

eden

SPECIALTY 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!



Heirloom Blend

HARVEST | 2018

BOTTLED | 2020

VARIETIES | Roxbury Russett, Calville Blanc, Cox's Orange Pippin, Hudson's Golden Gem, Ashmead's Kernel, Esopus Spitzenberg, Empire Baldwin, McIntosh, Black Oxford, Belle de Boskoop, Blue Pearmain, Rhode Island Greening, Winesap, Newtown Pippin, Zabergau Reinette

RESIDUAL SUGAR | 150g/L

ALCOHOL | 11%

ELEVAGE | Matured 24 months stainless steel

Aged 3 months Brandy Barrel.

TASTING NOTES | Tobacco, toffee, golden raisin

This is our flagship Heirloom Blend ice cider, given special treatment in an ex-Brandy Barrel, which brings out beautiful earthy notes that are balanced with bright acidity of our Heirloom Ice Cider.