



**Grupo Élivo**

**THE ALCOHOL-FREE WINE**

**[www.grupoelivo.com](http://www.grupoelivo.com)**

GRUPO ÉLIVO -Raisin Dor, S.L.  
P.I. SAUI-1- Nave 18 A - Sergude – Boqueixón - 15881 (A Coruña)  
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## WHAT IS IT?

ELIVO is a non-alcoholic wine made from quality wines which have been dealcoholised through a physical process which respects the main characteristics of the original wine. The dealcoholisation process is achieved by exposing the wine to small controlled increases in temperature and pressure, which allows the elimination of the alcohol, without affecting the other characteristics of the original product.

## HOW DID IT COME ABOUT?

The idea came from a research project which was begun to investigate the advantageous effects of wine on (human) health. The first research carried out revealed that a moderate consumption of wine is capable of reducing platelet aggregation and increasing vasodilation.

However, the presence of alcohol reduced these beneficial effects of wine, which led to the decision to take the next step, in other words, eliminating the element which caused intoxication i.e. Alcohol.

The subsequent research were focused on the dealcoholisation process, in order to obtain an end result as close as possible to the wine from which the alcohol was removed.

Once this was achieved, new tests were carried out regarding the effects on the cardiovascular system, the results of which demonstrated the health benefits of consuming non-alcoholic wine.

On top of this, ÉLIVO has 80% less calories than traditional, which further increases the health benefits.

In 2009 our company carried out the first non-alcoholic wine-bottling, which is earmarked for promotional activity and the national market.

2010 is proposed as the year when non-alcoholic wine becomes established in the market, which has brought about the redesigning of the product images.

The current production capacity of the company is over one and a half million bottles annually.

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## HEALTH BENEFITS OF NON-ALCOHOLIC WINE

The World Health Organisation (WHO) has demonstrated that the moderate consumption of wine is good for health. The benefits of the consumption of wine include:

- ▲ Reduces the risk of death caused by cardiovascular illnesses
- ▲ Helps to combat the ageing process due to the resveratrol and other polyphenols content
- ▲ Reduces the risks associated with cholesterol (LDL)
- ▲ Improves the skin's appearance, keeping it younger and smoother.

In order to attain these benefits derived from the consumption of wine, it is necessary to consume quantities higher than those recommended due to the alcoholic content of the product. Wine consumption must be moderated in order to avoid the problems associated with the consumption of alcohol, which exceed the aforementioned benefits, such as cardiovascular problems, anxiety, liver illnesses, the increased risk of tumours, etc.

To resolve this situation, ÉLIVO has created, THE EVOLUTION OF WINE. ÉLIVO's non-alcoholic wines conserve all the goodness of wine and eliminate the drawbacks associated with the consumption of alcohol. In the dealcoholisation process, flavonoids, tannins and polyphenols, the bioactive molecules responsible for the previously mentioned benefits, are not lost. ÉLIVO's wines are aimed at a society which is more and more concerned with their health and don't want to forego the pleasure of tasting a good wine, or of sharing the culture and ritual associated with this product which has thousands of years of tradition. Apart from being ideal due to the associated health benefits, our non-alcoholic wines are also especially recommendable for those consumers who are on a reduced calorie diet, or simply concerned with watching their figure, due to the low calorie content. ÉLIVO's non-alcoholic wines have up to 80% less calories than the majority of alcoholic wines.

With ÉLIVO's non-alcoholic wines, we hope that you can savour the pleasure of a good wine on any occasion, at any time, at any moment, be it during the working day, with friends or family, or for special occasions. This is a product which offers many health benefits, but is especially created to enjoy and pamper.



## PRODUCT RANGE

### **IN STOCK:**

ÉLIVO ZERO ZERO DELUXE Red 75 cl.  
ÉLIVO ZERO ZERO DELUXE White 75 cl.  
CARDIO ZERO Red 75 cl.  
CARDIO ZERO White 75 cl.  
OSTEO ZERO Red 75 cl.  
BO DORMIR (WOW!SLEEP) Red 75 cl.  
LONGEVIA Red 75 cl.  
ADEGGA BAEZA Red 75 cl.  
ADEGGA BAEZA White 75 cl.

