

TORRES®



NATUREO



Vintage: 2019

Type of wine: Alcohol free wine



Grape variety: Muscat de Alejandría

Date grapes picked: From the 4th of September



Winemaking:

Type of fermentation: In stainless Steel under controlled temperature

Number of days of fermentation: 2 weeks

Fermentation temperature: 14-16°C. The wine then undergoes a dealcoholization process

Bottling month: From Desember of 2019



Technical data:

Alcohol level: 0.0% vol.

pH: 3.00

Total acidity: 6.4 g/L (tartaric a.)

Residual sugar: 50 g/L

Allergy advice: Contains sulfites



Available formats:

75 cl and 37.5 cl



Tasting notes:

Delicate fruit aroma (Golden Delicious apple). Smooth, luscious, but fresh on the palate, with a seductive nuance reminiscent of quince jam.



Serving suggestions:

Excellent as an aperitif. Wonderful with all kinds of fish, seafood, and rice dishes. Serve at 8-10°C.



Story:

Natureo is the fruit of much research, placing us at the forefront of high-quality dealcoholized wine in 2008. After fermentation, only the alcohol is removed from this 100% Muscat of Alexandria, thus preserving its full aroma and flavor.



Weather conditions:

A generally dry year with mostly mild temperatures. The winter was quite dry with normal temperatures, followed by a wetter, cooler spring and a very dry summer with moderate temperatures except for a few heat spikes during the month of July. These conditions brought about a noticeable drop in early-ripening varieties, whereas late-ripening ones were less affected. Good fruit maturation and perfectly healthy grapes have resulted in very aromatic and balanced white and rosé wines, albeit with a 10% decrease in quantity.