



klaar - fruchtfermente GmbH
Maxstraße 42, 22089 Hamburg



2020 QbA

Quince-Pear-Apple-Wine

2 % quince

60 % pears (1:1 Alexander Lukas & die köstliche v. Charneux)

38 % apples (Finkenwerder HP, Holstein Cox, Ingrid Marie)

A quince mash matured for 40 hours makes the base.

Blended with a Perry and apple juice.

filled while fermentation.

After fermentation and 9 aging months on lee's, we disgorged by hand (18.07.2021). Filled up with a Dosage (same fruitwine, dry and minimal added sulfits) made for that purpose.



STYLE:

Pétillant naturel, but lost it's carbonation after disgorging.

CHARACTERISTICS:

6,5 % vol. / no bubble's / dry / minimum sulfits but still (<10 mg/l)

Golden quincy and Honey notes combined with Pears and a touch of salinity.
No bubble's but lacto perry texture, straight forward acidity and fine tannins.

IN SHORT:

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STORAGE:

Cool, dark and store bottles upright.
