



WÖLFFER ESTATE
VINEYARD

SUMMER IN A BOTTLE ROSÉ ZERO ALCOHOL-REMOVED STILL WINE A WÖLFFER LOW & NO SELECTION

REGION

Appellation: IGP Pays d'Oc Languedoc-Roussillon, France

We have long sought to craft an exceptional non-alcoholic still wine, and we're thrilled to have found an ideal partner in the Josef Drathen Winery in the Mosel, which also makes our delicious Spring in a Bottle non-alcoholic Blanc de Blancs. Their dedicated attention to finding the best sustainably farmed vineyards aligns perfectly with our vision. We are eager to introduce our concept of an aromatic, dry, and well-balanced still rosé wine to the American market.

GRAPES

100% Cinsault

WINEMAKER'S NOTES

This non-alcoholic still wine boasts a pale, shiny copper hue. Its aroma is extraordinary, capturing the wine as it smelled before the alcohol was removed, a truly unique quality. Pure, elegant fruit nuances fill the glass, offering hints of cantaloupe and raspberry, complemented by delicate creamy yeast undertones. On the palate, it presents a vibrant and playful mouthfeel with a sophisticated lightness, showing a soft, ripe fruit focus of fresh strawberries layered with fine vanilla-scented Chantilly cream. Its lovely acidity harmonizes flawlessly with a classic chalky minerality, culminating in a long, delicate, and virtuous finish. From its beautiful balance to its satisfying finale, this still wine delivers a delicious and food-friendly experience throughout

WHY THIS WINE?

At Wölffer Estate, we believe in balance and quality. Our goal was to make the best non-alcoholic still wine possible, one that satisfies the discerning wine connoisseur as well as anyone looking for a full but balanced lifestyle. We have found the most gentle and advanced technique to develop this exquisite alcohol-free, low-calorie, dry rosé.

TECHNICAL DATA

2025 was a hot but ideal growing season for crafting an elegant rosé. The fruit was picked at cooler nighttime temperatures to preserve aromas. The grapes were gently pressed, and the juice was well settled before fermenting at cool temperatures to complete dryness. In June, the finished wine was transported from France to Switzerland in full, temperature-controlled tankers, where we utilized the most modern and gentle alcohol-removal equipment available. The process, a vacuum rectification, gently removes the alcohol and other volatiles at a low temperature of 77°F, separating the alcohol from the aromatics through a special resin-plate method. The aromatics are then blended back in fully afterward, leaving the neutral alcohol behind. After careful tasting trials by our winemaker, Roman Roth, the wine was adjusted to achieve perfect balance and finesse. The wine was bottled on July 9, 2026.

ANALYSES

Brix at harvest	23.0	Titrateable Acidity	5.7 g/L	pH	3.4
Alc. by Volume	0.43%	Residual Sugar	22 g/L		

SERVING SUGGESTIONS

The ideal non-alcoholic option for a variety of occasions, whether it's a lively evening gathering, a leisurely lunch, poolside relaxation, or a decadent multi-course dinner. Versatile and delicious, it pairs perfectly with a range of dishes including soups, salads, spicy cuisine, pork, and fish. Additionally, it can be used to craft refreshing alcohol-free cocktails or to lower the alcohol content in your favorite classic mixes.

SUGGESTED RETAIL PRICE

\$23.00 per bottle

INGREDIENTS & NUTRITIONAL FACTS PER SERVING (125ML, 4.23FL OZ)

De-alcoholized wine, Rectified Grape must concentrate, Mannoproteins, Carbon Dioxide, Malic Acid, Tartaric Acid and Sulfites
Calories 14, Total fat 0 g, Cholesterol 0 g, Sodium 0 mg, Total carbohydrates 3.5g, Sugars 2.8 g, Protein 0 g,