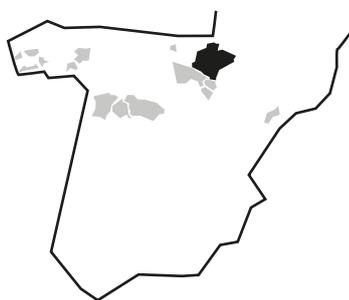


AROA



A late harvest wine with a perfect acidity



D.O. Navarra



Aroa Berandu 2015

Origin

Aroa is a “boutique” winery, in D.O. Navarra, where wine and Organic methods of cultivating go hand in hand. Carefully selected vineyards, located in the highest and coolest area of the region, manual harvest and special treatment during vinification.

Varieties: Garnacha Blanca.

Vineyard: Located on the northern border, covered by the mountain ranges of Urbasa and Andia. Organic farming on fresh calcareous clay soils. The vines are planted on cool calcareous clay soils, which have never been treated with synthetic chemicals.

Harvest: Late harvest at the beginning of December, to obtain high level of natural sugar.

Winemaking: Fermentation at low temperature to reach a density 1030 kg/m³. The high sugar levels cause the alcohol level that naturally stops the fermentation, leaving behind as much as 100 g/l residual sugar.

Aging: 12 months in oak barrels.

Alcohol content: 12,5% Vol.

Tasting notes

 **Colour:** Straw yellow with gold edges.

 **Nose:** Offers a variety of pleasant aromas and fragrances that change over time, maturing and combining in perfect harmony. Dry fruits, mild fragrances of vanilla, honey, orange peel and light touch of tobacco.

 **Palate:** The first impression in the mouth is silky and perfectly balanced. The character is extremely strong, but not boastful, with an extraordinary elegance and harmony.



In our vineyards in Navarra the 2015 was more humid than usually with cool Spring, optimal fruit maturation and harvest at usual time of the year. This vintage resulted in elaboration of extraordinary wines of great balance between the acidity and alcohol level.