

- ◻ ◻ ◻
- [Home](#)
- [Sparkling Wine explained](#)
 - [Quality Standards](#)
 - [How it's made](#)
 - [Choosing the right glass](#)
 - [Popping the cork](#)
 - [How to enjoy it](#)
 - [Storage](#)
 - [Alcohol-free](#)
- [Product Range](#)
 - [Rotkäppchen Sparkling Wine](#)
 - [Cuvée Brut](#)
 - [Demi Sec](#)
 - [Rosé Sec](#)
 - [Rotkäppchen Fruitsecco](#)
 - [Fruitsecco Pomegranate](#)
 - [Fruitsecco Lime](#)
 - [Fruitsecco Mango](#)
- [History](#)
- [Recipes](#)
 - [Drinks & Cocktails](#)
 - [Rosemary Grapefruit](#)
 - [Lavender and wildflower honey](#)
 - [Grapefruit Sorbet](#)
 - [Rosé Royal Fizz](#)
 - [Basil](#)
 - [Spritzed](#)
 - [Pomegranate](#)
 - [Strawberry and Rhubarb Cocktail](#)
 - [Summer Flirt](#)
 - [Raspberry Cocktail](#)
 - [Fruitsecco with a twist](#)
 - [Fruitsecco Lime with a twist of fresh lime and mint](#)
 - [Fruitsecco Lime with a twist of lemon and lemon balm](#)
 - [Fruitsecco Pomegranate with a twist of raspberry and lemongrass](#)
 - [Fruitsecco Pomegranate Cooler](#)
 - [Fruitsecco Mango with a twist of lemongrass](#)



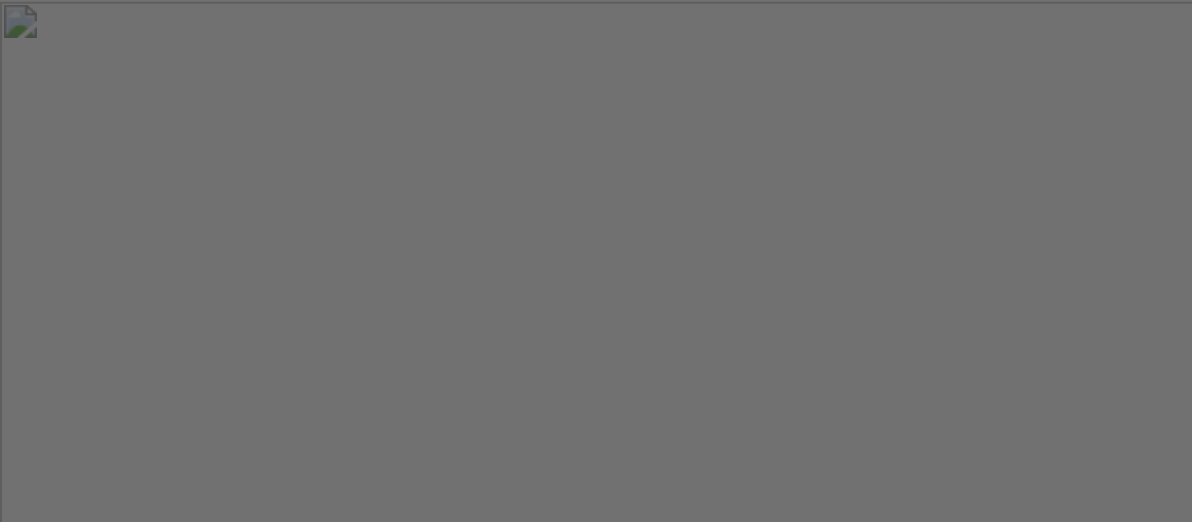
Privacy Settings

This site uses third-party website tracking technologies to provide and continually improve our services, and to display advertisements according to users' interests. I agree and may revoke or change my consent at any time with effect for the future.

[↔ Privacy Policy](#) [↔ Imprint](#)

Settings

Accept All



1. [Home](#)
2. [Recipes](#)
3. [Drinks & Cocktails](#)
4. Lavender and wildflower honey



Privacy Settings

This site uses third-party website tracking technologies to provide and continually improve our services, and to display advertisements according to users' interests. I agree and may revoke or change my consent at any time with effect for the future.

[↔ Privacy Policy](#) [↔ Imprint](#)

Settings

Accept All



Privacy Settings

This site uses third-party website tracking technologies to provide and continually improve our services, and to display advertisements according to users' interests. I agree and may revoke or change my consent at any time with effect for the future.

[↔ Privacy Policy](#) [↔ Imprint](#)

Settings

Accept All



LAVENDER AND WILDFLOWER HONEY



Privacy Settings

This site uses third-party website tracking technologies to provide and continually improve our services, and to display advertisements according to users' interests. I agree and may revoke or change my consent at any time with effect for the future.

[↔ Privacy Policy](#) [↔ Imprint](#)

Settings

Accept All

Preparation

1. Bring the sugar, 100 ml water, honey and lavender flowers to the boil in a pot and leave to simmer for 1-2 mins. Pour the syrup through a fine sieve and fill into sealable container while hot. Seal the container and leave to cool.
2. Wash the lemon with hot water, pat dry and cut into thin slices. Add 4-5 tbsp of syrup to each glass. Arrange 1-2 lavender stems and lemon slices in the glasses. Top up with Rotkäppchen Rosé Sec and serve immediately.

Extra tip: The honey can be stored for several months in an airtight container.

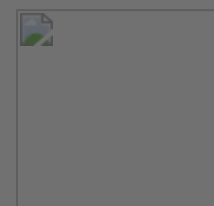
Preparation time approx. 10 minutes. Cooling time approx. 2 hours.
Approx. 840 kJ, 200 kcal per glass. P 0 g, F 0 g, CH 22 g

Image notation Rotkäppchen by Food & Foto Experts



We recommend enjoying this recipe with:

[Rotkäppchen Rosé Sec](#)



Privacy Settings

This site uses third-party website tracking technologies to provide and continually improve our services, and to display advertisements according to users' interests. I agree and may revoke or change my consent at any time with effect for the future.

[Privacy Policy](#) [Imprint](#)

Settings

Accept All

Service

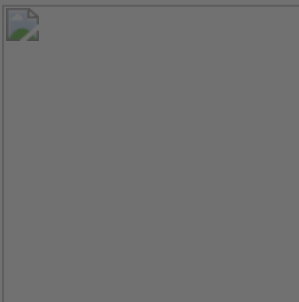
- [Legal Disclosure](#)
- [Privacy Policy](#)
- [Consent settings](#)
- [Terms of Use](#)
- [Contact](#)

Our Products

- [Rotkäppchen Sparkling Wine](#)
- [Rotkäppchen Fruitsecco](#)

Sparkling Wine explained

- [Quality Standards](#)
- [How it's made](#)
- [Choosing the right glass](#)
- [Popping the cork](#)
- [How to enjoy it](#)
- [Storage](#)
- [Alcohol-free](#)



© Rotkäppchen 2021

Kontakt

Telefon: [+49 34464 34-0](tel:+4934464340) E-Mail: [contact.international\(at\)rotkaeppchen-mumm.com](mailto:contact.international(at)rotkaeppchen-mumm.com)

Navigation schließen Kontakt schließen Auswahl schließen



Privacy Settings

This site uses third-party website tracking technologies to provide and continually improve our services, and to display advertisements according to users' interests. I agree and may revoke or change my consent at any time with effect for the future.

[↻ Privacy Policy](#) [↻ Imprint](#)

Settings

Accept All