



## DIE HOCHLAND IMKER Pfarrkirchen, Austria

Hochland Imker Fruehwirth KG was founded in May 2004 in Linz, Austria. The Fruehwirth family- Doris, Peter, and son Valentin - strives to offer outstanding products by following organic principles of beekeeping.

The family resides in the Muehlviertel region, between the valley of the Danube and the forests of the Bohemia, where the soil has been untouched by intensive agriculture and thus produces rich, nourishing, aromatic and delicious nectar and honey dew for the bees. The family is committed to preserve the character of this unique central European agricultural region through simplicity and therefore keeping the essences of the flavor.

The Fruehwirth family has now extended their meadery to produce vinegars using the same honey as their mead.



*Falkenstein location*



*Boehmerwald location*



## MEAD – THE WORLD OF HONEY IN FINE WINE

We use honey made from flowers for the refining into honey wine – also called mead. In relatively small vats of 300 litre we use yeast to finish the process. Therefore we are able to use smaller quantities of special honeys. Again and again we are astonished by the nature of honey at different times of the year such as honey with the smell of linden tree flowers from the winter linden trees of the Ranna valley, or darker spicy honey from the area of the Boehmerwald. We are, therefore, able to take care personally of the fermentation process and also guarantee the individuality and quality of our highland meads.

Honey, Spring Water and Pure Yeast Cultures... and nothing else. We do not add any spices so, we are able to guarantee that you can experience the authentic taste of the highlands, and that the seasonal characteristics of our honey are preserved. The water for our honey is obtained from tested, natural springs which originate in the large woodland area of the “Pfarrwald” (Parish Forest). The Pfarrwald in the municipality of Pfarrkirchen in Muehlkreis is the eastern-most and highest foothill of the Passauer Forest.

Choosing the right yeast is based on a lot of experience and is part of the secrets of a fine mead. We only use pure yeast of French and Austrian origin.

**Author:** Die Hochland Imker  
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This Austrian extra dry mead is based on fermentation with mild aromatic honey with nectar from dandelions, wild cherries, raspberries and blackberries from the Falkenstein region of Austria. 800 years ago the aristocratic Falkenstein family settled in this region, cleared the woodlands and founded monasteries which exist to this day.

Hochland Imker Extra Dry Mead has a fruity character with a pleasing freshness.

12.3 % alc./vol.

**Format:** 6\*16.9oz bottle

**EAN-code:** 9 120031 720034



*honey production*



SINGLE VARIETAL MEAD BREWED FROM HONEY DEW AND HONEY OF LIME-TREE BLOSSOMS

Single Varietal Limetree Blossom Mead exudes the delicate scent of blossoms harvested from ancient lime trees and benefits from a subtle playful dryness. Our recommendation: its full bodied and fragrant character goes equally well with light deserts or cheeses or as an accompaniment to asparagus served with hollandaise sauce.

13.5 % alc./vol.

**Format:** 6\*16.9oz bottle

**EAN-code:** 9 120031 720010



SINGLE VARIETAL MEAD BREWED BLOSSOM HONEY AND HONEY DEW FROM EUROPEAN CHESTNUT

Chestnut honey is a rare specialty in Austria. The European sweet chestnut only grows in the warm climate of the hilly areas in the south of Austria. Two thousand years ago the Romans brought sweet chestnut trees to Noricum, the Latin name for this part of Austria at the time of the Roman Empire.

The wine is characterized by its clear, light, straw-yellow color. The bouquet combines the strong, spicy aromas of quinces and beeswax with a hint of pink grapefruit. The first sip conveys a subtle balance between liveliness, delicate dryness and full body. Spicy, fruity aromas accompany the wine's satisfying sustained finish.

12.7 % alc./vol.

**Format:** 6\*16.9oz bottle

**EAN-code:** 9 120031 720072



While our bees collect the nectar of the caraway flowers during the month of May, we harvest a special indigenous type of cider pears, known as "Speckbirnen" by late October .

In November we combine these specialties in our fermentation tanks to allow our microbes to develop our "Speckbirnen Cyser". The tangy, sweet-sour juice of the Speckbirne and the mild spicy caraway honey form an utterly "eccentric" , you may even call it "outrageous", partnership.

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

13.0 % alc./vol.

