

DOMAINE E de M was created in honor of Elena Maza, Nicolás Catena's wife, for whom the family's first ever non-alcoholic wine was developed.

The *Catena Institute of Wine* was tasked by Laura Catena to carry out this creative project, combining sensory analysis knowledge, wine chemistry expertise, human panel data to find the best technology to make these wines.



OUR PROCESS



1. FERMENTATION

After pressing, the juice undergoes controlled, low-temperature fermentation, which produces bubbles and fresh, aromatic profiles.



2. VACUUM DISTILLATION

Alcohol is removed at low temperatures, preserving the wine's aromas, flavor, and freshness.



3. ROSE INFUSION

Natural rose petals are infused, adding floral aromas.



4. BOTTLING

The sparkling wine is bottled carefully to preserve its bubbles, freshness, and elegance.



COMPOSITION

Airén grape juice from Toledo, Spain.

FLAVORS

Hints of melon, sweet lemon, and an elegant floral finish.

AROMAS

Delicate notes of roses, pear, fresh citrus, and a subtle herbal touch.

COLOR

Pale pink with golden reflections.

SERVING SUGGESTIONS

Serve at 44-48°F. Enjoy on its own.



GRAPE JUICE





SWEET LEMON





ROSES HERBALTOUCH

Nutrition Facts About 5 servings per container Serving size 5 fl oz (148 ml) Amount per serving 25 **Calories** % Daily Value* Total Fat 0g 0% Sodium 5mg 0% Total Carbohydrate 7g 5% 0% Total Sugars 3g Includes 0g added sugars Protein 0g 0%

For more information

*Percent Daily Values are based on a 2,000 calorie diet.



ADDITIONAL INFORMATION







CALORIE COMPARISON TABLE (PER 148 ML)

N.0 ROSAE	25 CALORIES
DRY ROSÉ SPARKLING WINE	100 CALORIES
WHITE WINE	125 CALORIES
RED WINE	135 CALORIES