



# 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:  $12.5 \pm 0.5$  %

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 SO<sub>2</sub> (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 does not 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:  $12.5 \pm 0.5$  %  
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 SO<sub>2</sub> (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.