

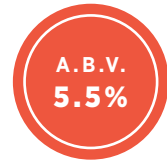
MADE IN VT

# Shacksbury

SINCE 2013

## ARLO

OUR PORRÓN-WORTHY TAKE ON  
A BASQUE-STYLE CIDER



### SUPER DRY + FUNKY FRESH

Arlo is our take on Basque-style cider — tart and complex but delightfully drinkable, and an industry favorite. We partner with our longtime friends at Petritegi Sagardoa, located just outside of San Sebastian in Spain, to source European apple varieties unavailable in commercial quantities in the United States. Petritegi presses and ferments their apples in enormous, decades-old chestnut barrels; we then ship this fermented cider to Vermont. This unusual blend creates a one-of-a-kind dry, complex cider without any additional flavorings or sweeteners.

### WILD FERMENTED

Unlike most ciders, both craft and industrial, that are made in a matter of days or weeks, Arlo ferments at cellar temperature for several months. Native yeast fermentation in stainless steel and chestnut barrels.

### FUN FACT

#### Shacksbury's Resident Bull

Shacksbury co-founder and cidemaker Colin Davis and his family have kept a herd of Scottish Highland cows since 2011. With their long horns and thick, shaggy coats, these cows are hardy enough to withstand Vermont winters outside. Arlo the bull presides over the herd at Colin's Shoreham farm and serves as this cider's namesake.

- > 6 x 4packs x 12oz cans
- > 1/2 barrels
- > MicroStar stainless steel American Sankey "D"