### **ORDERED:**

#### **BOTTLES 37,5 cl.**

Élivo ZERO ZERO DELUXE Red  
Élivo ZERO ZERO DELUXE White  
CARDIO ZERO Red  
CARDIO ZERO White  
OSTEO ZERO Red  
BO DORMIR (WOW!SLEEP)  
LONGEVIA  
ADEGGA BAEZA Red  
ADEGGA BAEZA White

#### **BOTTLES 25 cl.**

Élivo ZERO ZERO DELUXE Red  
Élivo ZERO ZERO DELUXE White  
CARDIO ZERO Red  
CARDIO ZERO White  
OSTEO ZERO Red  
BO DORMIR (WOW!SLEEP)  
LONGEVIA Red  
ADEGGA BAEZA Red  
ADEGGA BAEZA White

#### **BOTTLES 18,7 cl.**

Élivo ZERO ZERO DELUXE Red  
Élivo ZERO ZERO DELUXE White  
CARDIO ZERO Red  
CARDIO ZERO White  
OSTEO ZERO Red  
BO DORMIR (WOW!SLEEP)  
LONGEVIA Red  
ADEGGA BAEZA Red  
ADEGGA BAEZA White

### **IN BULK:**

VARIETAL WINES  
TEMPRANILLO  
MENCIA  
CABERNET  
SEMI-SWEET WINES  
AROMATIC WINES

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# ÉLIVO ZERO ZERO

## RED



**VARIETY:** Non-alcoholic wine made with Tempranillo(60%) and Cabernet Sauvignon (40%) grape varieties.

**PRODUCTION:** In-mouth sampling is carried out to determine the most appropriate days for the production of the alcoholic red wine, which will be the base of ÉLivo Zero Zero Deluxe. Once the optimum moment has been reached, the grapes are harvested manually and before destemming, the grapes are selected in the winery. Once the grape has been destemmed, it is placed in maceration vats for a period of three to four days, at a controlled temperature of 14°C. After the maceration process, fermentation is begun using cultured yeast. Over-pumping is used during fermentation in order to provide colour and structure. Once fermentation has been completed, the wine is racked and a young wine is produced, which complies with the quality requirements for dealcoholisation, passes to the next phase. After racking the wine, the dealcoholisation process begins. Dealcoholisation is carried out using a pressure system at a low temperature, where high pressure and a temperature of 30°C are combined in order to convert the ethanol into vapour. The vapours are removed with a gas extractor and the rest of the wine remains in liquid state, without the ethanol. Once it has been dealcoholised, the product undergoes a partial ageing process, during which 60% of the wine which is to be dealcoholised is placed in French Oak barrels. The wine remains in the barrels for 4 to 6 months and is subject to an ongoing stabilisation process to ensure that the dealcoholised wine does not deteriorate in the barrels, despite not containing any ethanol. This process provides structure in the mouth. Then, the final coupage is carried out between the young wines and the aged wines, to obtain a smooth and well-structured product which is ready to be bottled.

**APPEARANCE.** Cherry-red dealcoholised wine with high-intensity, strong violet tones. It is a wine which reflects light well, indicating its clarity and demonstrating a clean appearance.

**AROMA.** A sweet, fruity aroma, with hints of Cabernet variety. It presents a fragrant bouquet, signalling its aromatic complexity. Among these the smell of mature red fruits stands out, with a final scent of coffee. The combination is harmonised by subtle hints of oak.

**MOUTH.** A sweet, rich wine, with slightly distinguishable tannins and a characteristic acidity which makes it light and agreeable. As with the nose, fruit flavours are noted, integrated through the enveloping and pleasant tannic structure of the wine. The tannins are soft, without spikes and heighten the passage through the mouth. It has a fruity retronasal and a medium, pleasant aftertaste, in which the same aromas persist as in the nose. It is a healthy, natural product, very pleasant in the mouth and nose and very up to date.

**PAIRING.** We have prepared this product for home consumption, to accompany daily dishes or your favourite starters. It can also be consumed alone, as a mid-morning or mid-afternoon refreshment, given that it is low in calories and helps you watch your weight. Serving Temperature: 14-16°C.

### COMPOSITION

Non-alcoholic red wine, tannins and preservatives (E-220 y E-242).

