

Alpenfire®

Port Townsend, Washington

GLOW | AIRLIE RED

harvest 2018

Alcohol | 8.0%

Residual Sugar | 17 grams/ liter

Total Acidity | 8.2 grams/ liter

Varietals | Airlie Redflesh

Process | 8 week cold fermentation, 10 months matured in stainless. Unfiltered, racked for clarity. Sweetness from previous years pommeau.

Package

750ml

500ml

Production Size

1,200 gallons

Bottle UPC

8 56996 00207 4

8 56996 00201 2

Appearance | Bright Pink with a red glow, very slight cloudyness.

Nose | Ripe mountain strawberries, citrus and tropical fruits.

Flavor | Bright fruity acidity, cotton candy, Strawberries cranberries and a long finish.



Alpenfire Cider, the West's first certified organic cidery, growing traditional cider apples since 2003. Family owned and operated.

220 Pocket Ln. Port Townsend, WA

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