

LE NATUREL

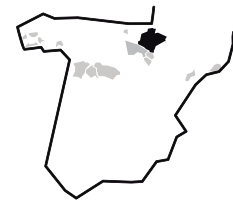
LE NATUREL BLANCO 2023

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

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

93 points
Tim Atkin MW
Navarra Report 2024.
2022 vintage.

92 points
Decanter Magazine,
2024.
2022 vintage.



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TECHNICAL INFORMATION

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.

Harvest: Manual harvest beginning in September 27.

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: 12% Vol.

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.

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.