

# Tequila Barrel-Aged Hard Cider



## DESCRIPTION:

A fortified blend of five varieties of Hillside Orchard apples. Earthy aromas of spice and citrus from six months of tequila barrel aging. Apple brandy adds extra warmth and depth.

## PRODUCTION METHOD:

Apples are picked and pressed. Juice is then cool fermented with cider yeast in stainless steel. Fortified with apple brandy to 11.5% ABV then aged in tequila barrels for six months.

## PAIRINGS:

Pair with Fenugreek or Tequila Lime Cheddar cheese. Try with tacos, fajitas, grilled vegetables and citrus based recipes. After dinner, enjoy with Key Lime Pie!

## INSPIRATION:

Much like our Bourbon cider, we like a good shot of tequila once in a while. What would make us stand out in a crowd over everyone else? A lighter version of barrel-aged Bourbon cider, but aged in a tequila barrel, with a fruitier kick for the summer.

Serving Temperature: 40°F

Cellar Life: 2 years

Appellation: Wisconsin

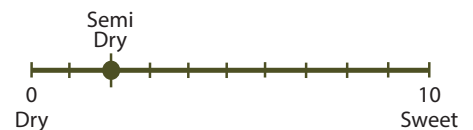
Residual Sweetness: 2.0%

Alc. By Volume: 11.5%

Product UPC: 728284040023



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## OUR MISSION:

To create an innovative and diverse wine experience.

