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Strynøfrugthave is a small organic fruit orchard situated on the little island of Strynø in the southern archipelago of Denmark. The farms juicery offers a number of single estate juices with unique expressions of taste. The climate in Denmark ensures apples with a lot of taste according to a slow growing process and many hours of daylight. Furthermore the terroir of Strynøfrugthave is exceptional; clay soil, many hours of sunshine, wind and salt coming from the sea. Through organic growing and careful on farm processing, this is concentrated in every bottle.

Strynøfrugthaves grand cru collection

Special juices:

The special juices are meant to accompany meals. They explore possibilities for taste through different combinations of desert apples, cider apples, and other fruits and in some recipes a light carbonation. The high content of tannins, bitter and astringent taste elements are unique to the cider apples and contribute to the special taste.

No. 1: Frequin Rouge with elderberries and Holsteiner Cox:

Frequin Rouge is a typical bitter-sweet cider apple with a clear astringent element underlined by the hint of bitterness from the elderberries and softened with Holsteiner Cox' long taste.

"The juice has a beautiful and wild colour of beetroot and cherries. You sense a discrete and light summer smell of honey. Holsteiner Cox and the elderberries show their character, and the tannins from the cider apple give the juice a firm and slim expression. Instead of the red wine"

No. 2: Bedan with Bellida and lightly sparkling:

Bedan is a French bitter-sweet cider apple with a light bitter note. Juice from the Bellida apple adds some acidity and lightness.

"Deep golden colours with a light blush. Smell and taste of apple, apricot and carrot. A rich juice with great sweetness freshened by the acidity of the Bellida apple and a light carbonation. Really an interesting and new experience of an apple juice. Needs good food."

No.3: Binet rouge with plum. Binet Rouge is a French cider apple of the sweet type. It is often used in the production of Calvados.

"Beautiful golden caramel coloured juice. The colour is almost magically transferred to the taste, which has fantastic round and soft notes of apple, prunes, butter and caramel. A viscous juice with a nice full sweetness perfectly held together by the tannin rich cider apple."

No.6: Holsteiner Cox - lightly sparkling:

Holsteiner Cox is fresh and tart as an apple, but sweeter as juice with a spicy and aromatic taste.

"Pale peach coloured juice with the scent of warm applesauce. Has a juicy and fresh taste. An authentic and honest juice brought forward by the carbonation."

No. 7: Ellis Bitter with Amoroso, red currants and lightly sparkling:

Ellis Bitter is an English cider variety with a mild bitter-sweet taste.

"Nice golden apricot coloured juice. An intense light tropical and rich taste, with a distinct acidity, and a bitter note from the red currants, almost gooseberry like. Beautifully balanced between fruitiness and acidity."

No. 10: Judaine with Belle Boskop and lemon verbena.

Judaine is a French bitter-tart apple. It is combined with the tart cooking apple Belle Boskop, and an infusion of lemon verbena.

"A golden green juice with the wildest fresh acidity and marvellous notes of lemon verbena. Smells like a great herbal tea and tastes like a dream.... a lovely almost perfect hybrid juice... a happy meeting between juice and herb."

Single variety juices:

Single variety juices express the unique character of the apple, as it is shaped by the growing season. The growing season 2015 was characterised by a cold summer and a warm maturing period.

No.4: Ingrid Marie and nothing else.

A local Danish variety from Funen, loved and known by most Danes.

"A juice with a delicate scent of the apple in its purest form. A spicy and rich beverage with light tannins. Fresh acidity.... like a bite of rhubarb. "

No.5: Filippa and nothing else.

A local apple from southern Funen - known and loved by the locals. The original mother tree, the girl Filippa made from an apple seed, can still be found.

"The juice has beautiful golden colours, and a lovely smell of beeswax and late summer. A Very aromatic and seductive drink, with a natural expression of the apple. Soft and round with a balanced acidity. Like standing beneath the apple tree."

No. 15 Holsteiner Cox and nothing else.

"Juice with spicy notes, a fantastic scent and an incredible long taste."

No. 16 Guldborg and nothing else.

Local Danish variety from Lolland.

"The beautiful red-stribed Guldborg apple gives a mild summer juice with fine floral-notes."



All the juices are unfiltered and pasteurised through a very gentle process. Therefore they are cloudy, and can contain some natural sediment. Expiry date for unopened juices from the harvest of 2015 is March 2017. When opened they last 2-3 days kept cool. 0,5 l. Certified organic by the Danish state inspection:



DK-ØKO-100
Danish agriculture

