## ORLEANS



Produced and bottled by Eden Specialty Ciders Newport, Vermont

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## 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

## WOOD

A species of Fernet that could only be made in Vermont! Apples grown by friends in Vermont, infused ingredients foraged from our own farms and in the wild, and raw honey from a local beekeeper.

Aperitif Character:

Ingredients:

Apples • Wormwood Root • Spruce Tips Sweet Gale • Wild Mint • Raw Honey

Alcohol by Volume:

Sweetness from raw honey:

15g/L

Bottle Size:

750ml cases of 6

