

Shelton Brothers
Winter Offerings 2018/19

Updated 20 August 2018
www.sheltonbrothers.com

BEER



AU BARON SAISON ST. MÉDARD CUVÉE DE NOËL (7.00%)

Named after the town's church, pictured on the label, this dark brown bière de garde has garnet highlights and a persistent tan head. The aroma has notes of red fruits and plums as well as toasted malt and a hint of hops. This full-bodied beer has a fruity flavor with roasted malt notes and finishes with hoppy bitterness.

- 6/750 ml bottles
- 30L KeyKegs



BAIRD JUBILATION ALE (7.00%)

This celebratory ale is brewed with fully ripened figs candied in Japanese red sugar and cinnamon twigs culled from a Japanese Nikki tree. The result is a sublimely balanced interplay of sweet and spice. The ruby red hue and the wafting aroma of Japanese Nikki warm the heart and furbish the soul.

- 24/330 ml bottles
- 20L PubKegs



BLAUGIES LA MONEUSE SPECIAL WINTER (8.00%)

This is a richer, 8% holiday version of La Moneuse, using a little caramelized malt and more hops. The malt flavor of the Special is a little darker, roastier, and certainly sweeter, which must somehow distract attention a bit from the earthiness which is so notable in La Moneuse.

- 12/750 ml bottles
- 30L KeyKegs



DE RANKE PERE NOËL (7.00%)

This beer defies the universal custom of a stronger, spicier beer for the holiday season. Pere Noel (Father Christmas) stands out with its fine balance of malt and hops, complex character, refreshing dryness, gorgeous cellar aroma, and festive copper color.

- 24/330 ml bottles
- 6/750 ml bottles
- 30L Dolium kegs



DIEU DU CIEL! SOLSTICE D'HIVER (9.00%)

This noble winter beer is brown with flaming red highlights. Its taste is delicately sweet and liquor-like with a hint of burnt caramel coming from the malt and a prolonged boiling time. It is a very bitter beer with aromas of hops and alcohol, and flavors reminiscent of red fruit brought by the English yeast used to ferment it.

- 24/341 ml bottles
- 30L KeyKegs



DUNHAM LA RESURRECTION DE BRODERUS (6.90%)

Christmas saison with pomegranate, maple syrup, and Brettanomyces.

- 12/750 ml bottles
- 30L Dolium kegs



FANTÔME DE NOËL (10.00%)

A very dark and entirely unique holiday seasonal beer, at a whopping 10% ABV. Reportedly spiced with honey, caramel, coriander, black pepper, and other secret ingredients.

- 12/750 ml bottles



FANTÔME HIVER (8.00%)

Fantôme's winter offering, available December through March. Brewer Dany Prignon changes his recipes every year, so we can't know for sure what this year's beer will be like, but it's sure to please lovers of Dany's beers.

- 12/750 ml bottles
- 30L Dolium kegs



HAANDBRYGGERIET BESTEFAR (9.00%)

Bestefar is a well-balanced Belgian strong ale, full of malty and fruity flavors – a throwback to when all Norwegian farms used to brew their own beer. This ale is a perfect companion for a cold winter night spent contemplatively in front of a fire ... or for those fireside moments that are a bit more “festive.”

- 12/500 ml bottles
- 20L KeyKegs



JOLLY PUMPKIN NOEL DE CALABAZA (9.00%)

This Belgian dark strong ale is aged in oak for six months. It's deep mahogany in color, with flavors of figs, raisins, sugar plums, cashews, and rum-laden truffles.

