



MAZZA VINEYARDS

2nd Gen Cider



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 4%

Alcohol: 7%

Varieties: Apple (100%)

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

Cellaring potential: Best consumed young

pH: 3.57

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.

Dietary Notes: Vegan, Gluten Free