

## 2020 HOLI JULIA Pomquette de thé

The French winemaking tradition of "Piquette", which is basically a thin wine that is created by infusing the pomace with water and using the pomace a second time.

Cause we use apples (French: pomme), we simply call this process "pomquette" to keep the French tongue origin. There are also other ingredients, techniques and methods to give the watery fruitwine a more interesting profile



Boskop pomace infused with a tea made from dried and fresh elderflower, macerated again and then pressed. Elderberries and forest-honey were added, fermented and brought to the bottle during fermentation.

### STYLE:

Hybrid of Pomquette & Met.

Here an aromatic tea was used instead of water to pour on the marc. We use the blossom and berries of elder and add honey.

The labels were sprinkled with colour associative to the aroma.

### CHARACTERISTICS:

4% vol. / dry / no sulfites added (18 mg / l)

Bubbly fresh with notes of red berries, elderberries, earthy and floral.

Wild fermented aroma in the beginning.

### SHORT VERSION:

Bubbly light hybrid of cider and Mead combined with Elderflower & Elderberries.

### ATTENTION:

Unfiltered = heavy bubbly - keep your glasses ready!

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