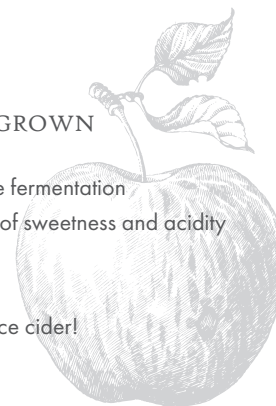




ICE CIDERS

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!



BARREL-AGED NORTHERN SPY

This Vermont Ice Cider is made from 100% Northern Spy apples, and aged in French oak chardonnay barrels for an extra year. Northern Spy is an antique variety of apple that was one of the three most popular in America at the end of the 19th century. It has a sweetly tart flavor that is superbly enhanced by the oak. Spicy, with honey caramel under-tones, it is a wonderful after-dinner drink. Enjoy in front of the fire with almond cookies, nuts, dried fruit or a ripe blue cheese.

Cider Character:	still, sweet, unctuous
Varieties:	100% Northern Spy
Harvest Date / Press Date:	October 2018/ December 2018
Release Date:	June 2021
Alcohol by Volume:	10.0%
Residual Sugar:	150g/L
Elevage:	matured 12 months in stainless steel, followed by 16 months in French oak chardonnay barrels
Tasting Notes:	baked apple, vanilla toffee, toasted hazelnut, tart cherry
Color:	
Bottle Size:	375ml cases of 6

BEST IN CLASS | ICE CIDER

Great Lakes International Cider Competition

Produced and bottled by
Eden Specialty Ciders
Newport, Vermont

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AVAILABLE TO THE TRADE

For contacts, check: edenciders.com/trade