

DESTILLATE

Zwetschgenbrand

No. 480

Fully ripe, completely healthy plums are used to make our plum brandy. The plums are mashed, fermented and then distilled. Longer storage gives the plum brandy its softness and maturity. It has a spicy fruit, typical stone fruit aromas and a finely bitter finish.

ANALYSIS Alc 40,0 %vol, Acidity , Residual Sugar



VDP.WEINGUT

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