



Wijnfiche
R74 - Rum - 40°
EAU —

Vinification

The preparation of the mash or puree is preceded by rigorous quality control of the grapes and fruit. We use only the very best quality for our grappa and spirits. The aromas and flavours are very sensitive and only fresh pomace and fruits guarantee the full-bodied nature of our grappa and spirits. For this reason, we always process the pomace straight away and separate it rigorously. The fermentation stage is constantly monitored by our experienced distillers. Only once this natural process has reached the right point can distillation begin, no sooner and no later. Distillation is usually carried out with both methods: continuous and batch. The appropriate method is used for each type of spirit. Once it has been stabilised, the distilled spirit is filtered to give it an even more harmonious and elegant touch.

Taste

Resting in the used barrels of our Caldifff apple distillate, R74 receives his fruity soul in gift. The encounter between an apple distillate and a molasses in America's center generates rich plum notes, cinnamon, sultana and almond grapes that interweave fresh and fruity hints of South Tyrolean apples, creating unparalleled harmony.

Food pairing

Aperitif

General information

Type: Apero & Digestif

Viticulture: Traditional

Storage (years): "> 10"

