

Almost
Zero
Alcohol

RAVISHING ROSÉ

CELLERMASTER'S NOTES:

An aromatic Rosé with rose petal and strawberry flavours.

STYLE:

A delicate de-alcoholised rosé.

CULTIVAR:

100% Red Muscadel

TONS PER HECTARE:

20 t/ha

SOILS:

Sand, Clay and Lime soils.

VINIFICATION:

Fermented at a temperature of 14 degrees Celsius for two weeks. After vinification this premium beverage was de-alcoholised with the latest spinning cone technology.

NUTRITIONAL INFORMATION:

Alcohol: 0.33%
Energy (kJ) 71/100ml
Protein (g): < 0.1
Fat, Total (g): < 0.05
Carbohydrates (g): 3.8
Total Sugar (g): 1.0
Sodium (ma): 15.55ma

MATURATION POTENTIAL:

12 – 18 months

CASE SIZE:

6 x 750ml

BOTTLE BARCODE:

600 2269 004 052

CASE BARCODE:

1600 2269 004 059



FOOD PAIRING

Enjoy with your favourite oriental dishes, summer salads and desserts

AWARDS

2020 Michelangelo Wine Awards, Gold