

# MAS *fi* 0%

## Dealcoholized Sparkling Wine

### GRAPE VARIETAL

Xarel•lo Macabeo, Parellada

### VINEYARDS

Sandy and chalky vineyards located in the Penedes region of southern Spain.

### WINEMAKING

Traditional way of making wine in stainless steel vats. De-alcoholization by vacuum distillation with aroma recovery. The bottle is then lightly carbonated.

### TASTING NOTES

Very refreshing tropical fruit notes with hints of citrus. Medium-dry, crispness of ripe apples, plenty of fine bubbles, slightly fruity with a touch of sweetness to finish. Lively and fruity, it has a good acidity/sweetness balance. Its medium sized bubbles produce a pleasant sensation on the palate. Fruity aftertaste, reminiscent of tropical fruits and a touch of citrus. Serve at 41°-46°F.

• **ABV: 0.0 %**

• **Residual Sugar: 55.0 G/L**

• **Total Acidity: 7.0 G/L**

• **Only 29 Calories / 5oz Serving**

*Mas Fi Sparkling Wine is vegan and dealcoholized wine that makes it the purest choice for wine enthusiasts who care about what's in their glass. Crafted with Xarel.lo Macabeo, Parellada traditional, Spanish varietals from sandy and chalky vineyards in the Penedes.*



12pk / 750ml  
0 89832 92315 2

