

Lautus

DE-ALCOHOLISED WINES



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Produced by Holder
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Product of South Africa

DE-ALCOHOLISED SAVVY RED

VARIETAL:	Shiraz, Pinotage, Tempranillo, Cabernet Sauvignon
WINE OF ORIGIN:	Coastal Region
WINEMAKING:	Gentle winemaking practices were followed to minimise the extraction of harsh tannins. Fermentation took place in upright fermenters with one to two pump overs per day. 26 - 28°C. Aged in oak for 9 -12 months prior to racking to the second phase of production.
TASTING NOTES:	Showcasing pure red and black berry fruit flavours, with a touch of oak. The elegant palate is underpinned by fine tannin and juicy yet subtle fruit. To be enjoyed in its purist and natural form, without the restrictions of alcohol.
FOOD PAIRING:	Pairs just as nice with a slow cooked Coq Au Vin as a Traditional Beef Burger or Steak.
SERVING TEMP:	12 -14°C
ANALYSES:	Alc: < 0,5% RS: 24g/L TA: 5.5 PH: 3.65
ALCOHOL REMOVAL:	The alcohol is removed via spinning cone technology at low temperature under vacuum. The initial phase is to first remove the flavour, set aside. Then the alcohol is removed and once done we can take the flavour back to the de-alcoholised wine. There is significant volume loss during this process, a portion of the alcohol water is then again put through the process to extract the water, and added back. This helps to fill out the palate and balance acidity. Normal winemaking practices are followed from here in preparation for bottling.

NON ALCOHOLIC | VEGAN FRIENDLY | LOW IN CALORIES



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