

THE
CHAMPION

ALCOHOL-REMOVED

Cabernet Sauvignon NV

Origin & Tasting Profile

The Champion Alcohol-Removed Cabernet Sauvignon is built to deliver the depth and structure people expect from red wine. Made from 100% Cabernet Sauvignon grown in the high-elevation vineyards of La Mancha in Castilla-La Mancha, Spain, the wine comes from a warm, dry continental Mediterranean climate where ripe dark fruit, color, and tannin maturity can fully develop. Semi-arid plateau vineyards and well-draining calcareous clay, limestone, sandy loam, and alluvial soils support concentration and balance. Deep ruby in color, it offers aromas of blackcurrant, blackberry, dark cherry, and subtle spice, followed by notes of plum, cocoa, and light vanilla. Smooth tannins and balanced acidity give the wine a clean, fruit-driven finish.

Alcohol-Removal Process

Rather than stopping fermentation early, this Cabernet Sauvignon begins as a fully fermented wine before the alcohol is gently removed through reverse osmosis and distillation/recomposition. This approach helps protect the qualities that matter most in Cabernet: color, structure, tannins, mouthfeel, and varietal depth. The wine is then carefully recomposed with its recovered aromatic components to restore balance and Cabernet Sauvignon character, creating a polished alcohol-removed red wine experience with less than 0.5% ABV.

Vineyard & Winemaking Details

APPELLATION

La Mancha, Castilla-La Mancha, Spain

VINE AGE

10–25 year old vines

ALCOHOL

<0.5% ABV

VARIETALS

100% Cabernet Sauvignon

BRIX

23–25 °Brix

BLOCK

Estate-selected vineyard parcels with controlled yield for aromatic concentration and tannin maturity.

ALTITUDE

600–750 meters above sea level

pH

3.55–3.75

ALCOHOL REMOVAL

Reverse Osmosis + Distillation/Recomposition



RIBOLI FAMILY WINES

FOR MORE INFORMATION, PLEASE CONTACT YOUR LOCAL SALES REPRESENTATIVE.