



## Alcohol extraction

The alcohol free wines are produced according to the most modern and efficient methods to extract alcohol. The use of selected wines and the special extraction of alcohol guarantees the high quality of the products.

Basic wines from common cultivation and wines from controlled organic cultivation are used. In order to sweeten the organic products there is used rectified concentrate of grape must.

1. The extraction of alcohol occurs in a very gentle way - in vacuum (a space without air), where the wines are warmed up until 28° Celcius only.
2. It is possible, at this low temperature, to collect and conserve the flavour substances which are usually lost during the distillation of the wine. After the distillation, the collected flavour substances mentioned before are added again to the dealcoholised wine.
3. This whole procedure takes only few minutes and therefore it is very effective. The system used is computer-controlled one and ensures an optimal and correct extraction of alcohol.
4. The alcoholfree wine with a residual alcohol is on average until 0.2 % under the value prescribed of 0.5 % You can also find such traces in unfermented juices such as grape-, orange and tomato juice. Even in bread and sauerkraut you can find alcohol of 0.2 - 0.4 %. For arabic countries our wines can be produced with a remaining Vol. % of 0.05%. This makes a special filling method necessary.
5. The alcoholfree wine/sparkling wine has only 23 calories per 100 ml what means that this is only 1/3 of a "normal" wine/sparkling wine. If you store the wine in the correct way we will give you a three year shelf-guarantee. This guarantee can only be given because the wine has a screw cap and the sparkling wine a poly-cork.
6. Only an excellent basic wine from common or controlled biological cultivation is used for the alcohol free sparkling wine production. In contrary to a common sparkling wine, there occurs no second fermentation which would produce alcohol again. Carbonic acid is added to the product.

## *From grape cluster into the bottle*

This drawing should explain clear and easy the way which a grape has to go from vineyard to the non alcoholic white, rosé and red delight.

Grape clusters are fed into a large cylindrical container where they are systematically destemmed and transferred to the crusher.

Grape juice is then fermented in fermentation tank. The next step is to settle all the particles like yeast cells, or any other material carried out flowing on the top layer. It is then filtered; all the sediments are gathered and removed.

The wine is warmed up to 28°Celsius, in a very careful way in a vacuum (a space without air and pressure) where the alcohol evaporates. This is a simple and the most effective alcohol extraction method.

The flavour substances that are normally lost during the distillation are collected and resupplied to the alcohol extracted wine and therefore no extra added flavour enhancer are necessary.

### Production lines

- Red wine
- Rosé
- White wine

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Weinkellerei  
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