



klaar - fruchtfermente GmbH  
Maxstraße 42, 22089 Hamburg



## 2021 ARTEMESIA

Perry Vermouth

The basic pear wine was made of:

45 % Alexander Lukas

35 % Die köstliche von Charneux

20 % Elstar Apfel

The cloudy yeasty disgorgement leftovers of vintage 2020 were distilled into a fruit brandy. We added some organic pear & apple brandy and flavored with fresh and dried herbs: Wormwood, thyme, lemon verbena.

We added this herb-infused fruit brandy to the pear wine in the end of fermentation. The yeast dies due the rapid increase in alcohol level and leaves some residual sweetness.

### STYLE:

The Vermouth method applied to a pear wine.

### CHARACTERISTICS:

12 % vol. / Residual sugar (12 g/l) / minimum sulfites added (6 mg/l) / 50 cl bottle

Light yellow. Straight bitter herbal aroma. With some time comes some ethereal exotic fruitiness. Fruity bitter Aperitif.

Serve on ice or in cocktail.

### SHORT:

A Vermouth made out of Pears and a herb infused fruit Brandy.

**STORAGE:** Cool, dark and store bottles upright. After opening the bottle store in fridge.

