

# CRYO DE GLACE TÊTE DE CUVÉE

Technical Sheet

<b>PRODUCER:</b>	CIDRERIE CRYO inc. 85 rang des Étangs, Mont-Saint-Hilaire.
<b>TYPE OF PRODUCT:</b>	Ice cider.
<b>APPLE VARIETY:</b>	Golden rousset.
<b>LOCATION:</b>	4 hectares orchard at the base of the Mont Saint-Hilaire in the valley of Richelieu, whose soil is composed by sandy silts. Hardiness Zone 5A. Apple trees all semi-dwarf graft on m.7 and m.11, average 25 years of age.
<b>HARVEST DATE:</b>	November.
<b>FORMAT:</b>	375 ml and 200 ml
<b>% ALC./VOL.:</b>	11,4 %
<b>DENSITY:</b>	1,084
<b>TOTAL ACIDITY:</b>	9,5g/l H <sub>2</sub> SO <sub>4</sub>
<b>REDUCING SUGARS:</b>	200 g/l
<b>PH:</b>	3.7

**METHOD (CRYOCONCENTRATION):** Apples harvested during the fall harvest are stored until the first frost where will be subjected and exposed to the winter cold before be pressed. The apples had over matured by the action of got frozen several times. The juice must be concentrated by the natural action of the cold. Then we release very concentrated liquid to start the fermentation at low temperature (3-4 months) in stainless steel tank. The aging continues for at least 12 months by performing the stirring of the yeast regularly.

**DEGUSTATION NOTES:** Bright smell of green apples and pear with mineral notes and honey roasted almond. For its full flavour the recommended temperature is between 6 and 8 degrees. Perfect companion for goat cheese, fruit desserts, sorbet, pies and dates stuffed with blue cheese, without forgetting the terrines and foie gras in all its forms.