

eden

SPECIALTY CIDERS

ABOUT EDEN

Eden's mission is to support the agricultural working landscape of Vermont, both in our holistic estate orchards as well as through our Vermont orchard partners. Cider specific apples are pressed once a year at harvest and aged before bottling. Our ciders are unique and innovative, respecting the rare tannic and heirloom apples we use, and requiring minimal intervention.

Belle de Boskoop, a Dutch apple variety traditionally used for baking -- coming to us from a veritable apple museum in southern VT, Scott Farm. This single variety still cider rested in large used puncheons for 2+ years prior to being bottle conditioned with ice cider. The result is bright yet developed, lively and deeply textured. A true study in cider fruit.



FARM STUDY: BELLE DE BOSKOOP

Cider Style:

Dry Sparking Cider | Barrel-Aged | Bottle Conditioned

Varieties:

100% Belle de Boskoop from Scott Farm

Elevage:

Native yeast fermented, aged 1-2 years in old oak puncheon. Bottle conditioned with ice cider, undisgorged

Tasting Notes:

Orange, lemon, biscuit, hay

Harvest Date | 2018

Release Date | 2022

Alcohol by Volume | 7.5%

Residual Sugar | 0g

Total Acidity |

Bottle Size | 750ml case of 12

Bottling | 90 cases produced

Drink Through | 2024



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