



Alegre

ZERO-ALCOHOL SPARKLING GRAPE JUICE

winemaker notes

Alegre is the result of an innovative winemaking technique whereby natural carbon dioxide was injected to create a wonderful, aromatic, bubbly grape juice. We reserved a portion of our grapes to develop this sparkling. Alegre is a mix of Chardonnay, Colombard, Pinot Grigio, Sauvignon Blanc, Chenin Blanc and Thompson. It has a light straw color. The carbonation allows us to perceive light aromas of pear and apple. The effervescence produces pronounced ribbons of bubbles and aromas of ripe, fresh grapes. On the palate, this non-alcoholic grape juice is sweet with the persistent flavors of green apple, peach and ripe pear. The mouthfeel is crisp with a clean finish. Festive for all occasions, Alegre is a great choice for your entire family and all your friends.

Appellation: California

Varietals: Chardonnay | Colombard | Pinot Grigio | Sauvignon Blanc | Chenin Blanc | Thompson

Alc: 0%



About the Brand

Meaning “cheerful” in Spanish, Alegre has all the festive fizz and refreshing fruit of a sparkling without the alcohol. Celebrate special moments with 100% taste and 0% alcohol.



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awards
& more**

profile

Nose: Pear | Apple

Mouth: Ripe fresh grape | Green apple | Peach | Ripe pear



Serve: Cold

Aging: 1 year

Vinotype: Sweet

Pairs well with: Sushi | Orzo salad | Pizza | Fried chicken | Chicken curry | Savory pastries | Mozzarella | Havarti

Similar to: Paquet Cadeau Semi-Seco Sparkling and Suavé Wiz

Fun fact: The residual sugar of the juice is 30 g/L to balance the carbonation in the mouth.



27
servings

20m
prep

12m
cook time

try with
sparkling

Sugar Cookie Thumbprints With Spiced Jam

Ingredients

SUGAR COOKIES

3 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup (2 sticks) butter, softened
1 cup sugar
3 tablespoons heavy cream
1 egg
1 teaspoon McCormick® All Natural Pure Vanilla Extract

SPICED JAMS

1/2 cup berry jam, such as strawberry, raspberry or blueberry
1/2 teaspoon McCormick® Ground Cinnamon
1/2 cup apricot or peach preserves or orange marmalade
1/4 teaspoon McCormick® Ground Ginger

Directions

For the Sugar Cookies, mix flour, baking powder and salt in large bowl. Set aside. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add egg, cream and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Refrigerate at least 30 minutes or until firm.

Preheat oven to 350°F. For the Spiced Jams, mix berry jam with cinnamon in small bowl until well blended. Mix apricot or peach preserves or orange marmalade with ginger in another small bowl. Shape dough into 3/4-inch balls. Place on baking sheets. Use a measuring teaspoon to make an indentation in center of each cookie. Fill each with 1/2 teaspoon of the spiced jam.

Bake 10 to 12 minutes or until lightly browned around the edges. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.