



Produced and bottled by  
Eden Specialty Ciders  
Newport, Vermont

[www.edenciders.com](http://www.edenciders.com)  
fb | tw | ig @EdenCiders

## 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!



### HEIRLOOM 2015

This is our flagship ice cider, which we have produced since the harvest of 2007. We press over 15 varieties of traditional and heirloom apple varieties, grown in our own orchard and our partner orchards Scott Farm, Sunrise Orchards, Poverty Lane Orchard, and Windfall Orchard. The result is a beautiful balance of sweetness, acidity, and fruit.

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 2015/ December 2015

Release Date: April 2019

Alcohol by Volume: 10.0%

Residual Sugar: 150g/L

Elevage: matured 36 months in stainless steel  
filtered just before bottling

Tasting Notes: baked apple, pineapple, citrus, turbinado

Color: ●

Bottle Size: 375ml cases of 6

375ml  
12/case



AVAILABLE TO THE TRADE  
For contacts, check: [edenciders.com/trade](http://edenciders.com/trade)