

weninger



## A Glimmer of Hops

Wine flavored with wild hops

Around the fence of one of our orchards, wild hops settled down a few years ago. None of our beer brewer friends wanted to work with this wild hops. Therefore, we decided to process it ourselves:

The fresh, uncooked hops was added to the wine during fermentation and remained with it for several weeks in the amphora. Since the wine was directly pressed Blaufränkisch, tannin and fruit on the palate of the Glimmer of Hops are attributed to the hops.



# weninger

<b>Varieties</b>	Blaufränkisch
<b>Alcohol</b>	12%
<b>Allergens</b>	vegan
<b>Origin</b>	Horitschon / Mittelburgenland
<b>Climate</b>	Pannonian
<b>Cultivation method</b>	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
<b>Harvest</b>	selective hand harvest / September 2018
<b>Fermentation</b>	directly pressed / spontaneous fermentation for 2 weeks in amphora adding fresh wild hops
<b>Ageing</b>	in stoneware / natural malolactic fermentation
<b>Sulphur added</b>	0 mg/l
<b>Bottling</b>	450 bottles / October 2019 / no filtration / own bottling plant
<b>Drinking temperature</b>	12-14°C

