

Bodegas Aroa Le Naturel Red

THE FACTS

COUNTRY: Spain

REGION: Navarra

APPELLATION: Navarra

CEPAGE: 100% Grenache

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

THE STORY

Aroa is a “boutique” winery pioneer in the D.O. Navarra where wine and organic and biodynamic methods of cultivating go hand in hand. We are one of the few wineries in Spain that have the Wineries for Climate Protection certificate, awarded by the Spanish Wine Federation.

PHILOSOPHY: The entire project is oriented towards sustainable management and every move, from vineyards to winery, is made with as little impact on the environment as possible.

THE ADJECTIVES

OVERALL: Fresh & Fruity

AROMAS / FLAVORS: Blackberry, blackcurrant, violets

MOUTHFEEL: Tart & Balanced

THE SELLING POINTS

When the grapes play the main role.

SUSTAINABILITY: Vegan, Minimal Intervention / Augmentation, No Sulphites Added

PAIRINGS: Enjoy with tapas, charcuterie, cheeses

