

# 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!



## Honeycrisp Ice Cider

HARVEST | 2024

BOTTLED | 2026

VARIETIES | 100% Honeycrisp Apples

RESIDUAL SUGAR | 150g/L ALCOHOL | 10%

ELEVAGE | Matured 12 months in stainless

TASTING NOTES | Candied lemon, peach  
marmalade, clove

This tangy, elegant ice cider is made from 100% Vermont grown Honeycrisp apples and natural cold Vermont winter weather. The Honeycrisp is a prized North American variety. As its name suggests, there is a honeyed quality to its sweetness, accompanied by sufficient acidity to keep the flavor fresh and crisp. Enjoy with cheese, maple crème brûlée, or butter cookies. There is no added sugar, color or flavoring of any kind.