

LE NATUREL

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Zero Zero Tinto

“Zero” alcohol, with all the sensations of Garnacha Tinta.

VARIETIES: Garnacha Tinta and others.

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

HARVEST: Hand-harvested from late September.

WINEMAKING: Short, static maceration with minimal intervention, without punch-downs or pump-overs. Manual pressing and very gentle extraction. Malolactic fermentation in a 12,000-litre tank. Once the wine is made, it undergoes a delicate cold dealcoholisation process designed to preserve the aromas and flavours of the grapes.

ALCOHOL: 0.0% vol.

TASTING NOTES: Light cherry-red colour. The nose shows aromas of fresh red fruit with hints of compote, liqueur cherries and subtle spicy nuances. On the palate it is smooth and juicy, with a well-integrated structure and balanced acidity that brings freshness and vibrancy, resulting in an alcohol-free wine that is very pleasant and easy to enjoy.

FOOD PAIRING: Tapas, grilled vegetables, light pasta dishes, white meats, artisan pizzas or informal Mediterranean cuisine.

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

