



# Oblacinska Morello Cherry

Origin Serbia

BRIX (+/-2) | 26,5

ACIDITY

BITTERNESS

SUGAR

LENGTH OF FLAVOUR

HARVEST

JAN	FEB	MAR	APR	MAY	<b>JUN</b>
JUL	AUG	SEP	OCT	NOV	DEC

COLOUR Red

FLAVOUR COMBINATIONS Blackcurrant, blueberry, chestnut, pear

Maison Ponthier has chosen the Oblacinska cherry variety grown in Serbia at 400 metres altitude. Morello cherry trees are small and fragile and require a great deal of care. The cherries are harvested by hand when the fruit is fully ripened. This variety boasts juicy, tangy flesh and is particularly sweet. The red-purple colour is deep and intense and sets this purée apart.



FROZEN

Purée 1kg

Store at -18°C (0°F). 30 months shelf life from production date. After defrosting, store at +2°C/+4°C and **use within 15 days**. For optimal quality, defrost in the refrigerator for 24 to 48 hours. Do not refreeze once defrosted.



CHILLED

Purée 1kg

Storage at +2°C/+6°C. **15 months** shelf life from production date. After opening, must be kept in refrigerator and **used within 12 days**.