



Produced and bottled by  
Eden Specialty Ciders  
Newport, Vermont

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## ICE CIDERS

OUR ICE CIDERS ARE PRODUCED FROM LOCALLY-GROWN TRADITIONAL AND HEIRLOOM VARIETY APPLES.

- Juice is cold-concentrated naturally in our winter weather before fermentation
- Slow, cold fermentation, arrested to leave just the right balance of sweetness and acidity
- Carefully matured to allow the flavors to integrate and mellow
- No added sugar, flavoring or color
- It takes over 8 lbs. of apples to produce one beautiful bottle of ice cider!



## BRANDY BARREL-AGED HEIRLOOM

This delicious ice cider is a limited run of our flagship Heirloom Blend ice cider that has been aged in 10 year old barrels used previously to age apple brandy. Its flavor has notes of caramel, applesauce and vanilla, with plenty of acidity for balance. Enjoy with tarte tatin, pumpkin cheesecake, or bread pudding with salted caramel sauce.

Cider Character: still, sweet, unctuous

Varieties: Roxbury Russett • Calville Blanc • Cox's Orange Pippin  
Hudson's Golden Gem • Ashmead's Kernel • Esopus Spitzenberg • Empire  
Baldwin • McIntosh • Black Oxford • Belle de Boskoop • Blue Pearmain  
Rhode Island Greening • Winesap • Newtown Pippin • Zabergau Reinette

Harvest Date / Press Date: October 2014/ December 2014

Release Date: June 2017

Alcohol by Volume: 10.0%

Residual Sugar: 150g/L

Elevage: matured 18 months in stainless steel followed by  
8 months in apple brandy barrels

Tasting Notes: caramel candy, applesauce, vanilla, autumn spice

Color: ●

Bottle Size: 375ml cases of 6

GOOD FOOD AWARD WINNER

GOLD MEDAL | ICE CIDER

Great Lakes International Cider Competition

375ml  
12/case



AVAILABLE TO THE TRADE

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