

Sparkling White Cuvée NV

Origin & Tasting Profile

The Champion Alcohol-Removed Sparkling White Cuvée brings the freshness, lift, and celebratory feel of sparkling wine to an alcohol-removed format. Crafted in La Mancha, Castilla-La Mancha, Spain, it is made from a proprietary white blend of Verdejo, Viura, and Chardonnay selected for brightness, aromatic lift, and acidity. The region's high-elevation vineyards experience hot, dry days, cool nights, low rainfall, and high sunshine exposure, helping preserve the crisp fruit character needed for sparkling wine. Pale straw in color with fine, persistent bubbles, this cuvée offers aromas of green apple, citrus blossom, pear, and tropical fruit, with notes of lemon zest, white peach, and fresh florals on a clean, refreshing finish.

Alcohol-Removal Process

The Sparkling White Cuvée is first fermented as a traditional wine, then dealcoholized using reverse osmosis and distillation/recomposition to preserve freshness, aroma, and balance. Reverse osmosis separates the wine into key components, while distillation removes alcohol with precision. The wine is then recompositioned with recovered aromatic components and finished to restore texture, lift, and sparkling wine character. The result is a polished, refreshing alcohol-removed sparkling wine with less than 0.5% ABV.

Vineyard & Winemaking Details

APPELLATION

La Mancha, Castilla-La Mancha, Spain

VINE AGE

15–30 year old vines

ALCOHOL

<0.5% ABV

VARIETALS

White blend (proprietary white cuvée blend of Verdejo, Viura and Chardonnay)

BRIX

18–20 °Brix

BLOCK

Estate-selected vineyard parcels harvested specifically for freshness and acidity retention.

ALTITUDE

600–750 meters above sea level

pH

3.05–3.25

ALCOHOL REMOVAL

Reverse Osmosis + Distillation/Recomposition