### NUTRICIONAL VALUES per 100ml

Calories:12 Kcal	Ethanol: 0%
Carbohydrates: 2,4 gr.	Fat: 0 gr
Protein: 0 gr	Polyphenols: 0,3 %

### STORAGE AND BEST BY DATE

The product longevity is three years from the date of bottling.

Should be stored at room temperature and in sealed bottles.

Once opened, the product longevity is 3 days and should be kept refrigerated.

### LOGISTICS

Kendo Wine Model Glass Bottle

Diameter: Base: 76 mm - Shoulder: 73 mm.- Height: 320mm.

Paletting: European Palette: 180 x 120 x 80 cm.

Container: Container 20'': 11 palettes / Container 40'': 24 palettes

Capacity: 75 cl -Weight (incl. Contents): 1,450 g -Total height: 320 mm

Packaging: White cardboard boxes of 6 Units.

Measurements: 32,5 x 23,5 x 16 cm.

Palette content: 120 boxes of 6 Units (5 layers of 24 boxes)= 720 bottles

### TECHNICAL DATA

**Chemical Analysis:** Alcohol Content 0,0% Vol.

Total acidity 3.25 g/L

PH 3.25

Free sulphur 30 mg/L

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# ÉLIVO ZERO ZERO

## WHITE



**VARIETY:** Non-alcoholic wine made with Albariño (60%) y Airén (40%) grape varieties.

**PRODUCTION:** Following the ripening process in the vineyard allows us to choose the optimum harvest day in accordance with the condition of the grapes. The grapes are collected manually. In the winery, they are selected manually and are passed through the detemming machine. After the crushing process, the must is cooled until a natural decanting process takes place. The must is transferred to the fermentation vats, where the temperature is controlled so that fermentation takes place at low temperatures. This enables the procurement of fresh persistent aromas, which are maintained during the dealcoholisation process. Dealcoholisation is carried out using a pressure system at a low temperature, where high pressure and a temperature of 30°C are combined in order to convert the ethanol into vapour. The vapours are removed with a gas extractor and the rest of the wine remains in liquid state, without the ethanol. Once it has been dealcoholised, a part of the wine is aged for 6 months in French Oak barrels, with the wine lees in stainless steel vats. This combination contributes a smoothness in the mouth and a better perception of the varietal aromas, especially of the Albariño. The process continues with clarification and filtration, before carrying out the final coupage and bottling.

**APPEARANCE.** It is a bright, clean and luminous wine, which has a pale yellow colour with green tones.

**SMELL.** It presents an elegant balance between floral and fruit aromas, with aromas such as mango or melon standing out. Smoky notes and a grassy base can also be perceived. After a light aeration, the wine opens, releasing a burst of aromas which remind us of ripened fruit and different vegetal aromas.

**TASTE.** Structured, balanced and elegant in the mouth. Smooth passing through the mouth, leaving a sweetness with acidic and citric hints of orange peel. This wine presents an in-mouth density, which is well-combined with the freshness of a lasting and silky passing with a sustained finish. The aftertaste is replete with memories of ripened fruit.

**PAIRING.** Élivo Zero Zero Deluxe White is a wine created for consumption at home, to accompany everyday life. It can be ideally paired with daily meals, even the fast food of life nowadays. It can also be combined with an aperitif or can be enjoyed alone while waiting for a meal.  
Serving temperature: 6-8°C.

### COMPOSITION

Non-alcoholic white wine, tannins and preservatives (E-220 y E-242).

### NUTRICIONAL VALUES per 100ml

Calories: 5 Kcal                      Ethanol: 0%  
Carbohydrates: 0.9 gr.              Fat: 0 gr  
Protein: 0 gr

### STORAGE AND BEST BY DATE

The product longevity is three years from the date of bottling.  
Should be stored at room temperature and in sealed bottles.  
Once opened, the product longevity is 3 days and should be kept refrigerated.

### LOGISTICS

Kendo Wine Model Glass Bottle  
Diameter: Base: 76 mm - Shoulder: 73 mm.- Height: 320mm.

Capacity: 75 cl -Weight (incl. Contents): 1,450 g -Total height: 320 mm  
Packaging: White cardboard boxes of 6 Units.  
Measurements: 32,5 x 23,5 x 16 cm.

