

WHITE  
STILL

*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:** Bright white wine with yellow and green hints of medium intensity.
- **AROMA:** The nose is primarily of green apple fruits, with some touches of citrus, well perfumed and very appealing
- **TASTE:** On the palate, it is refreshing, attractive, approachable, full of ripe fruit and with a touch of bitter acidity and sweetness in perfect balance, which creates a harmonious complexity.

### CONSUMPTION ADVICE:

It matches perfectly with all type of fishes, seafood, vegetables and soft cheeses.

### SERVING TEMPERATURE:

Best served between 6º and 8ºC.

### ALCOHOL VOLUME:

0,0%

# 100% Verdejo

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