



OLIVER ZETER

SAUVIGNON BLANC ZERO HERO 0%

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 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 briefly macerated on the skins. Fermentation took place at a controlled temperature in stainless steel tanks, and after several months of aging on the lees, the alcohol was gently reduced using a method that preserved the wine's aromas almost entirely - offering a contemporary choice in wine selection! This de-alcoholized Sauvignon Blanc surprises with an exciting aromatic profile. Yellow kiwi, passion fruit, and verbena meet vegetal notes like Pimientos - distinctly pyrazinic and perfectly defined. On the palate, it is fresh, juicy, and serious, with an invigorating acidity and true varietal character. A Sauvignon Blanc that shows its profile even without alcohol.



BOTTLE SIZE (L)	0,75
MATURATION	Stainless steel
VINTAGE	N.V.
ALCOHOL CONTENT	0 % vol
ACIDITY	5,9 g/l
RESIDUAL SUGAR	32 g/l
	85 Vinum