



VINIFICATION

Fermentation in temperature-controlled (at 14-16°C) stainless steel tanks for 2 weeks. The wine subsequently undergoes a complete dealcoholisation process.

UNIQUE SELLING POINTS

- High-quality dealcoholized Sparkling rosé wine.
- A wine that's 0% alcohol and 100% authentic.

ADDITIONAL INFORMATION

Grape variety: Cabernet Sauvignon, Syrah
Country: Spain
Area: Catalunya
Color: Sparkling rosé
Category: Wine
Flavor profile: Aromatic, Elegant, Fruity