

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.

We love it as an aperitif - pure or mixed with tonic.



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Varieties	Blaufränkisch
Alcohol	13%
Allergens	contains sulphites, vegan
Origin	Horitschon / Mittelburgenland
Climate	Pannonian
Cultivation method	organic, biodynamic according to Demeter and Respekt, certified by Lacon AT-BIO-402
Harvest	selective hand harvest / September 2022
Fermentation	directly pressed / spontaneous fermentation for 2 weeks in amphora adding fresh wild hops
Ageing	in concrete egg / natural malolactic fermentation
Bottling	2300 bottles / 2023 July / no filtration / own bottling plant
Drinking temperature	12-14°C

