

Bodegas Aroa

Le Naturel ZERO ZERO Red NA

THE FACTS

COUNTRY: Spain

REGION: Navarra

APPELLATION: Navarra

WINEMAKING: Short maceration, only 5 days with the minimum possible intervention. The malolactic fermentation takes place in a 12,000 litre vats. 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: Non-alcoholic red that's subtle & sweet with good structure

AROMAS / FLAVORS: Aromas of fresh fruits and light notes of liqueur cherries.

MOUTHFEEL: Refreshing and pleasant with good acidity

THE SELLING POINTS

Non-alcoholic red wine perfect for occasional moments

SUSTAINABILITY: Vegan, Organic In Practice, No Sulfites Added

PAIRINGS: White meat, salad and vegetables.

