

TORRES®



# NATUREO



**Vintage:** 2019

**Type of wine:** Alcohol free wine



**Grape varieties:** Syrah and Cabernet Sauvignon

**Date grapes picked:**

Syrah: From the 2nd of September

Cabernet sauvignon: From the 13th of September



**Winemaking:**

**Number of days of skin contact:** The wine undergoes a dealcoholization process at the end

**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 January of 2020



**Technical data:**

**Alcohol level:** 0.0% vol.

**pH:** 3.12

**Total acidity:** 5.3 g/L (tartaric a.)

**Residual sugar:** 40.5 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:**

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. After completing fermentation and skin contact, only the alcohol is removed from this Syrah and Cabernet Sauvignon blend, thus preserving its full flavor and aroma.



**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.