

Samuel Smith's ORGANIC CIDER



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*Samuel Smith's Old Brewery
Tadcaster, Yorkshire, England
Est. 1758*



Apple cider is a traditional product made for hundreds of years in England and the USA. It continues to have broad popularity due to its approachable flavor. For Samuel Smith's Organic Cider, apple varieties are selected to balance fresh apple flavor with tartness, acidity and sweetness. The juice is fermented at Samuel Smith's Tadcaster Brewery with a wine yeast strain that provides the clean finish and allows pure apple flavor to shine through. Cider is high in antioxidants and is naturally gluten-free. Smith's Cider is Certified Organic by the USDA-accredited UK Soil Assn.

Tasting notes:

Samuel Smith's Organic Cider is a bright straw-gold with excellent clarity. It has a light body, with brilliant conditioning, a crisp clean flavor, and a dry finish. The bouquet is fresh apples, with a soft floral note.

Serving Suggestions:

Cream soups; rich dishes; salad with vinaigrette dressing. Wonderful to clear the palate when served with concentrated or spicy foods; a classic companion to pork dishes.

Product Size & Quantity:

12/18.7-oz. (550 ml) bottles.

ABV: 5.0% Color: 6-7 EBC or 3-3.5 SRM



Samuel Smith Organic Cider
18.7 oz. (550 ml) bottle



Samuel Smith Organic Cider
case 12/18.7 oz. (550 ml) bottles

