

SPARKLING WHITE

Non Alcoholic
DE-ALCOHOLIZED



SOIL:

Central inland area with the unique Mediterranean Climate, combining dry summers with cold winters and dry wind. The vineyard is located at 722 meters above sea level (chalky, shallow soils).

WINEMAKING:

During the growing season, the grapes develop elegant aromas and flavours until ripe, when they are picked up from the vine. Once in the winery, grapes are pressed to obtain the must, which is poured into soaking tanks. Then, the alcoholic fermentation begins. Once the traditional winemaking is finished, alcohol is extracted through the use of spinning cone column technology, which removes the alcohol along with the volatile flavours, aromas and essences in the wine. These flavours, aromas and essences are separated from the alcohol and then added back to the drink, resulting in a magnificent product with 0,0% alcohol volume and the characteristic aromas and flavours of a premium wine.

TASTING NOTES:

This is a 100% Verdejo wine with 0,0% alcohol volume.

- **SIGHT:** Golden yellow colour, medium-sized bubbles, with a steady stream and a permanent frothiness with medium intensity with a long lasting mousse.
- **AROMA:** Intense aroma of yeast, with syrupy hints. Punchy to the taste, fresh and cheerful. White, spring flower petal aromas are balanced by ripe Mediterranean fruits and just a hint of passion fruit.
- **TASTE:** On the palate it is attractive, approachable, full of ripe fruit with a touch of bitter cherry, long and fruity in flavour from its elegant base, crispy and bright through a soft sweetness.

CONSUMPTION ADVICE:

A non-alcoholic toast, suitable for any celebration or occasion. It can also be consumed with desserts.

SERVING TEMPERATURE:

Best served between 6º and 8ºC.

ALCOHOL VOLUME:

0,0%

100% Verdejo

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