

STILL RED

Non Alcoholic
GRAPE MUST



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. The must is kept at controlled temperature to guarantee its aromatic attributes. In order to prevent oxidation, Citric Acid, Ascorbic Acid and Sodium Benzoate are added to the must, then it is sterilized through microfiltration. At the last stage, the must is sterilized in osmotic water at 80°C and bottled.

TASTING NOTES:

Must is a delicious grape juice obtained from sun-ripened grapes that have not fermented yet. It is considered one of the healthiest drinks due to its high concentration of antioxidants.

- **SIGHT:** Ruby-cherry red colors with purple hues.
- **AROMA:** Aromatic intensity that reminds of intense red fruit flavours (raspberry, strawberry and passion fruit) and spicy aromas.
- **TASTE:** The palate is soft, clean and fresh with a good balance between sweet and sour, which makes it a very pleasant drink.

CONSUMPTION ADVICE:

Ideal for celebrations and special occasions. It matches perfectly with pasta, rice, seafood and desserts.

SERVING TEMPERATURE:

Best served between 12° and 15°C.

ALCOHOL VOLUME:

0,0%

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