



2022 PRUNEHILDE

Pomquette infusion

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

Apple pomace was poured over with water,
macerated again and then pressed.

We added plums and co-fermented

And macerated with sloeberrie's.

Racked, blended with a tiny bit of fresh apple must to
refresh the fermentation and bottled while fermentation.



STYLE:

pomquette with plum and sloeberries

We used water to rehydrate the pulp and add some plums to increase fruitiness and sugar level. Later in season we added Sloeberries to macerate and create a fruity tannic flavour.

CHARACTERISTICS:

4,5 % vol. / dry / no sulfites added (3 mg / l) / bubbles: circa 1,2 bar pressure

Bubbly fresh with full notes of plum, apple and tannic sloe's.

SHORT VERSION:

Bubbly light cider flavored with plums & sloeberries.

STORAGE:

Cool, dark and store bottles upright.
