



Produced and bottled by Eden Specialty Ciders Newport, Vermont

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IMPERIAL CIDERS

OUR IMPERIAL CIDERS ARE COLD CONCENTRATED OUTDOORS

BEFORE FERMENTATION, INCREASING FLAVOR AND ALCOHOL. This unique style preserves and intensifies the flavors of fresh apples and the strength and body of the resulting ciders. These ciders are truly wine-like, and as such are worthy accompaniments to food.

- Juice pressed in December and cold-concentrated naturally outdoors
- Slow, cold fermentation and months of careful maturing to allow apple character to shine
- Never any added sugar, always gluten free

IMPERIAL II^o ROSÉ cider infused with red currant

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.

Cider Character:	off-dry, structured fruit wine, petillant
Fruit:	90% heirloom apple varieties, 10% red currant
Harvest Date / Press Date:	October 2018/ December 2018
Release Date:	July 2018
Alcohol by Volume:	11%
Residual Sugar:	12 g/L
Tasting Notes:	strawberry, watermelon, citrus, slate
Color:	•
Bottle Size:	750ml 375ml cases of 12

'BEST CIDER OF 2017' Along Came A Cider Blog



AVAILABLE TO THE TRADE

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For contacts, check: edenciders.com/trade