AROA

Certified winery



Modern, light and elegant



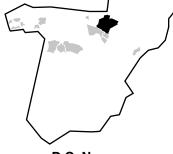
Gold Medal Mundus Vini 2017. 2013 vintage.

Silver Medal Catavinum World Wine & Spirits Competition 2017. 2013 vintage.

Silver Medal International Wine & Spirit Competition 2016. 2012 vintage.

Silver Medal Bacchus International Awards 2013. 2008 vintage.

Silver Medal



D.O. Navarra



Aroa Jauna 2015 Crianza

Origin

Aroa is a "boutique" winery, in D.O. Navarra, where wine and Organic methods of cultivating go hand in hand. Carefully salected vinyards, located in the highest and colest area of the region, manual harvest and special treatment during vinification.

Varieties: Cabernet Sauvignon, Merlot, Tempranillo and Grenache.

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

Harvest: Manual harvest of selected grapes, at the middle of October.

Winemaking: Fermentation and maceration during 18 days at 26°C.

Aging: 12 months in French and American oak barrels. At least 12 months in the bottle.

Alcohol Content: 14,5% Vol.

Tasting notes



Colour: Intense, deep purple.

Nose: Compelling nose of ripe red fruits, plums, cocoas and dried leaves in the back ground.

Palate: The taste is rich and fruity with well balanced freshness. Mature, supple tannins, silky texture and long aftertaste.

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.

INSPIRED BY

