OLIVER ZETER

SAUVIGNON BLANC
PERLAGE LÉGÈRE 3%



Based on our experience with Sauvignon Blanc it was obvious to use this grape variety for our new de-alcoholized and alc-reduced wines. To meet our high standards, we had to completely re-think our approach. For the Zero Hero 0%, we selected clones with a high pyrazine content, grown in a cool location. A slight defoliation of the vine canopy provided better shading for the grapes. The harvest time was carefully chosen to keep the potential alcohol content as low as possible while preserving the distinctive aromas. The grapes were harvested as early as the beginning of September and underwent a short maceration. Fermentation took place in stainless steel tanks at a controlled temperature, and after several months of lees aging, the alcohol was gently reduced using a method that preserved the wine's aromas almost entirely – a contemporary choice for wine selection! Only 3% alcohol, but 100% flavor! The fine mousseux elegantly enhances the varietal profile. Perlage Légère surprises with its fresh, vibrant aromatics. Lime, green apple, and lemon balm meet a delicate hint of green beans, adding an exciting, cool spiciness to this Secco. Fine mousseux, crisp acidity, and cool, green freshness make it the perfect, carefree aperitif.

GRAPE VARIETY	100% Sauvignon Blanc
BOTTLE SIZE (ML)	750
MATURATION	Stainless steel
VINTAGE	N.V.
ALCOHOL CONTENT	3,3 % vol
ACIDITY	6,1 g/l
RESIDUAL SUGAR	30 g/l

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