

# MCKEOWN



## **Product:**

Light Crackling Cider

6% alc/vol

## **Description and tasting notes:**

This "pub style" cider, made from 100% fresh McIntosh apples from McKeown orchards in Rougemont, has a bright golden straw color, a clean fruity nose and fresh green apple flavours with perfectly balance acidity.

Created in 2004 by Robert McKeown and Andrée St-Denis, the McKeown ciderworks produces ciders inspired from those found in English, Irish and Scottish pubs. The McKeown Red Mountain Cider is distributed exclusively in kegs. This product is available in Québec bars and pubs.

## **The Orchard**

Located in the heart of the Vallée Montérégienne, in Rougemont, the orchard offers the perfect climate and location for apple growing and creating fruity and flavourful ciders pleasing today's cider lovers.

## **The Cider**

The fresh apples from the McKeown orchards are hand picked in the fall once they have reached there full maturity and the aromatic components and sugar are at their peak. They are immediately pressed and the fresh juice is then fermented. The fermentation takes about 2 weeks followed by a maturing and stabilisation period to allow the aromas and flavours to fully express themselves.

Once in the keg, cider does not age but it will keep very well for months, even once taped.

---

## MCKEOWN

Ciderworks and Office : 30 Chemin de Marieville, Rougemont (Québec) J0L 1M0  
Telephone : 450-618-0522  
Fax : 450-469-2469  
E-mail: info@cidremckeown.com  
Internet Site : www.mckeowncider.com