Claims:

1. A non-alcoholic beer-taste beverage containing an aroma composition containing:

0.050 to 1.0 ppb of myrcene,

0.0005 to 0.010 ppb of β-ionone,

8.0 to 71.33 ppb of linalool,

0.7025 to 10.0 ppb of citronellol,

0.115 to 1.4 ppb of geraniol, and

0.1 to 1.1 ppb of α-eudesmol.

2. The non-alcoholic beer-taste beverage according to claim 1, wherein aroma components of the aroma composition are derived from a wort fermented liquid.

3. The non-alcoholic beer-taste beverage according to claim 1 or 2, wherein the wort fermented liquid is a wort bottom fermented liquid.

4. The non-alcoholic beer-taste beverage according to any one of claims 1 to 3, wherein the wort fermented liquid has a malt usage ratio of 50% or more.

5. The non-alcoholic beer-taste beverage according to any one of claims 1 to 4, containing an alcohol-removed wort fermented liquid.

6. A method of producing a non-alcoholic beer-taste beverage according to any one of claims 1 to 5, comprising:

a step of adjusting the carbon dioxide gas pressure of a wort fermented liquid from 0.05 to 0.25 MPa;

a step of vaporizing carbon dioxide gas and aroma components from the wort fermented liquid by spraying the wort fermented liquid under reduced pressure;

a step of condensing the vaporized aroma components to obtain an aroma composition; and

a step of adding the obtained aroma composition to a non-alcoholic beer-taste beverage.

7. A method of enhancing a beer-like flavor and a complex taste derived from brewing of a non-alcoholic beer-taste beverage according to any one of claims 1 to 5, comprising:

a step of adjusting the carbon dioxide gas pressure of a wort fermented liquid from 0.05 to 0.25 MPa;

a step of vaporizing carbon dioxide gas and aroma components from the wort fermented liquid by spraying the wort fermented liquid under reduced pressure; and

a step of condensing the vaporized aroma components to obtain an aroma composition;

a step of adding the obtained aroma composition to a non-alcoholic beer-taste beverage.

8. The method according to claim 6 or 7, wherein the non-alcoholic beer-taste beverage to which the aroma composition is added is obtained by subjecting the wort fermented liquid to an alcohol-removing treatment.