



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