

LE NATUREL

ZERO ZERO LE NATUREL BLANCO

A “zero” alcohol white, full of the aromas and flavors of wine.



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.



LE NATUREL



TECHNICAL INFORMATION

Varieties: Garnacha Blanca.

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

Harvest: Manual harvest in the second half of September.

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

Colour: Straw yellow of medium intensity, with light golden glints. Very clean and bright.

Nose: Very subtle and complex, where notes of stone fruit and pome fruit predominate, accompanied by white flowers and certain sweet nuances.

Palate: Very pleasant entry, sweet character but at the same time with good acidity, thanks to very refreshing citrus notes. Good length and intensity, resulting in an enveloping, balanced, very pleasant wine.



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.