## BECIDERET WHO THE FUCK PEARS

High school friends Cornelius, Martin and Jakob make cider with the ethos and vision of natural wine, using some of the best sustainably farmed fruit Denmark has to offer with as little intervention as untapped market after seeing the yearly in a country where there is so much potential for innovation yet where so little attention was paid to the seemingly endless possibilities around cider and fruit wine production. Their operation grew from gathering apples at nearby parks and in friends' backyards to a full cidery in Nordhavn where they now produce a wide array of ciders and fruit pet

VINTAGE: 2020 REGION: Copenhagen, Denmark STYLE: Fruit Pet Nat FRUIT: 65% Bramley apples, 35% Williams pears MACERATION: 24 hours FERMENTATION: Spontaneous in neutral flex tank FILTRATION: Unfiltered ADDED SO2: 10 ppm at bottling DISGORGMENT: No FARMING: Organic certification in progress ALCOHOL CONTENT: 6% VOLUME: 750mL

