

# ORLEANS BITTER

## CIDER WITH RED CURRANT AND BITTERS

This elegant artisanal cider 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 red currant and blended it with dandelion, gentian and angelica bitters from URBAN MOONSHINE™ in Burlington, Vermont. Orleans Bitter is perfect for making classic cocktails such as Negronis, Manhattans and Americanos. It may also be used as an aperitif over ice by itself or with sparkling water.



Traditional and heirloom varieties of apples, infused with red currant and blended with dandelion, gentian and angelica bitters

**Brix after cryo-concentration:** 26°

**Alcohol by Volume:** 16.0%

**Residual Sugar:** 3.0 %

**Total Acidity:** 0.9 %

100% Vermont grown apples and herbs.

Concentration using natural Northern Vermont winter cold.

*Produced and bottled on premises at*

Eden Ice Cider Company  
West Charleston, Vermont

[www.orleansaperitif.com](http://www.orleansaperitif.com)