Speckbirne "Cyser" > Die Hochland Imker > Austria

While their bees collect the nectar of the caraway flouwers during the month of May, the meadery harvests a special indigenous type of cider pear, known as "Speckbirnen," by late October. In November, they combine these specialties in the fermentation tanks to allow their microbes to develop the "Speckirnen Cyser."

- **Mead Collection**

Style: Mead ferrmented w/ Pear Juice
Alc./Vol.: 13%

The "Speckbirne" is a variety of cider pear which has been known for 170 years already. Historically it was created by simple "chance hybridisation." Those majestic pear trees, often over 100 years old, are typically found around old farmhouses.