



# Oddbird Low Intervention No Alcohol Organic White No.2, Alsace, France

## Producer Profile

Moa Gürbüzler founded Oddbird in 2013 to question and change society's norms around alcohol and offer a quality alternative ... liberated from alcohol.

Creating modern, world-class wines with zero alcohol is a skill, shaped by tradition and made possible through innovation. Achieving the distinct pure taste with high complexity doesn't just happen. It involves a wine-making process with minimal intervention and relentless attention to every detail. From the choice of grapes and vineyard site, to fermentation, alcohol removal and bottling ... a vision towards transforming drinking culture with quality in mind!

## Viticulture

Oddbird Low Intervention White No 2 is a natural wine from North Alsace in France. The unique blend is made from 40% Riesling, 40% Auxerrois, and 20% Pinot Blanc. The Auxerrois comes from a sandstone loam soil, Pinot Blancs from a soil composed of clay and marl and Riesling growing on marl. The Riesling give its typical character to the wine that is complemented by a roundness given by the other two varieties. The grapes are cultivated with minimal intervention and are hand-harvested with care, with a similar low-intervention approach following through to the winemaking.

## Winemaking

It took time to find the right blend to make the perfectly balanced dealcoholized wines, with ripeness filling out the gap in the profile left by the alcohol. After fermentation the wine is aged for up to 12 months in steel tanks and then carefully liberated from the alcohol with a patented method that preserves the aromas and flavours that nature intended. No additives, artificial colours or aromas are added.

## Tasting Note

The wine has a freshness, tension and length on the palate. Floral on the nose with notes of citrus, ripe fruits, honey, spices and cardamom. The distinct Riesling varietal notes are complemented with the roundness given by the Auxerrois and Pinot Blanc, leading to complexity through minerality and its crisp acid backbone.

## Food Matching

Delicious with sea bream tartare with diced pineapple, mango, and avocado or smoked trout, but also pairs well with Mirabelle plum tart.



Product code: 5146

## Technical Details

### Varieties:

Riesling 40%

Auxerrois 40%

Pinot Blanc 20%



**ABV:** 0%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

No oak ageing

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