

Aaron Burr

2021 Homestead Apple "Summitville" New York, United States

Type:	Cloudy Amber Cider
Ingredients:	Apple
Region:	New York, Sullivan County, ,
Farming Methods:	Hand harvested
Climate:	Unique microclimate influenced by its mountainous surroundings and nearby wetlands.
Fermentation:	Maceration lasts for up to a month, after which the mixture is pressed into open-top bins where fermentation begins naturally.
Winemaker:	Andy & Polly Burr
Fining/Filtration:	No

ABV	7.40%	Sizes	500ml
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ABOUT THIS BOTTLE

Aaron Burr's Homestead Apple 'Summitville' 2021 is a captivating cider that showcases the essence of wild apples from Sullivan County, New York. This medium-bodied, dry cider is crafted from unsprayed, uncultivated apples foraged from wild and abandoned trees along the slopes above Summitville and the Sandburg Creek. The cider presents itself as medium-bodied with a distinctly dry character, reflecting its artisanal production methods. The cider reveals a complex bouquet. Juicy red apple notes dominate the palate, while intricate layers of fruit and spice add depth. Subtle hints of barnyard contribute rustic charm to the overall profile. On the palate, this cider offers a well-balanced experience. Medium acidity provides a refreshing backbone, complemented by a firm tannin grip that lends structure and complexity. The finish is clean and acid-driven, leaving a crisp impression. This unique cider is a testament to the terroir of Sullivan County, New York. With an alcohol content of 7.4%, it embodies the true essence of its wild apple origins, showcasing the sophisticated potential of naturally crafted cider.

