

LE NATUREL

ZERO ZERO LE NATUREL BLANCO

A “zero” alcohol white, full of the aromas and flavors of wine.

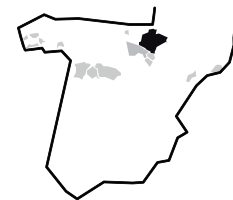


ORIGIN

Le Naturel is our collection of wines without added sulfites, for which the key has been the totally natural, meticulous production, using a single ingredient: the grape. In this way we obtain a wine reflecting the vineyard of its origins with no artful devices.

Zero Zero, the latest addition to the Le Naturel family, two non-alcoholic wines offering an alternative to all those who, for health or other reasons, do not consume alcohol. Two new references originating from a delicate dealcoholization process, maintaining all the aromas, flavors and textures.

At Aroa Bodegas, our DO Navarra winery, we are pioneers in the recovery of organic and biodynamic farming practices. There we elaborate all our wines with the minimum possible intervention, and the maximum respect for the fruit of the vineyards, located in the Yerri Valley, the highest and freshest area of the denomination. We are one of the few wineries in Spain with the Wineries for Climate Protection certificate granted by the Spanish Wine Federation.



Varieties: Garnacha Blanca and others.

Vineyard: young vineyards located in the Yerri Valey, on the northern border, covered by the mountain ranges of Urbasa and Andia.

Fresh calcareous clay soils.

Harvest: Manual harvest in the second half of September.

Winemaking: Very soft pressing and fermentation with natural yeasts, avoiding surpassing 16°C, with the aim to obtain powerful and fresh aromatic profile. Once the wine is made, a delicate cold dealcoholization process is carried out, so as not to alter the aromas and flavors of the grape.

Alcohol content: 0,0% Vol.