

Alpenfire®

Port Townsend, Washington

SPARK | HEIRLOOM BLEND

harvest 2018

Alcohol | 8.9%

Residual Sugar | 9 grams/ liter

Total Acidity | 6.25 g/liter

Varietals | Kings, Burgundy's, Melrose, Mutsu, Winter Bannana, Brown Snout, Foxwhelp, Vilberie

Process | 6 week cold fermentation, 7 months stainless, unfiltered, bottle conditioned

Package
750ml

Cases Released
275

Bottle UPC
8 56996 00203 6

Appearance | pale hazy yellow, small long lasting bubbles

Nose | cidery, fresh apples, summer fruits

Flavor | fresh Gravenstiens, apple stems, yeast, light tannins



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

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@alpenfirecider