Paletting: European Palette: 180 x 120 x 80 cm.  
Container: Container 20<sup>''</sup>: 11 palettes / Container 40<sup>''</sup>: 24 palettes

Palette content: 120 boxes of 6 Units (5 layers of 24 boxes)= 720 bottles

### TECHNICAL DATA

**Chemical Analysis:** Alcohol Content 0,0% Vol.  
Total acidity 3.23 g/L

PH 3.29  
Free sulphur 30 mg/L

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# CARDIO ZERO

## RED



Synonymous with health.

**VARIETY:** Non-alcoholic wine made from Mencía, Tempranillo and Garnacha Tintorera grape varieties, cultivated under water stress conditions.

**PRODUCTION:** The production of this wine is carried out paying special attention to the points where the extraction of the combined phenolics of the grape are extracted for the must. After destemming, maceration is carried out for six days with maceration enzymes. The combination of a selection of grapes high in phenolic content, their cultivation under water stress conditions and carrying out the maceration with specific enzymes allows the development of wines high in phenolic content.

Cardio Zero is a wine created by ÉLIVO to satisfy the most demanding customers. In a single product, we can find sensory pleasure and the goodness of the combined phenolics of the grape. The polyphenols help to maintain good cardiovascular health. Studies by ÉLIVO agree with studies carried out by various investigation centres (Circulation Research, Ramón Estruch, Hospital Clínic de Barcelona, Instituto de Salud Carlos III). Cardio Zero contains a high concentration of polyphenols and its habitual consumption is capable of reducing platelet aggregation and increasing vasodilation in the arteries, which reduces the risks of cardiovascular illnesses.

**APPEARANCE.** A garnet red wine with purple hues. High-intensity, lively and vibrant.

**SMELL.** Ripe red fruit aroma, spiced and mineral. It presents an intense aromatic complexity marked by a plum base.

**MOUTH.** A rich, round, fresh, lasting and balanced wine. In the mouth, it proves itself to be powerful and persistent, structured and with lively tannins.

**PAIRING.** It is an appropriate wine to accompany cold cuts, cheese and meat. It is recommended for game dishes. Serving temperature: 14-16°C.

### COMPOSITION

Non-alcoholic red wine, tannins and preservatives (E-220 y E-242).

### NUTRICIONAL VALUES per 100ml

Calories: 11 Kcal	Ethanol: 0%
Carbohydrates: 2.4 gr.	Fat: 0 gr
Protein: 0 gr	Polyphenols: 0.65%

### STORAGE AND BEST BY DATE

The product longevity is three years from the date of bottling.

Should be stored at room temperature and in sealed bottles.

Once opened, the product longevity is 3 days and should be kept refrigerated.

### LOGISTICS

Bordelesa Prestige Model Glass Bottle

Diameter: Base: 71 mm - Height: 330mm.

Paletting: European Palette: 180 x 120 x 80 cm.

Container: Container 20'': 11 palettes / Container 40'': 24 palettes

Capacity: 75 cl -Weight (incl. Contents): 1,260 g

Packaging: White cardboard boxes of 6 Units. Measurements: 33 x 23 x 16 cm.

Palette content: 120 boxes of 6 Units (5 layers of 24 boxes)= 720 bottles

### TECHNICAL DATA

**Chemical Analysis:** Alcohol Content 0,0% Vol.

Total acidity 3.23 g/L

PH 3.29

Free sulphur 30 mg/L

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# CARDIO ZERO

## WHITE



Synonymous with health.

**VARIETY:** Non-alcoholic wine made with Verdejo and Airén grape varieties, cultivated under water stress conditions.

**PRODUCTION:** The production of the wine is carried out paying special attention to the points where the extraction of the combined phenolics will be extracted for the must. The selection of grapes from vines under water stress, combined with the power of extracting the phenols at the point of vinification allows the production of CARDIO ZERO. Fermentation takes place at controlled low temperatures, which strengthens the presence of varietal aromas. Dealcoholisation is carried out through a pressure system at low temperatures, where high pressure and a temperature of 30°C are combined to convert the ethanol into vapour. The vapours are removed by a gas extractor and the rest of the wine remains in a liquid state without ethanol. Finally the product is filtered and bottled.

