



Kombucha Kombuviva Rosé

Kombu Viva Rosé was born from a conversation in the Chá Camelia plantation where the culinary roses used in the brewing process are cultivated alongside the tea. The beautiful aromas and colors of the plantation were the inspiration for this limited edition of natural Portuguese Rosé Kombucha. A delicate drink to celebrate special moments. Delicate rose flavors with a citric touch, no caffeine

Producer	Niepoort
Region	Portugal
Volume	100.0 cl.
Grape Variety	Filtered water, Bio Cane Sugar , Bio Japanese Green Tea, Bio Portuguese Roses and Living Kombucha Cultures.
Drinking window	-
Alc.	- %
Vinificatie	-
Rijping	-

19.93 €