

LE NATUREL

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Zero Zero Blanco

A “zero” alcohol white wine, full of wine-like aromas and flavours.

VARIETIES: Garnacha Blanca and Viura

VINEYARD: Organic, low-yield vineyards cultivated without synthetic chemical products. Fresh clay-limestone soils that favour balanced ripening and good natural acidity.

HARVEST: Hand-harvested during the second half of September.

WINEMAKING: Very gentle pressing and fermentation at low temperature (16°C) to preserve the aromas and freshness of the grapes. Once the wine is made, it undergoes a delicate cold dealcoholisation process that preserves its aromas and flavours.

ALCOHOL: 0.0% vol.

TASTING NOTES: Pale yellow colour of medium intensity with light golden reflections, clean and bright. The nose is subtle and complex, dominated by stone and pome fruit aromas accompanied by white flowers and delicate honeyed hints. On the palate it shows a pleasant entry, lightly sweet yet well balanced by vibrant acidity and refreshing citrus notes, with good length and a smooth, satisfying finish.

FOOD PAIRING: Perfect as an aperitif or paired with fresh salads, white fish, seafood, light Asian cuisine, mild cheeses or dishes with citrus elements that enhance its fresh, fruity character.

Le Naturel Zero Zero is an alcohol-free drink made from dealcoholised wine, created to preserve the freshness, character and sensory experience of wine.

