

# LE NATUREL

LE NATUREL 2024

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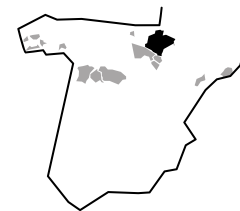
**When the grapes play the main role.**

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## ORIGIN

Le Naturel is our collection of wines without added sulfites, for which the key has been the totally natural, meticulous production, using a single ingredient: the grape. In this way we obtain a wine reflecting the vineyard of its origins with no artful devices.

At Aroa Bodegas, our DO Navarra winery, we are pioneers in the recovery of organic and biodynamic farming practices. There we elaborate all our wines with the minimum possible intervention, and the maximum respect for the fruit of the vineyards, located in the Yerri Valley, the highest and freshest area of the denomination. We are one of the few wineries in Spain with the Wineries for Climate Protection certificate granted by the Spanish Wine Federation.



D.O. Navarra



## AWARDS

**91 points**  
Tim Atkin MW  
Navarra Report 2024.  
2023 vintage.

**91 points**  
Wine Enthusiast  
Magazine. Best Buy.  
2022 vintage.

**92 points**  
James Suckling.  
July 2022.  
2021 vintage.

**Silver Medal**  
Decanter World Wine  
Awards 2022.  
2021 Vintage.  
90 points.



# LE NATUREL



## TECHNICAL INFORMATION

**Varieties:** Grenache.

**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 September 27 to October 11.

**Winemaking:** Short maceration, only 5 days with the minimum possible intervention. The malolactic fermentation takes place in a 12,000 litre vats.

**Alcohol Content:** 13% Vol.

## TASTING NOTES

**Colour:** Clean and bright colour, with dominating raspberry tones.

**Nose:** Fresh and fruity, with good intensity of blackberries, blackcurrant and violets.

**Palate:** Fresh and fruity attack that comes from the high-altitude vineyards. It has a fresh and lovely tartness, pleasantly balanced acidity and delightful aftertaste.

## 2024 VINTAGE

*A year marked by rainfall. Both autumn and winter, as well as the beginning of spring, were very rainy. After a somewhat drier period, the rains complicated the harvest season during the grape harvest, which had to be accelerated to avoid health issues. The challenge was overcome with an early and swift harvest that managed to preserve the quality of the grapes.*