



Sparkling Wine-Style Cider

Low Sugar
Low Calorie
Gluten Free
Vegan

5.9. ALC/VOL

Apple Blend of 5/7 varieties from Orchards that use Sustainable & Best Practice Farming Methods

Region: Fermented Finger Lakes
Orchard(s) New York State

Tasting Notes:

Bright and refreshing with top notes of citrus and pear, small soft round bubbles, with a slight apple note to the finish. Our bubbly has a well-balanced, clean brut taste, with pleasant acidity and freshness.

Food Pairing:

Excellent paired with light cheeses, brunch, salads, sushi, shell fish, oysters, spicy and vegan cuisine, sorbet and desserts, or on its own for an everyday appeal.

Points of Distinction:

- Wine style Charmat Method fermentation
- Sparkling wine made with fresh apples
- 2-3 months in stainless steel tanks
- Lower alcohol for everyday appeal
- Mixologist Approved

Mixology



Clifton Spritz
0.5 oz Aperol
Top with Clifton Dry
Garnish with fresh orange



Santa Carla Fizz
Fill Glass with Ice
Juice of half a lime
1 Part Silver Tequila
1 Part Elderflower r Top
with Clifton Dry



Serve well chilled in flute
or wine glass

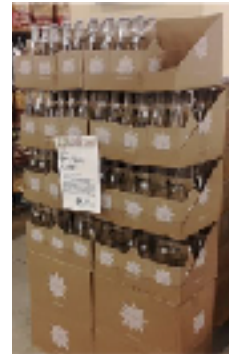


Clifton Fizz
2 oz lemonade
Top with Clifton Dry
Garnish with fresh
rosemary & lemon



Clifton Royale
1 oz gin
0.5 oz simple syrup
1 oz crème de cassis
Top with Clifton Dry

SKU's



For Information contact
Carl Lana T: 917 715 9484
carl@cliffondry.com

Suggested Retail

Single \$
4 x pack \$

Park Street Distribution
Price:
1-4 cases _____
5- 10 cases _____
11 + cases _____

24 x 355 ml bottles per case.

www.cliffondry.com