
DESTILLATE

Apfelweinbrand

No. 540

Apple juice pressed from old cider apple varieties is fermented and then distilled. The brandy is stored for a short time in small oak barrels and then for some time in a stainless steel tank. The focus is on the fruity apple flavor - the subtle smoky aroma of the wood blends in well.

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



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