

AROA

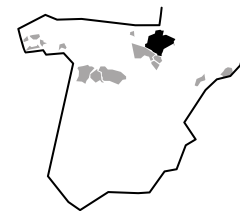
AROA MUTIKO 2021

A fresh Garnacha wine from Navarra.

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



AROA



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. The vines have never been treated with synthetic chemical products.

Harvest: The harvest began on October 20th, with manual picking and a cluster sorting table.

Winemaking: Fermentation at 23°C, with 12 days of maceration and two pump-overs per day.

Aging: 6 months in barrels.

Alcohol Content: 14,5 % Vol.

TASTING NOTES

Colour: Medium intense, cherry red.

Nose: Medium intense, fresh, clean and elegant (red berries, licore and sweet spices).

Palate: Pleasant, elegant and medium body wine. It develops well on the palate, it's fresh and lively with a well balanced acidity and elegant tannins. It's soft, drinkable wine with a lovely finish.

2021 VINTAGE

With abundant rains at the end of spring and in September, the arrival of anticyclonic dry weather in the final phase of ripening led to a dreamy harvest, with an unbeatable state of health, great balance, good concentration and aromatic richness.
