

LE NATUREL

ZERO ZERO LE NATUREL TINTO

“Zero” alcohol but all the sensations of a Garnacha Tinta.

ORIGIN

Zero Zero Le Naturel, a non-alcoholic drink bringing with it all the sensations and enjoyment of a glass of good wine. To obtain a dealcoholized wine, the wine is first made in the usual way. In the case of Le Naturel, it is a very artisan process, with a philosophy of minimal intervention. Once we have the wine, the alcohol is removed using a process that respects the aromas and flavors of the wine.

Although the alcohol is eliminated, Zero Zero Le Naturel preserves the polyphenols and antioxidants, conventional wines most beneficial health components. Fewer calories are also consumed, as alcohol is the component that contributes most calories to wine.

Our R+D+i department has been researching for years to make the best dealcoholized product possible. Because our desire is for everyone who cannot (or does not want) to drink alcohol to continue toasting, tasting and enjoying a glass of white or red without the hang-ups.



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TECHNICAL INFORMATION

Varieties: Garnacha Tinta and others.

Vineyard: Young vineyards located on the northern border. Organic farming on fresh calcareous clay soils.

Harvest: Manual harvest of selected grapes, at the last week of September.

Winemaking: Short maceration, only 5 days with the minimum possible intervention. The malolactic fermentation takes place in a 12,000 litre vats. Once the wine is made, a delicate cold dealcoholization process is carried out, so as not to alter the aromas and flavors of the grape.

Alcohol Content: 0,0% Vol.

TASTING NOTES

Visual: Light cherry red color.

Nose: The aromas of red and fresh fruits stand out, light notes of compote and liqueur cherries, even some spicy touches.

Mouth: In the mouth it is subtle and sweet, with a remarkable structure, but very well integrated. A very refreshing and very pleasant non-alcoholic wine, especially due to its good acidity, providing the freshness and liveliness so characteristic of the Garnacha variety.

2020 VINTAGE

The year began with a dry and unusually hot winter, bringing early budding. With the very humid spring came the threat of fungal diseases. Nevertheless, due to the favorable weather in July, the harvest evolved correctly, and despite the absence of rain at the end of the cycle, the result was a high quality harvest.