



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 €