

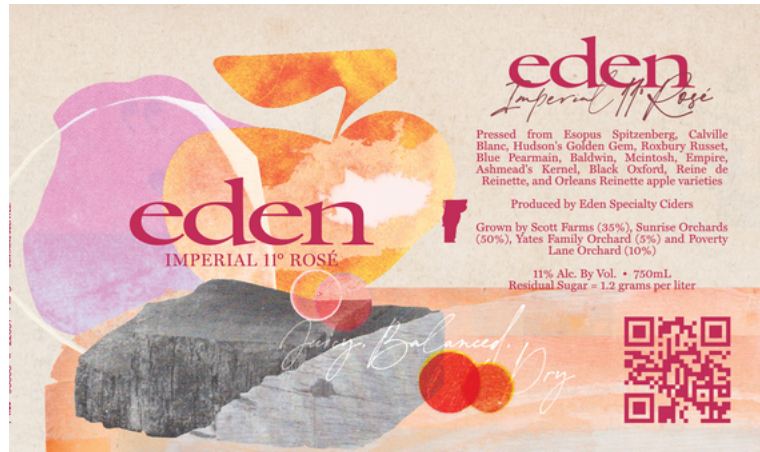
# eden

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.

Our Imperial 11° Rosé cider has the body, alcohol level and juiciness of a delicious drier rosé wine. The cold-concentrated apple juice is infused with red currant juice which provides earthy tannin and red berry flavor notes as well as beautiful color. Lightly petillant, it is full-bodied and goes well with any food. We like to pair it with a gray late winter day to transport us to Provence.



## IMPERIAL ROSÉ

### Cider Style:

Cider Infused with Red Currant | Off -Dry |  
Petillant

### Varieties:

90% Heirloom Apple Varieties | 10% Red Currant

### Elevage:

Cryo-concentrated 'imperial' cider base (fermented from partial concentrate produced by the ice cider process) blended with red currant and ice cider before bottling.

### Tasting Notes:

Strawberry, watermelon, citrus, slate

Harvest Date | 2020

Release Date | 2022

Alcohol by Volume | 11%

Residual Sugar | 12g/L

Total Acidity |

Bottle Size | 750ml case of 12

Bottling | 100 cases produced

Drink Through | 2023



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