

Jukes,

## 1 - The Sparkling White Ready to Drink Bottle NV

London, England

# JUKES



### PRODUCER

Acclaimed wine critic Matthew Jukes has crafted Jukes Cordialities, alcohol-free blends of high-quality fruit, vegetables, herbs and spices macerated with a backbone of organic apple cider vinegar. Matthew has used his olfactory and sensory expertise to develop unique recipes, resulting in nuanced cordials which are ideal for food pairing. There are five flavours to choose from, each with an uplifting and dry profile, and distinct from the world of alcohol-free wines or spirits. A choice of mixers (sparkling water or tonics) and the adjustable strength of dilution mean the Cordialities can be tailored to suit the individual palate.

The pre-mixed `Jukes Sparkling collection` was recently launched as a `ready to pour` edition of the three flavours Jukes 1, 6 and 8.

### PRODUCTION

Each flavour is created by layering fruit, vegetables, herbs, spices and flowers. The carefully selected combination of ingredients is then blended with brown sugar and undergoes a long, gentle maceration with organic apple cider to bring forth a particular character. Jukes 1 `The Classic White` is centred around a citrus, stone fruit and herb theme, resulting in an aromatic, uplifting and dry style which enables it to match with an extremely broad range of dishes. In addition to being 100% natural and alcohol-free, all Jukes drinks are vegan, gluten free, halal and low calorie, with fewer than 17 calories and less than 3.5g of natural sugar per 100ml serving.

### SERVING SUGGESTIONS

Jukes 1 `The Classic White` sparkling is best served chilled, over ice. Store in a cool, dry place and refrigerate before consumption.

### TASTING NOTES

Jukes 1 was built on a theme of peach blossom, refreshing cucumber, top quality plums, tart apples and pineapple husk, with a herbal, lemon zest-tinged finish.

Founder	<b>Matthew Jukes</b>
Closure	<b>Crown</b>
pH	<b>3</b>
Bottle Sizes	<b>25cl, 75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>