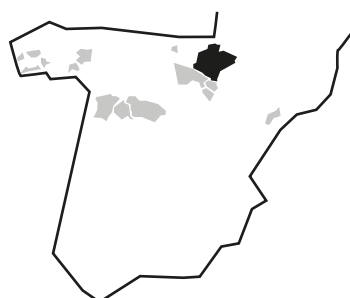


# AROA



The purest secret of the grape and terroir



D.O. Navarra



## Le Naturel Reposado Tradicional 2013

### 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.

**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.

**Aging:** 10 months in containers made with noble materials.

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

### Tasting notes

-  **Colour:** Light purple and raspberry colour.
-  **Nose:** Attractive and mysterious character. The bouquet is a combination of several different aromas - red berries, rose petals and spices.
-  **Palate:** Elegant wine with pleasant tannins and noticeable freshness. You are left with a delightfully long aftertaste of red berries.



*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.*