



# alai

**SIDRA** 2014

**Origin:** Machali, Valle del Cachapoal, Chile.

**Variety:** **Mostly** Granny Smith, with a small amount of Limona Apples.

**Geography & Climate:** Andean foothills at 540 m.s.n.m from the "Barros Negros" area, with a strong cold influence from the Andes Mountain range.

**Orchard:** Sourced from a specific block named "The Hares", from Old trees that have between 20 and 50 years old.

**Harvest:** 2 May, 2014.

**Cidermaking:** **Made from whole natural apples only.** Hand harvested apples, pressed in an artisanal basket press . Then naturally decanted followed by the first fermentation at low temperature in small egg tanks. Second fermentation in the bottle with **Traditional Method** to obtain lively natural bubbles. Unfiltered and **naturally cloudy**.

Aged in the bottle for six months before release.

**Total Production:** 800 bottles.

**Tasting Note:** Expressive nose, with varietal apple hints and some sweet floral notes. The palate is dry, refreshing and light.

**Service & Pairing:** Drink well chilled as an aperitif, or with white to medium ripe cheeses, and all seasonal spring/summer produce.



**Technical Data:**

**Alcohol:** 6.5 %, **Residual Sugar:** 1.8 g/l  
**Produced in Bottles of 750 cl & 375 cl**

**Dry Naturally Sparkling Cider**

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