



MAZZA VINEYARDS

Hard Cider



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 4%

Alcohol: 6.5%

Varieties: Apple (100%)

Winemaking/Ferment notes: Our Hard Cider was made from unfiltered cider and is lightly carbonated. The sweet spot for enjoying craft cider is 50 – 55°F

Cellaring potential: Best consumed young

pH: 3.93

TA: 5.3 g/L

Food pairing(s): This Hard Cider is a great session cider for drinking on its own, but try pairing it with appetizers, cheese and charcuterie.