



ZENO ALCOHOL LIBERATED RED

SKU: SPZALR

The process of making ZENO wine begins in vineyards in central Spain, where organically grown vines nestle on undulating hills, surrounded by picturesque almond orchards and sheep grazing in fertile fields.

At harvest, parcels of only the best fruit are selected, with specific qualities tailored for getting the perfect result through the de-alcoholisation process. Carefully vinified in a world class winery, the wines are then meticulously blended, before the alcohol is gently removed using the world's most advanced technology. Finally, further extensive blending and tasting follows, led by ZENO's resident Master of Wine, to achieve wines with regional expression and sophisticated aroma and flavour qualities.

Vibrant ruby red. Pronounced aromas of red and black forest fruits, sweet spices and hints of green pepper. On the palate, ripe blackberries and raspberries merge with juicy plums and hints of crisp cherry. There is spice, pepper and bright tannin adding weight to a creamy mouthfeel and textured, satisfyingly long finish.

