



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.