

Alcohol Free





Alcohol Free

8 Rosas Airen

Basic wine information

TYPE OF WINE: Dealcoholized Young White Wine

VARIETY: Airén (Monovarietal) 100%

ALCOHOL: 0,0%

SERVING: Very cold, 6-10 °C

SHELF LIFE: 12 to 18 months

WINE STORAGE: store in a cool, dry place at around 15 °C

PRESENTATION: Bottle: Bourgogne, 750ml

AGEING: No Ageing

VINTAGE: No Ageing

Wine-making process

VINEYARD: Young vineyard with southwest orientation.

HARVESTING AND PRESSING: The grapes are immediately destemmed. A light pressing is carried out to obtain the free-run must.

CLARIFICATION: The must is raked and clarified to ensure purity and cleanliness before fermentation.

DEALCOHOLIZATION: An innovative alcohol extraction procedure is used that allows the organoleptic properties to be preserved to the maximum, maintaining the aromatic and gustatory profile of the original wine.

Physicochemical Parameters

BIOLOGICAL, CHEMICAL AND PHYSICAL CHARACTERISTICS

Alcoholic strength: 0.0 ± 0.5
Total acidity (g/L expressed as tartaric acid): > 4.0
pH: 3-4
Color absorbance at 420, 520, 620 nm: 0.1 ± 0.03
Volatile acidity (AV): < 0.8
Iron (ppm): < 6
Total SO₂ (ppm): < 200
Reducing sugars: 15-20 g/L



Tasting Notes



VISUAL:

Pale and bright yellow color, with possible greenish reflections that denote its youth.



MOUTH:

Fresh, unctuous, and very fruity on the palate. It is flavorful and enveloping, with a well-balanced acidity. A refreshing wine with a clean and persistent finish. Very fresh, very fruity, flavorful, and with a balanced acidity.



NOSE:

Clean aroma, subtly floral and white fruit. Delicate notes of apple and white flowers stand out.

Pairing Food

PAIRING FOOD: This refreshing dealcoholized wine is versatile, perfect as an aperitif, with light tapas, cold starters, fish, seafood, and fresh or soft cheeses, also serving as an excellent light dessert.



Alcohol Free

8 Rosas Tempranillo

Basic wine information

TYPE OF WINE: Dealcoholized Young Red Wine

VARIETY: Tempranillo (Monovarietal) 100%

ALCOHOL: 0,0%

SERVING: Very cold, 6-10 °C

SHELF LIFE: 12 to 18 months

WINE STORAGE: store in a cool, dry place at around 15 °C

PRESENTATION: Bottle: Bourgogne, 750ml

AGEING: No Ageing

VINTAGE: No Ageing

Wine-making process

VINEYARD: Young vineyard with southwest orientation.

HARVESTING AND PRESSING: The grapes are immediately destemmed. A light pressing is carried out to obtain the free-run must.

CLARIFICATION: The must is raked and clarified to ensure purity and cleanliness before fermentation.

DEALCOHOLIZATION: An innovative alcohol extraction procedure is used that allows the organoleptic properties to be preserved to the maximum, maintaining the aromatic and gustatory profile of the original wine.

Physicochemical Parameters

BIOLOGICAL, CHEMICAL AND PHYSICAL CHARACTERISTICS

- Alcoholic strength: 0.0 ± 0.5
- Total acidity (g/L expressed as tartaric acid): > 4.5
- pH: 3-4
- Color absorbance at 420, 520, 620 nm: ≥ 4.00
- Volatile acidity (AV): < 0.8
- Iron (ppm): < 6
- Total SO₂ (ppm): < 200
- Reducing sugars: 15-20 g/L



Tasting Notes



VISUAL:

Intense and bright cherry red color with violet hues on the rim, typical of a young red.



MOUTH:

Sweet and fresh on the palate. Juicy, with a well-integrated acidity that balances the fruity and unctuous sensation. Shows a round texture. Clean, sweet, and pleasant finish full of fruit. Fresh, very fruity, flavorful, and with a balanced acidity.



NOSE:

Clean aroma, medium intensity, dominated by ripe red fruit. Primary notes of strawberry, cherry, and raspberry stand out with a very pleasant sweet and caramelized background.

Pairing Food

PAIRING FOOD: This fresh, fruity dealcoholized red wine is ideal for mild cold cuts, fresh and semi-cured cheeses, pasta with light sauces, pizzas, and grilled white meats, and can even be enjoyed as a light dessert with chocolate.

