# **AROA**

AROA LAIA 2023

# A surprising high altittude 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 ni 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 at the begining of September.

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

Aging: Fifty percent of the wine is aged for 3 months in French and European oak barrels.

Alcohol Content: 12% 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.



# **2023 VINTAGE**

Year marked first by drought and then by heat and rainfall during the harvest period. After much uncertainty due to the weather conditions, the rains arrived at the right time and led to a very aromatically rich and good quality vintage.

