

Sari Rosé

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

Fruity · Fresh · Floral · Herbal

A juicy apple and grape base joined by raspberry and fresh, gently tart rhubarb. Hibiscus and rosehip lift the fruit, while lemon balm, basil and rosemary bring herbal complexity and, together with the verjuice, a fresh and elegant finish.

Ingredients

Water, apple, grape, raspberry, rhubarb, verjuice from unripe grapes, salt, hibiscus, rosehip, lemon balm, basil, rosemary.

Pasteurised, no preservatives

Recommended pairing

Poultry · Salmon · Caprese · Rhubarb · Parmesan · Pizza and focaccia

Recommended occasion

Aperitif · Welcome drink · Tasting dinner · Long lunch or brunch

Recommended name for the wine list

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

Energy / 100ml

34 kcal

Residual sugar

8,3 g | off-dry

Bubbles

Fine

Serving temperature

6–8 °C

Alcohol

0%

Serving

Serve well chilled in a white or sparkling wine glass. Enjoy neat or over 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

