

AFTER HARVEST CIDER COMPANY REGAL LAGER



Regal Lager uses lager yeast as opposed to the conventional ale yeast.

It is fermented slowly at a cool temperature, finishing in bottle conditioning with a lively carbonation and a crisp mouthfeel. The lager yeast adds little flavor to the cider letting the natural flavors from the apples create a pleasantly unique cider.

After Harvest Cider Company in Acton, Maine, was created to produce traditional hard cider from unsold high quality Kelly Orchards apples. In its founding years, any spare apples after harvest were used for hard cider. They were pressed & fermented the traditional way: without the use of artificial sweeteners or sulfites & using wild yeast naturally found on the apples. They continue to use these traditional methods & use a blend of traditional cider variety apples creating a tart & dry cider representative of cider from centuries past.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

AFTER HARVEST CIDER COMPANY REGAL LAGER

Traditional cider apples fermented with lager yeast. Lively carbonation & a crisp mouthfeel; the natural flavors from the apples create a pleasantly unique cider.

Shelf Talker:

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