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# WINOVATE

Non-Alcoholic Wine as a vehicle of Innovation  
and Value for Agri-food Training and Education

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## MICRO MOOCS

### 1st MICRO MOOC

Basics of non-alcoholic wine  
production.



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# Introduction to Non-Alcoholic Wine

- **Definition and overview of non-alcoholic wine.**

Non-alcoholic wine is wine that has had the alcohol removed, making it suitable for individuals seeking to avoid alcohol consumption.

- **Importance and growing demand for non-alcoholic wine globally and in Greece.**

There is a rising demand for non-alcoholic wine due to health trends and lifestyle choices, especially in Greece where wine is culturally significant.

- **Brief history and evolution of non-alcoholic wine.**

The production of non-alcoholic wine has evolved with advancements in technology, making it more accessible and of higher quality.

- **Interactive Element:**

(Article on the history of non alcoholic wine)

<https://halalwinecellar.com/blogs/blogs/the-history-of-non-alcoholic-wines>



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# Grape Varieties for Non-Alcoholic Wine

- **Common grape varieties used in Greece for non-alcoholic wine production.**

Varieties like Assyrtiko, Moschofilero, and Agiorgitiko are commonly used.

- **Characteristics of these grape varieties.**

Assyrtiko offers acidity and minerality, Moschofilero brings aromatic notes, and Agiorgitiko provides rich flavors.

- **How the choice of grape affects the flavor profile of non-alcoholic wine.**

The chosen grape variety significantly influences the taste, aroma, and overall quality of the non-alcoholic wine.

- **Interactive Element:** Winegrowing regions in Greece

<https://winesofgreece.org/regions-wineries/>



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# Production Process of Non-Alcoholic Wine

- **Step-by-step explanation of the non-alcoholic wine production process.**

The process includes harvesting, fermentation, and alcohol removal techniques. Finally, the non-alcoholic wine is carefully bottled and labeled, ensuring it retains its original flavor profile and quality.

- **Methods for removing alcohol from wine (e.g., vacuum distillation, reverse osmosis).**

Vacuum distillation and reverse osmosis are commonly used to retain flavor while removing alcohol. These methods ensure the wine maintains its original aroma and taste profile, providing a high-quality non-alcoholic option.

- **Differences between traditional and non-alcoholic wine production.**

Traditional wine undergoes complete fermentation, whereas non-alcoholic wine requires an additional step to remove alcohol. This extra step involves techniques like vacuum distillation or reverse osmosis to ensure the alcohol is effectively removed while preserving the wine's flavor.

- **Interactive Element:**

<https://beclink.com/non-alcoholic-blog/how-its-made-nonalcoholic-wine-and-how-it-differs-from-juice/>



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# Equipment and Technology in Non-Alcoholic Wine Production

- **Overview of the equipment used in non-alcoholic wine production.**

Specialized equipment such as vacuum distillers and filtration systems are essential. These tools ensure that the alcohol is effectively removed while maintaining the integrity and quality of the wine.

- **Technological advancements that have improved production quality.**

Innovations in equipment and techniques have significantly enhanced the quality and efficiency of production. These advancements ensure that non-alcoholic wine retains its original taste and aroma, making it a popular choice among consumers.

- **Case study of a Greek winery using advanced technology for non-alcoholic wine.**

A Greek winery has implemented cutting-edge technology to produce high-quality non-alcoholic wine. This winery utilizes advanced vacuum distillation and reverse osmosis techniques to ensure the preservation of flavor and aroma in their non-alcoholic products.

- **Interactive Element:**

[https://www.youtube.com/watch?v=AAZ3hTN\\_lz4](https://www.youtube.com/watch?v=AAZ3hTN_lz4)



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# Challenges and Solutions in Non-Alcoholic Wine Production

- **Common challenges** faced in the production of non-alcoholic wine.

Challenges include maintaining flavor, shelf life, and consumer acceptance. Producers must carefully balance these factors to create a non-alcoholic wine that meets quality standards and satisfies consumer expectations.

- **Solutions and innovations to overcome these challenges.**

Solutions involve advanced filtration methods and flavor enhancement techniques. These innovations help producers create non-alcoholic wines that closely mimic the taste and quality of traditional wines.

- **Insights from Greek winemakers.**

Greek winemakers share their experiences and innovative approaches to producing non-alcoholic wine. This extra step involves techniques like vacuum distillation or reverse osmosis to ensure the alcohol is effectively removed while preserving the wine's flavor.

- **Interactive Element:**

Report with Recent Advances in Grapes and Wine Production -  
New Perspectives for Quality Improvement

<https://www.intechopen.com/chapters/82466>



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