

FIRE BARREL

STYLE: Bittersweet barrel-aged

AROMA & FLAVOR: Vaporous woody spice leads the nose into a caramel cream soda with a light and gently acid mid-pallet followed with the classic bittersweet apple tannin closure- bitter, leather, astringent, with a phenolic outbreak.

APPLE VARIETIES: 100% Finnriver Orchard organically grown cider apples such as Chisel Jersey, Brown Snout, Harry Master's Jersey, Medaille d'Or, Frequin Rouge, Nehou and Yarlington Mill.

CIDERMAKER NOTES: This cider is fermented slowly through the winter. Cool temperatures allow for development of robust esters. The apples themselves are potent with tannins/polyphenols and they bring a depth and quality to this ferment different from the others in our cidery. The notes of leather, and dark fruit, and spicy heat are archetypal of these varieties of apples. When met with the rounding influence of the oak barrels the cider finds balance and shape.

Melding with the warm and caramel whiskey notes. Aged from December to May in barrels.

SERVING SUGGESTIONS: After chilling, allow the cider to warm slightly and serve; we favor Fire Barrel in a Belgianstyle tulip glass.

Try it with roasted pork, cured meats, smoked cheeses or any other hearty, savory fare.

SWEETNESS: Semi-Dry, S.G. 1.006

ALCOHOL PERCENTAGE: 9.5% abv

BOTTLE VOLUME: 750 ml., 20L keg

ARTWORK: Jenny Grout

VINTAGE: 2018

RELEASE DATE: 2019



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