



ACALA



Gastronomical, Natural, Social

This is ACALA

Fine, non-alcoholic sparkling tea with exceptional aromas and flavors, complementing the experience of wine culture.



Three global markets that ACALA covers



ACALA strengths

- 🌀 Fine, organic, natural ingredients & fresh spring water
- 🌀 No synthetic additives, sulfites & GMO
- 🌀 Vegan
- 🌀 Stable shelf life & 2 years best before date
- 🌀 0,0% alcohol
- 🌀 Wine like flavors and textures. Matches well with food
- 🌀 The same sweetness & acidity as dry style Champagne
- 🌀 Premium wine like look image with 3 different sizes





Co-founder & CEO Martynas Žemavičius

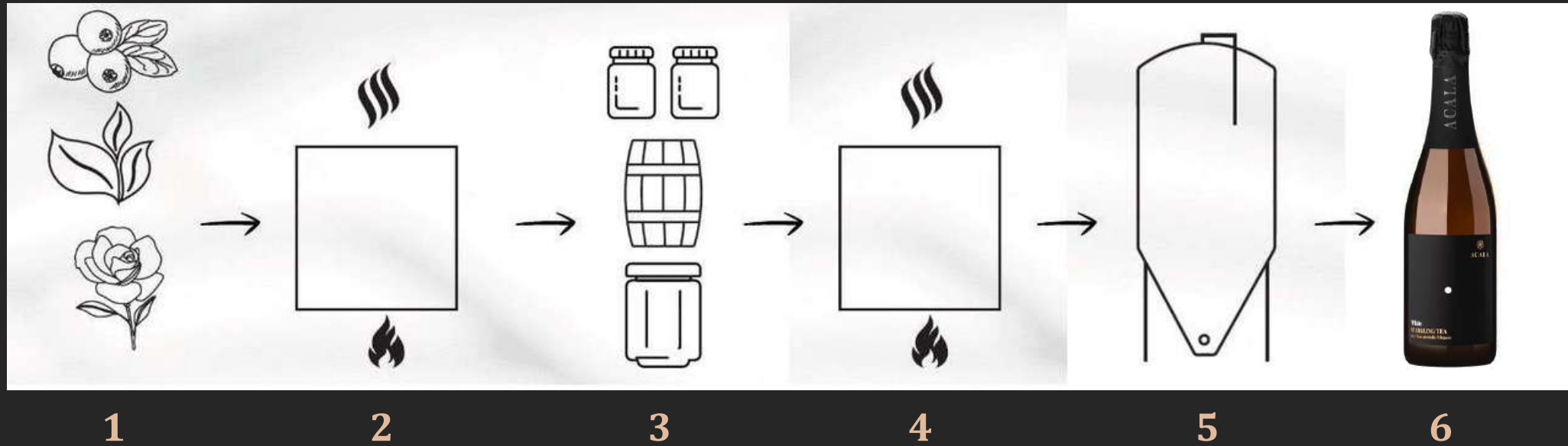
- 20 years of experience with fine wines and champagnes in London.
- Wine & Spirit Education Trust Diploma.
- Sommelier.
- Decanter World Wine Awards champagne judge.
- Professional natural perfumery diploma.
- Champagne Academy finalist.



Production



Production steps



1. Selection of fine ingredients.
2. Brewing tea over live fire.
3. Tea fermentation in oak barrels, stainless steel tanks and glass jars.
4. Brewing tea, herbals, flowers for final product.
5. Blending mature fermented teas with juices and freshly made tea.
6. Maturing bottled sparkling tea in a dark, cool cellar.



