

Alpenfire[®]

Port Townsend, Washington

DISCOVERY TRAIL | TRADITIONAL STILL

harvest 2017

Alcohol | 9%

Residual Sugar | 0 grams/ liter

Total Acidity | 7 grams/ liter

Varietals | Macintosh, Cortland, Jonagold, Foxwhelp, & Kingston Black

Process | 7 week cold fermentation, 7 month stainless maturation, packaged "still"

Package
1.5 Liter

Bags Released
180

Bottle UPC
8 56996 00226 5

Appearance | Dark straw color, "still" with medium legs

Nose | Fiery nose, sharp and spiritous

Flavor | Full and round with a hot kick in the middle. Medium length with and astringent 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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@alpenfirecider