



2020 MARY JANE

Hopped pomquette

We use the French technique "Piquette"
to reuse the pomace.

Apple pomace was poured over with water,
macerated again and then pressed.
1 part of this watery juice was boiled up
and infused with fresh Arianne hops
to extract bitterness. Cooled, reunited, fermented
and added Cascade hops while fermentation.



We added some fresh and sweet juice and filled while fermentation.

STYLE:

Combination of "Pomquette" (piquette technique used for apple – french pomme),
and hop stopper inspired by our colleges from the brewery.

CHARACTERISTICS:

4 % vol. / dry / unfiltered / no sulfites added (3 mg/l)

We bottled a bit too late, so it's just slightly fizzy. With fresh citric hop aroma, as well like
Passion-fruitiness and Grapefruit.

SHORT:

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

STORAGE:

Cool, dark and store bottles upright.
