

Bodegas Aroa Le Naturel ZERO ZERO Blanc NA

THE FACTS

COUNTRY: Spain

REGION: Navarra

APPELLATION: Navarra

CEPAGE: 100% Grenache Blanc

WINEMAKING: Very soft pressing and fermentation with natural yeasts, avoiding surpassing 16°C, with the aim to obtain powerful and fresh aromatic profile. Once the wine is made, a delicate cold dealcoholization process is carried out, so as not to alter the aromas and flavors of the grape.

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 and showing great acidity

AROMAS / FLAVORS: Very subtle and complex, where notes of stone fruit and pome fruit.

MOUTHFEEL: Enveloping, balanced and very pleasant wine.

THE SELLING POINTS

A great non-alcoholic wine for occasional moments.

SUSTAINABILITY: Vegan, Organic In Practice, No Sulfites Added

PAIRINGS: Fish, vegetables, salad and rice.