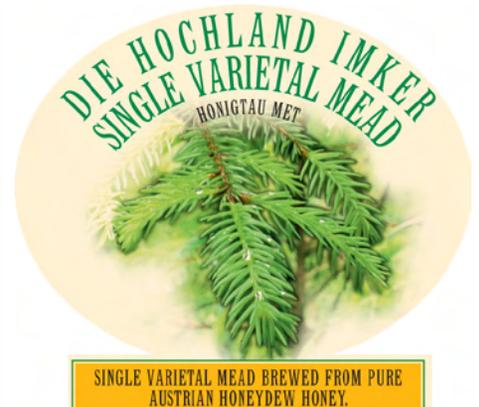
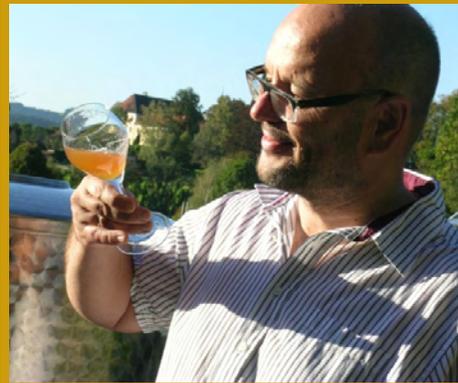
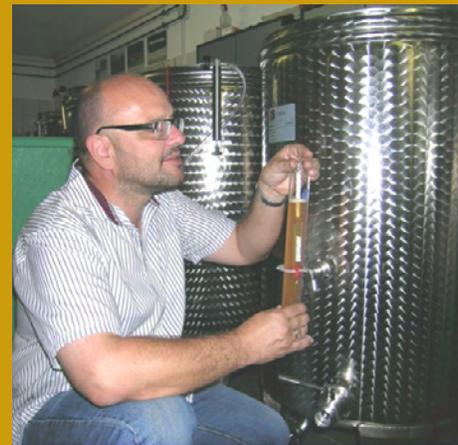
**Format:** 6\*16.9oz bottle

**EAN-code:** 9 120031 720096

Picture below: Speckbirne tree



### Cyser production



Our bees collect honey dew in the spruce and pine woods of the Austrian mountains. The sweet juice glitters like dew drops on the spruce and pine needles.

The dark brown to greenish black shimmering honey is Austria's highly regarded 'forest honey', renowned for its strong, spicy and malty aromas.

Our Honigtau Met is a unique product of the spruce forests of the climatically harsh northern regions of Austria

11.5 % alc./vol.

**Format:** 6\*16.9oz bottle

**EAN-code:** 9 120031 720041



**Honey Dew** is sugar extracted from the sap of spruce and pine trees that grow in the northern regions of Austria, an area that is famous for its harsh climate .

Sap, a complex liquid responsible to provide nutrients to the trees {sugar, enzymes, amino acids, water} is highly attractive to boring insects, such as the spruce beetle.

These boring insects feed on tree sap. As the sugar concentration would overwhelm these boring insects, however, nature has installed a mechanism whereby the sugar part will be separated from the metabolism of the insect through glands .

This sugar excrete falls like dew drops onto the spruces and pine needles ..they indeed look like raindrops!

The dew drops are now collected by bees which turn them into honey exactly like they do with "normal nectar from " flowers}.

The resulting honey will then serve as sugar source for our alcoholic fermentation.

The color of this honey {called "honey dew" } is dark brown to greenish black. In Austria this type of honey is also called "forest honey" .

In the world of experts it is extremely highly regarded due to its strong, spicy & malty aroma.



The base honey wine for Hochland Imker "Champagne" Sparkling Mead is made from honey collected exclusively from the Falkenstein region and its fragrant summer flowers.

The second fermentation and maturation takes place according to the champagne method.

The result is a honey "Champagne" with a surprisingly fragrant touch.

11% alc./vol.

**Format:** 6\*750 ml bottle

**EAN-code:** 9 120031 720034



Highland Winter Mead warms body and soul, especially in cold weather. During long winter evenings we create our hot Highland Winter mead by adding vanilla, cinnamon, cloves and nutmeg. This is a long and well-loved tradition during our cold winters.

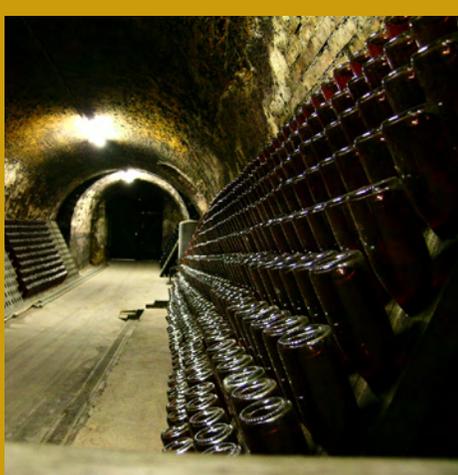
The tradition of spiced mead started in the Middle Ages. Hot mead infused with precious spices was served to guests as a greeting.

Spices were very expensive during the Middle Ages and their use indicated wealth and acknowledged the high status of the guest.

13 % alc./vol.

**Format:** 6\*500 ml bottles with spices attached

**EAN-code:** 9 120031 720065



**B. United International, Inc.**

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HOCHLAND IMKER  
VINEGARS



*Organic honey blueberry vinegar*

Marshland honey and wild blueberries are fermented into a fragrant, rose vinegar.

5% acidity

**Bottle Format:**  
250 ml

**EAN-Code:**  
9 120031 72011 9



*Organic honey vinegar*

A very delicate vinegar, naturally fermented from golden yellow summer blossom honey.

The combination of the mild sweetness of the summer blossom and the subtle acidity of the vinegar produces a unique harmony.

5% acidity

**Bottle Format:**  
250 ml

**EAN-Code:**  
9 120031 720102



*Tannenwipfel for vinegar production*



*Organic honey malt vinegar*

Made from organic honey and honey beer wort- the natural fermentation produces a spicy vinegar.

This vinegar is especially suited as a condiment for red leaf salads and for enhancing sauces for game and beef.

5% acidity

**Bottle Format:**  
250 ml

**EAN-Code:**  
9 120031 72012 6



*wild blueberries*

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