

# ORLEANS *Wood* APERITIF

CIDER INFUSED WITH WORMWOOD ROOT, SPRUCE TIPS, SWEET GALE, WILD MINT & RAW HONEY

This elegant artisanal aperitif was developed with maitre liquoriste Deirdre Heekin. Using our Northern winter cold to concentrate fresh-pressed cider, we fermented the concentrate to make a pure dry cider, and then infused it with organic botanicals and local raw honey. Like a finally aged Amaro, Orleans Wood has a deep complex palate of dried stone fruits, bitter orange, pine, anise and oolong tea.



Traditional and heirloom varieties of apples, infused with local and organic botanicals and raw honey

Brix after cryo-concentration: 26°  
Alcohol by Volume: 16.0%  
Residual Sugar: 3.0 %  
Total Acidity: 0.9 %

Vermont grown apples, organic wormwood root, and locally harvested spruce tips, sweet gale, wild mint and raw honey.

Concentration using natural Northern Vermont winter cold.

*Produced and bottled on premises at*

Eden Ice Cider Company  
West Charleston, Vermont

**[www.orleansaperitifs.com](http://www.orleansaperitifs.com)**