

# LE NATUREL

LE NATUREL 2019

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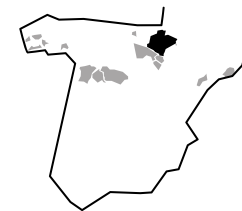
**When the grapes play the main role.**

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## **ORIGIN**

Aroa is a “boutique” winery, in D.O. Navarra, where wine and Organic methods of cultivating go hand in hand. Carefully selected vinyards, located in the highest and coldest 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.



**D.O. Navarra**



## **AWARDS**

### **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 of selected grapes, at the middle of September.

**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.

## VINTAGE

*The lack of rain throughout the cycle caused a more scarce harvest but of excellent quality. At the time of the harvest in the Yerri Valley, the grapes were concentrated, with little weight and great health, giving very aromatic and colorful wines.*