



NATUREO

DE-ALCOHOLISED



MUSCAT

Vintage: 2025



Grape variety: Muscat de Alejandría

Date grapes picked: From the 18th of August



Winemaking:

Type of fermentation: In stainless steel tanks under controlled temperature

Length of alcoholic fermentation: 2 weeks

Fermentation temperature: 14-16°C



Technical data:

Alcohol level: 0.0% vol.

pH: 3.29

Total acidity: 6.55 g/L (tartaric a.)

Residual sugar: 30 g/L - Internal data

Allergy advice: Contains sulfites

Certified vegan wine



Available formats:

75 cl and 37.5 cl



Tasting notes:

Pale yellow. Delicate fruity aroma (Golden apple). On the palate, it is smooth, flavourful, fresh, with a sensual hint reminiscent of quince preserve.



Serving suggestions:

Excellent as an aperitif, ideal for all types of fish, seafood, and rice dishes. Serve between 8°-10°C.



Story:

As a result of the research, in 2008 we were pioneers in achieving a high-quality dealcoholised wine. Made 100% from Moscatel de Alejandría grapes, after the fermentation process only the alcohol is removed, maintaining all its aroma and flavour.



Weather conditions:

The 2025 harvest in Catalonia marks a return to normal production levels after years of drought, thanks to abundant rainfall in spring. A vegetative cycle characterised by a mild and rainy winter, as well as a cool spring with abundant rainfall, favoured vigour and balance in the vines. The maturation, although it occurred under usual conditions, was marked by two heatwaves - at the end of June and the beginning of August - which accelerated the process, with the harvests starting somewhat earlier than usual. The sanitary state of the grape was perfect and it was harvested at the optimal moment. The white grape harvest was very quick, with fruit, medium ripeness, and good acidity.