



APERIA[®] SPRITZ

The winemaker's natural alcohol-free aperitif.

Villa Noria



Why **APERIA**®?

Villa Noria

Positioned as a next-generation natural aperitif, APERIA® was born from the fusion of “**apéritif**” et “**Noria**”, drawing bold inspiration from the world of mixology.

It embodies the estate’s desire to reinvent the aperitif moment while staying true to its **winemaking DNA**. Following the success of **LEVIN**® **0%**, Villa Noria continues its exploration of the alcohol-free market by taking on the aperitif with a clear vision: to **offer a natural, credible, and high-quality alternative**.

The result is a vibrant, structured, and elegant drink that reinterprets the codes of the Spritz and classic aperitifs with **authenticity**, providing a modern response to the demand for **naturality, flavor, and uncompromising pleasure**.





Who are we?

Villa Noria

Located in the heart of **Languedoc-Roussillon**, Villa Noria is an organic wine estate set in the terroirs of Montagnac. The estate spans **85 hectares** of organically farmed vineyards, benefiting from a Mediterranean climate and volcanic soils that shape the richness and singularity of the wines.



Cédric ARNAUD
Founder & winemaker



Fabien GROSS
Founder, winemaker & oenologist

Driven by a strong **spirit of innovation**, Villa Noria has developed a **unique method of natural non-alcoholic fermentation**—without dealcoholization—redefining alcohol-free standards. This pioneering approach gave birth to **LEVIN® 0%**, as well as a new generation of winemaker-crafted beverages: kombuchas and natural aperitifs like **APERIA®**.



APERIA®, the aperitif reinvented

Villa Noria

APERIA® Orange features a fresh and slightly bitter profile, driven by citrus notes that evoke the spirit of a Spritz. Structured and refreshing, this version offers a subtle balance between crispness and indulgence, for a natural and elegant aperitif experience.



APERIA® Hugo stands out with a more floral and aromatic expression, showcasing notes of white flowers and botanical freshness. More delicate and ethereal, this version provides a refined alternative while maintaining the balance and signature winemaker's touch unique to APERIA®.

The **20 cL** format is ideal for convenient, individual on-the-go consumption, while the **75 cL** bottle is perfect for shared moments, offering a more convivial and ritualized serving experience by the glass.





Our organic and Eco-Responsible commitments

Villa Noria

At Villa Noria, every product is crafted with respect for the living world, from the vine to the glass. APERIA® is the result of a **natural fermentation** of organic grapes, **without dealcoholization**, guaranteeing a 100% natural, vegan, and additive-free product. Thanks to this innovative method, we **reduce the carbon footprint by two-thirds** compared to conventional dealcoholization processes.



The estate also grows its own organic citrus fruits (oranges, lemons) using permaculture principles, while botanicals such as elderflower are hand-harvested around the vineyards.



Staying true to committed viticulture, Villa Noria prioritizes sustainable practices that preserve soil health, biodiversity, and ecosystems, offering authentic, transparent, and environmentally friendly beverages.



ESG



Our key differentiators

Villa Noria

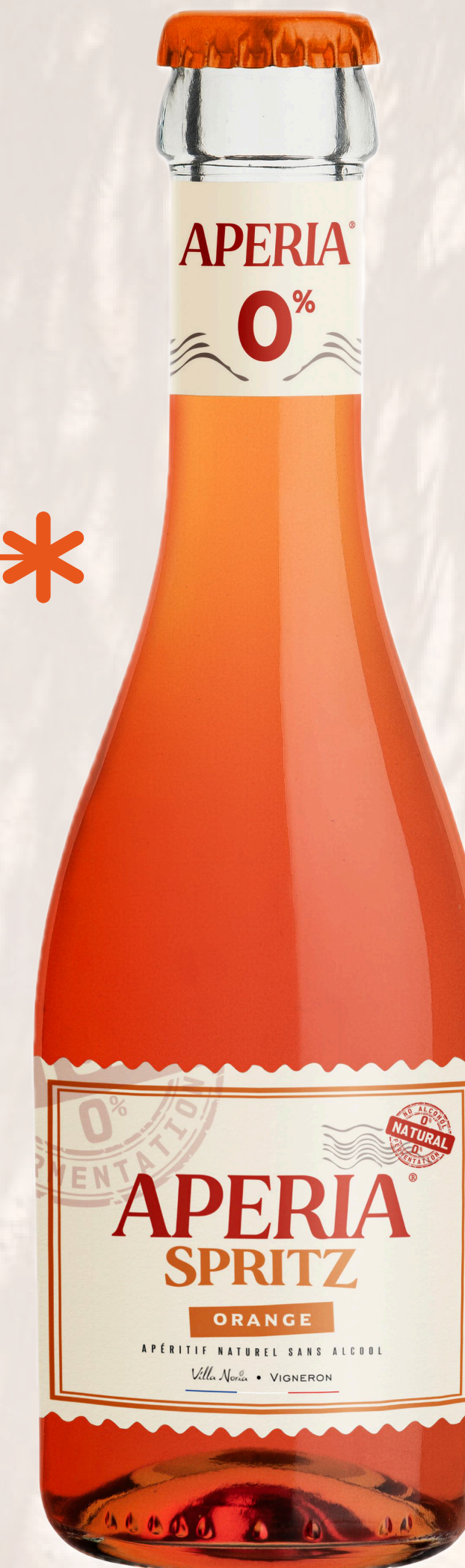
At the intersection of wine, mixology, and the alcohol-free movement, APERIA® offers a **credible, elegant, and contemporary experience**, designed for both discerning consumers and industry professionals.

