

AROA

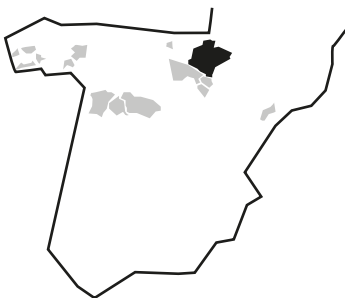


When the grapes play the main role



Gold Medal

AMAVI - Los Vinos Favoritos de la Mujer 2014. 2013 vintage.



D.O. Navarra



Le Naturel 2017

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 coldest area of the region, manual harvest and special treatment during vinification.

Varieties: Grenache and others.

Vineyard: Located on the northern border, covered by the mountain ranges of Urbasa and Andia. Organic farming on fresh calcareous clay soils.

Harvest: Manual harvest of selected grapes, at the middle of October. Selections of berries at the sorting table.

Winemaking: Short maceration, only 5 days with the minimum possible intervention. The malolactic fermentation takes place in a 12,000 litre vats. The wine was bottled on January the 12nd.

Alcohol Content: 14% Vol.

Tasting notes



Colour: Clean and bright colour, with dominating raspberry tones.



Nose: Fresh and fruity, with good intensity of blackberries, blackcurrant and violets.



Palate: Fresh and fruity attack that comes from the high-altitude vineyards. It has a fresh and lovely tartness, pleasantly balanced acidity and delightful aftertaste.



The heavy frost in April, followed by warm weather in May and June and further draught in the Summer with occasional storms, resulted in a short harvest in terms of quantity, yet the quality of the fruit was excellent.