

HARVEST CIDERS

OUR HARVEST CIDERS ARE PRODUCED FROM LOCALLY-GROWN TANNIC AND HEIRLOOM VARIETY APPLES.



Brut Nature Champagne-Method Cider

'Brut Nature' is the champagne classification reserved for sparkling wines with 0% residual sugar. The primary fermentation and aging took place in stainless steel. The secondary fermentation was started in the bottles in June of 2017, and the cider rested on its lees in the bottle until we disgorged the yeast beginning in February, 2018. It is elegantly balanced with deep apple character, smooth tannins and well integrated acidity. Ready to drink now as a celebratory aperitif with your favorite cheese.



Cider Character: super dry, naturally sparkling

Varieties: Kingston Black • Roxbury Russet • Esopus Spitzenburg
McIntosh • Dabinett • Yarlington Mill • Calville Blanc
Hudson's Golden Gem • Orleans Reinette • Empire • Black Oxford
Blue Pearmain • Rhode Island Greening • Baldwin

Harvest Date / Press Date: October 2016/ October 2016

Release Date: June 2018

Alcohol by Volume: 8.0%

Residual Sugar: 0g/L

Elevage: secondary fermentation in bottle, rested on lees at least 7 months
hand disgorged, no dosage

Tasting Notes: dried apple, biscuit, green hay

Color: ●

Bottle Size: 750ml | 375ml cases of 12

BEST IN CLASS | STANDARD CIDER

Great Lakes International Cider Competition 2014

Produced and bottled by
Eden Specialty Ciders
Newport, Vermont

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750ml
12/case



375ml
12/case



AVAILABLE TO THE TRADE

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