



RUBINSTEP APPLE CIDER



We have made only a few ciders in the distant past at Lervig, but we thought the time is right to start making more ciders and see where that takes us. In this case we worked together with Safteriet a very local juice press company. We asked for late harvest apples from this region of stavanger and we got it. 10tons Rubenstep apples where pressed for us netting us 6000lts of juice. We fermented it clean with an ale yeast to give a dry refreshing and pleasant cider.

Ingredients

APPLE JUICE, YEAST

ABV

5,4%

Packaging

33CL CAN

20L KEY KEG

Best before

24 months

Rubinstep Apple Cider