

ÔPIA

ORGANIC NON FERMENTED CABERNET SAUVIGNON BEVERAGE



GRAPE VARIETIES

100% Cabernet Sauvignon

TERROIR

- **ORIGIN**

South of France

- **SOIL**

Clay-limestone

- **CLIMATE**

Mediterranean



TECHNICAL CHARACTERISTIC

- **TASTING NOTES**

ÔPIA Cabernet Sauvignon is an organic, alcohol-free drink with a deep ruby red hue. The nose exudes characteristic aromas of the varietal such as jammy fruits, blackcurrant, morello cherry, vanilla and clove. The palate is dominated by fruity aromas and underpinned by a firm tannic structure. Its spicy, peppery notes give it warmth and a long, lingering finish.

- **MAKING PROCESS**

Pre-fermentation maceration at warm temperature of around 75°C accelerates the extraction of colour components and tannins in the grapes. The ageing process involves the infusion of organic grape pips and French oak in order to ensure excellent aromatic complexity.

ALC.

0% vol.

STORAGE TEMPERATURE

Constant, between 10° and 12° Celsius

SERVING TEMPERATURE

14° to 16° Celsius

STORAGE

5 years

RESIDUAL SUGAR CONTENT

58,05 g/l



DOMAINES
PIERRE CHAVIN