

Sari Red

A premium non-alcoholic wine alternative crafted by winemakers from botanicals and fruits

What is Sari?

Sari is a premium, lightly sparkling non-alcoholic wine alternative, crafted by winemakers from fruit juices and herbs. It is not a de-alcoholized wine. We work with acidity, subtle bitterness, and structure to deliver the complex gastronomic experience you'd expect from wine.

Flavor profile · Character

Dark fruit · Structured · Gently tannic

A bold sour cherry and red grape character meets aronia, blackcurrant and fig for depth and concentrated fruit. Beetroot adds an earthy tone, thyme a herbal spice, and tannin from toasted oak builds structure and a longer, drier finish.

Ingredients

Water, red grape, sour cherry, aronia, fig, blackcurrant, beetroot, verjuice from unripe grapes, salt, thyme, oak barrel tannin.

Pasteurised, no preservatives.

Recommended pairing

Beef tenderloin · Duck · Mushrooms · Aged cheese · Pasta with ragù

Recommended occasion

Tasting dinner · Tapas · Long conversations

Recommended name for the wine list

Sari Red, non-alcoholic sparkling wine alternative, Tajna Vineyards & Winery

Energy / 100ml	24 kcal
Residual sugar	5,4 g dry
Bubbles	Very fine
Serving temperature	6 – 8 °C
Alcohol	0%
Serving	Serve lightly chilled in a universal or red wine glass, without ice.
Volume	0,75 l
Bottles per case	6
Storage	Protect from frost and direct sunlight. Once opened, keep refrigerated and consume within 2 days. Minimum shelf life is two years from production.
 Serve in a stemmed glass	 Made by winemakers
 Pair with food	 No added sugar

