

# AFTER HARVEST CIDER COMPANY WILD



Wild is the product of natural fermentation. The wild yeast and bacteria native to Kelly Orchards, which has been the site of apple orchards for over 70 years, gives this cider its unique flavor. The Wild is slowly fermented at cellar temperatures over the winter months resulting in a unique tart and dry cider truly exhibiting the terroir of the orchard.

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 WILD

Traditional cider apples fermentation with the wild yeast & bacteria native to Kelly Orchards, resulting in a unique tart & dry cider truly exhibiting the orchard terroir.

## *Shelf Talker:*

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