Jaanihanso, Estonia

— 2016 Rosé —

Orchard | Jaanihanso Estate

Apple Varieties | Dolgo, Talvenauding, Antonovka, Liivi Kuldrenett, Sibulõun, Sidrunkollane, Tartu Roos, Tellissaare, Treboux Sämling, & Auksis

Vinification | **Medium dry** cider from 100% fresh farm pressed Estonian apples. The juice is pressed on site and wild yeast is used for the primary fermentation. Bottle fermented according to traditional champagne method for 6 months. Black Currant wine is then added to the cider at dosage.

Tasting Notes | Beautiful fresh nose of apple skins, fresh picked Raspberries and blackcurrants with a delightful palate of fruit and just the right amount of acidity and sweetness. **Killer for hot summer days!**