

WEINKELLEREI HECHTSHEIM

Bon Voyage Merlot sans alcool

\$9.80

* Suggested retail price

WEINKELLEREI
HECHTSHEIM

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|----|-----------------------|----------------------|
| | Product code | 13478880 |
| \$ | Licensee price | \$8.50 |
| | Format | 12x750ml |
| 🚚 | Listing type | SAQ Specialty by lot |
| 📅 | Status | Unavailable |
| 🏠 | Type of product | Still wine |
| 🇩🇪 | Country | Germany |
| 🕒 | Regulated designation | Tafelwein |
| 📍 | Region | Rhein-Mosel |
| 🍇 | Varietal(s) | Merlot 100 % |
| % | Alcohol percentage | 0,5% |
| 🍷 | Colour | Red |
| 🍷 | Sugar content | 48 |
| 🔑 | Closure type | Metal screw cap |
| 🍷 | À boire | Ready to drink |

ABOUT THIS WINERY

Weinkellerei Hechtsheim GmbH operates as a winery. The Company offers its vineyard and grape production. Weinkellerei Hechtsheim provides alcoholic and non-alcoholic wines, liquors, and spirits, as well as wine tasting, vineyard visit, and other services. Weinkellerei Hechtsheim serves customers in Germany.

TASTING NOTES

Deep garnet red color. The nose reveals a bouquet of red fruits, blackcurrant and cherry. With a very long finish, this wine has silky, smooth tannins.

PRODUCTION NOTES

The dealcoholization process is based on the principles of distillation. Unfortunately, as soon as a wine is heated above 70 ° C, unpleasant cooked notes remain. This is why Bon Voyage is dealcoholized under vacuum, a gentler method than any other process. Under vacuum, the boiling temperature of a liquid drops drastically, and you can dealcoholize a wine while heating it to less than 30 ° C.

Vacuum distillation, which is divided into two stages. The first is to pass the wine through a distil...

