

# ALTHAUS

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



*Not your average tea.*



**SPARKLING. SOPHISTICATED. NON-ALCOHOLIC.**

*Tea, reimagined.*

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

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



*Not your average tea.*

# S P A R K L I N G B L A N C

## *Finest tea meets the art of German winemaking.*

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, non-alcoholic 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.*





# S P A R K L I N G R O S É

*Tea and rosé merge into  
something new.*

This extraordinary, naturally caffeine-free composition combines the gentle fullness of South African rooibos with a dealcoholized rosé wine cuvée. The rooibos gives the drink a soft body and pleasant depth, while whole rosebuds provide an elegant floral note. Herbal freshness of lemon verbena (verveine) as well as fruity nuances of hibiscus, rosehip, apple and berries harmoniously round off the taste profile.

The result is a multi-layered sparkling tea with fine perlage – refined, balanced and non-alcoholic. Naturally produced – without caffeine, extracts or juices. A sparkling tea that sets new standards for non-alcoholic enjoyment.

**Tea base:** Rooibos, rose, verbena, red fruit tea

**Wine base:** Cuvée of Müller-Thurgau, Kerner, Silvaner and Regent

*Sophisticated indulgence.*

# S P A R K L I N G R O S É

*Small bottle 0.375 l*

*The ideal size for 1–2 people:  
Freshly opened, perfectly portioned  
and delightfully sparkling.*

- **Ideal for 1–2 people** – perfect as an aperitif, with a meal or as a sophisticated alcohol-free alternative to wine
- **Freshly opened, freshly served** – for an exceptionally sparkling drinking experience
- **Perfectly portioned** – the bottle is usually served in full, avoiding leftover open bottles
- **Low barrier to purchase** – the smaller format makes it easier for guests to choose a premium beverage
- **Versatile in use** – ideal for restaurants, bars, hotel rooms, room service, spas and events

*Small in size, big on taste.*



*Create  
extraordinary  
Sparkling Tea  
Mocktails*

## PEAR & BOTANICAL FIZZ

- 10 cl ALTHAUS Sparkling Tea Blanc
- 4 cl non-alcoholic 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.



ALTHAUS  
Sparkling Tea  
Mocktails



## YUZU SPRITZ

- ALTHAUS Sparkling Tea Blanc
- 2 cl Yuzu Liqueur (such as Kiyoko) or yuzu sirup
- 2-3 cl Iced Tea Mix Green Tea Wild Peach
- 2 Ice cubes
- ½ lime slice

Add the ice cubes to the glass. Pour in the Kiyoko Yuzu Sake Liqueur and the Iced Tea Mix Green Tea Wild Peach. Top up with well-chilled ALTHAUS Sparkling Tea. Gently stir with a bar spoon. Garnish with the lime slice.





## SPARKLING LAVA

- ALTHAUS Sparkling Tea Rosé
- 2 cl Iced Tea Mix Green Tea Wild Peach
- 2 cl Lava Belle Lavendel (non-alcoholic)
- 2 Ice cubes
- ½ Slice of lime
- 2 Rosebuds ALTHAUS French Rose

Put iced tea, ice cubes and slice of lime in a glass. Top up with well chilled Sparkling Tea Rosé. Stir carefully with a bar spoon. Slowly pour in Lava Belle Lavendel using the bar spoon to create a purple layer on the surface. Garnish with rosebuds.

## PEACH BLUSH

- 10 cl Sparkling Tea Rosé
- 3 cl Iced Tea Mix Green Tea Wild Peach
- 3 cl Lillet Rosé (alkoholisch oder alkoholfrei)
- 10 cl Dry Tonic Water
- Ice cubes or crushed Ice

Fill a 0.4 l glass up to one third with crushed ice or ice cubes. Add all liquid ingredients. Garnish lightly.





# Advantages

- **Non-alcoholic and premium:**  
Perfect for mindful connoisseurs
- **High value creation – strong demand:**  
Guests are willing to pay more for stylish, non-alcoholic 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

# 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

# TWO FLAVORS, THREE OPTIONS.

## Althaus Sparkling Blanc

|                            |                            |
|----------------------------|----------------------------|
| <b>Art. No:</b><br>ST100_6 | <b>UNIT:</b><br>6 × 0.75 l |
|----------------------------|----------------------------|

## Althaus Sparkling Rosé

|                            |                            |
|----------------------------|----------------------------|
| <b>Art. No:</b><br>ST200_6 | <b>UNIT:</b><br>6 × 0.75 l |
|----------------------------|----------------------------|

|                             |                              |
|-----------------------------|------------------------------|
| <b>Art. No:</b><br>ST250_12 | <b>UNIT:</b><br>12 × 0.375 l |
|-----------------------------|------------------------------|

Available  
in the  
small  
bottle.

# ALTHAUS

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

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

*And all of this alcohol-free.*



[www.teamasters.se](http://www.teamasters.se)



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