

2020 ROSALINDE 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.



Finkenwerder Herbstprinz pomace infused with a tea made from rose blossoms and enriched with limewood honey Pressed again, fermented and flavored with ripe rose hips. Filled while 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 the fruit of roses and add honey.

The labels were sprinkled with colour associative to the aroma.

CHARACTERISTICS:

5,5 % vol. / dry / no sulfites added (<10 mg / l)

Extremely bubbly, disgorged at 08.05.21.

Lots of exotic & funky honey aroma. Light texture with honeys tartness and a hint of bitterness.

SHORT VERSION:

Bubbly light hybrid of cider and Mead combined with roses & rosehips.

ATTENTION:

Unfiltered = heavy bubbly - serve chilled & keep your glasses ready!

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