

stefan vetter

Cider | Franken, Germany

things of note

Old, forgotten apple varieties from orchards belonging to friendly neighbours and farmers in the region enable Stefan to bottle this delicious apple sparkling wine (he favours the crown cap.)



varietals: old apple varieties, including Goldrenette, Blenheim, Winterrambur, Goldparmäne, and Bohnapfel

region: Gambach, Germany

farming: organic

vinification: Ancestral method: bottle fermented,

unfiltered, no added sulphites

ABV: 7%





tasty notes

Another elegant cider from Stefan Vetter, it is super dry, tart and very textural, with subtle mineral and apple notes. The bubbles are fine, reminiscent of a quality sparkling wine. And like everything that Stefan produces, it's refreshing and direct.

any questions?

email me caitlinferguson@gmail.com

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