Natural non-alcoholic fermentation, without dealcoholization : *

This process preserves the aromatic complexity and authenticity of the product. This major innovation meets the **demand for healthier consumption** without compromising the pleasure of a fine drink.

No additives, no synthetic colorants, no added

sugars : We prioritize noble raw materials (organic grapes) and ingredients sourced directly from our estate. Crafted with a winemaker's logic, the product delivers a purer, more structured, and more authentic experience.

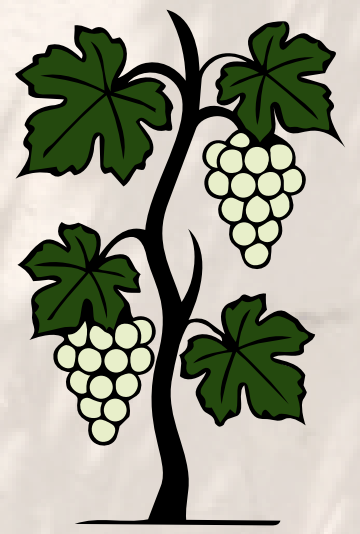




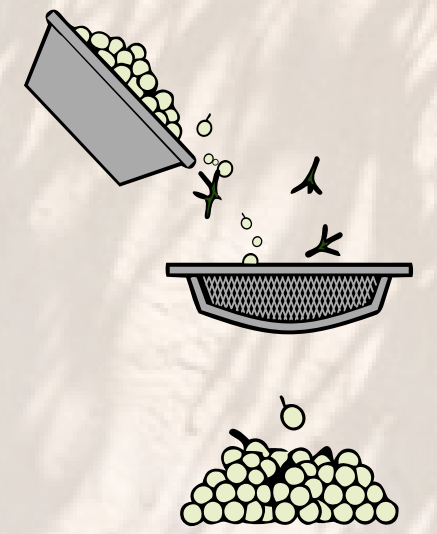
Production method

Villa Noria

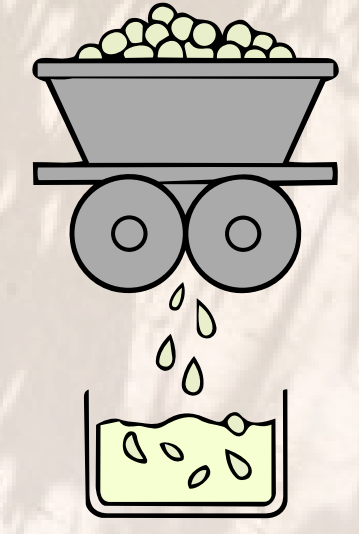
LEVIN® 0%
Base:



