

L'ACADIE VINEYARDS

2018 Duncanson Brook Organic Cider

Traditional Method

Organic

Vegan

Specifications

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 33% Golden Russet, 33% Northern Spy, 33% Jonagold

Certified Organic by Pro-Cert

Traditional Method

Pressing: December 10, 2018 @ 14 Brix, 7.8 g/l acid

First disgorging: August 2022

Dosage: 10 g/l (iced cider dosage)

Aging: dosage will marry and further increase smoothness to 7 years after its birthday owing to its long bottle conditioning on yeast

Alcohol: 8.8%

Price: \$24.99

Production Notes

Premium traditional methods of natural fermentation in its bottle to produce fine creamy bubbles. Certified organic apples from a family orchard in Tupperville, Annapolis Valley - Golden Russet, Jonagold and Northern Spy. Hand disgorged. Dry with natural acids balanced with an iced cider dosage. 2018 had a devastating spring frost that reduced apple yields and shortened the growing season. This vintage shows concentration and bright acidity resulting from the unique growing season.

Our cider is named after Duncanson Brook on our property, settled in 1800's by the Duncanson family of Gaspereau after the Acadians. Our Estate vineyard grows on the same bench where their apples used to grow.

Golden Russet provides weight in the cuvee, Northern Spy tannin and Jonagold a bright fruity component. Bottle fermented for a creamy mousse.

Our winemaking has been vegan since 2010 and viticulture since 2017. We are certified to the European Biocyclic Vegan Standard, the first in North America, and all 2021 vintage wines will have the certification mark on labels. Vegan from soil to glass!

310 Slayter Road Gaspereau Nova Scotia info@lacadievineyards.ca 902-542-8463

Organic and vegan wine, from soil to glass