

N.0,3 BLONDE

DOMAINE  
EdeM

NO ALCOHOL

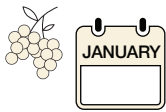
Created in honor of Elena Maza, Nicolás Catena's wife, for whom the family's first ever non-alcoholic wine was developed. She was looking for something lighter than traditional wine yet enjoyable as an aperitif before dinner.

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, and the best technology to make these wines.



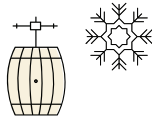
MADE FROM THE  
HIGHEST QUALITY  
GRAPES

## OUR PROCESS



### 1. GRAPES

Chardonnay grapes are sourced from our mountain vineyards in the Uco Valley.



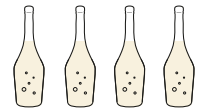
### 2. HARVEST

The *verjus* is made from early harvest grapes, collected during the first week of January and is kept cold throughout the winter.



### 3. BOTANICAL INFUSION

In June, the winemaking team at the Catena Institute of Wine infuses botanicals.



### 4. BUBBLES

Once the master blend is defined, the process of injecting fine bubbles begins.



## COMPOSITION

Chardonnay grape juice from the Uco Valley, Mendoza, Argentina.

## COLOR

Yellow with golden hues.

## AROMAS

Sweet and fruity entry. Freshness highlighted by fine bubbles and notes of wormwood, orange peel and cocoa shell

## FLAVORS

Citrus with an herbaceous and spicy finish. Presence of Eucalyptus, Cloves, Orange Peel, and Carqueja.

## SERVING SUGGESTIONS

Serve very cold, between 7-9 °C.

With a slice of orange and/or ice cubes.

Enjoy during sunsets, to toast, or as an aperitif before meals.



GRAPE JUICE



EUCALYPTUS



CLOVES



ORANGE PEEL



CARQUEJA

## Nutrition Facts

About 5 servings per container

Serving size 5 fl oz (148 ml)

Amount per serving

**Calories** **62.2**

% Daily Value\*

**Total Fat** 0g **0%**

**Sodium** 0mg **0%**

**Total Carbohydrate** 10.5g **10%**

Total Sugars 10.5g **10%**

Includes 0g added sugars

**Protein** 0.15g **0%**

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

For more information



## ADDITIONAL INFORMATION

This aperitif can be stored in the fridge with a good stopper for up to two weeks.

With only 0.3% alcohol, this sparkling wine falls into the non-alcoholic category. A sparkling wine with less than 0.5% alcohol is classified as "alcohol free."



[www.DomaineEdeM.com](http://www.DomaineEdeM.com)

## CALORIE COMPARISON TABLE (PER 100 ML)

N.0,3 BLONDE	42 CALORIES
N.7 UCO STONES	71 CALORIES
N.7 UCO MINERAL	52 CALORIES
VERMOUTH	140 CALORIES
WHITE WINE	80 CALORIES
RED WINE	83 CALORIES