

HARVEST CIDERS

OUR HARVEST CIDERS ARE PRODUCED FROM LOCALLY-GROWN TANNIC AND HEIRLOOM VARIETY APPLES.



*Brut Nature* Champagne-Method Cider

'Brut Nature' is the champagne classification reserved for sparkling wines with 0% residual sugar. The primary fermentation and aging took place in stainless steel. The secondary fermentation was started in the bottles in April of 2019, and the cider rested on its lees in the bottle until we disgorged the yeast beginning in October, 2020. It is elegantly balanced with deep apple character, smooth tannins and well integrated acidity. Ready to drink now as a celebratory aperitif with your favorite cheese.



Cider Character: super dry, naturally sparkling

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

Harvest Date / Press Date: October 2018/ October 2018

Release Date: October 2020

Alcohol by Volume: 8.0%

Residual Sugar: 0g/L

Elevage: secondary fermentation in bottle, rested on lees at least 18 months  
hand disgorged, no dosage

Tasting Notes: dried apple, biscuit, green hay

Color: ●

Bottle Size: 750ml | 375ml cases of 12

GOLD MEDAL | HERITAGE CIDER

Great Lakes International Cider Competition 2019

Produced and bottled by  
Eden Specialty Ciders  
Newport, Vermont

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750ml  
12/case



375ml  
12/case



AVAILABLE TO THE TRADE

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