

# Pojer e Sandri

## Acquavite di Sorbo dell'Uccellatore



**Color:** Colorless and crystal white.

**Fragrance:** Very intense on the nose, it reminds you of sweet almond and marzipan..

**Flavor:** Harmonious and full. There is correspondence between taste and smell, strong persistence.

**Serving temperature** 12° - 14° C

**Alcohol content:** 46 %

**Fruit:** "Sorbo dell'Uccellatore diraspato", crushed and added water. (the fruit is very dry).

**Fermentation:** It takes place in stainless steel tanks with control of pH, acidity and temperature and having added selected yeasts to accelerate fermentation.

The time required to transform sugar into alcohol is 3/4 days.

**Distillation:** as soon as the fermentation is finished, the distillation uses its discontinuous bain-marie still, a new brand concept which the owners themselves have worked on. At the end of the distillation process we obtain a highgrade brandy (70 ° - 73 °), which is placed in special steel tanks waiting for subsequent processing.

The average yield in alcohol is around 3% which corresponds to 50 - 60 grams of sugar per kg of fruit.

**Bottling:** after about six months from distillation, after having diluted the product with water at 46 ° and subsequent filtration at 0 / -2 degrees of temperature.

**Type of bottle:** Bordeaux bottle of dimensions 0,5L.

**Packaging:** Boxes cylinder-shaped in cases of 6 bottles for the 0,5L.

**Notes:** This distillate is part of the Austrian Tyrolean tradition and even today the habit of toasting with rowan at the end of the deer hunt is in use among hunters.