- 12/750 ml bottles
- 1/6 bbl Pubkegs



MIKKELLER GINGER BRETT IPA (6.90%)

An IPA brewed with ginger and fermented with Brettanomyces

- 24/330 ml bottles
- 30L KeyKegs



MIKKELLER HOPPY LOVIN' CHRISTMAS (7.80%)

A Christmas IPA brewed with ginger and pine needles

- 24/330 ml bottles
- 20L KeyKegs



MIKKELLER RED & WHITE CHRISTMAS (8.00%)

Imperial red ale crossed with a Belgian witbier

- 30L KeyKegs



MIKKELLER RIS A LA M'ALE (8.00%)

This Christmas beer is based on the traditional Danish dessert risalamande, brewed with rice, milk/cream (lactose), vanilla, cherries, and almonds.

- 20L KeyKegs



MIKKELLER SANTA'S LITTLE HELPER (10.90%)

Belgian dark strong ale with Christmas spices

- 24/330 ml bottles
- 30L KeyKegs



MIKKELLER TO FROM VIA (8.00%)

Porter with Christmas spices

- 24/330 ml bottles
- 6/750 ml bottles
- 20L KeyKegs



MIKKELLER WINBIC (6.00%)

SpontanAle blended with a saison

- 12/750 ml bottles
- 20L KeyKegs



NØGNE Ø/STONE/JOLLY PUMPKIN SPECIAL HOLIDAY ALE (8.50%)

This collaboration ale by Jolly Pumpkin, Nøgne Ø, and Stone was brewed with ingredients indigenous to the area where each brewery is located. It contains Michigan chestnuts, Norwegian juniper berries, and white sage from Southern California. It was also brewed with caraway seeds, malted oats, and 25% rye malt.

- 12/500 ml bottles



RIDGEWAY BAD ELF (4.50%)

A little malt, a little hops, and lots of holiday trouble-making; this Elf is so bad, it's way good. Years ago we asked Ridgeway to make a bigger version of Bad Elf to match American tastes, and for years that's exactly what you got. However this year we switched back to the smaller, original U.K. version of Bad Elf: A well-balanced English ale with a nice dose of hops. For those interested we had a little of the U.S version sent, just in case you might want some.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY BAD ELF – DRY HOP (6.00%)

With Ridgeway's retirement of the U.S. version of Bad Elf, Brewmaster Peter Scholey introduced a new elf that truly is a meeting between the New World and Olde England. A slightly higher ABV than your average English ale, but now with six pounds of fresh hops in every barrel.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY CRIMINALLY BAD ELF (10.50%)

It turned out to be a case of mistaken identity — wrong place at the wrong time — but Claus was back on the street with the polite apologies of the authorities. All's well that ends well, and with that he hoisted a great flagon of his favorite Barleywine-style ale, silently contemplating the future and straining to remember why he got into this particular line of work in the first place.

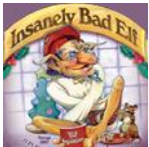
- 12/500 ml bottles
- 30L Petainers



RIDGEWAY CURIOUS COLLECTION XMAS PACK

A collection of four different hand-crafted English holiday ales in an attractive carrying case. Selections may vary.

- Case of 5 packs, 4/500mL each



RIDGEWAY INSANELY BAD ELF (11.20%)

“My goodness,” muttered Claus, recalling his visit to the Institute, “the restrictive outerwear, the padded room — even padded Christmas tree ornaments. Horrifying! Yet the little chap seems happier than he’s ever been.” Claus took a sip of a most warming red ale. “Perhaps sanity is overrated ... Ho, Ho, Ho!”

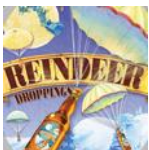
- 24/330 ml bottles



RIDGEWAY LUMP OF COAL HOLIDAY STOUT (8.00%)

Looking forward to a depressing holiday? Here is liquid consolation. This 8% bittersweet chocolate stout is the best you could hope for in these dark times. Actually, come to think of it, considering how bad you’ve been, this little coal-black gem is more than you deserve for Christmas this year.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY REINDEER DROPPINGS (6.00%)

Falling from the sky like little bombs of flavor come the Reindeer Droppings! Each one is sweet like California raisins, but bitter and pungent like a freshly peeled grapefruit, lip-smackingly tasty ... then ‘pow!’ it’s gone.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY REINDEER'S REVOLT (6.00%)

A golden-amber, hop-accented, English “winter warmer” brewed without spices. It’s lighter on the palate than the other Ridgeway holiday beers. Perfect for, say, relaxing on the beach with a coconut in one hoof, and a beer in the other.

