

SHANIA 0.0

VIÑAS FAMILIA
GIL
FAMILY ESTATES

RED



Shania 0.0
D.O.P. Jumilla



SHANIA 0.0. RED

TYPE

Low alcohol & Low calorie White Blend

GRAPE VARIETIES

Monastrell & Syrah

VINIFICATION

Shania 0,0 is the result of a very careful de-alcoholization process carried out in the purpose-designed facility within our own winery, of the red we have crafted with this sole objective: to achieve a quality red that preserves the original character of the wine from which it originates. Vinification, de-alcoholization, and subsequent storage in stainless steel tanks with controlled temperature until bottling.

TASTING NOTES

The wine has an intense cherry red color. On the nose, floral aromas with hints of ripe fruit and a balsamic undertone are evident. It has a very good structure on the palate, with balanced noble tannins and ripe fruit.

FOOD PAIRINGS

Suitable for salads, rice dishes, white meats, chicken, pasta, ham and other types of cured meats, white fish, and medium to mild aged cheeses.

WINE STORAGE

It is recommended to store the wine in odor-free places, with a temperature around 20 °C and controlled humidity.

SERVING TEMPERATURE

To fully enjoy this wine, the temperature should be between 15 °C and 18 °C.

UPC: 811449030905

CASE SCC: 10811449030902



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended