

SUTIL

CABERNET SAUVIGNON

VINO *zero* ALCOHOL

TASTING NOTES: Deep red color. The nose shows a marked intensity, with notes of dried fruits and spices. On the palate, it stands out for its fresh entry, round evolution, vibrant tannins, and a soft, reactive, and juicy finish.

FOOD PAIRING: Harmonizes perfectly with roasted eggplant and chickpea tart (vegan option), grilled pork ribs (barbecue).

SOIL: Mostly deep soils with a clay loam texture.

CLIMATE: Warm temperate, with a Mediterranean rainfall regime and a wide variation between daytime and nighttime temperatures.

HARVEST: Manual and mechanical harvest between late March and late April.

WINEMAKING: Short maceration of 10–12 days with open pump-overs. Fermentation temperature of 26–28˚C.

AGING: Maintained in stainless steel tanks for three months prior to its final blend, after which it undergoes a dealcoholization process. To obtain a dealcoholized wine, cutting-edge technology is used to eliminate or reduce the alcohol content. The process applied is based on a vacuum distillation principle, where volatile essences are captured at minimal temperatures using spinning cone columns and heat exchangers during the process, preserving the wine's own characteristics before proceeding to bottling.

TECHNICAL AND NUTRITIONAL INFORMATION:

Composition: Dealcoholized Cabernet Sauvignon | **Valley:** Central Valley, Chile

Alcohol(%vol): <0,5% | **Calories**(kcal/100ml): 24 | **Protein**(g/100ml): 0,91 | **Total Fat** (g/100ml) : 0 | **Carbohydrates** (g/100ml): 8 | **Sodium** (mg/100ml) : 0,005 | **Total Sugar(g/100ml):** 4