

Sari White

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

Fresh · Herbal · Lightly spiced

A fresh, vibrant taste of apple and grape with a bold accent of ginger and lemongrass. Verjuice brings clean acidity, complemented by delicate herbal and floral notes of chamomile, thyme, yarrow, and hops, with a lightly bitter, drier finish.

Ingredients

Water, apple, grape, ginger, unripe grape verjuice, salt, chamomile, yarrow, thyme, hops, lemongrass.

Pasteurized, no preservatives

Recommended pairing

Seafood · Young zucchini · Fennel · Goat cheese · Green herbs · Mussels

Recommended occasion

Aperitif · Welcome drink · Tasting dinner · Garden party

Recommended name for the wine list

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

Energy / 100ml	23 kcal
Residual sugar	5.4 g dry
Bubbles	delicate
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

