



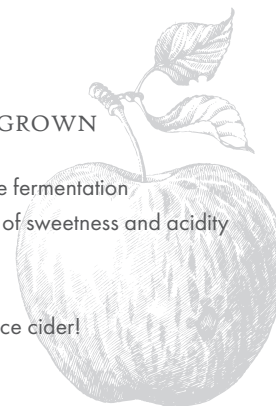
Produced and bottled by  
Eden Specialty Ciders  
Newport, Vermont

[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!



COLLABORATIONS

**SUPERSTITION**  
MEADERY

## Beeflustered

Beeflustered is a unique blend of ice ciders aged in a cherry mead rye whisky barrel from our friends at Superstition Meadery. The flavor complexity pairs well with aged cheeses, or a good book in front of an evening fire.

|                            |  |
|----------------------------|--|
| Cider Character:           | sweet, still, unctuous   |
| Varieties:                 | A blend of American and European heirloom varieties  |
| Harvest Date / Press Date: | 2015/2016/2017   |
| Release Date:              | June 2020  |
| Alcohol by Volume:         | 13%  |
| Residual Sugar:            | 150g/L   |
| Elevage:                   | Cryo-concentrated before fermentation, slow cold fermentation arrested leaving high residual sweetness. Batches variously aged in barrels and tanks, then 6 months in Superstition Mead barrel |
| Tasting Notes:             | tart cherry, baking spice, sherry  |
| Color:                     | ●  |
| Bottling:                  | 375ml / 90 cases of 6  |

375ml  
6/case

AVAILABLE TO THE TRADE

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