



TYPE

Dealcoholized red

GRAPE VARIETIES

Monastrell & Syrah

ELABORATION

Disfrutand0,0 is the result of a very thorough dealcoholization process at a new facility that was specifically designed for this within our own winery. Made with Monastrell and Syrah grapes, it was crafted with the goal of making a quality drink that retains its original character. Vinification, dealcoholization and storage in stainless steel tanks at a controlled temperature until bottling.

TASTING NOTES

Intense cherry red color. On the nose, it features very attractive aromas of red fruits, aromatic herbs, and spices with notes of ripe fruit. Very elegant and with a significant fruit load, it is balanced and vibrant.

FOOD PAIRING

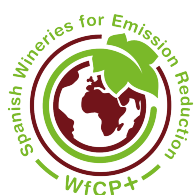
Salads with a light dressing, stews and spoon dishes, gelatinous meats, pasta, mushrooms, charcuterie, blue and white fish, soft and creamy cheeses, goat cheese, white and red meats, lamb and pork roasts.

CONSERVATION

It is recommended to store the wine in cool, dry places at a temperature around 18 °C. Once opened, it can be kept for up to five days in the refrigerator.

SERVICE TEMPERATURE

To enjoy its full flavor, it is recommended to consume at a temperature between 15 °C and 18 °C.



Scan for nutrition information and ingredient list:



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750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children and people allergic to sulfites. Suitable for vegans.

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