

Ciders

Cider or "Hard Cider" is an alcoholic beverage made from the fermentation of apple juice. Different varieties of apples make for better ciders. Varietals can also vary in tannins and sweetness levels that will effect your finished cider. This becomes important when selecting whether to make a dry or sweet cider. The addition of sugar and/or other fruit and flavors can be added before a second fermentation which will increase the alcohol content.

Northwest Naturals has formulated a variety of flavor combinations that are perfect "infusions" to ciders. These infusions are added to a cider base to provide flavor, aroma and color. Most of our blends are used at 2-5% after fermentation and before filtering.

NORTHWEST NATURALS®

Blends Available

Apple Pie Type
Asian Pear Type
Pear Cider Type
Pumpkin Pie Type
Jalapeno Lime Cilantro Type
Blood Orange Blend
Rhubarb Spice Blend
Grapefruit Blend

many other possibilities

**For more information contact your
sales representative or customer service**

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Featured Blend

Pumpkin Pie Type

Ingredient Listing: Apple Juice
Concentrate, Pineapple Syrup, Water,
Sugar, Natural Flavors, and Malic Acid.