



NATUREO

DE-ALCOHOLISED

MUSCAT

Vintage: 2020



Grape variety: Muscat de Alejandría

Date grapes picked: From the 20th of August



Winemaking:

Type of fermentation: In stainless Steel uner controlled temperature

Number of days of fermentation: 2 weeks

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

Bottling month: From December 2020



Technical data:

Alcohol level: 0.0% vol.

pH: 3.11

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

Residual sugar: 38.1 g/L

Allergy advice: Contains sulfites

Certified vegan wine



Available formats:

75 cl and 37.5 cl



Tasting notes:

Pale yellow color. Delicate floral (orange blossom) and fruit (reinette apple) aromas. Soft and lightly effervescent on the palate with an exquisite citrusy finish (quince).



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:

Overall, this was a rainy year with relatively mild temperatures. After a rather dry winter with mild temperatures, the spring was very rainy and warm, causing significant outbreaks of downy mildew in certain areas, including Penedès, that affected crop production. The summer was drier with moderate temperatures and a few heat spikes in July. Under these conditions, early-ripening varieties were noticeably ahead of schedule, whereas late-ripening ones were less affected. Even though the grapes ripened faster, the harvests were in good condition overall, which made it possible to produce fresh, balanced wines.