

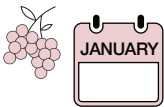
Created in honor of Elena Maza, Nicolás Catena’s wife, for whom the family's first ever non-alcoholic wine was developed. She was looking for something lighter than traditional wine yet enjoyable as an aperitif before dinner.

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.



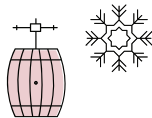
MADE FROM THE
HIGHEST QUALITY
GRAPES

OUR PROCESS



1. GRAPES

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



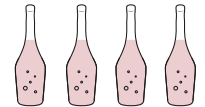
2. HARVEST

The *verjus* is made from early harvest grapes, collected during the third 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

Amber with golden tones.

AROMAS

Honey, fruit, carqueja and eucalyptus.

FLAVORS

Sweet entry and bitter finish. Caramelized notes with hints of pennyroyal, thyme, chamomile, artemisia and other native herbs from Argentina.

SERVING SUGGESTIONS

Serve very cold, between 7-9 °c.

With a slice of lime and/or ice cubes.

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



GRAPE JUICE



PENNYROYAL



THYME



CHAMOMILE



ARTEMISIA

Nutrition Facts	
About 5 servings per container	
Serving size 5 fl oz (148 ml)	
Amount per serving	
Calories	97
% Daily Value*	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate	16%
Total Sugars 16g	0%
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 0.4% alcohol, this sparkling wine falls into the non-alcoholic category. A sparkling wine with less than 0.5% alcohol is classified as "alcohol free."



CALORIE COMPARISON TABLE (PER 100 ML)

N.0,4 BRUNETTE	65 CALORIES
N.7 UCO STONES	71 CALORIES
N.7 UCO MINERAL	52 CALORIES
VERMOUTH	140 CALORIES
WHITE WINE	80 CALORIES
RED WINE	83 CALORIES