



# BONE DRY

## CIDER MAKER NOTES

- Primarily Pennings grown apples, and supplemented with select apples from Warwick, Hudson Valley, Finger Lakes, and Lake Ontario regions of NY
- Fermented from fresh pressed juice
- Naturally gluten free
- No added sugar, color or flavor

## TECHNICAL DETAILS

- ▶ **Carbonated**
- ▶ **ABV | 6.5%**
- ▶ **Residual Sugars | 0 grams**
- ▶ **Titratable Acidity | 4.78 g/L**
- ▶ **Polyphenols | 86 ppm GAE**



## TASTING NOTES

- ▶ **APPEARANCE** | Pale straw in color, brite & bubbly
- ▶ **NOSE** | Floral forward with aromas of grass and un-ripened apples
- ▶ **TASTE** | Dry, light, crisp and refreshing. Mildly citrusy followed by a hint of floral and a fresh apple finish
- ▶ **ENJOY** | Straight out of the can or in a glass over ice

**6 Pack 12oz. | 24/Case**

**\*Ask about Keg availability**

**SILVER**

2021 New York International Cider Competition

**BRONZE**

2020 Great American Cider Competition



**LIGHT | CRISP | FRESH APPLE**

**ABV | 6.1%**

**SUGAR | 0 G**

**@PENNINGSFARMCIDERY | PENNINGSCIDERY.COM**

**4 WARWICK TURNPIKE, WARWICK, NY 10990**

**SALES@PENNINGSCIDERY.COM**