- 12/500 ml bottles



RIDGEWAY SANTA'S BUTT HOLIDAY PORTER (6.00%)

They said it couldn’t be done, but we did it: Santa’s Butt, the beer, coming to a theater near you for the holidays. It’s a splendid, satisfying winter porter at 6% — a souped-up version of the classic Entire Butt Porter that you’ve enjoyed in the past. Everyone wants a piece of Santa’s Butt.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY SERIOUSLY BAD ELF (9.00%)

Another masterpiece from Peter Scholey at Ridgeway Brewing. Seriously Bad Elf is Peter’s very English interpretation of a Belgian tripel, brewed to warming 9% alcohol, specially for his rapidly growing American following.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY VERY BAD ELF (7.50%)

As you might imagine, the Very Bad Elf causes a little bit more trouble than its Bad older brother. Stronger and darker, it also packs a bigger punch. Based on an original recipe from 1795, Very Bad Elf has nutty and sweet-roasted flavors attributable to its use of an ancient pale malt, uniquely recreated for this delightful ale.

- 12/500 ml bottles
- 30L Petainers



RIDGEWAY WARM WELCOME NUT BROWNE ALE (6.00%)

Peter got to work brewing the beer, which is of course a classic brown ale with, er, more balls. It's 6% ABV, a little hoppier than your average brown, and with a little extra malty sweetness. A Nut Browned worthy of the holidays, for sure. Keep an eye out for a little earthy funkiness in the beer, the result of a special multi-strained yeast.

- 12/500 ml bottles
- 30L Petainers



SAINT SOMEWHERE BON HIVER (5.00%)

Florida's original farmhouse brewery brings us a rye saison with cinnamon for the holidays.

- 20L Dolium kegs



STRUISE TSJEESES (10.00%)

The Tjeeses is a strong blond winter beer with a fluffy white head and elegant aroma. It has flavors of dried fruits, spices, refreshing herbs, and noble hops. This beer is strong, complex, and fairly dry, with an expressive body and nice afterglow.

- 24/330 ml bottles



STRUISE TSJEESES RESERVA (BOURBON BA) (10.00%)

A special version of Struise's Tsjeeses aged in oak bourbon barrels for six months.

- 24/330 ml bottles



THIRIEZ BIÈRE DE NÖEL (6.00%)

Daniel Thiriez, who lives and brews in a charming old farmhouse amidst the rolling fields of France's north country, is considered by many to be France's best brewer. His Bière de Noël is a beautiful red-gold wheat beer — with quite subtle all-spice and orange peel added. The result is a slightly tart, wonderfully effervescent, and refreshing festive brew — a perfect alternative to Champagne, for the true beer lover.

- 12/750 ml bottles
- 30L Dolium kegs



TO ØL 1 TON OF CHRISTMAS (8.10%)

A Berliner Weisse with cherries and redcurrants

- 24/500 ml cans



TO ØL FROST BITE WINTER PALE ALE (6.00%)

This American pale ale brewed with orange peel and pine needles is so frosty that it needs to be stored cold and may bite if you touch it. This beer is all about the balance (not the bass). Imagine the flavors of pine needles and orange peel. Now imagine the same flavors only represented by Aurora, Citra, Tettnanger, Simcoe, and Amarillo hops. This hoppy dry mix of spices and hops makes for the perfect winter American-style pale ale.

- 30L KeyKegs



TO ØL FUCK ART WINTER'S COMING (8.00%)

A traditional 8% Belgian tripel twisted and spiced with cardamom, coriander, and orange peel.

