

AROA

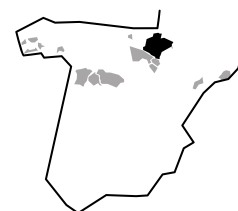
AROA LAIA 2022

A surprising high altitude white wine.

ORIGIN

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.

In Aroa we make our wines with the minimum possible intervention in order to obtain a 100% natural product. Our priority is to respect the fruit of the organic vineyards, located around the winery, in one of the highest and freshest areas of Navarra, the Yerri Valley, sheltered by the Urbasa and Andía mountain ranges.



D.O. Navarra



AWARDS

90 points
Guía Peñín ratings
2021. 2019 vintage.

Gold Medal
Wine Contest Sub-30
2018 and 2017. 2017
and 2016 vintages.

Gold Medal
National Ecological
Wines Competition
Estella-Lizarra 2012.
2011 vintage.

Gold Medal
Ecovino Awards
2017, 2013 and 2012.
2016, 2012 and 2011
vintages.

Silver Medal
National Organic Wines
Competition Estella-
Lizarra 2013. 2012
vintage.



AROA



TECHNICAL INFORMATION

Varieties: Garnacha Blanca.

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

Harvest: Manual harvest of selected grapes, beginning in early September.

Winemaking: Fermentation with natural yeasts, avoiding surpassing 16°C, with the aim to obtain powerful and fresh aromatic profile.

Aging: Half of the wine spends 3 months in French and European oak barrels.

Alcohol Content: 12,5% Vol.

TASTING NOTES

Colour: Bright pale yellow colour with green edges.

Nose: The bouquet is very fresh and elegant. Reminiscent of tropical fruits (passion fruit, pineapple, mango), citrus (grapefruit, tangerine) and a touch of mint.

Palate: The taste is initially fruity, then salty because of Cantabrian sea. It is elegant, pleasant and fresh.

2022 VINTAGE

A very hot and very dry year, which brought the harvest forward by two weeks compared to the usual dates, and also meant that the grapes arrived at the time of harvesting in an exceptional state of health.