

CRYOMALUS 2007



Cryomalus is a project born from the idea of making a high quality product from the unique “terroir” of Québec. The dramatic changes of temperatures from the summer, a great season for the growing apple trees, to the winter, for the fruit to freeze naturally, allows us to produce this exceptional Ice Cider.

Cryomalus is result of a natural maturation of the apple from September to January completely outdoors. The apple freezes naturally and from there, we obtain the concentration of the sugar, the complexity and the flavours from which we extracted the Ice cider.

CIDRIFICATION

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| Harvest: | 2007 |
| Date of harvest: | From September 8th to October 13th |
| Varieties: | 54 % McIntosh 20 %Cortland 12 % Lobo 12 % Spartan 2% Empire |
| Maturation: | From September to December, maturation on wooden pallets at a natural outdoor temperature (between -5°C and 15°C, 23°F and 59°F) |
| Pressing: | Between 40 and 45 days at 0°C (32°F). Cryo extraction of the must at Brix 20. |
| Concentration of sugars: | Naturally, outdoors (average temperature of -10°C or 14°F) followed by a “soutirage” at the beginning of March at Brix 32. |
| Fermentation: | 50 days at 12°C (54°F) in stainless steel tanks of 3000 litres. |
| Aging: | 4 to 6 months on lies at low temperature |

AGRICULTURE

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| Location: | Saint-Joseph-du-Lac |
| Age: | Average of 50 years old |
| Altitude: | 110 to 150 m (350 to 500 feet) |
| Exposition: | 3% South-east |
| Plantation: | 2000 trees / 6 hectares |
| Soils: | glacial deposits (gravel, sand) |
| Production: | 12 hectolitres/hectare |
| Date of blossoming: | May 21st |

Harvest 2007

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| Climate: | Spring was rainy and cool. Summer and fall with high temperatures and dry weather prevent the propagation of diseases. |
| Pluviometry: | From April to October 543 mm |
| Production: | 20 000 bottles of 375 ml |
| Tasting notes: | With a rich gold color, the 2007 Cryomalus has a note of hazelnuts and apricot at the nose. In the mouth, it has a long and persistent flavour of honey and citrus. The balance between the sugar and the acidity gives a perfect match with cheeses, foie gras and fruity recipes. |
| Aging: | This Ice cider can age for 10 years in good conditions. |

SERVICE: 10 to 12°C (50°F to 54°F)

ANALYTICAL DETAILS:

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| Alcoholic degree: | 10,1 % alc./vol. |
| Total acidity: | 11 g/l |
| PH: | 3,6 |
| Volatile acidity: | 0,73 |
| Total SO ₂ : | 140 mg/l |
| Residual sugar: | 150g/l |