acidity and elegant tannins. It's soft, drinkable wine with a lovely finish.



*Favorable climate conditions throughout the year, with mild Spring and Summer made the perfect conditions for good fruit maturation. The harvest was a bit late but excellent in both, the quality and quantity.*