Sparkling
Grape Juice





Sparkling Grape Juice

Fiesta Del Fuego Red

Basic wine information

TYPE OF WINE: Non-fermented carbonated grape juice

VARIETY: Red grape varieties

ALCOHOL: **VARIETY:** This drink doesn't contain alcohol

SERVING: 6–8 °C (option: serve chilled with ice)

SHELF LIFE: up to 36 months

WINE STORAGE: store in a cool, dry place at around 15 °C

PRESENTATION: Bottle: Donna, 750ml

AGEING: No Ageing

VINTAGE: No Ageing

Wine-making process

VINEYARD: Juice from young vineyards with southwest orientation

HARVESTING AND PRESSING: The grapes are destemmed and crushed, obtaining a mash of pulp, skins, and seeds.

CLARIFICATION: The juice is clarified and stabilized before bottling to ensure cleanliness and quality.

ALCOHOLIC FERMENTATION: The wine is clarified and stabilized before bottling to ensure cleanliness and quality.

DEALCOHOLIZATION: No

Physicochemical Parameters

BIOLOGICAL, CHEMICAL AND PHYSICAL CHARACTERISTICS

Brix: 12.5 ± 0.5 %

Total acidity (g/L expressed as tartaric acid): 0.4–0.5 g/L

pH: <4

Color absorbance at 420, 520, 620 nm: 1.5–2.5

Volatile acidity (AV): < 0.8

Iron (ppm): <10 ppm

Total SO₂ (ppm): <10 ppm

Reducing sugars: 3.5–4 bar



Tasting Notes



VISUAL:

Bright, attractive ruby-red color.

Abundant medium-sized bubbles with a quick rise and medium to short persistence in the glass.

Clean and crystalline appearance typical of young grape must.



MOUTH:

Sweet and luscious entry due to its natural sugars.

Balanced acidity adds freshness and lightness, while carbonation enhances its sparkling, refreshing character.

The overall taste is predominantly sweet and lively.



NOSE:

High aromatic intensity, very fruity, with a direct and youthful expression.

Primary aromas of fresh grape, grape nectar, and red fruits such as wild strawberry, raspberry, and a touch of cherry candy.

Pairing Food

PAIRING FOOD: Perfect for toasts, sweet snacks, and desserts like white chocolate mousse, berry cheesecake, or fresh fruit.



Sparkling Grape Juice

Fiesta Del Fuego White

Basic wine information

TYPE OF WINE: Non-fermented carbonated grape juice

VARIETY: White grape varieties

ALCOHOL: **VARIETY:** This drink doesn't contain alcohol

SERVING: 6–8 °C (option: serve chilled with ice)

SHELF LIFE: up to 36 months

WINE STORAGE: store in a cool, dry place at around 15 °C

PRESENTATION: Bottle: Donna, 750ml

AGEING: No Ageing

VINTAGE: No Ageing

Wine-making process

VINEYARD: Juice from young vineyards with southwest orientation

HARVESTING AND PRESSING: The grapes are destemmed and crushed, obtaining a mash of pulp, skins, and seeds.

CLARIFICATION: The juice is clarified and stabilized before bottling to ensure cleanliness and quality.

ALCOHOLIC FERMENTATION: The wine is clarified and stabilized before bottling to ensure cleanliness and quality.

DEALCOHOLIZATION: No

Physicochemical Parameters

BIOLOGICAL, CHEMICAL AND PHYSICAL CHARACTERISTICS

- Brix: 12.5 ± 0.5 %
- Total acidity (g/L expressed as tartaric acid): 0.4–0.5 g/L
- pH: <4
- Color absorbance at 420, 520, 620 nm: 1.5–2.5
- Volatile acidity (AV): < 0.8
- Iron (ppm): <10 ppm
- Total SO₂ (ppm): <10 ppm
- Reducing sugars: 3.5–4 bar



Tasting Notes



VISUAL:

Pale straw-yellow to greenish-yellow color, very clean and bright. Abundant medium-sized bubbles with quick rise and medium-short persistence. Clean and crystalline appearance, typical of young grape must.



MOUTH:

Sweet and light entry with excellent acidity that provides freshness and balance. The carbonation adds a pleasant tingling sensation, enhancing the acidity. The palate is dominated by the grape's natural sweetness, with hints of nectar and white fruit.



NOSE:

Medium-high intensity, very fresh and clean aromas. Primary notes of fresh white grapes, grape nectar, soft stone fruit, and green apple.

Pairing Food

PAIRING FOOD: Pairs well with light desserts, fresh fruit, or buttery pastries.