

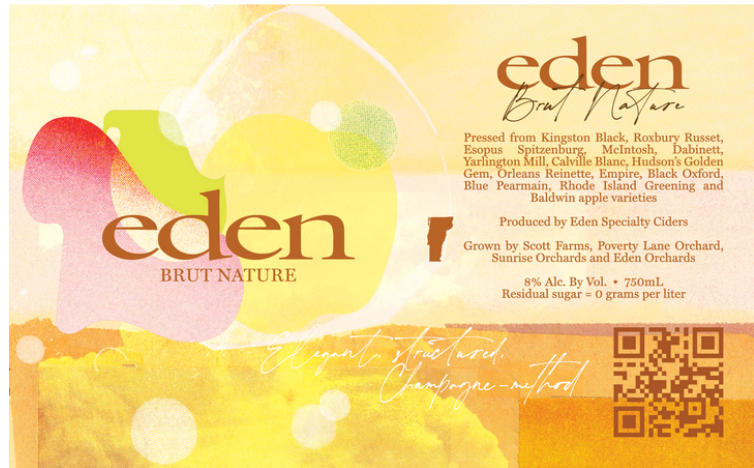
# eden

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.

'Brut Nature' is the champagne classification reserved for sparkling wines with 0% residual sugar. From pressing to release, Brut Nature undergoes a multi-step, stringent parameters to call this cider "champagne method". It is elegantly balanced with deep apple character, smooth tannins and well intergrated acidity. Ready to drink now as a celebratory aperitif with your favorite cheese.



## BRUT NATURE

### Cider Style:

Dry Sparking Cider | Champagne Method

### Varieties:

Kingston Black, Roxbury Russet, Esopus Spitzenburg, McIntosh, Dabinett, Yarlinton Mill, Calville Blanc, Hudson's Golden Gem, Orleans Reinette, Empire, Black Oxford, Blue Pearmain, Rhode Island Greening, Baldwin

### Elevage:

Primary fermentation in stainless steel tank, secondary fermentation in bottle spurred by ice cider, rested on lees at least 18 months, hand disgorged, no dosage

### Tasting Notes:

Dried apple, hay, toast

Harvest Date | 2018

Release Date | 2020

Alcohol by Volume | 8%

Residual Sugar | 0g/L

Total Acidity |

Bottle Size | 750ml case of 12

Bottling | 200 cases produced

Drink Through | 2024



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