LE NATUREL

LE NATUREL 2021

When the grapes play the main role.



ORIGIN

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

Le Naturel is a collection of wines with no added sulfites. The key is a totally natural and very careful winemaking with organic grapes as the single ingredient.















Gold Medal

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



LE NATUREL











TECHNICAL INFORMATION

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 from October 7 to the end of the month.

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

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.



2021 VINTAGE

With abundant rains at the end of spring and in the begining of September, the arrival of anticyclonic dry weather in the final phase of ripening led to a dreamy harvest, with an unbeatable state of health, great balance, good concentration and aromatic richness.

