



Pearson's award winning ciders are made in Gloucestershire. They are handmade, slowly, in small batches using traditional methods. They use only the finest vintage cider apples which they mill and press themselves. The fresh pressed juice is fermented using carefully selected yeasts before the cider is allowed to mature slowly throughout the winter. Around Spring time, and only once it's ready, it's blended and bottled.

Pearson's take their time every step of the way, and care passionately about the cider that they make. This, coupled with having a huge pride in what that do, ensures that Pearson's continue to make exceptional ciders.

### Dry Cider

An aromatic, well balanced golden cider that gets its distinctive bite from the use of Hereford and Somerset Redstreaks while the vintage quality Harry Master's & Yarlinton Mill give it a lasting finish.



Dry sparkling 6.8%



### Medium Dry Cider

An appley, straw coloured cider with subtle tannin and sweetness. Made with bittersweet cider apples and then blended with Dabinett cider to round off for a perfect finish.



Medium dry sparkling 5.8%



### Medium Cider

A straw coloured cider where, from the first sip, there's lots of fruit. Gentle sweetness compliments the bittersweet and Katy cider apples used to make this easy drinking cider.



Medium sparkling 4.8%



### Blush Cider

A very fruity medium sweet blush cider made with traditional vintage cider apples and "red devils". Best served over ice and with summer fruits.



Medium sweet 4%



### Perry

Pearson's Medium Dry Perry is a lightly sparkling, straw coloured perry made with a blend of pear juice but predominantly featuring Jenkin's Red pear juice. It is a very light and refreshing easy drinking perry that belies it's 6% ABV. Great with cheese, meats and fish or just enjoyed on its own!



Medium dry 6%



### Gift Box

The gift box contains:  
**4 x 500ml bottles**

