

# HABANERO CIDER

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**STYLE:** Contemporary Craft Cider

**AROMA & FLAVOR:** A combination of chili heat and tart apple, mellowed by a dash of sweet, makes for a cider that is both fruity and spicy. A peppery tickle on the nose.

**APPLE VARIETIES:** Organic Washington dessert apples, featuring seasonal varieties such as Granny Smith, Pink Lady, Braeburn and Gala.

**CIDERMAKER NOTES:** Small batch production year-round featuring cider fermented on the farm using 100% organic apple juice pressed from Washington apples. We ferment to dry, then steep with organic Habanero chilies for several days until the ideal balance of heat and depth is achieved. Lightly carbonated. Contains no gluten ingredients.

**SERVING SUGGESTIONS:** Serve chilled in the glass of your choice. Enjoy in any latitude with good friends and serve with worldly foods like fish tacos, mole burritos, woodfired pizza or just a crackling bowl of chips & salsa. Add a splash of Tequila to a glass of Habanero for more heat, or use as a base in a Bloody Mary. Bold chefs could use this cider to glaze a steak or sauté shrimp.

**SWEETNESS:** Off-dry

**ALCOHOL PERCENTAGE:** 6.5% abv.

**BOTTLE VOLUME:** 500 ml. (16.9 oz.)

**ARTWORK:** Anna Daeuble



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