

ALTER EGO CIDER



Tasting Notes

“The Guardian Angel” is a blueberry and pomegranate cider that was created to celebrate the bounty of Northwest summer berries.

It offers deep garnet purple color, brambly berry notes, and fresh fruit characteristics of both the apple and blueberry, with hints of pomegranate added for a zippy kick. This cider is semi sweet, perfectly balanced and refreshing.

Food Pairing

“The Guardian Angel” is incredibly enjoyable on a warm afternoon with appetizers, or pairs well with grilled meats and vegetables. This cider also works nicely with some dark chocolate for an after meal treat.

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%

