

ABANDONED HARD CIDER

FORAGER'S RESERVE CIDER



Tart apples burst through on the palate, followed by soft but grippy tannins. Natural fermentation brings on complex flavors as white wine and sherry tones creep in for the full experience of a foraged apple cider.

Style: Cider Bottle

Area of Production: Hudson Valley, New York

Ingredients: Wild foraged apples

Residual Sugar: None

Alcohol: 6.9%