



ALTHAUS

S P A R K L I N G
T E A

JASMINE & OOLONG TEA
MEET ALCOHOL-FREE
SPARKLING WHITE WINE



Tea Masters



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Finest tea meets German winemaking art.

Selected Jasmine and Oolong teas form the foundation of this exceptional beverage. In harmony with the delicate minerality of a white wine, the floral and subtly tart tea notes merge into an elegant, alcohol-free composition of fascinating depth and balance.

Crafted entirely without added aromas, extracts, or juices, it reveals a refined flavor profile – inspired by the art of tea, perfected by the elegance of wine.

Tea base: Tie Guan Yin Oolong, Green Jasmine Tea

Wine base: Cuvée of Müller-Thurgau, Kerner, Silvaner, and an additional aromatic variety

Elegant, natural, and delightfully sparkling.

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Tea, reimagined.

Experience the finest expression of modern tea culture. ALTHAUS Sparkling Tea embodies sophistication, balance, and timeless elegance – an extraordinary taste experience, entirely alcohol-free and refreshingly low in calories.

A beverage that surprises, fascinates, and inspires – modern, distinctive, and truly unforgettable.

Sophisticated indulgence.



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Occasions

- Aperitif alternative to Champagne, Prosecco, or Crémant
- Menu or dessert pairing thanks to its subtle sweetness and complexity
- Alcohol-free signature drink or mocktail base
- Welcome drink, after-work refreshment, or rooftop delight
- For toasting together at events and celebrations
- Food pairing option
- Complement to afternoon tea
- In spa and wellness areas

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Advantages

- **Alcohol-free and premium:**
Perfect for mindful connoisseurs
- **High value creation – strong demand:**
Guests are willing to pay more for stylish, alcohol-free options
- **On-trend:**
Riding the “No/Low Alcohol” boom, wellness, and premiumization
- **Lifestyle and experience:**
A stylish moment of enjoyment – complete with the pop of a cork
- **Creates true differentiation:**
A distinctive addition to your beverage menu



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*Discover extraordinary
Sparkling Tea Mocktails*

ALCOHOL-FREE RECIPE IDEAS



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PEAR & BOTANICAL FIZZ

- 10 cl Sparkling Tea
- 4 cl alcohol-free gin
- 3 cl pear juice
- Ice cubes
- Thyme sprig
- Pear slice

Fill a glass with three ice cubes. Shake the gin and pear juice with ice. Strain into the glass and top up with Sparkling Tea. Garnish with a sprig of thyme and a pear slice.

ALCOHOL-FREE
RECIPE IDEAS

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ALCOHOL-FREE
RECIPE IDEAS

STRAWBERRY THYME SPARK

- 10 cl Sparkling Tea
- 5 cl strawberry purée
- 1 cl agave syrup
- Ice cubes
- Fresh strawberries
- Thyme sprig
- Lemon zest

Place ice cubes and strawberries in a glass. Shake the strawberry purée, thyme sprig, and agave syrup together with ice. Strain into the glass and top up with Sparkling Tea. Garnish with lemon zest and, optionally, a thyme sprig.

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JASMINE FRENCH75

- 10 cl Sparkling Tea
- 4 cl alcohol-free gin
- 2 cl lemon juice
- 1.5 cl agave syrup
- Ice cubes
- Lemon slice

Add gin, lemon juice, and agave syrup to a shaker with ice and shake vigorously. Strain into a chilled flute glass. Top up with Sparkling Tea and garnish with a lemon twist.

ALCOHOL-FREE
RECIPE IDEAS

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ALCOHOL-FREE
RECIPE IDEAS

DOUBLE TEA TROUBLE

- 10 cl Sparkling Tea
- ½ tsp Matcha
- 2 tsp Agave syrup
- Ice cubes

Fill a glass with ice cubes so that the top layer slightly rises above the rim. In a small vessel, whisk the matcha and agave syrup until smooth and free of lumps. Pour the sparkling tea into the glass, leaving about 1.5 cm below the rim. Slowly drizzle the matcha-agave mixture over the ice cubes.

Product information

Sparkling beverage made of de-alcoholized wine and tea

Ingredients: 50.2 % de-alcoholized wine (grapes, **preservative: sulfur dioxide**), 46.3 % tea infusion (water, oolong tea, jasmine tea), carbon dioxide, sugar

Storage: Store in a cool, dry, dark place. Refrigerate after opening and consume within 3 days.

Best before: 36 months. Min order 12 bottles. Freight free from 3 800 kr SEK.

ALCOHOL FREE

Durchschnittliche Nährwerte je 100 ml Average nutritional values per 100 ml	
Energie/Energy	68 kJ/16 kcal
Fett/Fat	0 g
davon gesättigte Fettsäuren of which saturates	0 g
Kohlehydrate/Carbohydrates	3,6 g
davon Zucker/ of which sugar	3,6 g
Eiweiß/Protein	0 g
Salz/Salt	0 g

Contains sulfites

**New
2026**

Art. No:
ST100

UNIT:
12 μ 0.75 l

Price/bottle:
SEK 159:- net, 6%
VAT



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*As festive as Champagne,
as refined as tea, and
as complex as wine.*

And all of this, completely alcohol-free.





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