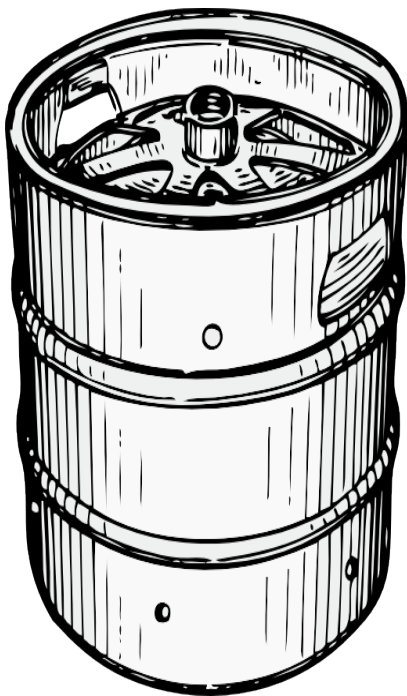


ALTER EGO CIDER



Available in keg only

Tasting Notes

“The Dark Royale” Black Currant cider is an intriguing blend of apples and black currants, with concentrated aromas of cassis, roses and black raspberries. This cider bursts with flavors of black cherry and plum, with just a hint of sweetness. It finishes with a delicate earthy undertone and a refreshingly bright and tangy zip.

Food Pairing

“The Dark Royale” pairs as well with warm, sunny days as it does with cold, winter nights. Enjoy with smoked salmon or cheeses, ribs, or anything with a mole sauce. This cider also goes great with dark chocolate covered cacao nibs for dessert!

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 6.2%