- 6/750 ml bottles
- 30L KeyKegs



TO ØL JULE MAELK SUPER STOUT (15.00%)

The Danish are very fond of Christmas beers. In fact, most of December goes with drinking Christmas beers while chewing on fat duck, pork roast, red cabbage, and herrings left in vinegar for months. Jule Mælk is To Øl's strongest beer so far. It is loaded and loaded and loaded with lactose, until it couldn't get any heavier. You could say this is the Foie Gras force-feeding edition of a beer. But then again, it is Christmas after all...

- 12/375 ml bottles
- 30L KeyKegs



TO ØL SANTA GOSE FUCK IT ALL (4.00%)

This is a different kind of winter beer — it exudes an almost summer-like quality while being warming and full-on for winter drinking. Tart, funky, and refreshing, this beer will see you through the dark months with its Brettanomyces and fine carbonation and lead you into the light at the end of the tunnel.

- 24/330 ml bottles
- 30L KeyKegs



TO ØL SANTA'S SECRET: MOCCACHINO MESSIAH DOUBLE SHOT (8.00%)

Ever wondered how Father Christmas delivers presents down all of those chimneys in one night? Well, he may have a little help up his sleeve. Santa's Secret is our classic Moccachino Messiah — and some. Injected full of coffee, this 8% beauty is both sweet and malty with hints of chocolate, a boost of caffeine, and warm Christmas notes of cinnamon and cardamom to finish off.

- 24/500 ml cans



TO ØL SHAMELESS SANTA (10.00%)

This Belgian strong red ale uses all the cheap tricks of the trade — caramel malts, sugars, highly attenuated yeast profile, fruity novel hops as Mandarina Bavaria and Calypso. This is one easy, balanced beer that suits any situation involving Christmas, New Year's Eve and any other event that involves roasted marshmallows.

- 6/750 ml bottles
- 30L KeyKegs



TO ØL SNOWBALL SAISON (8.00%)

Enough heavy, dark, obnoxious, sweet, super malty Christmas and winter beers. Snowball Saison is a SUPER sparkling crisp and dry Saison that has been after-fermented with milk acid bacteria and dry hopped to give the beer a crisp and smooth tart finish (not to mention, there are a lot of hops of course. . .)

- 30L KeyKegs



TO ØL SNOWBALL SAISON – BA WHITE WINE BARRELS (8.00%)

To Øl's Snowball Saison aged in Chardonnay barrels.

- 12/375 ml bottles
- 30L KeyKegs



TO ØL SUR YULE (5.40%)

Recreate those sour moments over the festive season. Everyone knows that point around Christmas when the mood turns sour —we thought that the best way to re-create this was to create a Sour Winter Pale Ale, that uses a pounding of Vic Secret and then finishes it off with cherries, reminiscent of puddings at Christmas.

- 6/750 ml bottles
- 30L KeyKegs



TO ØL/BRUS BA YULE MÆLK (15.00%)

A long time ago, we filled our imperial milk stout, Jule Mælk, into fresh oak barrels at BRUS, and left it there in the dark — waiting, growing. Its final form, Yule Mælk, emerged eminently tasty and profoundly creamy — a delicacy among patrons of craft beer.

- 24/250 ml bottles



TROIS DAMES WINTER SOUR (7.00%)

Winter Sour is brewed with ginger and oranges added during the boiling and in the lagering process. This beer is spicy, lightly sour, and refreshing. It is a blend of a strong double wit aged in wood for six months and a freshly brewed saison-type ale.

- 24/330ml bottles
- 6/750 ml bottles
- 30L KeyKegs



TROU DU DIABLE LA GRIVOISE DE NOEL (7.50%)

Subtly spiced with added complexity from honey and brown sugar. Time to learn where Shawinigan is located!

- 12/600 ml bottles



WEIRD BEARD BLACK CHRISTMAS (7.50%)

A festive stout with subtle roast character that plays well with fruity and slightly tart notes from the cranberry. Sorachi Ace hops, which there are plenty of in this beer, gives hints of vanilla and coconut.

