

LE NATUREL

LE NATUREL PET NAT 2022

Pétillant Naturel: natural expression of the grapes

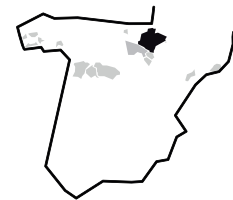


ORIGIN

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.

This Pet Nat ('pétillant naturel') is Aroa's first sparkling wine. It is made using the ancestral method, in other words, ending the fermentation in the bottle and without a second fermentation or disgorgement, the most traditional way of capturing bubbles in a bottle. Following the Le Naturel philosophy, no sulfites or any other ingredients are added. Uncorking it takes us to the moment when the freshly cut grape arrives at the winery. Le Naturel Pet Nat smells and tastes of pure vintage.

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.



Navarra



AWARDS

94 points

Tim Atkin MW.
Navarra Top 100 2025.
2022 vintage.

95 points

Decanter Magazine,
2024. 2022 vintage.

92 points

ABC Wine Guide 2024.
2021 vintage.



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TECHNICAL INFORMATION

Varieties: Garnacha Blanca.

Vineyard: Low yield, organically farmed vines, in the shelter of the Urbasa and Andía mountain ranges, in the Yerri Valley. Fresh calcareous clay soils. Vineyards not treated with synthetic chemicals.

Harvest: Manual harvest in the beginning of September.

Winemaking: Very gentle pressing. Spontaneous fermentation begins at low temperature (16°C) in a steel tank to preserve all the aromas and freshness of the grapes. When the must reaches between 16 and 20 gr / l of residual sugar, it is bottled so that fermentation ends in the bottle, following the ancestral method. Bottling took place on Wednesday, October 27. No sulfur added. It goes on the market with the same stopper from the end of fermentation, without disgorging.

Alcohol Content: 12% Vol.



TASTING NOTES

Colour: Intense straw yellow, with greenish reflections accompanied by light golden hues. Fine, light bubbles. Slightly cloudy due to its production method without filtering or disgorging.

Nose: High intensity. Fresh nose with predominating notes of pome fruit, such as pear and apple, and also aromas of stone fruit. Notes from the lees (brioche, creamy touches) and a honeyed finish add complexity.

Palate: Fine, well integrated bubbles. Good attack in the mouth, it presents fullness on the palate, good acidity and depth, which make it very easy to drink.



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.