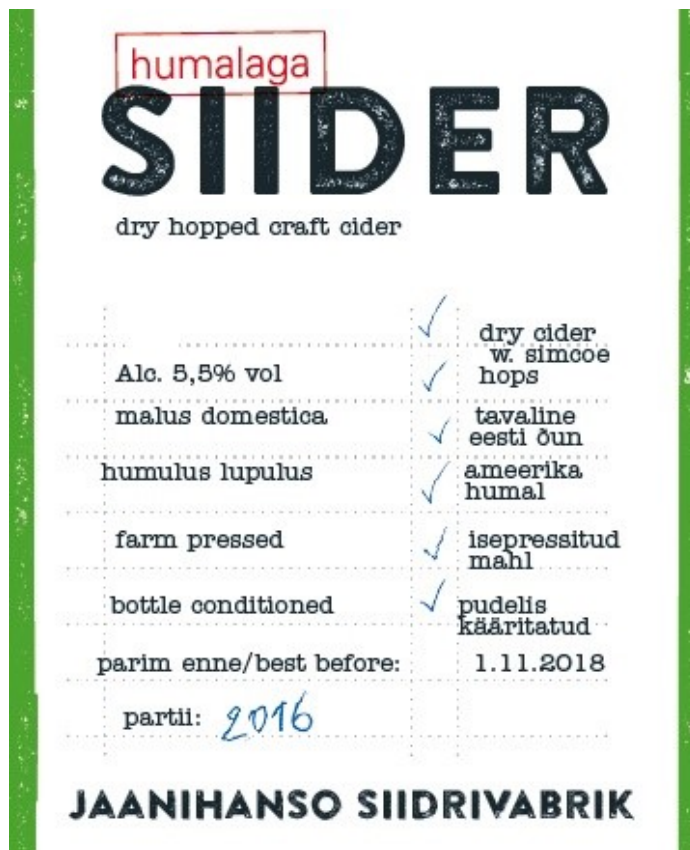


2017 JAANIHANSO HOPPED CIDER

Flowery-fruity aroma is the perfect match for apple tartness.



Vintage: 2017

Country: Estonia

Orchard: Jaanihanso (Organically Farmed)

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

Alcohol Content: 5.5%

Vinification: Hand crafted natural apple cider is made from cold pressed Estonian apple juice and fermented with wild yeast. After maturation in big vats the cider is batch by batch infused with Simcoe hop pellets and let to clear for ten days. After that the cider is bottled with some new sugar and yeast. The cider is unfiltered, unpasteurized and bottle conditioned for natural carbonation.

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.

