

2017 JAANIHANSO HOPPED

A MUST TRY CIDER!



FERMENTATION: 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.



GOLD MEDAL GREAT LAKES CIDER AND PERRY FESITIVAL

ORGANICALLY FARMED





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