



Dry Cider

Aspall Dry English Draft Cider 6.8% ABV, Always Gluten-Free

Mid straw-gold colour. Clean, light floral aroma of dessert apples. Dry, round and creamy on the palate with medium fullness.

Good acid balance, pleasant soft tannins and elegant, long finish.

A highly versatile partner for all kinds of food, for example charcuterie, sweet & spicy, and a variety of cheeses.

Aspall Cider House

The Chevalliers have been making cyder at Aspall for eight generations, since 1728 when Clement Chevallier fermented his first batch of Normandy style Suffolk cyder. They still produce cyder using only the fresh juice of whole Suffolk apples and the philosophy championed by their founding ancestor, Clement.

Still owned and managed by the Chevallier family, Aspall is the oldest direct lineage cyder maker in the United Kingdom. There are no hidden partners or parent companies enabling Aspall to focus on making the best possible product without compromise. Truly family owned.

The best cider is made from a blend of three types of apples. "Sweet" apples are the varieties you eat out of hand. "Sharp" are cooking apples and "Bittersweet" are apples that give tannin, bitterness and structure to cider.

Apple Type	%	Varieties
Sweet	50%	Cox Orange Pippin, Early Windsor, Royal Gala, Katy
Sharp	35%	Bramley Seedling, Howgate Wonder
Bittersweet	15%	Tremlett's Bitter, Yarlington Mill, Medaille d'Or, Kingston

Package Unit	Bottle UPC Code	
Aspall Dry 12/500ml 15/layer x 5 = 75cs/pallet	 8 57283 00011 7	
Aspall Dry 24/330ml 17/layer x 5 = 85/pallet	 8 572830 001486	
Aspall Dry 30L Dolium One-Way 6/layer x 4 = 33 kegs/pallet	Euro-Sanke	



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