

ORGANIC PERRY SPARKLING PEAR CIDER



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Samuel Smith's

Est. 1758

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Cider flows through England's history, from Roman times to the present day. The oldest brewery in Yorkshire, and one of England's oldest family-owned breweries, Samuel Smith's, offers a certified organic sparkling pear cider - a perfect mate to Samuel Smith's Organic Apple Cider.

Tasting Notes: Dry, sparkling pear cider with glowing pale straw colour, smooth body, crisp but rich flavour of ripe pears, and the appealing aroma of a summer pear orchard. The cold fermentation with a wine yeast allows for the delicate pear aroma to shine, in this refreshing, thirst-quenching pear cider. Samuel Smith's Organic Perry is *naturally gluten-free* and **USDA Certified Organic**. ABV: 5.0%

Suggested Food Pairings: Blue cheese or Gorgonzola; arugula or Waldorf salad; sweet potatoes; pancetta or prosciutto; pear tart. Very nice with dishes featuring ginger.

Product Sizes & Quantities:

12/18.7 oz. (550 mL) bottles; 24/12 oz. (355 mL) bottles (six 4-packs).

