

BELGIAN ARTISANAL CIDER.
CIDRE

DENSITY - 4.5% ABV

PACKAGING - 11.2 fl. oz. bottles - 4 packs

DRINKING TEMPERATURE - Serve between 45° and 48° F

BREWED & BOTTLED BY - Cidrerie Ruwet

RUWET[®]



Joseph Ruwet

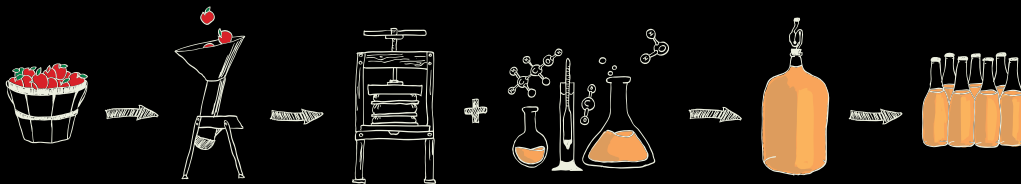
ANNO

1898

BRUT

AN EXCEPTIONALLY DRY
BELGIAN CIDER

Ruwet Brut is an exceptionally dry Belgian cider. Sophisticated, with a refreshing acidity and a bright apple finish. Crafted with 100% fresh apple juice from Jonagold apples (not concentrate) and with its unique organic yeast. Pressed, fermented and bottled in Belgium.



GBN
GLOBAL BEER
NETWORK

WIN-IT-TOO INC. - DBA Global Beer Network 30 Log Bridge Rd., Bldg. 300, Unit 301
Middleton, MA 01949 800-442-3379 globalbeer.com facebook/GlobalBeerNetwork

11.2 oz. - Bottle



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11.2 oz. 4-Pack



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