

SIDRERIA C&L - "RV1" 2023

Sparkling Ramassin Plum Cider

Production

Bottles produced: 2,698

Varieties: Ramassin Plums, Granny Smith Apples.

Harvest dates: 7/23, 10/22

Harvest mode: Manual in small boxes

Certifications: Organic Certified

Cellar

Pre-press processing:
Minced and pressed

Pressing mode: Pneumatic press

Vinificators: Steel tank

Maceration: 7 days through fermentation.

Yeasts: Indigenous yeasts only.

Sulphur dioxide: None added

Filtering: None

Steel refinement: 8 months

Refinement in the bottle: 5 months



Analysis

ABV: 7%

R. Sugar: > 2 g/L

Total SO₂: > 2 mg/L