

# EDEN SPARKLING CIDER: SEMI-DRY



Dry, full-flavored, food-friendly naturally sparkling hard cider:

- 50% is an heirloom cider blend that is barrel-fermented and aged 1 year in 5 year old used French Oak puncheons
- 50% is a bittersweet blend of Dabinett and Yarlington Mill from the following harvest, started with champagne yeast.
- The aged cider is gradually added to the bittersweet blend, and then fermentation finishes in the bottle.
- 5 months later each bottle is hand-disgorged and topped off with a dose of our Heirloom Blend Ice Cider
- 9.5% Alcohol by Volume
- 12 g/L Residual Sugar
- 7.1 g/L Total Acidity (as Malic)
- 375ml and 750ml formats

**eden**  
ICE CIDER COMPANY

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