

Twin Island Cider - Bittersharp Pét-Nat

Producer	Twin Island Cider
Product	Bittersharp Pét-Nat Cider
Vintage	2023
Country	Canada
Region	Pender Island

WHLs Price	\$18.00
Configuration	12 X 750 mL
SKU	3-5 days pending
ABV	7.00%

Apples	Porter's Perfection, Chisel Jersey, Kermerrien, Golden Russet
Soil	Clay-loam above a marine clay subsoil
Farming	Organic methods (non-certified)
Orchard	Steeply sloped, southwest-facing espalier plantings of 9-year-old trees on semi-dwarf rootstock
Production	Native yeast fermentation, racked multiple times to reduce sediment before being bottled in the ancestral method at 1.008 SG
Impression	A woody, savoury profile with medium acidity and lingering astingency from the tannic, sharp varietals. Medium bubble.

Notes	Bittersharp varietals such as Porter's Perfection were bred in England around 1800 specifically for cidermaking. They are defined by their
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Cellar Practices
<ul style="list-style-type: none"> • No SO2 • Native yeast fermentation • No Fining • No Filtering • No Additives

° PLATO ferments

If you have any questions please reach out to Brendan@platoferments.com

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