

## 2022 ROSALINDE

Pomquette infusion

We use the French technique “Piquette”  
to reuse the pomace.

Apple & quince pomace was poured over with  
a tea made from dried roses & linden blossoms,  
mazerated again and then pressed.

We added linden honey,  
fermented and mazerated with rosehip puree.  
Racked, blended with apple must & quince wine &  
bottled while fermentation.



### STYLE:

Hybrid of pomquette & mead.

We used a tea of roses & linden blossoms to rehydrate the pulp and pour in some honey  
to increase the sugar level. Adding rosehip puree to get a full bodied flavor.

### CHARACTERISTICS:

4,5 % vol. / dry / no sulfites added (3 mg / l) / bubbles: circa 1,2 bar pressure  
Bubbly fresh with full notes of roses & rosehip.

### SHORT VERSION:

Bubbly light cider flavored with roses, linden blossom, honey & rosehip.

### STORAGE:

Cool, dark and store bottles upright.

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