

LE NATUREL

Vintae Communication
Department
0034 941483557
comunicacion@vintae.com

LE NATUREL IS A NATURAL WINE, WITHOUT ADDED SULPHITES, ELABORATED WITH THE MINIMUM INTERVENTION TO BECOME THE PUREST EXPRESSION OF THE VINEYARD



The only ingredient of Le Naturel is the organic grape, mostly Garnacha, grown in the Yerri Valley, in the vineyards located around Aroa Bodegas. It demonstrates that nature is the best enologist.

Le Naturel, a wine without any added sulphites, a natural wine, where the key aspect is intervening as less as possible in both the vineyard and the winery, with the aim of making the grapes do the talking, and the wine is pure and clean.

This wine is made with a light maceration, without any clarifying or filtering and without using any ingredient other than the grape harvested in the vineyard. We have spared the use of sulphur dioxide (SO₂), which is the preservative used in most wineries. That is why you will not find the typical legend "Contains sulphites" on the bottle of Le Naturel; the level of sulphites

is so low (lower than 10 mg/litre, which is the natural amount generated by the must during fermentation) that the regulation allows us to not include it. So the wine reaches the market as nature intended, we keep it in deposits in the winery, which is where it is best preserved, and we bottle it every three months, always

LE NATUREL GOES ONE STEP BEYOND ORGANIC WINES, THE PUREST EXPRESSION OF THE VINEYARD

THE VALLEY OF YERRI IS A PRIVILEGED AREA SHELTERED BY THE URBASA AND ANDÍA MOUNTAINS



avoiding the summer. This way, we make sure that the consumer gets it as fresh as possible.

THE VINEYARDS

Yerri Valley is located on the northern border of Spain, covered by the mountain range of Urbasa and Andia. Vineyards are impacted by Cantabrian sea,

high altitude and rich soil, which gives vineyards a strong Atlantic character to the Mediterranean climate.

Since planting, the vines have been treated without chemicals. The vineyard receives traditional treatments, with products such as copper and sulphur, which

were used for decades before the onset of herbicides and synthetic products. The treatments with sulphur and copper are spaced over time and used in low concentrations.

The Le Naturel area has an advantage as the north wind predominates and the north-south oriented vineyards are provided with excellent ventilation. Green pruning and trimming is performed to enhance it. “Cola de caballo” infusions and different types of cereals are applied to the vineyard which strengthens the plants against possible diseases.

THE WINEMAKING

1. SHORT AND STATIC

maceration. The main differences with the development of any other red wine are in the maceration.

a. The maceration time is shorter than usual. If, with a “normal” rosé wine, the maceration is 1-2 days and with a “normal” young red wine it is 9-10 days, Le Naturel has an intermediate maceration of 4-5 days.

b. The type of maceration is static. The maceration is carried out with minimal intervention. The grapes are left inside the tank without stirring, without intervening (no stirring and no pumping, just soaking the lid to prevent souring).

Less tannin is passed from the skin to the wine. The wine is softer, friendlier and lighter. It also has less colour because the colour is associated with the amount of tannin.

2. VERY LIGHT devatting and pressing. Pressed by natural pressure with light pressure, without machinery.

3. After separating the liquid

THE INTERVENTION OF THE WINEMAKER IN THE ELABORATION PROCESS IS MINIMUM



from the skin, **malolactic fermentation is performed in a 12,000 litre tank.**

4. No clarification and no filtration. The wine is not clarified and only a minimal filtration is performed before bottling so that no solid enters the bottle. How is the wine cleaned? Natural decanting. The solid elements get deposited and decanting is

performed accordingly as the wine requires it. This process is performed avoiding contact with oxygen as far as is possible, as the wine is not sulphurous.

5. After fermentation Le Naturel Reposado Tradicional spend ten months of ageing in containers made with noble materials.

PRESERVATION

Ideally, this wine is kept at a stable temperature, with no light or loud sounds.

If a wine cave is available this would be ideal. If not available, it is best to store it in the refrigerator or in a cool place with stable temperature, such as a garage or larder (provided that it is not summertime, when temperatures vary widely from day to night).





INSPIRED BY
vintae

LE NATUREL

Vintae Communication Department
Raquel Viejo
0034 941483557
comunicacion@vintae.com
www.vintae.com

