



Quebrada del Chucao Cider 2015

This all natural cider is made without any chemicals and minimal intervention with only hand pruning the trees once in the winter. The apples are all hand harvested and then the crushing and scratting(chipping) is done by hand in a wood press that was made with local wood from the same forests as the orchards. The juice is left to sit in the cold for 18 hours and then clarified with a long, slow, natural 3-4 week primary fermentation. The cider does not go through Malolactic fermentation and after a 2 month resting period they bottle the secondary fermentation. The cider is completely dry.

www.BrazosWine.com



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