Fermentation & maturation (4-6) months



Blending & maturation



Assortment



White wine style - Organic



Key organic ingredients

Hemp, green tea, lemongrass

Smell & Taste

Hazelnuts, apricots, hemp, lemon zest

Pairs well with

- Creamy mushroom dishes
- Cod
- Turkey

Available sizes: 33cl, 75cl, 150cl



Rose wine style - Organic



Key organic ingredients
Wild fireweed, hibiscus

Smell & Taste
Floral, peach, apricot, rhubarb,
cherry, mineral

Pairs well with

- Shellfish
- Tuna
- Red fruits

Available sizes: 33cl, 75cl



Red wine style - Organic



Key organic ingredients

Blueberry, blackcurrant, chokeberry
Pu-erh, hibiscus, fireweed, Assam

Smell & Taste

Blueberry, black currant, floral,
earthy

Pairs well with

- Goat cheese
- Octopus & duck meat
- Cheesecake with blueberries

Available sizes: 33cl, 75cl



Spritz style - Organic



Key organic ingredients

Orange, hibiscus, fireweed, marigold, wormwood

Smell & Taste

Blood orange, grapefruit peel, red berries, delicate herbal notes.

Perfect aperitif

Available sizes: 33cl, 75cl, 150cl



Mimosa style - Organic



Key organic ingredients

Orange, quince, fireweed, wormwood

Smell & Taste

The refreshing aroma of citrus and apricot permeates the pronounced orange flavours, which make you want to savour them more and more.

Pairs well with

- Breakfast
- Avocado salad
- Smoked salmon

Available sizes: 33cl, 75cl



Winter wine style - Organic



Key organic ingredients

Blueberry, blackcurrant, chokeberry, orange, Pu-erh, hibiscus, fireweed, Assam, Mulled wine spiced

Smell & Taste

The winter mood, combined with aromatic spices, brings moments of warmth and cosiness. A rich, full-bodied flavour reminiscent of Mulled Wine.

Pairs well with

- Duck with cranberry sauce
- Christmas cake
- Bleu des Basques cheese

Available sizes: 75cl



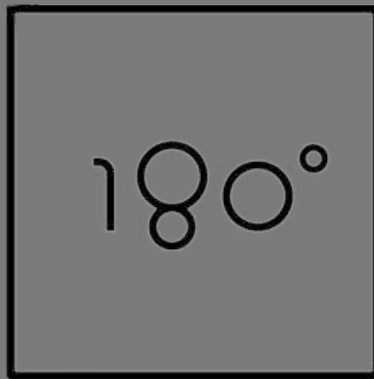
Clients & Reviews



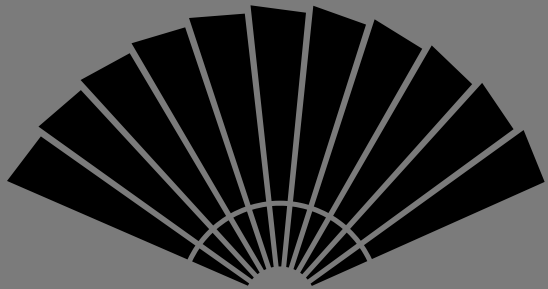
Michelin Star Restaurants



Le Vieux Château
RESTAURANT



Prestigious Hotels

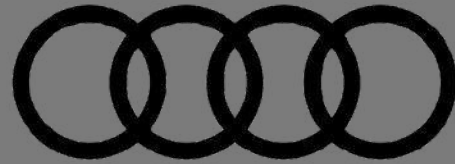


MANDARIN ORIENTAL
THE HOTEL GROUP

Kempinski

HOTELIERS SINCE 1897

Clients



L'OCCITANE
EN PROVENCE

PACAI
MANSION - EST. 1677
HOTEL



S|E|B

Alchemist 2* Michelin

"I mostly admire Acala's focus on diversity in their product range. All drinks are well balanced and elegant. They pair well with a large variety of foods. One can easily notice how specific they choose the ingredients and craft flavor combinations. In order to produce drinks at this precision incredible attention to detail, know-how, and a lot of patience are required."

Jogile Bulavaite
NoLo Beverage Manager, Alchemist, Denmark





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ACALA Group Ltd
info@drinkacala.com
+370 619 68777

Taikos pr. 96, Kaunas,
Lithuania
www.drinkacala.com