BRISA



Variety	Macabeo 80% · Muscat 20%
Alcohol volume	0,05%
Serving temperature	6 ºC
Total acidity	4,66 g/L *(tartaric acid)*
Ph	3,23
Dosage	37 g/L
SO_2	130 mg/L *Maximum DO Cava: 160 mg/L*
Pressure	4,3 bar

Light body — *Creamy body*

⊖ *Aromatic* — ⊕ *Aromatic*

⊖ *Fruity* — ⊕ *Fruity*

THE INTENTION BEHIND 0,05%

Our approach to crafting Low & No Alcohol wines is guided by a clear objective: to remain as faithful as possible to the profile and identity of the original wine, preserving its aromas, balance and distinctive sensory characteristics.

It is precisely this philosophy that leads us to 0.05% ABV. During the dealcoholisation process, we recover a fraction rich in aromatic compounds, which is subsequently reincorporated into the wine to preserve its complexity and sensory profile. This aromatic fraction naturally contains a small amount of alcohol, resulting in a final alcohol content of 0.05% ABV.

Completely removing this alcohol would also mean sacrificing some of the aromas. That is why 0.05% is the result of a deliberate choice: to achieve an exceptionally high level of dealcoholisation while preserving as much as possible of the wine's essence, aromatic quality and character.

ELABORATION

We start with a premium-quality base wine, made from well-ripened grapes, seeking moderate acidity, body and structure. This starting point is particularly important because, during dealcoholisation, the wine tends to develop a more pronounced perception of acidity and lose some of its body on the palate.

The wine undergoes a dealcoholisation process using GoLo technology, which removes alcohol under vacuum and at low temperatures while recovering the wine's aromatic fraction.

Once dealcoholised, we restore and fine-tune the wine to achieve the desired final profile. Finally, the wine is carbonated through the addition of carbon dioxide, creating its bubbles.

GoLo TECHNOLOGY

- Dealcoholisation under vacuum and at low temperatures
- Recovery of the aromatic fraction.
- Dealcoholisation and aroma recovery in a single pass.
- Maximum preservation of the wine's organoleptic profile.

SENSATIONS

On the nose: An intense and captivating aromatic expression, dominated by white and tropical fruits. Notes of pear, ripe apple, peach and pineapple stand out, accompanied by delicate citrus nuances that bring freshness and vibrancy to the overall profile.

On the palate: A smooth and pleasant entry, with a balanced mouthfeel. The natural sweetness, seamlessly integrated, enhances the fruity character and adds body. Refreshing acidity and fine, persistent bubbles bring balance, leading to a long, fresh and harmonious finish.

Particularity: An elegant and flavourful alcohol-free sparkling wine, with fine, persistent bubbles. A festive, refreshing and flavourful alternative, perfect for enjoying on any occasion.