

SAUVIGNON BLANC 2024

(0.75 L)

KOLONNE/NULL

THE NON-ALCOHOLIC WINE



TROPICAL FRUITS UNDERLINED BY INVIGORATING ACIDITY AND BALANCED SWEETNESS.

GRAPE VARIETY

Sauvignon Blanc

ORIGIN & TERROIR

Spain, Rueda / Loess loam / Mediterranean with continental influence

WINE MASTER NOTES

Maceration for a few hours at low temperature,
temperature-controlled fermentation in stainless steel tanks

DETAILS

CATEGORY	ALCOHOL-REMOVED WINE (0,0 % VOL)
ACIDITY	6.3 G/L
FACTS	HISTAMINE-TESTED, GLUTEN-FREE, VEGAN, ORGANIC
INGREDIENTS	DEALCOHOLIZED WINE FROM SPAIN*, RECTIFIED CONCENTRATED GRAPE MUST, CARBON DIOXIDE, SULFUR DIOXIDE (PRESERVATIVE) *FROM ORGANIC CULTIVATION
NUTRITIONAL INFORMATION (PER 100 ML)	CALORIES: 55 KJ / 13 KCAL TOTAL CARBOHYDRATE: 2.7 G (OF WHICH 2.6 G SUGAR) CONTAINS NEGLIGIBLE AMOUNTS OF FAT, SATURATED FATTY ACIDS, PROTEIN ¹ , SALT
ALLERGENS	CONTAINS SULPHITES
BOTTLE SHAPE	0.75 L SCHLEGEL
CLOSURE	SCREW CAP



1) This is not animal protein, but vegetable protein, which comes from the grapes.

NOTE:

Data valid for productions from minimum shelf life 01/28

LAST BUT NOT LEAST

PU	Packaging	Weight	GTIN (EAN)
1	Bottle	1.22 kg	4260660140218
6	Case	7.6 kg	4260660140225
100 (Case)	Pallet	ca. 782 kg	4260660140300

ABOUT KOLONNE NULL

Produced with traditional wine expertise and a flair for innovation, Kolonne Null - founded in Berlin in 2018 - stands for excellent non-alcoholic wines. Rooted in the art of winemaking, the Kolonne Null wine laboratory works with family wineries across Europe. Their common goal is to capture the characteristic features of each region, grape variety and vintage with their wines and to tell a unique story with every bottle.

