

ZERO° KOSMO

DEALCOHOLIZED SPARKLING ROSÉ WINE | 0.0°

CÉPAGES

50% Gamay, 50% Merlot

TERROIR

Selected from the heart of Occitanie, where the vines find the perfect balance between sun and freshness. The clay-limestone soils impart a subtle minerality that is present in every drop.

VITICULTURE

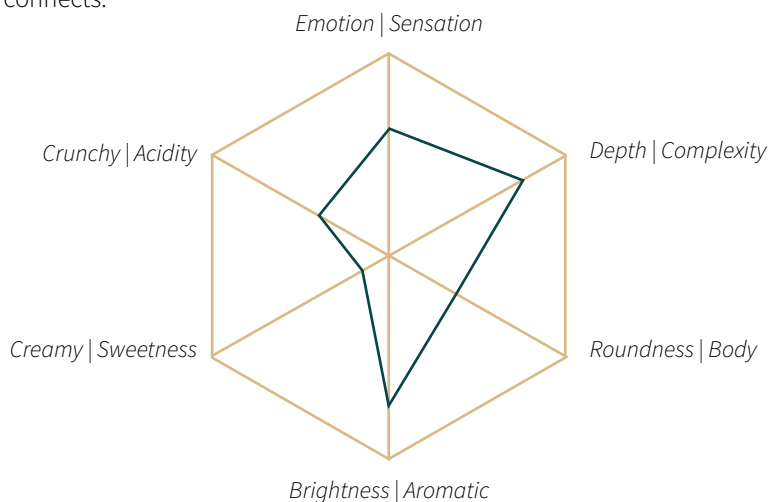
Each plot is carefully managed to ensure healthy and expressive fruit. The vines, tended with precision, are pruned to control yields, promoting aromatic concentration. The soils are mechanically worked to encourage deep rooting and limit interventions. The grapes are harvested early in the morning at optimal ripeness to capture their freshness and preserve their liveliness.

VINIFICATION

Kosmo Zero is the result of meticulous winemaking designed to prepare for stable and refined dealcoholization. The grapes are gently pressed and traditionally vinified before undergoing a respectful dealcoholization process, which preserves the wine's aromas and structure.

DÉGUSTATION

Fresh, crisp, radiant. Kosmo Zero isn't just a drink, it's an experience. More than a non-alcoholic wine, it's an invitation to fully embrace the moment: a summer evening with friends, a light aperitif, or even a sunny break. It brings people together, inspires, and connects.



LOGISTICS

BOTTLE

Champenoise Cuve Close
Height: 30.2 cm
Weight: 1.75 kg
EAN: 3760411480569

CARTON

Dimensions: 27.6 x 18.4 x 31.2 cm
Weight: 7.7 kg
Units per carton: 6
Gencod : -

LAYER

Number of layers: 5
Cartons per layer: 19
Total cartons per pallet: 95

EUR PALLET

Dimensions: 80 x 120 x 170 cm
Weight: 810 kg
Bottles per pallet: 570

MAISON CHAPE
FRANÇAISE

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BY ADN WINES | 6 PLACE JEAN SESQUIÈRES | 31130 BALMA | OCCITANIE | FRANCE