

MY ZERO

Viura - Sauvignon Blanc
2024

A NEW WAY TO ENJOY MEMORABLE MOMENTS

MY ZERO is made from top quality grapes, fermented in stainless steel tanks between 14-16°C. The wine is subsequently subjected to a careful high-tech dealcoholization process, which manages to preserving the freshness and aromas of the wine.



ZERO ALCOHOL WINE CATEGORY



HIGH QUALITY VARIETIES VIURA-SAUVIGNON BLANC



LOW CALORIES HEALTHIER CONSUME OPTION



MORE RESPONSIBLE



GLOBAL TREND GROWING



SHELF LIFE: 24 MONTHS AFTER BOTTLING

Alcohol:	0.0 %
T. Acidity:	5.41 gr./l.
pH:	3.24
R. Sugar:	29 gr./l.
V. Acidity:	0.54 gr./l.



HAMMEKEN
CELLARS



**Brilliant pale
lemon color**



**Lime
Freshly cut grass**



**Crispy acidity
Citrus fruit**

A brilliant pale lemon color. Intense aromas of lime with hints of freshly cut grass. The palate combines the crispy acidity with citrus fruit.