- 30L KeyKegs

CIDER



ÆPPELTREOW APPELY BRUT (8.00%)

Inspired by French and historic Great Lakes ciders, the Appely Brut is made in the Méthode Champenoise from a blend of tart, aromatic September uncommon apples as well as historic English and French bittersweets. It is extremely dry, with a floral bouquet and a touch of earthy apple tannins in the finish.

- 12/750ml bottles



ÆPPELTREOW APPELY DOUX (8.00%)

Semi-dry and refreshing, fruity and floral — this cider, made in the Méthode Champenoise, is inspired by French country ciders, made with a mix of modern and heirloom apple varieties. Round and nutty, it's the perfect cider to pair with cheese.

- 12/750ml bottles



ÆPPELTREOW PERRY (8.00%)

This Perry is semi-sweet, creamy, fruity, and intensely floral. It is made using the Méthode Champenoise, with Comice and Bosc pears, and a splash of Bartlett Brandy.

- 12/750ml bottles



ÆPPELTREOW POIRISSIMO (17.00%)

Poirissimo is minimally fermented reserve ‘sweet’ pear cider blended with pear brandy from the ÆppelTreow Distillery. It features a stunning pear bouquet, intense ‘more than fresh’ pear flavor, and a hint of spice that fades to a delicate-but-crisp aftertaste with incredible length.

- 12/375ml bottles



ÆPPELTREOW POMMEAUX (18.00%)

Inspired by the traditional farm beverage from Normandy and Brittany called pommeau. ÆppelTreow’s version is made from the last, best cider pressing of the season – Golden Delicious, Winesap, Arkansas Black, Fameuse, and other rich apples. It is then mixed with apple eau de vie distilled from Great Lakes cider apples.

- 12/375ml bottles



ÆPPELTREOW SPARROW SPICED CIDER (5.80%)

A semi-dry, gently bubbly, aromatic cider with a custom spice blend infused during (steel) barrel aging. Made with a blend of modern and heirloom apples (Red Delicious, Cortland, McIntosh, and Greenings) and flavored with mace, cinnamon, star anise, cardamom, and a bit of festivity.

- 12/750ml bottles
- 5 gal. Pubkegs



CARR'S CIDERHOUSE POMMEAU (19.50%)

A big and gently sweet dessert cider, Pommeau is a perfect after-dinner drink and digestif. Fortified with apple brandy and aged in an oak barrel, it is rich with the flavors of oak (vanilla, coconut, and caramel), the perfect flavor companions to apples!

- 12/375ml bottles



CIDRERIE MILTON CID CUIVRÉ 10.00%

This is a unique ice cider — amber-colored with extremely fine bubbles and flavors of cantaloupe, grapefruit, honey, linden flower, and maple syrup reduction.

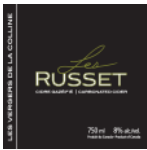
- 30L Dolium kegs



CIDRERIE MILTON LE GLACÉ (8.00%)

Le Glacé offers on the nose a fresh hazelnut and peach scent. It’s intense and velvety and the apple dominates with notes of Scotch caramel and a touch of vanilla. Plump and smooth, it offers a perfect “sweetness/acidity” balance and a beautiful length on the finish.

- 12/375ml bottles



CIDRERIE MILTON LES RUSSET (8.00%)

An elegant and complex cider with lovely, tight bubbles and aromatics of orange blossom and lemon zest. There are flavors of pineapple, a trace of butterscotch, and a hint of Russet apple skin. Reminiscent of champagne but for everyday drinking.

- 12/750ml bottles



FRECON ORCHARDS GOLDEN RUSSET SPARKLING CIDER (8.50%)

This barrel aged single varietal cider is fermented from the Golden Russet apple, which was selected for its unique cider characteristics and high brix yield. This cider provides a combination of big upfront flavors with a long, sharp, dry finish. The nose speaks of autumn with aromas of honey and caramel.

