



NATUREO

DE-ALCOHOLISED

CABERNET SAUVIGNON - SYRAH

Vintage: 2020



Grape varieties: Syrah and cabernet sauvignon

Date grapes picked:

Syrah: From the 28th of August

Cabernet sauvignon: From the 8th of September



Winemaking:

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

Type of fermentation: In stainless Steel under controlled temperature

Number of days of fermentation: 15-20 days

Fermentation temperature: 16-18°C

The wine undergoes a dealcoholization process at the end

Bottling month: From March 2021



Technical data:

Alcohol level: 0.0% vol.

pH: 3.06

Total acidity: 5.8 g/L (tartaric a.)

Residual sugar: 38.5 g/L

Allergy advice: Contains sulfites

Certified vegan wine



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:

An excellent aperitif. Perfect with traditional, Spanish tapas and cured meats, as well as vegetable and light pasta dishes. Serve at 10°C.



Story:

Natureo is the fruit of much research, and in 2008 it put Torres at the forefront of high-quality dealcoholized wine.



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 delay 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.