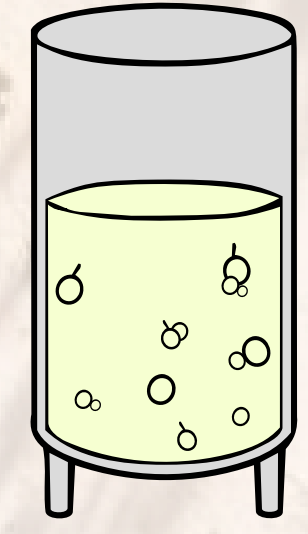
Grape base



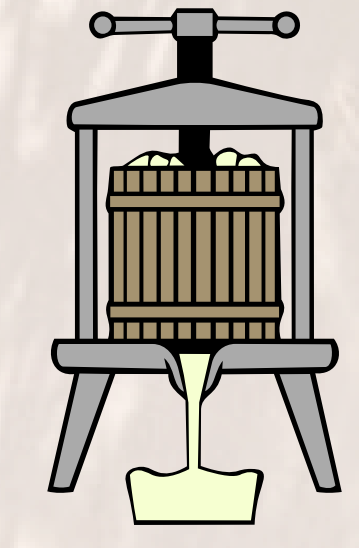
Destemming



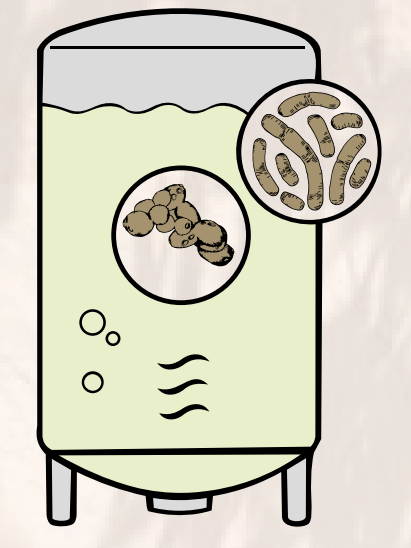
Crushing



Maceration

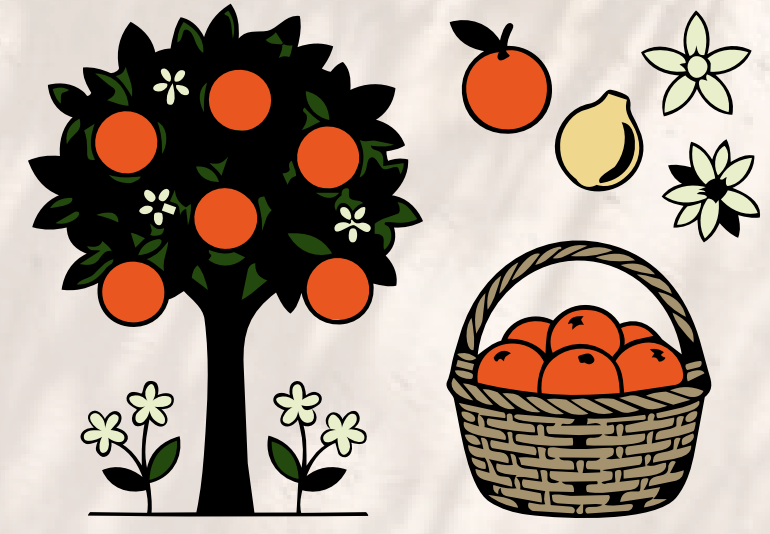


Pressing



Fermentation

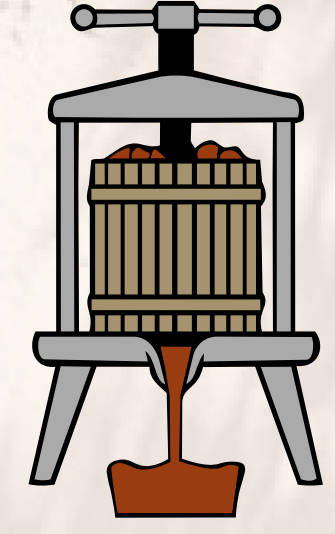
Crafting
the Spritz :



