Amazing balance
between sweetness
and fresh aromas.
Gently carbonated,
100% blueberries.

Serve chilled.

VINIFICATION

Manual harvest, using 2 kilo buckets and then transported to the winery in bins and deposited in small stainless-steel tanks. Next comes the alcoholic fermentation process, during which the berries are gently steeped to release flavors, color, and aroma. Fermentation is maintained moderately at a temperature of 25°C for 7 days. After the alcoholic fermentation is finished, the vinous is cold macerated for 3-4 days, and then the free-run wine is separated from the skins and lees. The wine is cold stabilized and gently filtered before bottling. Prior to bottling, the vinous base is gently carbonated.

No artificial additives.

Vegan

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BERRY FIZZ

FRIZANTE

The perfect pop!

INVIÑA