

CAVE DE RIBEAUVILLÉ

Non-Alcoholic Sparkling Wine “Rib0”



Winemaker

Evelyne Bleger-Cognacq

Wine Region

Alsace

Story

La Cave de Ribeauvillé creates treasures from their terroirs. A family matter created in 1895, the 6th generation of growers continues to express their passion. They don't buy grapes or juices; each harvest is 100% handmade, and they follow strict sustainable farming procedures. All wines are crafted by their in-house oenologist, Mrs Evelyn Bleger-Cognacq.

Vineyard

The vineyards surrounding Ribeauvillé, extending for six miles along a distinctive geological fault line, boast a variety of soils and enjoy abundant sunlight, all while being naturally shielded by the Vosges Mountains. Grapes thrive on the steep slopes of this renowned vineyard, situated on the distinctive geological fault of Ribeauvillé.

Vinification

Grapes undergo gentle pressing in pneumatic tanks to avoid crushing. Juices are separated for aroma optimization, followed by controlled-temperature fermentation and 3-6 months on fine lees. Hand-harvesting is mandatory. De-alcoholization, a 100% physical process using cold vacuum distillation, preserves fruity aromas. CO2 pressure (5 bars) and rectified concentrated must solution balance taste, with no chemical interaction (0%).

Tasting Notes

Light pale yellow color in the glass. The nose is sharp and fine with nice notes of fresh fruits. The palate is crunchy in the beginning, light with aromas of a blend of yellow fruits and Muscat.

Food Pairing

This wine is ideal as an aperitif, for non-alcoholic cocktails basis, or with shellfish, oysters or grilled fish.

QUICK FACTS

Variety

100 % Muscat d'Alsace.

Aging

Stainless Steel Tank.

Rating

IWSC 93 pts & Top Best Non-Alcoholic Wines by Wine Enthusiast.

