



ZOTZ

WEINGUT

WINE EXPERTISE

SAUVIGNON BLANC ALCOHOLFREE

Art. Nr. 6009



origin:	Markgräflerland
soil:	loess-loam
product type:	dealcoholized white wine
Grape varieties:	Sauvignon Blanc
production:	The grapes were produced specifically for the alcohol-free Sauvignon Blanc. After fermentation in steel tanks, the alcohol is very gently extracted from the high-quality base wine using vacuum distillation with aroma recovery. As a result, this white wine retains the aromas and freshness typical of the grape variety.
aromas:	Fragrant notes of citrus fruit, gooseberry and exotic hints. The taste has refreshing notes of fresh apple and citrus fruit with a harmonious balance of sweetness and acidity. Served cold, it is an excellent accompaniment to light spring and summer dishes.
serving temperature:	6°C
storability:	2-3 years
EAN code:	4010922431017
nutritional values per 100ml:	energy level 92.0 KJ / 18.0 kcal carbohydrates 4.1 g of which sugar 4.1 g contains small amounts of fat, saturated fatty acids, protein and salt contains sulfites