

ALTER EGO CIDER



Tasting Notes

“The Brute” is a pure apple cider, crafted from a blend of several locally-grown Northwest apples and fresh pressed and fermented cool to retain those distinctive apple aromatics.

Crisp and lightly sparkling, this off-dry cider is a pure expression of the fruit, balancing the apple’s acidity with a touch of its sweetness for a refreshing yet pleasingly complex cider.

Food Pairing

Cider is great for pairing with a variety of foods. “The Brute” works well as an aperitif with cheese plates or olives, or alongside a pasta salad, spicy Indian or Asian dishes, or with food from the barbeque.

About Alter Ego

Alter Ego Cider was established in 2014 in Portland, Ore when friends and winemakers Nate Wall, Kris Wall, and Anne Hubatch decided to partner to craft artisanal ciders utilizing winemaking techniques. With over two decades of winemaking experience, Alter Ego focuses on producing cider with nuance, delicacy and depth.

Alcohol 6.5%

