

CIDER TRADITION BRUT - ORGANIC

Pays d'Othe, France

La Ferme D'Hotte

www.lafermedhotte.com

Method & Production

From Mid-October to December, the apples are picked, assessed by maturity and severely sorted, first directly in the orchards and then again by hand in the cellar. The different varieties are washed and crushed together and co-fermented for more complexity; pressing is made less than 24 hours after harvest to preserve the ciders from oxidation and over maturity. To preserve the fruit purity and terroir expression, fermentation are carried in stainless steel tanks. Fermentation takes place with the indigenous yeast only and last four to six months from November to March April.A blend dominated by by mainly Avrolle apples at 50%, which assists the ageing potential through is natural acidity. 80% of the blend is filtrated while 20% is unfiltred to reach the right balance between the complexity from the yeast and the purity wanted in the cider.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Cider										
DH0125	Cider Tradition Brut - Organic		NV	5.5%	Crown Cap	6x0.75lt	Yes	No	No	No