

Pure Joy
BOTANICALS





botanical sparkling wines

Julie Hoch is deeply dedicated to biodynamic winemaking, hand-picking and foot-treading her grapes with intention and care. Her Pure Joy Botanicals are bone-dry, botanical sparkling wines, naturally bottle-fermented using only wild yeasts.

Her passion extends to working with biodynamic botanicals, grown in her herb garden near the vineyards. Each herb is harvested in early summer at peak ripeness and dried slowly to preserve its essential oils, honoring ancient wisdom about the power of plants on the body. By infusing her wines with local herbs, Julie crafts a vibrant taste and a true expression of pure ingredients.

Elderflower, rose, lavender, and mint are prepared as teas, blended with grape must, and bottled to ferment naturally. The result is a collection of bone-dry, refreshingly low-alcohol wines that reflect biodynamic practices, pure herbs, and authentic winemaking—capturing the vineyard's essence in every bottle.



ELDERFLOWER

tea infused botanical sparkling

Elderflowers are handpicked in May at peak bloom, then slowly dried to preserve their delicate essential oils. At harvest, they're crafted into teas, blended with fresh grape must, and immediately bottled for natural fermentation, free from additives. The result: bone-dry, refreshingly crisp wines with low alcohol content. Pure Joy Botanicals embodies organic vineyard practices, hand-selected herbs, and authentic winemaking that brings the essence of the vineyard directly into each bottle.

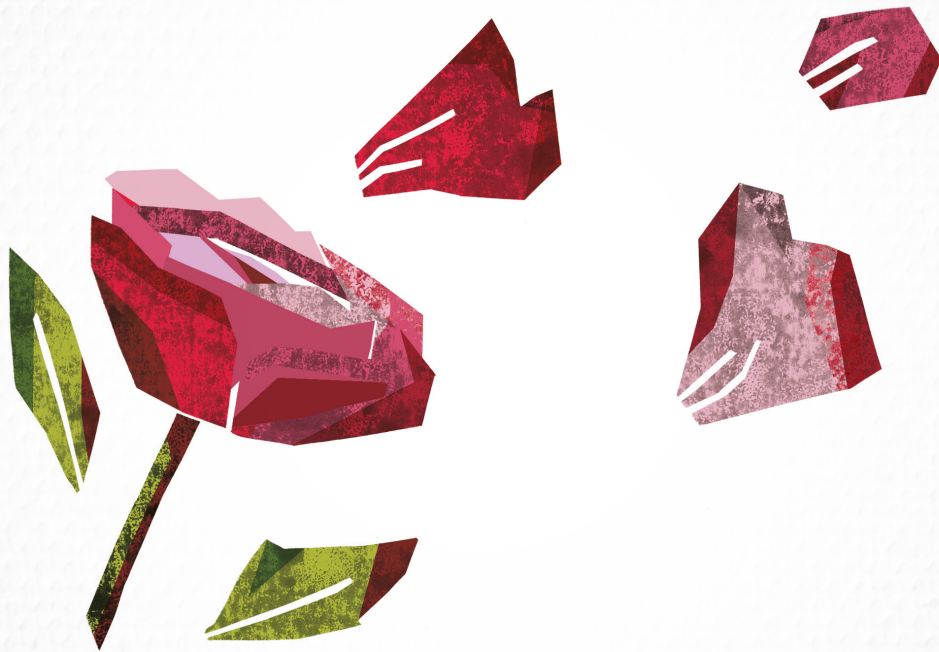
Alc. 7%

RZ 0,5g/L

Acid 4 g/L

Total Sulphites 30 g/L





ROSE

tea infused botanical sparkling

From May to June, rose petals are hand-picked in the early morning and gently dried to preserve their delicate essential oils. At harvest, they are crafted into teas, blended with fresh grape must, and immediately bottled for natural fermentation, free from additives. The rose infusion is subtle and refined, giving this botanical sparkling wine a more delicate, understated character compared to the bolder elderflower. All wines are bone-dry, refreshingly crisp, and low in alcohol. Pure Joy Botanicals embodies organic vineyard practices, handcrafted herbs, and authentic winemaking—bringing the essence of the vineyard directly into each bottle.

