

Frankfurter Apfelwein

The history of applewine in and around Frankfurt Main, Germany goes back over 1,200 years. The first official mention of applewine can be found in the state records of Emperor Karl the Great (approximately 799 A.D.). It was founded in 1881 by Philipp Possmann and, now in its fourth generation, has been family owned and operated ever since. Philipp Possmann was known throughout nineteenth century Frankfurt Main for his homemade applewine—a tart, pale yellow drink he made in the basement of his restaurant and served to eager customers. Due to popular demand, Mr. Possmann embarked on a more wide-scale production and distribution of his wine. Since then, what began as a small one-man-business has survived through the setbacks of two World Wars to develop into Germany's market leader for applewine. Today, Possmann employs over 100 people and sells nearly 20 million liters through Germany and the world.

Frankfurter Applewine PSS100



Vintage	N.V.
Producer	Possmann
Varietal	The Frankfurter Apple Wine is a crisp, clear wine with the distinct harmony of a tart wine with fruit flavor of the apple. fully fermented with 5.5% alcohol by volume, the apple wine contains no additives. It is extremely low on sugar, (recommended for diabetics), as well as very low on calories. With the natural fruit acids, the wine is very soothing and enhances digestion.
Color	Golden yellow color
When to Drink	Enjoyed cold like a cider or lambic
Tasting Note	Refreshing crisp flavor, reminiscent of apple juice that can be enjoyed all year round, especially during the Harvest season
Food Pairing	Enjoy with hearty meals or comfort food.
Alcohol/Volume	5.5%
Packaging	Screw cap closure, an alternative that eliminates the risk of being corked while allowing for aging, pack size (12x1.0L)