ORLEANS



Produced and bottled by Eden Specialty Ciders Newport, Vermont

www.edenciders.com fb|tw|ig @EdenCiders

MOUNTAIN APERITIFS

Our unique cider aperitifs are brough to you in a special partnership between two innovative Vermont women: Deirdre Heekin of La Garagista and Eleanor Leger of Eden Specialty Ciders. Their base is an intensified cider made from locally and sustainably grown heirloom apple varieties, and concentrated before fermentation in our cold winter weather, then fermented cold and slow to 16% alcohol without any addition of sugar or spirits. The base is then infused with roots, leaves and berries to create deep flavors and fresh aromatics. These versatile, natural aperitifs can be enjoyed in a variety of presentations such as:

- In a spritz with soda water or sparkling wine
- As an after dinner amaro
- In an array of cocktail recipes your imagination is the limit!

LA GARAGISTA X EDEN CIDERS

BITTER

Italian in insipration, substitute this bitter aperitif for industrially produced ingredients in a negroni or spritz. Its clean, floral and earthy character will improve every recipe.

Aperitif Character: red berry, grapefruit pith, dark earth, pink peppercorn

Ingredients: Apples • Red Currant • Gentian Root
Dandelion Leaf • Dandelion Root • Angelica Root

Alcohol by Volume: 16.0%

Sweetness from residual apple sugars: 12g/L

Bottle Size: 750ml cases of 6
150 cases produced

