



BONHOMME

ZÉRO+

ALCOHOL FREE WHITE WINE
GRAPES VARIETIES: 100% VERDEJO

0,05% alc./vol.

VEGAN

188 ml = 26 Kcalories = 5 grams of sugar
100 ml = 14 Kcalories = 2,65 grams of sugar

PRODUCED FROM OUR AROMATIC VERDEJO GRAPES GROWN ORGANICALLY
FROM THE REGION OF RUEDA.

VINIFICATION

This wine, made from the 20 years old Verdejo grape, was crafted with the goal of making a quality white wine that retains its original character. This bush vine Verdejo is grown organically, without irrigation and, because of the high levels of sunlight in Spain, the harvest takes a balanced Verdejo grape, with a low level of alcohol and a perfect acidity, into our cellar.

The wine is then vinified in stainless steel tanks with our own cultivated indigenous yeasts and, when the fermentation has ended, is dealcoholized. The latter can be achieved, thanks to the new developing technology of Golo, in one process which allows minimum manipulation of the wine. Bonhomme Zéro is then stored in stainless steel tanks at a controlled temperature until bottling.

TASTING NOTES

Apple and citrus aromas with a twist of lime and white flowers.

A service temperature of 6°C is recommended in order to enjoy all its flavor

