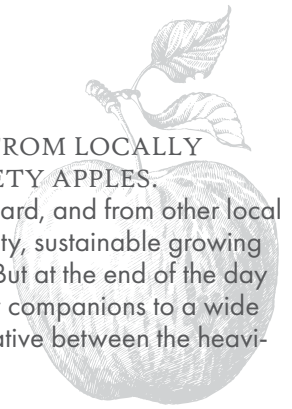


eden

SPECIALTY CIDERS

HARVEST CIDERS

OUR HARVEST CIDERS ARE PRODUCED FROM LOCALLY GROWN TANNIC AND HEIRLOOM VARIETY APPLES. Our apples come from our own biodynamic 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 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.



Learn more about Harvest Cider at edenciders.com/harvest-cider-can
Follow us on fb | tw | ig @edenciders

Eden Specialty Ciders
150 Main Street, Newport Vermont

Apple Varieties Harvested Fall 2018

DABINETT, MCINTOSH, EMPIRE,
SPARTAN, ESOPUS SPITZENBERG

100% Locally and Sustainably Grown

at our own biodynamically managed

EDEN ORCHARDS

and by nearby friends at

POVERTY LANE ORCHARDS

SCOTT FARM

SUNRISE ORCHARDS

WINDFALL ORCHARD

One Batch Per Year for Best Flavor

12 g/L residual sugar from arrested fermentation

6 g/L malic acidity, medium tannin

Filtered, carbonated, and pasteurized

No added sugar, color, flavoring or preservatives

Naturally gluten-free and vegan

Taste: Apple Sunshine in a Can

Lush apple fruit balanced by light tannin and soft lingering tartness. Superbly crushable.

*"Offers a step up with light gold,
lip-smacking refreshment"*

Florence Fabricant, New York Times

4-PK 12oz
24 / CASE

