



LA VIE EN ROSE

0,0%



PRODUCED IN SPAIN

TECHNICAL DATA SHEET

Brand: *LA VIE EN ROSE 0'0*

Grape Varieties: Pinot Noir and Garnacha (85%).

Vine Age: Over 50 years old.

Production Area: Requena.

Soil Type: Clay-rich soils.

Altitude: 750 metres above sea level.

Yield per Hectare: 5000 kg/ha.

Lees Ageing: 9 months on lees, including 6 months in horizontal ageing and 3 months in riddling position.

Alcohol Content: 0'0ABV.

VISUAL ANALYSIS

Medium-intensity pearlescent rosé hue. Displays delicate, finely integrated streams of bubbles forming persistent and regular bead chains with slow, elegant ascent.

OLFACTORY ANALYSIS

Expressive varietal aromas of cherry and fresh red berries, layered with subtle pastry and patisserie notes derived from lees ageing.

PALATE ANALYSIS

Generous, vibrant and highly expressive on the palate, showing refined elegance, balanced freshness and remarkable length on the finish.

It is not about being “without”. It is about having everything else.

0'0 alcohol.

100 % La Vie en Rose attitude.

La Vie en Rose 0.0 preserves the freshness, effervescence and celebratory character that make every toast truly distinctive.

An elegant, health-conscious and sophisticated alternative for those seeking the full sparkling wine experience... without alcohol.