

Von Schleinitz

VS Zéro Blanc de Blancs Non-Alcoholic Sparkling Wine



Zéro is produced by removing the alcohol from a traditionally vinified wine. It all begins in the steep vineyards around the town of Kobern in the Northern Mosel Valley. A special blend of grapes are selected with the specific intention of producing an alcohol-free wine. The grapes need to be ripe, but the sugar content is carefully monitored. If it is too high, the potential alcohol will be as well. Great alcohol-free wine needs to be produced from a low alcohol base wine. So, healthy grapes are typically harvested early, when the ripeness has reached Kabinett level. After harvest, the grapes are softly pressed, and the resulting must is transferred to stainless steel tanks where it is fermented by cultured yeasts under temperature control. The finished wine is then ready to have the alcohol removed. This is achieved by the simple process of vacuum distillation. The wine is transferred to a vacuum distillation column. This keeps the wine under very low pressure - significantly less than the regular atmosphere. The low pressure reduces the normal boiling point of wine (173°F), all the way down to 85°F. This allows the alcohol to slowly and gently evaporate while retaining the natural aroma and character of the wine. Finally, the sugar is adjusted for balance, and carbon dioxide is added to the finished dealcoholized wine. Then, Zéro is bottled.

Grape varieties : 40% Riesling, 15% Muskateller, 15% Müller-Thurgau, 15% Bacchus, 15% Scheurebe

Tasting notes :

Juicy flavors reminiscent of peach and apple, sprinkled with the typical slate minerality of the Mosel Valley. Straightforward and refreshing, it is slightly sweet with crisp, balanced acidity. Enjoy on its own anytime without regrets! Try with salty cheeses, charcuterie and good friends.



Sustainable

