

LE NATUREL

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Zero Zero Sparkling

Alcohol-free sparkling wine with fine bubbles and bright acidity.

VARIETIES: Garnacha Blanca and Viura.

VINEYARDS: Organic vineyards with moderate yields, grown without synthetic chemical treatments. Clay-calcareous soils that favour balanced ripening and naturally fresh acidity.

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

WINEMAKING: The grapes are gently pressed and the must ferments at low temperature (16 °C) to preserve the aromas and freshness of the fruit. Once the wine is made, it undergoes a cold dealcoholisation process that preserves its aromas and flavour. Carbon dioxide is incorporated during bottling, creating the fine, pleasant bubbles characteristic of this alcohol-free sparkling wine.

ALCOHOL CONTENT: 0,0 % vol.

TASTING NOTES: Bright and clean, pale straw yellow in colour with greenish highlights. Persistent, medium-sized bubbles form elegant streams in the glass. The nose is vibrant and fresh, with fruity aromas enhanced by the bubbles, showing subtle syrupy notes alongside hints of citrus, delicate floral nuances and light pastry touches. On the palate it has a lively entry, with refreshing effervescence, balanced acidity and a very fresh character, with a smooth and pleasant texture that lingers on the finish.

FOOD PAIRING: Oysters and seafood, ceviche and seafood rice dishes, as well as light cuisine such as citrus salads, vegetable tempura, soft cheeses or savoury tapas.

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

