

Discover The Beauty More Than Taste With The New American Cider



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★★★★★ 5 out of 5

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Cider is an alcoholic beverage made from fermented apple juice. It has been around for centuries, and it is now enjoying a resurgence in popularity in the United States. American cider is typically made with fresh, unfiltered apple juice, and it has a unique flavor that is both sweet and tart. It is a versatile beverage that can be enjoyed on its own or paired with food.

The History of American Cider

Cider has been made in America since the early colonial days. The first apple trees were brought to the Americas by English settlers in the 17th century. By the 18th century, cider was one of the most popular alcoholic beverages in the colonies. It was served at both social and religious gatherings, and it was even used as a form of currency.

During the 19th century, the American cider industry went into decline. This was due in part to the rise of other alcoholic beverages, such as beer and whiskey. However, in the late 20th century, there was a renewed interest in cider. This was due in part to the popularity of craft beer and wine. Today, there are hundreds of cideries in the United States, and American cider is once again becoming a popular beverage.

The Production of American Cider

American cider is made from fresh, unfiltered apple juice. The apples are first crushed and pressed to extract the juice. The juice is then fermented with yeast, which converts the sugars in the juice into alcohol. The fermentation process can take anywhere from a few weeks to several months.

Once the cider has fermented, it is aged in barrels or tanks. The aging process helps to mellow the flavors of the cider and give it a more complex character. After aging, the cider is bottled or kegged and ready to be enjoyed.

The Flavors of American Cider

American cider has a unique flavor that is both sweet and tart. The sweetness comes from the natural sugars in the apples, while the tartness comes from the acidity of the apples. The flavor of cider can vary depending on the type of apples used, the fermentation process, and the aging process.

Some of the most common flavors found in American cider include:

- Apple

- Honey
- Caramel
- Vanilla
- Cinnamon
- Ginger

The Varieties of American Cider

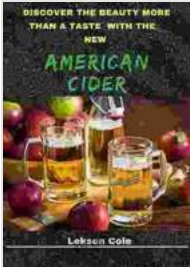
There are many different varieties of American cider. Some of the most popular varieties include:

- **Dry cider** is a cider that has a low sweetness level. It is typically fermented for a shorter period of time than other types of cider.
- **Semi-sweet cider** is a cider that has a medium sweetness level. It is typically fermented for a longer period of time than dry cider.
- **Sweet cider** is a cider that has a high sweetness level. It is typically fermented for the longest period of time.
- **Sparkling cider** is a cider that has been carbonated. It can be either dry, semi-sweet, or sweet.
- **Ice cider** is a cider that is made from apples that have been frozen before they are pressed. This gives the cider a unique concentrated flavor.

Pairing American Cider with Food

American cider is a versatile beverage that can be paired with a variety of foods. Some of the most popular pairings include:

- **Pork**
- **Chicken**
- **Fish**



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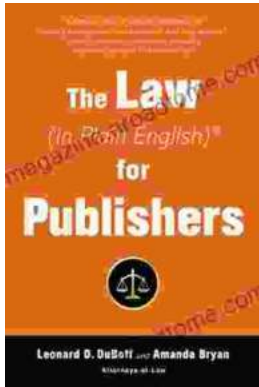
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