



SÓBAIE[®]

KOMBUCHA *de vigneron*

THE RANGE

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What is Kombucha?

Kombucha is a slightly acidic fermented beverage. It is prepared using a symbiotic culture of bacteria and yeast called SCOBY, which is immersed in a sweet solution traditionally made from black tea. At the estate *Villa Novia* this process was used to create the first grape kombucha, but without tea. Kombucha is rich in probiotics and health-promoting polyphenols.

SOBAIE KOMBUCHA

Sobaie Artisanal Estate Kombucha. Our organic grapes are picked, macerated and then fermented in our winery with a kombucha mother (SCOBY). A fresh product, with fine, thirst-quenching bubbles. To be enjoyed without moderation!

THE BENEFITS



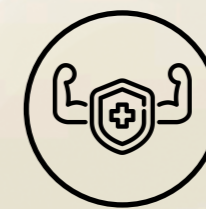
Better digestion



Protection against
certain harmful
bacteria



Antioxidant effect



Stronger immune
system

SÓBAIE[®]

KOMBUCHA *de vigneron*



100% of ingredients are produced
at the Villa Noria estate



Reusable
Bottle



Low sugar content



Natural and Vegan



NATURALLY SPARKLING



Alcohol-free
(may contain traces of alcohol lower than 1%)



Three kombuchas
(White, Rosé and Red)

SÓBAIE®

KOMBUCHA *de vigneron*

BAIE DE RAISIN BLANC

INGREDIENTS

Organic white grape infusion (filtered water, organic white grapes); organic Kombucha mother (SCOBY).



DRINK CHILLED!



ORIGIN

France

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

Between 10° and 12° Celsius

Best Before Date

3 years

BOTTLE SIZE

33 cL

PRODUCT PASTERIZED

SOBAIE & FOOD



shrimp colombo



Coconut pineapple cake

NUTRITIONALS VALUES

Per 100 mL

ENERGY

54 kJ / 28 kcal

FATS

of which saturated fatty acids

0g
0g

GLUCIDS

of which sugars

5g
5g

PROTEINS

0g

SALT

0g

SÓBAIE®

KOMBUCHA *de vigneron*

BAIE DE RAISIN BLANC



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



Allergen free

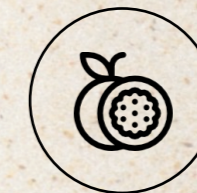
- Vegan product



Reused bottle



DOMINANT AROMAS



Exotic Fruits



Coconut

SÓBAIE[®]

KOMBUCHA *de vigneron*

BAIE DE RAISIN ROSÉ

INGREDIENTS

Organic gray rosé grape infusion (filtered water, organic gray rosé grape); mother of organic Kombucha (SCOBY).



DRINK CHILLED!



ORIGIN

France

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

Between 10° and 12° Celsius

Best Before Date

3 years

BOTTLE SIZE

33 cL

PRODUCT PASTERIZED

SOBAIE & FOOD



Salmon tartare



Summer salad

NUTRITIONALS VALUES

Per 100 mL

ENERGY

54 kJ / 28 kcal

FATS

of which saturated fatty acids

0g
0g

GLUCIDS

of which sugars

5g
5g

PROTEINS

0g

SALT

0g

SÓBAIE®

KOMBUCHA *de vigneron*

BAIE DE RAISIN ROSÉ



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



Allergen free

- Vegan product



Reused bottle



DOMINANT AROMAS



raspberry



Vanilla

SÓBAIE®

KOMBUCHA *de vigneron*

BAIE DE RAISIN ROUGE

INGREDIENTS

Organic red grape infusion (filtered water, organic red grapes); organic Kombucha mother (SCOBY).



DRINK CHILLED!



ORIGIN

France

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

Between 10° and 12° Celsius

Best Before Date

3 years

BOTTLE SIZE

33 cL

PRODUCT PASTERIZED

SOBAIE & FOOD



Linguine with rocket



Chocolate fondant

NUTRITIONALS VALUES

Per 100 mL

ENERGY

54 kJ /28 kcal

FATS

of which saturated fatty acids

0g

0g

GLUCIDS

of which sugars

5g

5g

PROTEINS

0g

SALT

0g

SÓBAIE®

KOMBUCHA *de vigneron*

BAIE DE RAISIN ROUGE



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



Allergen free

- Vegan product



Reused bottle



DOMINANT AROMAS



Red fruits



blackcurrant



Blueberry

A close-up, macro photograph of pink champagne bubbles. The bubbles are of various sizes, with some large, prominent ones in the upper half of the frame. The liquid has a soft, rosy hue. The background is a blurred continuation of the same scene, creating a sense of depth and movement.

Villa Noria

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