



klaar - fruchtfermente GmbH
Maxstraße 42, 22089 Hamburg



2020 PRUNEHILDE

Non sparkling Cider

100% Holsteiner Cox.
300 litre apple wine we co-fermented
with 12 kilo sloe berries. After 2 weeks
maceration we bottled this non
sparkling cider.

Sloe berries were picked by our friends
Heckenretter e.V. (<https://heckenretter.org/>).
200 € from this release is donated to "Heckenretter e. V."



STYLE:

Pure apple wine non-carbonated cider macerated with sloe berries.
This creates more tannic structure and fruitiness and a light lactic taste.

CHARACTERISTICS:

7 % vol. / dry / unfiltered / minimal added sulfite (8 mg/l)

Cloudy light rosé fruit wine. Sloe berries make this wine fruity with hints of red currant.
Light sour beer style with tannic grip.

SHORT:

Non sparkling cider macerated with sloes.

STORAGE:

Cool, dark and store bottles upright.
