

Only You Alcohol Free Sparkling Rosé Wine



Area of Production:

The climate is warm and the influence of the Mediterranean Sea very dominant. Grapevines have been cultivated for centuries on the limy-clay

soils, which, when combined with the constant presence of the intense sun, give rise to aromatic wines with a very good structure and moderate tannins.

Vinification: After selection, the grapes macerate at 14°C and then ferment with selected yeasts at 16°C. Dealcoholisation of the wine with the spinning cones method follows. This method is the most respectful to the wine, maintaining all of the original aromas and structure but at an alcohol level of 0%.

Vegan fining practices.

Grape varieties : Tempranillo

Altitude : 250m - 1000m ASL

Soil : Limy-clay soils

Tasting notes :

Colour: Intense cherry with violet hues and fine, delicate bubbles. Aroma: Vibrant, intense, fresh, with notes of strawberry and raspberry. Taste: Refreshing, flavorful and youthful. Fine and elegant with delicate bubbles. Serving Suggestions: Perfect to serve as an apéritif, and delicious with fish and seafood. Serve very chilled.

