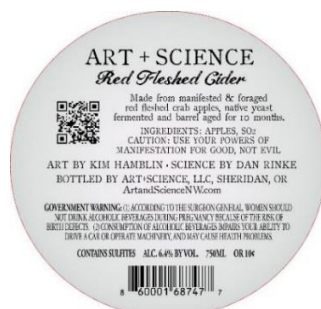


Art+Science Red Fleshed Cider 2019

A sparkling cider made from manifested and foraged red fleshed crab apples co-fermented with Mountain Rose apples.

Caution: Use your powers of manifestation for good, not evil

- Ingredients: apples, 10PPM SO2
- native yeast
- barrel fermented in oak and stainless
- unfiltered and unfiltered
- bottle conditioned
- Color: light sanguine red
- High acid and a bit tannic
- 6.4% acl, fermented dry
- 33 cases made
- 750ml flint glass, 44 cases/pallet



Produced and bottle by Art+Science, a natural cider and wine company, in Sheridan, Oregon

www.ArtandScienceNW.com