**APPEARANCE.** A very bright straw-coloured wine.

**SMELL.** Mineral notes stand out and the typical aromas associated with the Verdejo variety can be found, above all, green apple with a hint of fennel.

**TASTE.** Round and complete, with a fresh palate. It stands out due to its glyceric nature, the fruity flavours and a touch of acidity.

**PAIRING.** It can be paired well with white meat, salads, fish and seafood. It also makes a good aperitif. Serving temperature: 6-8°C.

### COMPOSITION

Non-alcoholic white wine, tannins and preservatives (E-220 y E-242).

### NUTRICIONAL VALUES per 100ml

Calories: 6 Kcal	Ethanol: 0%
Carbohydrates: 1.2 gr.	Fat: 0 gr
Protein: 0 gr	Polyphenols: 0.2%

### STORAGE AND BEST BY DATE

The product longevity is three years from the date of bottling.

Should be stored at room temperature and in sealed bottles.

Once opened, the product longevity is 3 days and should be kept refrigerated.

### LOGISTICS

Bordelesa Prestige Model Glass Bottle

Diameter: Base: 71 mm - Height: 330mm.

Paletting: European Palette: 180 x 120 x 80 cm.

Container: Container 20": 11 palettes / Container 40": 24 palettes

Capacity: 75 cl -Weight (incl. Contents): 1,260 g

Packaging: White cardboard boxes of 6 Units. Measurements: 33 x 23 x 16 cm.

Palette content: 120 boxes of 6 Units (5 layers of 24 boxes)= 720 bottles

### TECHNICAL DATA

**Chemical Analysis:** Alcohol Content 0,0% Vol.

Total acidity 3.29 g/L

PH 3.32

Free sulphur 25 mg/L

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## OSTEO ZERO

### RED

The selection of wines from grapes cultivated in granite terrain with strong drainage allows ÉLIVO to select grapes with a high concentration of silicates and polyphenols. The silicates are absorbed through the roots of the vine from the granite terrain and finally they are concentrated in OSTEO ZERO wine by ÉLIVO, with concentration levels of approximately 40mg/L. The high drainage capacity of the terrain causes water stress in the vine, which results in wines with a high concentration of polyphenols. The combination of silicates and polyphenols is a mixture which has been shown to be essential for healthy bones, according to ÉLIVO's own studies and various publications of other research groups in prestigious scientific journals ( Revista Biomaterials, número 25 , año 2004. Revista Am. J.Clin. Nutr., número 89, año 2009, among others). Definitively, this is the origin of OSTEO ZERO by ÉLIVO, a non-alcoholic wine which helps to promote healthy bones and to combat the risks of osteoporosis.

**APPEARANCE.** A red wine, with an intense deep cherry red colour. High-intensity lustre.

**SMELL.** Low-intensity aroma with black fruit sensations mixed with balsamic aromas.

**MOUTH.** In the mouth, it has a medium body with a notable acidity. Fruity, flavoursome and powerful, with tempered tannins.

**PAIRING.** It accompanies dishes such as paella well, along with spicy food, such as Arabic or Chinese dishes.

## WOW! SLEEP BO DORMIR

### RED

In this a high concentration of melatonin is achieved from Cabernet Sauvignon and Syrah grape varieties. Melatonin has two positive effects on humans: it delays the ageing process and regulates sleep cycles. WOW!SLEEP is a wine created by ÉLIVO to enhance slumber. Through its development with Cabernet Sauvignon, the result is a fruity non-alcoholic wine, which is persistent and unique in its aromatic and taste intensity.

**APPEARANCE.** High intensity granite coloured wine, with bluish hues. Bright and clear.

**SMELL.** Fresh on the nose, its freshness and acidity can be noted, with hints of red fruits (raspberry), balsamics and menthols such as peppermint.

**MOUTH.** After a refreshing attack, it develops in a silky, smooth way, with a good volume and structure without edges. It demonstrates the character of Cabernet Sauvignon in its aftertaste, highlighting retro-olfactory spicy notes.

**PAIRING.** It combines well with medium-cured cheese and game meat such as wild boar and buck. It is ideal for accompanying a roast lamb cooked in a wood-burning oven.

