

FORTIS MAELUM HERITAGE HARD APPLE CIDER

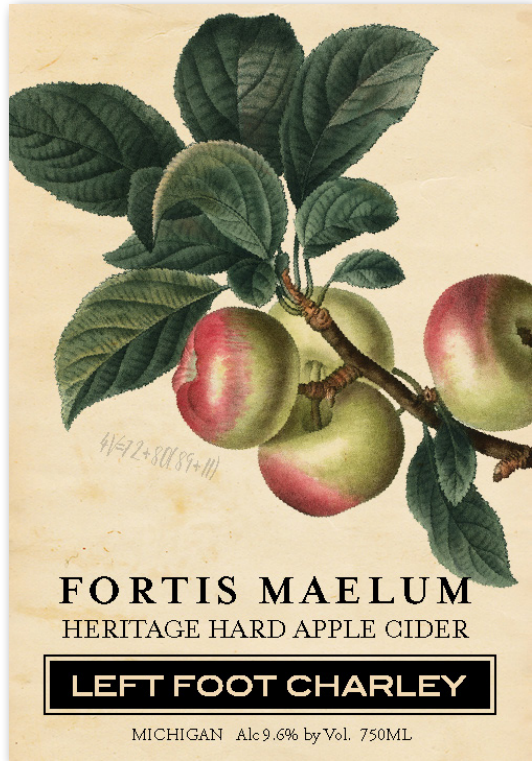
STYLE:

Dry British style cider from heritage apple varieties

THE LONG VERSION:

This is a Heritage blend made from European and American cider varieties. These apples are grown as part of an experimental block on the Engle Ridge Farm that were planted as part of our quest for true cider apples that will thrive in northern Michigan.

We made this classic beverage by isolating the specific apple varieties in order to create a dry British style cider. The cider was then fermented and aged in stainless steel.



APPELLATION: Michigan

VARIETIES USED: Brown Snout,
Porter's Perfection, Wickson, Binet
Rouge, Golden Russett, Esopus
Spitzenberg

LEFT FOOT CHARLEY
WINE & HARD CIDER

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