

BREWERY OMMEGANG PROJECT CIDER

DRY CIDER

CIDER FERMENTED WITH BELGIAN ALE YEAST



THE CIDER

Dry Cider begins with fresh-pressed culinary varieties including McIntosh, Gala, Red Delicious and Pazazz, sourced locally in New York state. We ferment with our Belgian house yeast to impart a slightly more complex character. The finished product is clarified and carbonated, resulting in sparkling refreshment.

TASTING NOTES

Dry Cider pours a pale gold with fine carbonation and a delicate head. The experience begins with aromas of orange peel, grapefruit and honey. Bright, fresh flavors of ripe melon, pear and a notable citrus zest accompany a lively, pleasant tartness. Medium-bodied yet notably dry, the cider finish long and slow, with soft, lingering tannins.

FOOD PAIRINGS

Dry Cider pairs well with soft, creamy cheeses like brie, cleansing the palate without overwhelming the flavor, or spicy Thai food, with the bright fruit of the cider complementing the sweet heat.

FAST FACTS

ABV	6.5%
APPLES	McIntosh, Gala, Red Delicious, Pazazz
YEAST	Ommegang Belgian House Yeast
SHELF LIFE	2 years, cans 1 year, draft

NATURALLY GLUTEN FREE

AVAILABILITY

4-packs of 12-oz cans
1/6 bbl kegs
Year-round

UPCs



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DRY CIDER 12oz