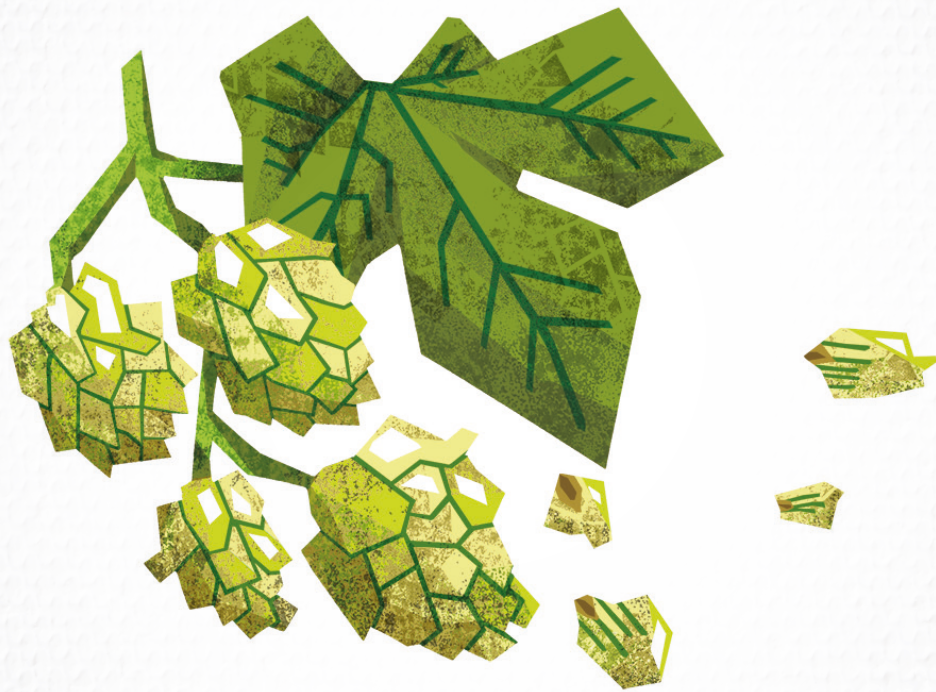
Alc. 7%

RZ 0,4g/L

Acid 5 g/L

Total Sulphites 20 g/L





HOP

hop fermented botanical sparkling

In late August, hops are hand-picked and slowly dried to preserve their delicate essential oils. Unlike other wines in the series, whole hop cones are added directly to the fresh grape must for fermentation, eliminating the need for tea infusion. Bottling occurs immediately for a natural, additive-free fermentation. The result is a bone-dry, superbly refreshing wine with low alcohol content. Pure Joy Botanicals is committed to organic vineyard practices, pure handcrafted herbs, and authentic winemaking that brings the vineyard's essence straight into each bottle.

Alc. 10,5 %

RZ 1g/L

Acid 6 g/L

Total Sulphites 22 g/L



PUNCHED!

Lavendel tea infused sparkling

Lavender blossoms are hand-picked in the early morning and gently dried to preserve their intense essential oils. At harvest, they are crafted into teas, blended with fresh grape must, and left to ferment together without additives. The lavender infusion is bold and vibrant, infusing this botanical sparkling wine with a lively character. Its counterpart is an equally intense wine, a Blauer Portugieser Macération Carbonique, adding a rich contrast to the collection.

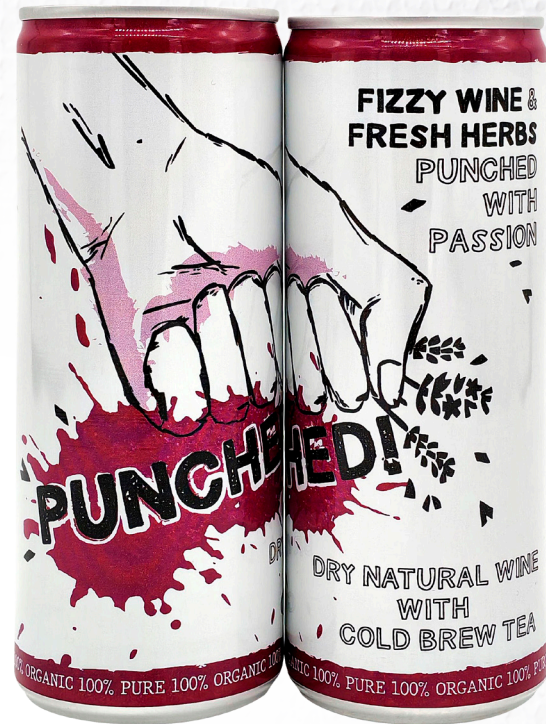
All wines are bone-dry, refreshingly crisp, and low in alcohol, with the Lavender variety containing just 5.5% ABV and carbonated for canning. Pure Joy Botanicals celebrates organic vineyard practices, handcrafted herbs, and authentic winemaking—capturing the true essence of the vineyard in every can.

Alc. 5,5%

RZ 0,5g/L

Acid 5,5 g/L

Total Sulphites 25 g/L



JUICY JOY

minty grape

Mint leaves are hand-picked in the early morning and gently dried to preserve their intense essential oils. To support biodiversity, we planted a variety of mint types—apple mint, Moroccan mint, lemon balm, verbena, and peppermint. This diversity enriches our herb garden and adds complexity to our Juicy Joy. During harvest, the leaves are crafted into teas and blended with fresh grape juice that contains only naturally occurring sugars, entirely free of additives. This refreshing botanical sparkling juice boasts zero alcohol, a natural acidity of 6.5 g/L, and no added sulphites, ensuring a pure and vibrant experience. The bold mint infusion delivers a lively character, making it our first fully alcohol-free option, made as naturally as possible and carefully canned. Pure Joy Botanicals embraces organic vineyard practices, handcrafted herbs, and authentic craftsmanship—capturing the essence of the vineyard in every can.

ZERO alcohol

RZ naturally occurring sugars

Acid 6,5 g/L

No Sulphites added



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