

## 2020 MARY JANE

Hopped pomquette de feu

Ingrid Marie's pomace was poured over with water, macerated again and then pressed.

1/4 of the watery juice was boiled down to half, to intensify the aromas and sugar.

At the end we added fresh Cascade hops to extract bitterness. Cooled, reunited, fermented spontaneously and added fresh Cascade hops again. (Hop stopper)

We filled during the fermentation process.

### STYLE:

Combination of "Pomquette" (piquette technique used for apple – french pomme), Canadian "Cidre de feu" tradition and hop stopper inspired by the brewery.

### CHARACTERISTICS:

4.5% vol. / dry / no sulfites added (<10 mg / l)

Bubbly & fresh with citric heavy hop aroma.

### SHORT:

A light Cider with bitter hop aroma. Bubbly, glou glou refreshment.

### ATTENTION:

Unfiltered = Fizzy - keep your glasses ready!

