



Group 1 (Wine) Degustation of wine and juices with Felix Baumann

27.10.2022 Veitshöchheim

Meadow Orchard Cider from Baden-Württemberg: Friedrich Cider

- consists of 80% Swabian meadow fruit apples, the traditional fruits from ecologically valuable areas consists of the fruity, slightly tart taste of apple, the sweetness of pear and the gentle sparkle of a sparkling wine
- no concentrates, no flavourings or colourings and no added sugars
- Awarded with the "Swabian Cider" quality label and with the „Cider World Award 2022“



Meadow Orchard Apple Juice from Hessen

- The meadow orchards of family Wumbs (Streuobst Wiesenhof) in and around Hanau are a real biodiversity treat – countless plants, insects and animals live among the fruit trees
- This juice contains more than 75 different apple varieties from very old to young apple trees
- The ripe apples are hand picked, washed and pressed by an antique screw press. Here, the apples are pressed very slowly and carefully, ensuring the full capture of vitamins and flavours both in the juice and pulp as well as on top of the apple skin.

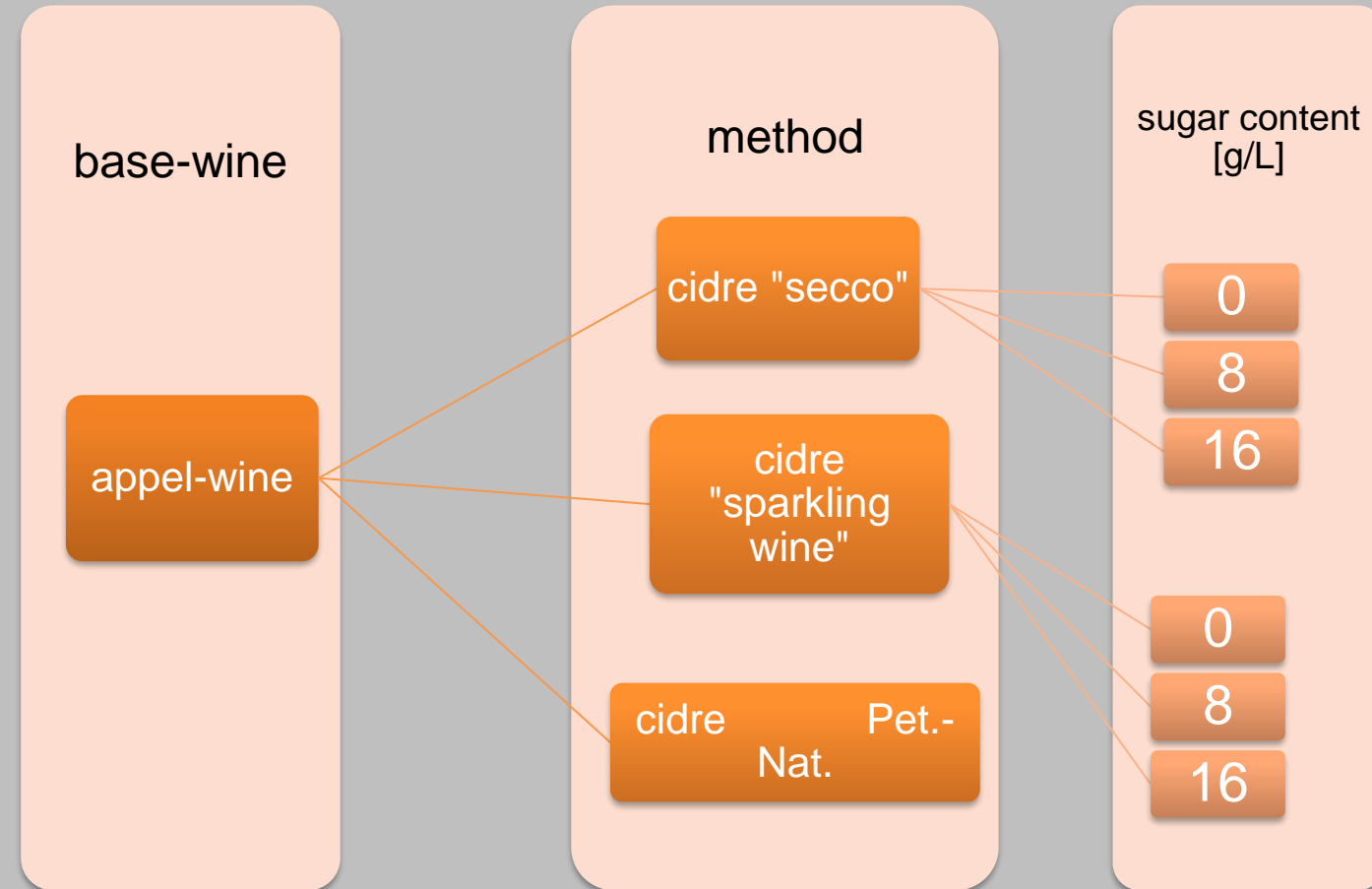


Meadow orchard cidre products – experimental products

In fact, there is a large span between smaller family-owned farms and companies in terms of technical equipment and market power. In order to support them all the LWG started to produce different types of cidre with different amounts of residual sugar. For the best recommendations in relation to the different producers, the LWG carried out a consumer sensory test for those products.

Methods

- | „secco“ | „sparkling“ | „Pet.- nat.“ |
|---|---|---|
| <ul style="list-style-type: none"> • Alcoholic and malolactic fermentation • Added CO₂ • Filtered • 5 % vol. Alc | <ul style="list-style-type: none"> • Alcoholic & malolactic fermentation • 2nd alcoholic fermentation • 6 bar CO₂ • 7 % vol. Alc | <ul style="list-style-type: none"> • Alcoholic & malolactic fermentation • Own CO₂ • Unfiltered • 5 % vol. Alc |





WEINBESCHREIBUNG

Der EXPLORE! Silvaner S2 repräsentiert den kräftigen fränkischen Silvaner. Deutliche Anklänge von Kräutern und Heu und reifen gelben Früchten dominieren das Aroma. Ein feiner Schmelz und eine elegante Cremigkeit zeigen, dass ein Silvaner auch ein opulenter Speisenbegleiter sein kann.

VINIFIKATION

Hochreifes, gesundes Leseget,
lange Maischestandzeit, Gärung mit Burgunderhefe im Halbstück, langes Vollhefelager

ANALYSENDATEN

Vorhandener Alkohol: 13,5 %Vol.

Gesamtsäure: 6,5 g/l

Vergärbarer Restzucker: 1,5 g/l

Silvaner – Baden-Württemberg

- grown on soil with a high amount of shell-limestone
- fermented and stored in a stainless steeltank
- the colour is of a clear pastel-yellow with slightly green reflexes
- the smell is dominated by yellow fruits, especially yellow pear, followed by peach and a slightly hint of floral aromes

Silvaner - Hessen

- Grown in the Rheingau along the famous Rhein river
- Produced by University Geisenheim, Germany's leading university for oenology and wine making
- In the silvaner vineyard, students learn about this specific grape variety, its likes and dislikes as a plant and in previous years especially about its proneness to drought stress
- Easy drinking wine made in stainless steel tanks