

Grape varieties

several French cider varieties (54%) from 2018, Bramley (37%)
and several orchard apples from 2019 (9%)

Origin

Denmark, Hovedstaden, Copenhagen, Nordhavnen

Soil

Lilleø (Lolland)

Vinification

direct pressing of the varieties for cider, 12 months alcoholic
fermentation with indigenous yeasts, 48 hours maceration for
the Bramley, secondary fermentation with the must from 2019

Ageing

11 months on its total lees, unfiltered, disgorging

Characteristics

White, Natural, Sparkling, Fresh and crispy

Properties

Alcohol: 6 %, SO2: 20, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€



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45704 75 CL

NATURAL