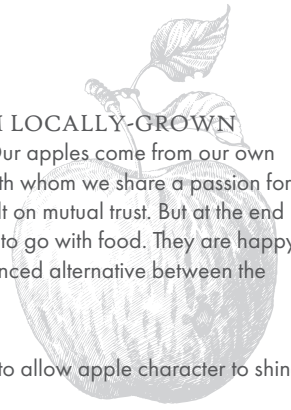


## HARVEST CIDERS

OUR HARVEST CIDERS ARE PRODUCED FROM LOCALLY-GROWN TANNIC AND HEIRLOOM VARIETY APPLES. Our apples come from our own biodynamic cider orchard, and from other local orchards with whom we share a passion for quality, sustainable growing practices, and relationships built on mutual trust. But at the end of the day what matters most is flavor. Our ciders are meant to go with food. They are happy companions to a wide variety of dishes, and provide a balanced alternative between the heaviness of beer and the higher alcohol level of wine.

- Juice pressed once per year within 60 days of harvest
- Slow, cold fermentation and months of careful maturing to allow apple character to shine
- Never any added sugar, always gluten free



eden

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CELLAR SERIES

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## Claudine

KEEVED CIDER

Claudine is a keeved cider; a special style of 'petillant naturel' that is tannic, semi-sweet, full-bodied and juicy; a glimpse into a unique cider culture that developed centuries ago in Northwest France. The apples must be bittersweet, and the cider must be carefully watched throughout the whole transformative process from press to bottle and beyond. Enjoy with a plate of cider-braised mussels, a bowl of pork stew, or a slather of washed-rind cheese.

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4 % Alc. by Vol.      375ml      Batch: **2018**

### CELLAR SERIES #13:

## Claudine

### KEEVED CIDER

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Cider Character:	softly fizzy, semi-sweet, tannic, robust
Varieties:	Dabinett, Kingston Black, Yarlinton Mill
Harvest Date / Press Date:	October 2018 / October 2018
Release Date:	November 2019
Alcohol by Volume:	4%
Residual Sugar:	20g/L
Elevage:	Keeved, bottled during primary spontaneous fermentation Hand-disgorged. no dosage
Tasting Notes:	lush stewed apples, ripe plum, leather
Color:	<span style="color: red;">●</span>
Bottling:	375ml cases of 12   70 cases

Produced and bottled by  
Eden Specialty Ciders  
Newport, Vermont

[www.edenciders.com](http://www.edenciders.com)  
fb | tw | ig @EdenCiders

### AVAILABLE TO THE TRADE

VT, CA, CO, DC, GA, IA, IL, KS, MA, MD, ME, NC, NH, NJ  
NY, OR, PA, SC, VA, WA

For contacts, check: [edenciders.com/trade](http://edenciders.com/trade)