Misty Cliffs Non-Alcoholic Rose





APPELLATION: Western Cape

WINEMAKING: Lightly crushed with juice removed from skins immediately, to obtain the light pink tint. Settled overnight and fermented with a selected yeas strain to accentuate the Moscato varietal characters. Fermented at 16-18C. Racked from lease once fermentation completed cleaned up and made ready for the second phase of production.

ANNUAL PRODUCTION: 6000 cases

THE STORY

Our winemaking team has extensive experience spanning many years in the art of winemaking. We're excited to bring their expertise to the table here at Misty Cliffs.

Inspired by our founder's vision, we aim to create an elegant, premium non-alcoholic wine that enhances your experiences and connections.

We achieve this through our commitment to quality, craftsmanship, and innovative technology. By using hand-picked grapes from various regions, we ensure each varietal has the perfect flavor profile.

Our experienced winemaking team utilizes state-of-the-art technology to gently remove the alcohol, keeping the flavors top-notch.

THE ADJECTIVES

AROMAS / FLAVORS: Strawberry and floral aromas MOUTHFEEL: floral and red berry fruits, with a touch of sweetness

THE SELLING POINTS

AWARDS: CNN

SUSTAINABILITY: Certified Sustainable, Vegan,

Sustainable In Practice

PAIRINGS: Pairs well with tapas.



