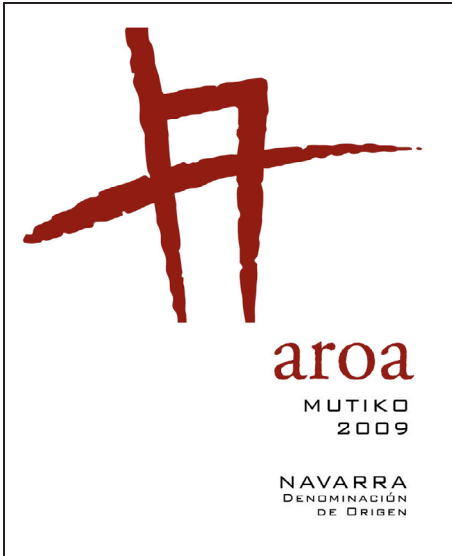


| where | what | when | sugg. retail |
|-------|------|--------|----------------|
| SPAIN | RED | WEEKLY | PLEASE INQUIRE |

BODEGAS AROA MUTIKO 2009



Modern dancer takes over winery and gets her way.

conceptual doppelgänger



Roasted Piquillo peppers retain lots of the fresh flavors given that the flame has only licked

the outside. The natural oils have a savory effect, combining with the red flesh and tart seeds to produce a lot of flavor in a simple package. Sometimes it doesn't take a whole lot.

*Biodynamic & Certified Organic

Winemaker Iñaki Olaberri
Grapes 70% Tempranillo, 30% Merlot
Region Navarra
Vine Age Average vine age is 25 years
Soil Calcareous Clay

Producer Although the terms "terroir" and "organic" are hot terms in the modern day wine world, Aroa winery really follows through on this commitment. Although they began producing wine in 2008, in October 2010 they redesigned their winery to be eco friendly, making Bodegas Aroa the first carbon neutral winery in Europe. This family owned operation is based in the Navarra region in Spain with their vineyards situated in the far northwest area. They have planted Tempranillo, Grenache, Merlot, Cabernet Sauvignon, and a small amount of White Grenache and small grain Muscat. They do not buy or sell grapes, devoted to making good, unmanipulated wine that reflects their vineyards and land. Although the Bodegas Aroa team has been making wine for a relatively short period of time, their model for producing quality wine is steeped in tradition.

Viti/Vini Certified Organic using Biodynamic practices. Hand Harvested. Native Yeasts. Low Yields. Aged in stainless steel.

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Pour the love



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