

Aspall Suffolk Cyders



www.aspall.co.uk



Since 1728, the Chevallier family has been making cider at Aspall. Eight generations on, they still produce cider using only the fresh juice of whole Suffolk apples and the philosophy championed by their founding ancestor, Clement.

- 100% fresh Suffolk apple juice, made without concentrates or additives
- Elegant replica 1800's bottle embossed with the Aspall knight logo
- Bold new label graphics featuring founder, Clement Chevallier
- Three styles to suit all palates - Dry, Medium, & Organic
- Supreme Champion - International Beer & Cider Competition
- Highest rated ciders in the history of the World Beer Championships
- Cases of 12/16.9 ounce bottles

Aspall Dry

Pale golden color. Beautiful cider apple aroma. Highly effervescent mouthfeel. Nice balance of fruit flavor and acidity. Quite dry and refreshing overall with a particularly dry finish. A classic example of it's style.

94 points - World Beer Championships

Single Bottle UPC:



8 57283 00011 7

Aspall Medium

Pale golden hue with an almost still appearance. Good legs, indicating the presence of some residual sugar. Soft, fruity nose with yellow apple and crabapple notes. Great mouthfeel with lovely carbonation. The residual sugar is balanced by pleasant acidity, giving way to a nice off-dry finish.

93 points - World Beer Championships

Single Bottle UPC:



8 57283 00012 4

Aspall Organic

Brilliant old gold color. Dried apple blossom, light apple cider vinegar, light caramel and white spice aromas. A delicate frothy entry leads to a vibrant dry-yet-fruity medium to full-bodied palate. An earthy, country-style cider with great charm and wine-like appeal.

90 points - World Beer Championships

Single Bottle UPC:



8 57283 00013 1

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