



BREAKWELLS SEEDLING CIDER (ORGANIC)

A single varietal cider made from Breakwells Seedling which produces a fruity, sparkling medium-dry cider. The apple was first discovered a century ago at Perthyre Farm, Monmouth. Because of its delicious flavor, farmer George Breakwell propagated the seedling and it was later planted in many Herefordshire orchards, including our own.

Region: Herefordshire, England

Style: Medium Dry

Tasting Notes: A fragrant and fruity sparkling medium dry cider made exclusively from the Breakwells Seedling apple. This apple was first discovered over a century ago at Perthyre Farm, Monmouth.

Food Pairing: Perfectly complements traditional British dishes like sausage & mash, roast pork with apple sauce or semi-hard cheese like a Wyfe of Bath.

ABV: 6.9%

Awards: Gold International Cider Challenge 2019.

All our organic ciders and perry are Soil Association certified. Gluten Free. Suitable for Vegans & Vegetarians. Contains Sulphites.

UPC#0 89832 92116 5
500 ml / 12pk

Sweetness: 🍏 🍏 🍏 🍏 🍏

Tannins: 🍏 🍏 🍏 🍏 🍏

Acidity: 🍏 🍏 🍏 🍏 🍏



Dunkertons Story: <https://youtu.be/wnYhPtfeQVg>

