



Oceano Zero: Alcohol-Removed Wines

Through our partnership with BevZero, the world leader in alcohol removal technology, all but 0.25% of the alcohol is removed from Oceano Zero wines. Then, we add back a portion of the flavor and aroma essence resulting in wines with less than 0.5% alc. by vol.

About the Process:

The alcohol-removal process is done through a spinning cone column which places the wine under a high vacuum at a very low temperature within the column. The process itself is extraordinarily gentle on the liquid.

Inside the spinning cone column are about 40 upside-down cones, half of which are fixed and half of which spin. The spinning cones gently and repeatedly spin the wine out into thin liquid films. A cool vapor carrying the lightest molecules of the liquid is created from this process and rises from below. These ultra-light molecules make up the delicate aroma and flavors of the wine. They are then condensed into a colorless liquid which is then held separately. This process is repeated to remove the desired amount of alcohol.

You can learn more about the process by watching this Youtube video:
<https://www.youtube.com/watch?v=g6XbefG7YFU>