



## RAKOMELO

*Fruit: 100% WA apples.*

*Apple varieties: Red Delicious, Gala, Fuji, Granny Smith and Honey Crisp.*

*Supplier: FruitSmart (WA)*

*Honey: Wildflower*

*Supplier: Bees in the Burbs (WA)*

*Cinnamon type: Ceylon*

*Data: Brix 12.5, PH 3.5*

*Fermented with Lavin FC9 yeast*

*Bottled at range of 30-35% ABV*

### INFORMATION

Our Rakomelo utilizes what Washington state is known for, apples. Washington State produces 65%+ of apples grown in the USA. We source our apple juice from a fruit producer in Prosser, Washington.

The cold-pressed juice comes into the distillery unfiltered, we then let it settle and temperature adjust, add the yeast and let it ferment to dry, producing a semi-aromatic hard cider. We double distill the cider into an apple brandy, add our Wildflower Honey, Ceylon Cinnamon and Cloves and soak the spices in the high proof spirit for a few weeks. We adjust the proof, filter and bottle. Some sediment is normal.

### TASTING NOTES

Apple – Cinnamon – Honey - Clove

### FUN FACT

Also known as the “Flu-shot”, Rakomelo is enjoyed warm during the winter months across Greece as a remedy for cold. During summer time its served chilled as a pre-dinner or after dinner cocktail/shot. Our favorite way to drink Rakomelo is over ice topped with a citrus tonic (Fever-Tree), and a larger orange peel.