



Zero alcohol - spectacular flavor

The new addition to the Schloss VAUX collection is our latest creative showpiece: the unique TRÄUBLEIN recipe is refreshingly spicy, made from 100 % natural ingredients and is completely non-alcoholic. TRÄUBLEIN was created in answer to the rising demand for an alcohol-free indulgence that is both artisanal and delicious.

Bubbles meets brewing

Two specializations, one uncompromisingly high standard. This is at the heart of TRÄUBLEIN. The skill and brewing passion of Brauerei Clemens Härle from the Allgäu blends perfectly with the philosophy of Schloss VAUX. Together they bring a beautiful idea to life: all the wonderful aromas of sparkling wine, without any of the alcohol. VAUX TRÄUBLEIN is star-bright with subtle hues, covering a diverse spectrum of grape aromas, with hints of blackcurrant and whispers of grain and malt. Vibrant balance of fruit, sublime freshness and sophisticated acidity. A bounty of spice, gentle sweetness and an exhilarating mousse.

VAUX

TRÄUB
LEIN

REFRESHING.
ORGANIC.
NON-ALCOHOLIC.





Only the best ingredients 100% organic

The authentic taste of TRÄUBLEIN comes directly from Mother Nature herself. It contains no additives or preservatives. All ingredients are strictly organic, sourced from passionate and dedicated local producers, organic farmers and winegrowers.

Serving Temperature: 8 – 10 °C (43 – 46 °F)

Allergy Information: lactose-free.

Contains organic barley malt, however is certified „gluten-free“ according to Directive 41/2009 (EC).

Non-alcoholic, sparkling fruity organic drink. Ingredients: Water, organic grape juice, organic black currant juice, organic beet sugar, organic barley malt, natural carbonation, organic grape aroma, organic blackcurrant aroma.

VAUX TRÄUBLEIN (75 CL)
VAUX TRÄUBLEIN PICCOLO (20 CL)



DE-ÖKO-039
Product of
Germany

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