- 12/750ml bottles



FRECON ORCHARDS WAES HÆL (8.80%)

The Waes Hael is a majority blend of two of Frecon's ciders, Hogshead and Crabby Granny, with the balance of a special Asian Perry blend from Subarashii Kuadmono. The result is a very aromatic nose with hints of honey and a full mouthfeel.

- 12/750ml bottles



HOGAN'S MULLED CIDER (5.40%)

Fermented from 100% English cider apples, this cider is slightly sweetened and blended with ginger, coriander, nutmeg, cinnamon, cloves, caraway, allspice, and cardamom, but isn't one of those spiced ciders that tastes like you are sucking on a cinnamon stick. The spices are balanced by the tannins and acidity in the fruit.

- 12/750ml bottles



OLIVER'S BOTTLE-CONDITIONED PERRY (4.80%)

This Herefordshire Perry is sparkling through conditioning in the bottle, achieved using the traditional skills and craft of the perrymaker. As fermentation is completed in the bottle, the spent yeast will form a deposit. Subtle hints of tropical fruit and the fall harvest come together in this complex sparkler, made with 100% Herefordshire perry pears and nothing else.

- 12/750ml bottles



PECKHAM'S CARDAMON CIDER (5.30%)

This cider is made in the family cidery from tree-ripened heritage apples, including traditional cider apples, and is spiced with aromatic green cardamon pods. This cider is made by slow, cool fermentation of ripe apples. Following at least six months of maturation, ciders are selected and blended to make a base to match the aromatics of green cardamon.

- 12/500ml cans



SAAR-MOSEL MOUSSERENDE ABLEVIN SPARKLING (7.00%)

A sparkling apple wine brut made from apples grown in Lilleø, Denmark at the orchard of restaurateur Claus Meyer. Traditional second fermentation takes place in the bottle with yeast from the orchard.

- 6/750ml bottles



ZEFFER APPLE CRUMBLE (5.30%)

Delicious is the only way to describe this cider. If you can imagine a freshly baked slice of apple crumble served with vanilla ice cream ... this perfectly sums up the taste of this beautifully balanced cider. It's crafted using freshly crushed apples infused with cinnamon, vanilla, and blackberry leaves.

- 24/330ml bottles
- 20L KeyKegs



ZEFFER MIXED CASES (5.30%)

Enjoy six different four-packs of cider from New Zealand's Zeffler Cider Company.

- 6/4x330ml bottles



CELESTIAL MEADS BELGIQUE (12.00%)

A sweet methyglyn made with pure honey, whole coriander, and bitter orange peel. The spices combine beautifully with the honey aroma. The honey flavor starts immediately and is followed boldly by the spices, which are in turn balanced by the sweetness. Lively, bright, and warming from the alcohol

- 12/750ml bottles



CELESTIAL MEADS MIEL NOIR (13.50%)

A sweet melomel made with raw tupelo honey and hand-picked Alaskan black currants. A fruity, spicy nose with a touch of evergreen. The finish is refreshingly acidic and tannic. The complex spice and fruit of the tupelo honey combines with the exciting and earthy black currants to make a truly spectacular mead.

- 12/750ml bottles



CELESTIAL MEADS ODIN'S GIFT (12.00%)

A sweet melomel made with raw tupelo honey and hand-picked Alaskan black currants. A fruity, spicy nose with a touch of evergreen.

- 12/750ml bottles



CELESTIAL MEADS SCHEHERAZADE (12.00%)

A semi-sweet spiced melomel made with cardamom, sour cherries, plums, and a hint of pomegranates.

- 12/750ml bottles



GRIMFROST BEAR'S FEAST BREW (14.50%)

Bilberry shrub covers as much as 17% of Sweden's landscape. It's an essential part of the Scandinavian bear's diet in their preparation for winter hibernation. The Bear's Feast Brew consists of bilberry juice fermented together with another favorite among bears, honey, into a dry beverage that resembles red wine. The slight taste of the forest makes it especially good with game. Just the way a bear would want.

