

AROA

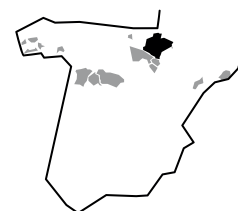
AROA GORENA RESERVA 2014

A fruity and fresh 'Reserva'.

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. 2014 vintage.

Gold Medal

Guía Vinum Nature
2013. 2008 vintage.

Gold Medal

Ecorracimo -
Biocórdoba Awards
2012. 2008 vintage.

Gold Medal

Challenge Millesime
Bio 2010. 2004
vintage.

90 points

Guía Peñín ratings
2012. 2005 vintage.



AROA



TECHNICAL INFORMATION

Varieties: Grenache and Cabernet Sauvignon.

Vineyard: Located on the northern border, covered by the mountain ranges of Urbasa and Andia. Organic farming on fresh calcareous clay soils. The vines have never been treated with synthetic chemical products.

Harvest: Garnacha was harvested the week of September 29 and Cabernet Sauvignon finished the picking, being harvested on October 21. Manual harvest of selected grapes.

Winemaking: Fermentation and maceration during 18 days at 27°C.

Aging: 18 months in French and American oak barrels. At least 28 months in the bottle.

Alcohol Content: 14,5% Vol.

TASTING NOTES

Colour: Deep purple colour with crimson reflections.

Nose: Fine, elegant and spicy aroma. Offering scents of dark-red fruits, black paper notes and nuts.

Palate: Complex wine with smooth, well integrated tannins and silky texture. Fresh and long aftertaste.

2014 VINTAGE

The harvest started later than usual, preceded by heavy rainfalls during the Summer and cold weather. All these factors resulted in less quantity of collected fruit. However, the favorable climate conditions in the last weeks of the maturation process resulted in the excellent quality of this vintage.
