

Oddbird No Alcohol Sparkling Rosé, Languedoc Roussillon, France

Producer Profile

Moa Gürbüzer 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

Made from grapes grown on the stony clay-limestone soils of the Languedoc.

Winemaking

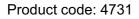
An assemblage of Pinot Noir and Chardonnay, aged for 12 months before being gently liberated from the alcohol using a unique method that preserves the natural flavours and aroma's.

Tasting Note

A non alcoholic refreshing sparkling rosé with flavours of apple, citrus and summer fruits. Aged for 12 months before being gently liberated from the alcohol.

Food Matching

Seafood, soft cheese, stone fruit.



Technical Details Varieties: Chardonnay 90% Pinot Noir 10%

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ABV: 0% Closure: Technical cork Colour: Rose Style: Other sparkling wine Case Size: 6 x 75cl

Oak Ageing No oak ageing

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