

Born to be Free Red

Domaine de la Colombette

France - Languedoc-Roussillon

85% de-alcoholized wine and 15% fresh grape juice.

Alcohol removed by reverse osmosis and vacuum distillation principles. A “home-made” dealcoholization technique (10+ years experience). La Colombette is the only winegrowers to have their own equipment and to de-alcoholize at home. The result is a natural, de-alcoholized wine with no artificial flavors.

Garnet red color. Nose with aromas of ripe red fruit. Fresh, soft, and silky on the palate.

Total Acidity: 2.57 g

H2SO4 /L

RS: 23.50g/L

Specifications

Wine Type	Red
Varietals	50% Merlot and 50% Cabernet Sauvignon
Age of Vines	Average 15 years
Soil type	Clay & Limestone
Vinification	Drip irrigation. Machine harvested. 100% Destemmed. Vinified in tank with frequent remontage (pump over). Once the wine is almost finished, it is dealcoholised using the reverse osmosis process and then, 15% of fresh unfermented grape juice is added. Wine is filtered before bottling.
Production	1,250 (9-liter cases)
Pairings	Aperitif, tapas, grills and white meats.



Codes, Weights and Measures

UPC	7 84585 03350 8
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03350 5
Case Weight	15
Cases/Pallet	150
Layers/Pallet	30
SRP	\$ 18.95 USD 750mL Bottle