## LONGEVIA

### RED

Life Extension

This wine helps to protect the body from the deterioration caused with the passing of years. The combination of resveratrol and melatonin, two molecules naturally found in wine, acts upon free radicals and genetic modulation through the stimulation of sirtuins. Added to the benefits associated with the consumption of LONGEVIA, you will enjoy the only non-alcoholic wine in the world produced from Merlot and Mencía grapes.

**APPEARANCE.** Full of colour, with garnet tones and ruby and cherry hues. Bright and clean, crystalline.

**SMELL.** High intensity, with notes of white flowers (jasmine, orange blossom and chamomile), along with red fruit and balsamic aromas. Very complex in a still glass, with a fresh sensation on the nose.

**MOUTH.** At first it is very sweet, with a smooth and creamy movement through the mouth. A structure with fine tannins and acidity. It has a lasting aftertaste, which shows a good retronasal with sweet and balsamic hints.

**PAIRING.** Especially recommended for Japanese dishes and pasta in sweet 'n' sour sauce. It greatly improves rice dishes without sauce and is the perfect companion for grilled meat.

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## ADEGA BAEZZA

### RED



**VARIETY:** Non-alcoholic wine made from Tempranillo variety grapes.

**PRODUCTION:** The production of ADEGA BAEZZA is optimised to offer consumers a top-quality, non-alcoholic wine, at the best price in the world market. The wine is produced from the Tempranillo grape, picked at optimum maturity and dealcoholised as a young wine, without undergoing the ageing process in barrels. Once it has been dealcoholised, it is processed to give it a pleasant finish for all palates. In order to do this, its passage through the mouth is smoothed, eliminating the excessive acidity and stringency, producing a slightly sweet product, with a very low acidity and subtle red fruit aromas.

**APPEARANCE.** Intense cherry red colour.

**SMELL.** A complex and compact nose, which successfully combines notes of dried fruits (raisins, tomato preserve and prunes) with cocoa, tobacco and cinnamon aromas.

**MOUTH.** A meaty and honeyed entry, with an agreeable taste of dried fruits, combined with the acidity of wine.

**PAIRING.** To accompany a selection of cheese before dessert, or bitter chocolate-based-desserts, or even as a long drink to go along with coffee.

#### COMPOSITION

Non-alcoholic red wine, tannins and preservatives (E-220 y E-242).

#### NUTRICIONAL VALUES per 100ml

Calories: 14 Kcal	Ethanol: 0%
Carbohydrates: 1.4 gr.	Fat: 0 gr
Protein: 0 gr	

#### STORAGE AND BEST BY DATE

The product longevity is three years from the date of bottling.

Should be stored at room temperature and in sealed bottles.

Once opened, the product longevity is 3 days and should be kept refrigerated.

#### LOGISTICS

Bordelesa Standard Model Glass Bottle

Diameter: Base: 69 mm - Height: 295mm.

Paletting: European Palette: 180 x 120 x 80 cm.

Container: Container 20'': 11 palettes / Container 40'': 24 palettes

Capacity: 75 cl -Weight (incl. Contents): 1,260 g

Packaging: White cardboard boxes of 6 Units. Measurements: 30 x 22 x 15.5cm.

Palette content: 120 boxes of 6 Units, 720 bottles

#### TECHNICAL DATA

**Chemical Analysis:** Alcohol Content 0,0% Vol.

Total acidity 3.22 g/L

PH 3.28

Free sulphur 25 mg/L

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## ADEGA BAEZZA

### WHITE



**VARIETY:** Non-alcoholic wine made from Moscatel variety grapes.

**PRODUCTION:** Moscatel grapes offer aromas and flavours characteristic of this variety, which are perfectly maintained after the dealcoholisation process. Because of this, we have chosen this variety for the elaboration of the most economic non-alcoholic white wines. The ease of managing these grapes throughout the production process allows the production of a top-quality wine at a very competitive price.

Adega Baezza White is processed after dealcoholisation so that the resulting product is similar to other, more prestigious Moscatel wines. Its smoothness in the mouth, along with its intense aroma and a combination of sweet and acidic flavours make this product a strong contender in aperitifs and desserts..

