

EDEN VERMONT ICE CIDER

CIDRE DE GLACE DU VERMONT

2014 Best in Show | Gold Medal

Great Lake International Cider Competition

Gold Medal 2012, 2013, 2014, 2015

Finger Lakes International Wine Competition

Ice Cider brings the essence of pure apple to a sophisticated dessert wine. Vermont's natural winter cold is used to concentrate cider to the optimum balance of sweetness and acidity. Our unique blend of traditional and heirloom apples produces a complex, delicious flavor that complements food yet may be savored on its own.

It takes over 8 lbs. of apples to make just one beautiful bottle!



HEIRLOOM BLEND

Apple varieties:

Empire, MacIntosh, Roxbury Russett, Calville Blanc, Cox's Orange Pippin, Hudson's Gem, Ashmead's Kernel, Esopus Spitzenberg, Black Oxford, Belle de Boskoop, Reinettes

Brix after cryo-concentration: 35°

Alcohol by Volume: 10%

Residual Sugar: 15%

Total Acidity: 1.6%

No added sugar, coloring or flavoring of any kind.

Concentration using natural Northern Vermont winter cold.

Available in 375ml and 187ml

Produced and bottled on premises at
Eden Ice Cider Company
West Charleston, Vermont

More at www.edenicecider.com

