

# AFTER HARVEST CIDER COMPANY NOTTINGHAM



Nottingham is a traditional English style cider fermented with an English ale yeast. It is naturally carbonated through bottle conditioning. The Nottingham evenly combines the apples' tannins, acidity and sugar creating a well-rounded and balanced 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 NOTTINGHAM

Traditional cider apples fermented with English ale yeast. Naturally carbonated; evenly combines tannins, acidity & sugar; a well-rounded & balanced cider.

## *Shelf Talker:*

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