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Franz plays with Barley & Grapes

After tasting our "A Glimmer of Hops" together with a local beer brewer, we thought about doing a kind of cooperation. And this is how "Barley & Grapes" happened.
The process is quite simple: the beer brewer lauters and boils the barley and then we pump this into our fermenting wine. So our wild yeast ferments the starch from the barley and the sugar from the grapes. After a very long, slow fermention (4 months) we bottled it.
The aromas remind of rhubarb and beetroot juice. It is an easy-drinking aperitif.

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Alcohol	10%
Allergens	contains sulphites / vegan
Fermentation	The beer brewer lauters and boils the barley and then we pump this into our fermenting wine. So our wild yeast ferments the starch from the barley and the sugar from the grapes.
Residual sugar	0.7 g/l
Sulphur total	23 mg/l
Bottling	2500 bottles / July 2022 / own bottling plant
Drinking temperature	12-14°C