

CONTRASEÑA

RED 0% ALCOHOL

TYPE

Dealcoholized Red Wine.

GRAPE VARIETY

Monastrell.

WINEMAKING

Fermentation takes place over 6-8 days, without exceeding a temperature between 26/28°C. The wine macerates in contact with its skins for a period of 5-10 days. Subsequently, the wine undergoes an innovative dealcoholization process that allows the wine's organoleptic properties to be preserved.

TASTING NOTES

Dark cherry coloured wine. The nose shows fruity aromas, blackberries, cherries and a touch of spice. In the mouth it is fresh, fruity and with a balanced sweetness.

FOOD PAIRING

Salads with a light dressing, appetizers, tapas, semi-cured cheeses, pastas, mushrooms and charcuterie, roasted white and red meats.

STORAGE AND CONSUMPTION

The appropriate storage and consumption temperature for this wine should be between 12 and 14°C. In its conservation, it is important that the temperature is constant around 17°C, avoiding temperature fluctuations that negatively affect the quality.

0% alc./vol.

