

TORRES



# NATUREO



**Vintage:** 2018

**Type of wine:** Alcohol free wine



**Grape varieties:** Syrah and Cabernet Sauvignon

**Date grapes picked:**

Syrah: From the 7th of September

Cabernet sauvignon: From the 20th of September



**Winemaking:**

**Number of days of skin contact:** Brief 24-hour maceration with skin contact

**Type of fermentation:** In stainless steel under controlled temperature

**Number of days of fermentation:** 15-20 days

**Fermentation temperature:** 16-18°C - The wine then undergoes a dealcoholization process

**Bottling month:** From November of 2018



**Technical data:**

**Alcohol level:** 0.0% vol.

**pH:** 2.96

**Total acidity:** 5.2 g/L (tartaric a.)

**Residual sugar:** 33.6 g/L

**Allergy advice:** Contains sulfites



**Available formats:**

75 cl and 37.5 cl



**Tasting notes:**

Raspberry color with soft coppery highlights, delicate fruit aroma (cherry jam) and a vegetative note (coffee). Smooth, fresh, luscious on the palate, with undertones reminiscent of sour candy.



**Serving suggestions:**

Excellent as an aperitif. Wonderful with traditional Spanish tapas and charcuterie, as well as vegetable and pasta dishes. Serve at 10°C.



**Story:**

Natureo is the result of much research, placing Torres at the forefront of high-quality dealcoholized wine in 2008. After fermentation and skin contact, only the alcohol is removed from this Syrah and Cabernet Sauvignon blend, thus preserving its full aroma and flavor.



**Weather conditions:**

The vintage saw a very rainy, cool spring and a rather mild summer with a ten-day heat wave, tempered by the onset of the rainy season. These conditions brought about a noticeable delay in the harvest compared to previous years. The grapes were healthy overall, resulting in fresh aromatic wines.