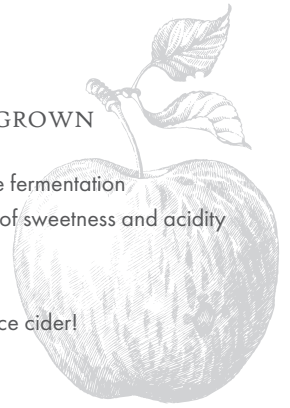




ICE CIDERS

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!



QUEEN MAB 2012

Queen Mab rides her chariot over the noses of sleepers, inspiring fanciful dreams and playing pranks on their consciousness. This magical mischievous cider is made from 100% Ashmead's Kernel apples, an old English variety renowned for its intense, aromatic acidity and sweetness. It has been aged seven years in one used French oak barrel, acquiring aromas of apricot, walnuts, fig and golden raisins, finishing with spicy acidity. It asks you to abandon your courtly protocols, to admit your vanities, to let go the absurdities of category and rule. Find a good, ripe cheese, some dry-cured ham, a loaf of bread, a palm full of nuts. Imbibe with pleasure.

Cider Character:	still, sweet, unctuous
Varieties:	100% Ashmead's Kernel
Harvest Date / Press Date:	October 2012/ December 2012
Release Date:	December 2019
Alcohol by Volume:	10.0%
Residual Sugar:	150g/L
Elevage:	matured 6 years in one used French oak white wine barrel unfiltered, unfined
Tasting Notes:	stewed apple, golden raisin, fig, walnut
Color:	●
Bottle Size:	375ml cases of 12

Produced and bottled by
Eden Specialty Ciders
Newport, Vermont

www.edenciders.com
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AVAILABLE TO THE TRADE ON
ALLOCATION ONLY

For contacts, check: edenciders.com/trade