

# LE NATUREL

LE NATUREL BLANCO 2021

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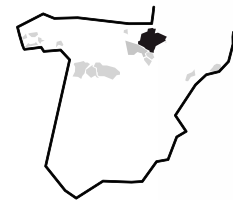
**The purity and intensity without artifices. A wine with no added sulfites.**

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## ORIGIN

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

Le Naturel is a collection of wines with no added sulfites. The key is a totally natural and very careful winemaking with organic grapes as the single ingredient.



D.O. Navarra



# LE NATUREL



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## TECHNICAL INFORMATION

**Varieties:** Garnacha Blanca and others.

**Vineyard:** Located on the northern border, covered by the mountain ranges of Urbasa and Andia. Organic farming on fresh calcareous clay soils.

**Harvest:** Manual harvest from October 7 to the end of the month.

**Winemaking:** Very soft pressing and fermentation with natural yeasts, avoiding surpassing 16°C, with the aim to obtain powerful and fresh aromatic profile.

**Alcohol Content:** 13% Vol.

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## TASTING NOTES

**Colour:** Intense straw yellow colour, with greenish reflections accompanied by light golden hues. Clean and bright, it shows flashes of vivacity in the glass.

**Nose:** High intensity, without the usual interference that exists in wines with sulfur. Tropical fruits and ripe pip fruits notes are predominant. It also has fresh citrus aromas, with a mineral background. There are notes of white flowers and a sweet character in the finish with honey and syrupy tones. Very complex nose, which evolves very well in the glass.

**Palate:** Exuberant acidity, which is present from start to finish. Its creaminess dominates, with a sweet background, characteristic of the Garnacha Blanca variety. In the end, it leaves a slight bitterness full of elegance, which adds complexity and persistence to the wine.

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## 2021 VINTAGE

*With abundant rains at the end of spring and in the beginning of September, the arrival of anticyclonic dry weather in the final phase of ripening led to a dreamy harvest, with an unbeatable state of health, great balance, good concentration and aromatic richness.*