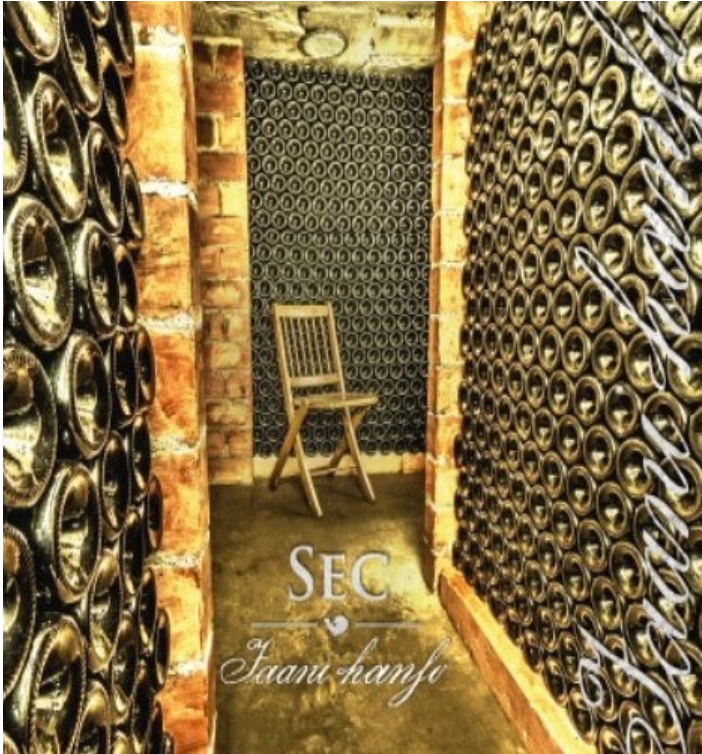


# 2016 JAANIHANSO SEC

Golden cider with fine long-lasting bubbles. The naturally born bubbles are elegant and complement the palate perfectly.



**Vintage:** 2016

**Country:** Estonia

**Orchard:** Jaanihanso (Organically Farmed)

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

**Alcohol Content:** 5.8%

**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 18 months.

**Awards:** Gold Medal, Great lakes Cider and Perry Festival

*Jaanihanso*

Jaanihanso is a family owned cider house and orchard located on a historic farm dating back to the 18th century. The Roosimaa family bought Jaanihanso in 2000. The renovation story of the estate has been in sync with their own growing pains. Some years with larger construction works, some years not that much, but there has been constant mutual bettering. In 2013, when the last bits of the house had been refurbished, the car had to move out from its brand-new pigsty-turned-garage to make room for cider. Famously, a garage is the best place to start a venture.

An old and shabby collective farm era workshop that had always disturbed the view across their land turned out to be the perfect location for Jaanihanso Cidery. They bought it, refurbished it and moved in tanks and a cider press.

The perfect soil around the cidery has started to fill with apple trees. First 3800 trees of four different varieties have been planted and many more will follow. With the assistance of some of the leading growers and academics the Roosimaa family are striving to get the best out of the traditional local varieties.

