

POSCA ROMANA

Posca Romana combines the sweetness of freshly pressed grapes (Saint Laurent) with an exotic sour of an eight-year-old Balsamico, matured in wooden barrels, made from supreme quality predicate wines (Troockenbeereauslese).

Posca Romana has soft sherry tones, a delicate botrytis note, slightly oxidative in the finish with a fine pearly mousseux. It contains no alcohol or chemical substitutes, and no sugar is added (32 kcal/ 100ml). Initially designed for top class establishments as a food companion it recently enjoyed great appreciation as a high quality mixer in cocktail bars.

When it was introduced to the Arabian market it was awarded with the prestigious Gulfood Innovation Award as the Most Innovative Halal Product.

P.O.S.C.A. promotes a healthy and active lifestyle without alcohol!



“Nothing is more honorable than a grateful heart.”

LUCIUS ANNAEUS SENECA



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A MODERN DRINK BRAND -
INSPIRED BY ANTIQUITY



“Non est ad astra mollis e terris via.”
“There is no easy way from the earth to the stars.”

SENECA

THE SECRET OF THE ROMAN LEGIONARIES

Gerolamo Cardano, a 16th-century Italian physician and humanist, credited the exceptional performance of Roman legionnaires to their balanced diet, which included a simple yet effective blend of vinegar, honey, and water.

Hippocrates and Hildegard von Bingen swore by the health benefits of vinegar. Modern medicine confirms that vinegar contains essential vitamins, minerals and trace elements, as well as dietary fibre such as potash and pectin. Acetic acid is important in connection with the breakdown of fats and carbohydrates, as well as with the conversion of protein in the body. Surprisingly, vinegar does not produce acids in the body, but rather an alkaline reaction and contributes positively to the acid-base balance in the body. In addition, the high potassium content has a particularly deacidifying effect. Vinegar provides natural digestive benefits and promotes general wellbeing, focusing on stomach health.

In its contemporary, wine-inspired incarnation, Posca Romana serves as the perfect culinary companion, enhancing both flavour and experience. It's a stimulating pre-meal aperitif and also enhances post-meal wellbeing.



SAINT LAURENT GRAPE

After many test series, we decided on the Saint Laurent grape, which is hand-picked and made into a heavy and dense grape juice, without the addition of sulfites. The juice of red grapes contains more phytochemicals than that of white grapes. There are numerous studies on the effects of grapes and grape must (lat. Vinum Mustum) which does not only improve memory and brain activity but is believed to contain substances that decrease the risk for heart disease and cancer. Studies suggest that it supports the immune system. The wide-ranging benefits of this red elixir can be attributed to its cell-protective properties and the active role played by its flavonoids. We believe in nature's abundant pharmacy cabinet.

NOBLE AND VERY RARE

Northern Burgenland, embedded between Lake Neusiedl and the Leithagebirge mountains, is one of the rare climatically favoured areas in Europe, along with the Sauterne and the Tokaj region, where noble rot (botrytis) can occur more frequently. The "Trockenbeerenauslese", which represents the highest quality level of Austrian premium wine, is made from grapes entirely covered by botrytis. The fungus perforates the skins of the berries so that the water content evaporates and metabolises the juice of the grapes even before it is fermented into wine. This gives Posca Romana a fine botrytis note.

TRUE MOTHERLY LOVE

Once the dry berries have been fermented to the highest grade of wine, the noble liquid is poured into wooden barrels, where the Mycoderma aceti (known as mother of vinegar) is added. For eight years it is cherished and cared for according to a century-old ceremony until it becomes a fine and thick balsamic vinegar. Over this time, the delicate sherry tones and wood aromas are created.

In addition, there is sun, a lot of love, and a fine pearly mousseux.

*"Omnia mutantur, nihil interit."
"Everything just changes, nothing dies."*

OVID FROM METAMORPHOSES

POSCA ROMANA - A SPECIAL DRINK THROUGH METAMORPHOSIS

Life is change – Posca Romana too goes through different phases of maturation and natural transformation, until it is nicely packaged and can give pleasure and refreshment.

I. METAMORPHOSIS:

Only in special vintages does noble ripeness (botrytis) form on the grapes, which uses its enzymes to perforate the cell walls so that the watery components evaporate. The concentration of the valuable ingredients increases and at the same time the worthy mushroom metabolises sugar, acids and nitrogen and in turn releases valuable metabolic products. These change the colour and aromas of the grape juice - the noble ripe bouquet, the botrytis tone, is created: the first metamorphosis.

II. METAMORPHOSIS:

This juice from the overripe grapes, with a natural sugar content of up to 45%, is fermented with yeast cultures to make wine (Trockenbeerenauslese), where as they multiply, sugar turns into alcohol: the second metamorphosis.

III. METAMORPHOSIS:

This wine of the highest predicate level is in turn the starting point for a third transformation, triggered by the tried and tested mother of vinegar: a gelatinous, stringy mass made of vinegar bacteria. They ferment the alcohol into acetic acid with the help of oxygen. Only now is this special vinegar given its deserved rest - for eight years in wooden barrels to mature. This is where the sherry notes and wood aromas arise: the third metamorphosis.

IV. METAMORPHOSIS:

The right dose determines the effect, the right mixture the taste. The natural sweetness and fruit of a rich red grape juice provides the base - coordinated with fresh spring water for the discerning palate with a joyful appetite for a culinary and adventurous journey into antiquity. Ripened and bottled, Posca Romana now faces the last and most refreshing metamorphosis: the one through the stomach.

So this is Posca Romana – a special drink with the touch of antiquity: Alcohol-free crafted harmony made from hand-picked, red grapes from the Saint Laurent vine, refined with a balsamic vinegar made from the finest predicate wines, aged for eight years in oak barrels. It has a soft and gentle mousseux and serves as a dining companion as well as an enjoyable wellness drink.

Contains no alcohol or preservatives. Unfiltered. No sugar added - naturally contains: 7.7g / 100ml. Energy per 100ml: 136kJ / 32kcal.

"Dig deep within yourself, for there is a fountain of goodness ever ready to flow if you will keep digging."

MARCUS AURELIUS
(† VINDOBONA 180 AD)