

# Arensbak White NA

ARENSBAK White has a velvety mouthfeel with floral notes and fruity aromas. It is made on a base of kombucha and quince, melon, lemon thyme and marigold flowers are infused in the second fermentation. It is layered with oak to enhance the natural tannins and structure but it also adds a subtle touch of vanilla.

ARENSBAK White is crafted on a base of Oolong tea harvested 900 meters above the ocean in the Fujian province of southeastern China. The tea has a floral and light citrusy taste that gives ARENSBAK White its fresh and elegant flavor. A crisp and delicious non alcoholic white wine alternative.

17.92 €

Winery	Arensbak
Country - Region	Denmark
Grape Variety	-
Viticulture	-
Winemaking	Kombucha ferment
Maturation	-
Drinking window	Now
Gastronomy	Perfectly paired with rich, citrusy pasta dishes and fish servings with French classics like sauce hollandaise.
Volume (cl.)	75.0
Alcohol percentage	0.2