



DEALCOHOLIZED  
SPARKLING WINE



FREEDOM TO CHEER

## Popla Effervescent - Technical Sheet

**Color:** White - Sparkling

**Grape Variety:** Gewurztraminer (Origin: Alsace)

**Terroir:** Rich in clay and limestone

**Vinification:** Gewurztraminer grapes are hand-harvested at full maturity to ensure exceptional aromatic richness. They are gently pressed whole using a pneumatic press. Fermentation is temperature-controlled, and the wine is aged on fine lees to preserve fruitiness and freshness.

**Dealcoholization Method:** Vacuum Distillation + Adsorption

**Production Process:** Vacuum distillation, also known as cold distillation, allows the alcohol to evaporate at a low temperature (35°C). This high-end process preserves maximum aromas. **No artificial aromas are added to Popla — it's purely grapes!**

**Tasting Notes:** A highly seductive nose with fruity notes of apple, lychee, and rose... On the palate, fine and fresh effervescence, a beautiful aromatic and fruity intensity, and a lingering finish.

**Alcohol Content:** < 0.5%

**Serving Temperature:** Serve chilled at 3-6°C (ideally well chilled!)

**Bottle Size:** 75cl

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