

A WORLD FIRST – NATIVE GRAPE

THE ALCOHOL-FREE FERMENTED GRAPE JUICE

Nowadays, for the most of us, it is not possible to imagine a meal without a glass of good wine. But in case that it should be completely without alcohol once, you are in line with the trend when choosing “Native Grape”, the fermented alcohol-free grape juice.

One of the world's best restaurants, the Geranium in Copenhagen, is one step ahead in this field. It offers its guests a list of drinks with exclusively non-alcoholic beverages. Copenhagen's restaurant scene is cult and again and again it paves the way for the somehow different and newly defined culinary delight.

“People, who did not consume alcohol in restaurants, were not taken seriously as gourmets in former days. Those who refused wine and beer, ended up with water or sweet soft drinks. But with “Native Grape” this has changed,” says Markus Weiss, a young winemaker from Gols in the Burgenland. The non-alcoholic doubly fermented grape juice offers benefits in many ways: pure pleasure, the fine taste of wine grapes and the enjoyment of a tasty food companion.

“Especially our female guests appreciate being offered an alternative to wine, which is harmonious, highly enjoyable as well as alcohol-free,” says Andreas Döllner, one of the best Austrian chefs. Due to the increasing trend of having more culinary delight, the process of “fermentation” has been rediscovered. Today the usual refining and preserving of high-quality foodstuff through fermentation, which is well known from our grandparents' time, is practised again. And thereby the taste is improved once again by deploying micro-organisms.

Markus and Christian Weiss, the two sons of an innovative winegrower, have interpreted the fermentation of grape juice in a completely new way with a lot of courage and commitment. “Innovative spirit, great courage and the necessary passion are the things that drive us to even more exquisite delights,” confirm the two young winemakers.

Just as with excellent wine, the grapes for Native Grape are selected specially and are harvested with care. Those grapes provide for a fruity and fine taste, which builds the basis for the so-called second aromas being produced in the course of the fermentation. The grapes are squeezed with care to extract the must with its natural grape sugar. Then the must is fermented twice, which also means doubly refined. During this process a variety of aromas arise and Native Grape will prove itself as the ideal food companion. Although the double fermentation is an elaborate process, it is worth working with it. Since this is the only way to give Native Grape its complex nature – without alcohol but with an exclusive taste.