

Lautus

DE-ALCOHOLISED WINES



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Produced by Holder
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Product of South Africa

DE-ALCOHOLISED SPARKLING

VARIETAL:	Chardonnay
WINE OF ORIGIN:	Western Cape
WINEMAKING:	Careful winemaking practices were followed to retain all the beautiful aromas and flavours from fermentation. Crushed, lightly pressed and settled overnight. Fermentation was done with a selected yeast strain at 14 - 16°C. Left on lease for 3 months prior to racking to the second phase of production. <i>*Due to the need to not have any alcohol, the wine is carbonated during bottling.</i>
TASTING NOTES:	Showcasing pure aromas of white peach, citrus blossom and fresh apple. The added sparkle delivers fine lively bubbles, contributing to the elegant finish. To be enjoyed in its purist and natural form, without the restrictions of alcohol
FOOD PAIRING:	Pairs beautifully with traditional oysters or a light creamy garlic pasta.
SERVING TEMP:	6-8 °C
ANALYSES:	Alc: < 0,5% RS: 26g/L TA: 6.2 PH: 3.3
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