- 12/750ml bottles



MJODHAMNEN/GRIMFROST SUTTUNGBREW (13.00%)

A melomel made with Swedish lingonberries and pine shoots, semi-sweet balanced by tannins — the perfect holiday meal pairing!

- 12/750ml bottles



MJODHAMNEN FRUKTAD FLYT (11.50%)

The mead is made from dark liquid honey with nectar sourced from a great variety of flowers. It is thought that a good deal of the nectar came from apple and pear blossoms, which is believed to have prevented the honey from crystallizing. The honey is from the area surrounding Vänge, a very small village outside Uppsala in Sweden. Rapeseed, cornflower, and fruit blossom dominates as nectar sources, but there are also distinct notes of exotic contributions such as crimson clover and dandelion.

- 6/750ml bottles



COLD HAND WINERY MALUS DANICA (12.00%)

Malus Danica is a cryoconcentrated dessert wine made from Ingrid Marie Elstar and Jonagold apples, which are picked when perfectly ripe and immediately pressed. Freezing the juice and then thawing it gradually outdoors at just above freezing point concentrates it into a thick, viscous apple syrup which is then cold-fermented at the winery for 12 months. After an additional four-month fermentation in oak barrels, the wine offers an intense apple taste with high acidity and bold sweetness. Malus Danica should be served cooled at 5-10 degrees C — great with cheese and as a taste experience in its own right.

- *15/375 ml bottles*



COLD HAND WINERY MALUS X-FEMINAM (19.00%)

Feminam is a dessert wine that combines extreme apple flavors, heat from the roasted Eau de Vie, and sweetness from frozen apple pulp. Aroma and Elstar apples are pressed at the peak of ripeness, and the freshly pressed pulp is then deep-frozen. When thawed, the thick, syrupy juice (now containing three times as much sugar, acid, and aroma) is then blended with Eau de Vie. Having matured for 8 months in white wine barrels, the wine's high alcohol content balances perfectly with the fresh acid and sweetness from the apples. With a deep, intense aroma and lots of apple/honey/caramel flavors, it can be enjoyed as an aperitif, with a cup of coffee, or with a dessert. Serve at 10-14 degrees C.

- *6/500 ml bottles*



COLD HAND WINERY PRUNELLA (11.50%)

This sparkling flower wine is made using Méthode Champenoise and boasts a cherry blossom scent and flavors of marzipan and flowers soaked in Madeira. The producer describes it as "feminine and elegant with long beautiful bubbles and beautiful color of bright plums."

- *6/750 ml bottles*



FREDERIKSDAL KIRSEBAERVIN LATE BOTTLED (15.00%)

'Late Bottled' is produced from Stevns sour cherries grown and harvested in our own orchards — primarily berries from Young trees in Skælstrupmark orchard. The berries are fermented for three days, after which the pressed juice undergoes further fermentation in stainless steel vats for 18 months before bottling. This produces a rounder, fuller wine that retains its original fruitness. 10% of the wine has matured in oak casks adding delicate nuances of chocolate, coffee and fine tannins.

- *6/500 ml bottles*



FREDERIKSDAL KIRSEBAERVIN SPARKLING (11.00%)

Elegant pear wine is mixed with cherry wine resulting in this sparkling wine that is the perfect combination of lightness and fruitiness.

- *6/750 ml bottle*



FREDERIKSDAL KIRSEBAERVIN SUR LIE (14.00%)

The blend of mature and young vintages lends this wine a further degree of complexity: the younger vintages provide fresh and subtle fruity notes, while the mature ones provide more complex tones. This nuanced wine is a perfect companion to chocolate, berries, cakes, and dessert dishes such as risalamande.

- *6/500 ml bottles*
- *15L One-Way jug*