**APPEARANCE.** A bright, straw-coloured yellow wine.

**SMELL.** Notes of exotic fruit, herbs and flowers, with well-defined primary aromas.

**MOUTH.** Sweet and fresh entry, with quite a lot of fruit. A silky palate with good persistence.

**PAIRING.** The best companion for a cocktail. Perfect with seafood, fish, starters and pâté.

#### COMPOSITION

Non-alcoholic white wine, tannins and preservatives (E-220 y E-242).

#### NUTRICIONAL VALUES per 100ml

Calories: 9 Kcal	Ethanol: 0%
Carbohydrates: 1.5 gr.	Fat: 0 gr
Protein: 0 gr	

#### STORAGE AND BEST BY DATE

The product longevity is three years from the date of bottling.

Should be stored at room temperature and in sealed bottles.

Once opened, the product longevity is 3 days and should be kept refrigerated.

#### LOGISTICS

Bordelesa Standard Model Glass Bottle

Diameter: Base: 69 mm - Height: 295mm.

Paletting: European Palette: 180 x 120 x 80 cm.

Container: Container 20": 11 palettes / Container 40": 24 palettes

Capacity: 75 cl -Weight (incl. Contents): 1,260 g

Packaging: White cardboard boxes of 6 Units. Measurements: 30 x 22 x 15.5 cm.

Palette content: 120 boxes of 6 Units, 720 bottles

#### TECHNICAL DATA

**Chemical Analysis:** Alcohol Content 0,0% Vol.

Total acidity 3.32 g/L

PH 3.25

Free sulphur 25 mg/L

GRUPO ÉLIVO -Raisin Dor, S.L.

P.I. SAUI-1- Nave 18 A - Sergude – Boqueixón - 15881 (A Coruña)

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## ÉLIVO SPARKLING



### The Champagne without alcohol

**VARIETY:** Non-alcoholic wine made from Chardonnay variety grapes.

**PRODUCTION:** This is an alcohol-free product that never disappoints due to its striking similarity to champagne or cava. The elaboration of this sparkling wine is carried out in three phases: the vinification of alcoholic Chardonnay wine, the dealcoholisation of the wine and the carbonation of the dealcoholised wine. The finished product is the equivalent of a semi-dry, in terms of a cava. This same product is produced by different brands with different finishes: Brut, Brut Nature y Dulce.

The presentation of the product is that of the traditional bottle of champagne, however in this case, different brands have been developed with different finishes, for example, different colour and size bottles, natural and synthetic corks, and a wide range of labelling.

**APPEARANCE:** A yellow, straw-coloured wine. Clean and bright with a voluminous deployment of bubbles in long and numerous rosaries. On the side of the glass, tears can be found which points to a smoothness in the mouth.

**SMELL:** A clean aroma of medium intensity, with fruity notes of apple and citric fruits. A sweet and pleasant aroma.

**TASTE:** Smooth, light, easy to drink. Fresh, although slightly acidic. Balanced and smooth in its passage, leaving a retro-olfactory hint of nuts. Slightly stringent.

### COMPOSITION

Non-alcoholic white wine, tannins and preservatives (E-220 y E-242), carbonic acid.

### NUTRICIONAL VALUES per 100ml

Calories: 10 Kcal    Ethanol: 0%  
Carbohydrates: 1.1 gr. Fat: 0 gr  
Protein: 0 gr

### STORAGE AND BEST BY DATE

The product longevity is three years from the date of bottling.

Should be stored at room temperature and in sealed bottles.

Once opened, the product longevity is 3 days and should be kept refrigerated.

### LOGISTICS

Glass Bottle: Capacity: 75 cl -Weight(empty): 700g-(incl. Contents): 1,426g -Total Height: 300mm

Diameter: Base: 80 mm – Shoulder: 80mm – Neck: 28mm – Mouth: 18.5mm.

Packaging: White cardboard boxes of 6 Units. Measurements: 32.5 x 23.5 x 16 cm.

Palletting: European Palette: 180 x 120 x 80 cm.

Palette content: 95 boxes of 6 Units (5 layers of 19 boxes) 570 bottles

Container: Dry Container 20’’: 11 palettes / Dry Container 40’’: 24 palettes

### TECHNICAL DATA

**Chemical Analysis:** Alcohol Content 0,0% Vol.

Total acidity 0.24 g/L

PH 2.98

Free sulphur 23 mg/L

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