



## Kombucha Kombuviva Rosé

Kombu Viva Rosé was born from a conversation at the Chá Camelia plantation, where—alongside tea—the culinary roses used in the brewing process are grown. The plantation's beautiful aromas and colors inspired this limited-edition, natural Portuguese Rosé Kombucha. A delicate drink for celebrating special moments. Delicate rose flavors with a hint of lemon; caffeine-free. Kombucha is a beverage made from fermented tea. All ingredients used are organically grown. The tea comes from the Chá Camelia plantations in Portugal, a Japanese tea production project led by Dirk Niepoort and his wife, Nina Gruntkowski.

|                 |                                                                                                             |
|-----------------|-------------------------------------------------------------------------------------------------------------|
| Producer        | Niepoort                                                                                                    |
| Region          | Portugal                                                                                                    |
| Volume          | 100.0 cl.                                                                                                   |
| Grape Variety   | Filtered water, Bio Cane Sugar , Bio Japanese Green Tea, Bio Portuguese Roses and Living Kombucha Cultures. |
| Drinking window | -                                                                                                           |
| Alc.            | - %                                                                                                         |
| Vinificatie     | -                                                                                                           |
| Rijping         | -                                                                                                           |

18.80 €