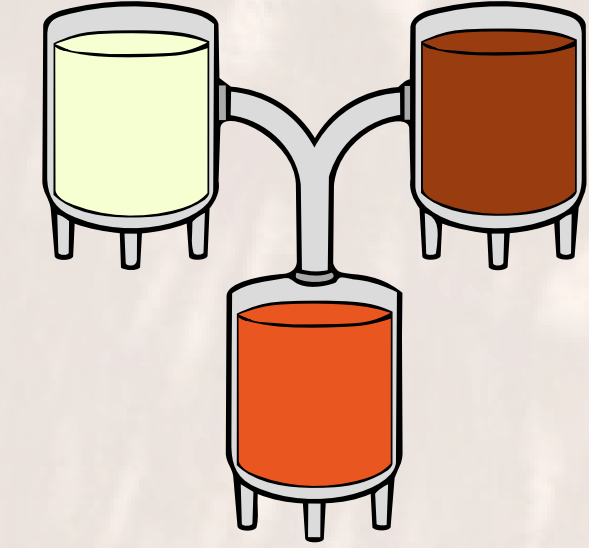
Harvesting



Maceration



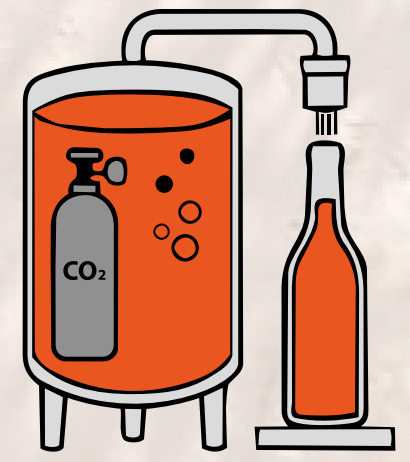
Pressing



Blending



Filtration



Bottling



Pasteurization



Enjoy!



APERIA® SPRITZ

ORANGE



Organic agriculture

- Preserving life and soil health
- Agroforestry practices



No allergens

- Vegan product
- No sulfites



- Pasteurized product
- No additives



Villa Noria

BASE

Natural alcohol-free fermented grapes

ALC.

0% vol

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

After opening, store between 6° and 15°C

BEST BEFORE

Best within 3 years of the production date

TASTING

Over ice in a large wine glass, with an orange slice.



TASTING NOTE

APERIA® Orange features a pale hue with luminous orange highlights. The nose opens with notes of fresh orange, bitter orange zest, and subtle botanical touches. The palate is vibrant and refreshing, characterized by an elegant bitterness, a delicate sweet balance, and a crisp, thirst-quenching finish.

PRODUCTION PROCESS

APERIA® is crafted through a natural fermentation process, without dealcoholization. Villa Noria grows its own organic orange trees using permaculture principles within the vineyard. A maceration of the oranges in the grape juice for several hours extracts a beautiful color, a refined bitterness, and vibrant citrus notes.



APERIA[®] SPRITZ

HUGO
Elderflower



Organic agriculture

- Preserving life and soil health
- Agroforestry practices



No allergens

- Vegan product
- No sulfites



- Pasteurized product
- No additives



Villa Noria

BASE

Natural alcohol-free fermented grapes

ALC.

0% vol

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

After opening, store between 6° and 15°C

BEST BEFORE

Best within 3 years of the production date

TASTING

Over ice in a large wine glass, with an lemon slice.



TASTING NOTE

APERIA[®] Hugo features a pale and luminous hue. The nose reveals delicate aromas of elderflower, white blossoms, and subtle lemony notes. The palate is fresh, ethereal, and elegant, showcasing a controlled floral sweetness, vibrant acidity, and a crisp, refreshing finish.

PRODUCTION PROCESS

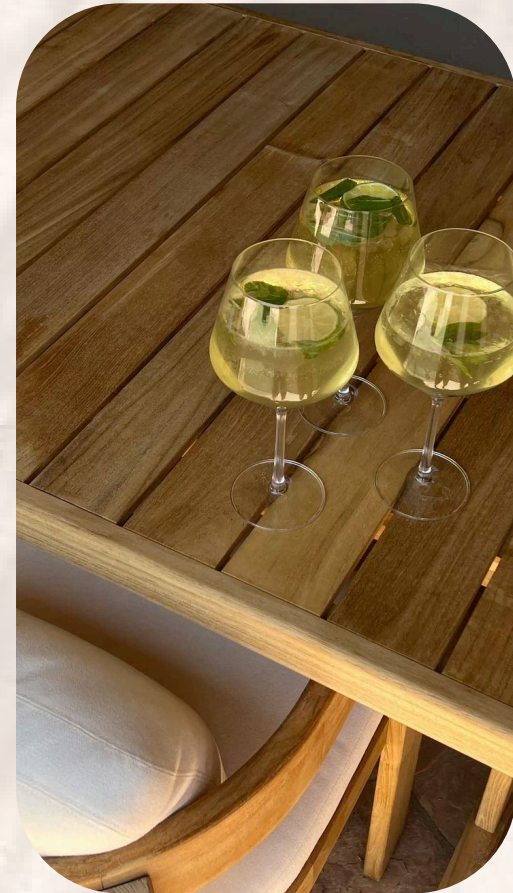
APERIA[®] is crafted through a natural fermentation process, without dealcoholization. Villa Noria harvests elderflowers from the shrubs planted in the hedgerows surrounding the vineyards. A maceration of the flowers with lemons in the grape juice for several hours extracts a beautiful color and delicate floral notes.



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