

# Lautus

DE-ALCOHOLISED WINES



[www.drinklautus.com](http://www.drinklautus.com)

Produced by Holder  
Vineyards & Wines (Pty) Ltd.  
Reg Holder  
(t) +27 (0) 83 678 9598  
(e) [info@drinklautus.com](mailto:info@drinklautus.com)  
Product of South Africa

## DE-ALCOHOLISED SPARKLING ROSÉ

VARIETAL:	Pinotage
WINE OF ORIGIN:	Western Cape
WINEMAKING:	Careful winemaking practices were followed to retain aromatics. Crushed lightly pressed and settled overnight. Fermentation was done with a selected yeast strain at 14 – 16°C. Left on lease for 12 weeks 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:	The nose is alive with strawberries and raspberries with a hint of floral, which the bubbles accentuate. The palate shows slight sweetness, with a lively, but elegant sparkle. To be enjoyed in its purist and natural form, without the restrictions of alcohol.
FOOD PAIRING:	Pairs beautifully with Cajun style Calamari as well as a nice Sunday deboned leg of lamb, coal roasted with rosemary and garlic.
SERVING TEMP:	6 – 8°C
ANALYSES:	Alc: < 0,5% RS: 34g/L TA: 6.4 PH: 3.4
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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