

## *Live to Sparkle*



### THE FACTS

**Producer:** Kingsland  
**Winemaker:** Kingsland  
**Varietal(s):** Made from Californian Zinfandel Grapes  
**Country:** UK  
**Vintage:** NV  
**ABV:** 11%  
**Residual Sugar:** 33 g/l  
**Case Size:** 6x75cl  
**Closure:** Cork and cage  
**Other Varietals Available?:** Yes

### BACKGROUND INFORMATION

Within the carbonator, the still wine product is pump through an array of spray heads in the top of a stainless vessel pressurised with carbon dioxide.

As the wine mist descends through the carbon dioxide atmosphere, CO2 bubbles diffuse into the wine. By altering the pressure in the vessel the amount of CO2 that is absorbed can be varied.

Because the process happens at a molecular level, the CO2 bubbles are very small and become well embedded within the wine. This makes for a very stable product and ensures a long bubble life.

Because of this, the process can occur at ambient temperatures and comparatively low pressures resulting in lower energy and CO2 usage and less wastage.

At Kingsland Drinks, we have modern technology that adds the bubbles by turning the wine into 'mist' that then falls through a saturated CO2 atmosphere. This create a super soft type of fizz.

### TASTING NOTE

Fresh, fruity and beautifully bubbly, bursting with flavours of strawberry and watermelon. Deliciously juicy with a refreshing finish. The perfect addition to any celebration.

### FOOD MATCH

Best served chilled or over ice.

### WINE STYLE

Carbonated wine based drink

### OAK TREATMENT

none

### WINE SUITABILITY

**Vegetarian:** No  
**Vegan:** No  
**Allergens:** Sulphites