

FREIXENET

CORDON 0,0% LOW CALORIE SPARKLING



Product description

Freixenet, a pioneer in de-alcoholised beverage production, takes another step forward by launching a new premium range of non-alcoholic sparkling in response to growing consumer demand for health and moderation. After numerous competitive tastings, the profile of Cordon Negro 0,0% has been perfected to deliver excellent taste and the least amount of sugar in our Freixenet Alcohol Free portfolio, with only 30g/l of sugar and 15 calories/100ml. The innovation launches in our iconic black bottle, to offer consumers a premium choice for alcohol-free celebrations.

Creation process

Crafted to delight consumers with excellent taste, this product is made from carefully selected Airén grapes, chosen for their fresh, clean profile and moderate acidity. The elaboration process begins with a high-quality base wine, ensuring a fresh and balanced foundation with soft tannins. Made with the same care and expertise as our full-strength wines, it undergoes a meticulous de-alcoholisation process using low-temperature vacuum evaporation to preserve its original characteristics. To further enhance its aromatic profile, we incorporate natural aromas, adding a pleasant and fresh dimension while maintaining its authenticity.

Coupage

Airén

Tasting notes

A pale yellow colour with fizzy bubbles. On the nose, aromas of refreshing white fruits such as green apples and pears mingle with exotic tropical notes of lychee. Delicate floral hints of orange blossom and jasmine add an elegant touch. On the palate, citrus flavors shine through, delivering a fresh and clean sensation. The well-balanced acidity and sweetness, combined with soft, medium-sized bubbles, create a smooth and pleasantly lingering mouthfeel.

Food pairing

This alcohol-free sparkling is a perfect match for bold, aromatic and fruity flavors. Dishes like zesty Peruvian ceviche and fresh Vietnamese rolls are a delightful combination. You can also enjoy it with tabbouleh or falafel to enhance their fresh herbs, or with tacos al pastor, where the slight spiciness and pineapple sweetness beautifully complements its character. For a softer, more delicate finish, try it with fruity desserts such as passion fruit pannacotta or mango, coconut & chia pudding.

Analysis

Alcohol: < 0,05% vol.

Total acity (expressed in tartaric acid): 4,30 g/l

Sugar: 30 g/l – 15 Kcal/ 100 ml

pH: 3,10

Vegan: yes