

# Aaron Burr

## 2021 Cidery Sullivan County

### New York, United States

<b>Type:</b>	Cloudy Amber Cider
<b>Ingredients:</b>	Apple
<b>Region:</b>	New York, Sullivan County
<b>Farming Methods:</b>	Hand harvested
<b>Climate:</b>	Unique microclimate influenced by its mountainous surroundings and nearby wetlands.
<b>Fermentation:</b>	Maceration lasts for up to a month, after which the mixture is pressed into open-top bins where fermentation begins naturally.
<b>Winemaker:</b>	Andy & Polly Burr
<b>Fining/Filtration:</b>	No

<b>ABV</b>	7.40%	<b>Sizes</b>	500ml
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### ABOUT THIS BOTTLE

Aaron Burr Cidery's 2021 Sullivan County Magnum showcases the unique qualities of wild apples, reflecting Andy Brennan's philosophy of embracing natural characteristics. This artisanal cider presents a cloudy amber hue, hinting at its unfiltered nature and preserved complexity. The flavor profile offers a nuanced tapestry of tastes, derived from diverse wild apple varieties. Expect a harmonious blend of sweetness and acidity, with potential rustic and earthy undertones that capture Sullivan County's terroir. The cider's complexity stems from the varied wild apple sources, each contributing its distinct personality to the final product. At 7.4% alcohol content, this magnum bottle (1.5 liters) delivers a substantial serving of this craft cider. The larger format allows for extended aging potential, potentially enhancing the cider's depth and character over time.

