

435 Hard Cider - Batch 001



CIDERMAKING

Our 435 Hard Ciders are deliciously unique; no two batches will ever be alike. In Batch 001, we discovered that our ciders in tanks 014, 015 and 016 belonged together.

Not too sweet, long on aromatics and lightly balanced with tannins, Batch 001 is designed for porch-sipping and dining al fresco. We recommend serving at 38-40°F.

Technique: Traditional cidermaking, fermented in state-of-the-art GoFermentor bags and lightly carbonated.

Sweetness: off dry

ABV: 5.9% by volume

Serving temperature: 38-40°F

PRODUCT INFORMATION

Release date: June 2021

Quantity made: 400 cases

Format: 500 ml case bottle, 12 per case

Price: \$9

UPC: 860005507146

Utah DABC SKU: 921962

ABOUT THE CIDERY

We are an orchard based cidery located at 7000' in the heart of Utah's red rock country near Capitol Reef National Park. We planted the first of 500 traditional cider and other heritage apple trees in 2012. We now grow over 80 cultivars as well as peaches, cherries and cider pears.

CIDER APPLES

Any apple can be used to make cider, but not all are destined to make great cider. Cidermakers look for several qualities: fermentable sugars, acids and tannins to balance the alcohol, and apple aromas and flavors that persist through the fermentation process. We have over 80 cultivars because we simply couldn't find information on what would grow at 7000' in our climate. It turns out that our climate is similar to Kazakhstan mountains, where today's apples originated, and every one of those varieties has done just fine.

Etta Place Cider
700 W SR-24
PO Box 750389
Torrey, Utah 84775



Ann Torrence, owner
ann@ettaplacecider.com
www.ettaplacecider.com
435-425-2727