

Sangre de Toro

ZERO.0

Region:

Grapes:
Garnacha

ABV:
0.00%

What:

The best of Rosé, without a drop of alcohol!
Enjoying with total freedom has never been so delicious.

Where:

The production process begins with the grapes—being harvested and traditionally vinified as regular wine, including fermentation, often in stainless steel tanks. The key difference is the subsequent dealcoholization: Torres primarily uses the advanced spinning cone technology, a vacuum distillation method that gently removes the alcohol at a low temperature. This careful technique is crucial as it helps preserve the wine's natural aromas, flavors, vitamins, and antioxidants, resulting in an alcohol-free wine that retains the character and complexity of the original Sangre de Toro.

Barcode:

716819055055

Sales Info:

750ml ,Case12 ,35.30 lb.

Palletization:

70 Cases / 5 Layers

DESDE 1954



Food Pairings:

Ideal for a good tapas session and with Spanish cured meats.

Tasting Note:

With fruity and floral aromas, and its charming salmon pink color, it offers an unforgettable experience.

