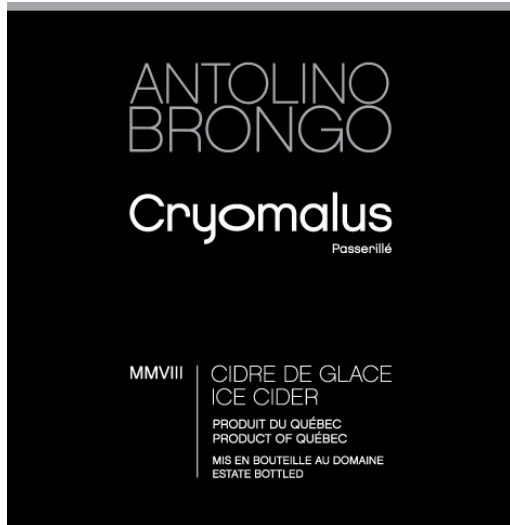


CRYOMALUS 2008

CCNP 11002626



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

Harvest:	2008
Date of harvest:	From September 8th to October 8th
Varieties:	57 % McIntosh 18% Empire 16 % Lobo 9 % Spartan
Maturation:	From September to January, 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:	6 months on lies at low temperature

AGRICULTURE

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
Soil:	glacial deposits (gravel, sand)
Production:	12 hectolitres/hectare
Date of blossoming:	May 15th

HARVEST 2008

Climate:	Average rain and temperatures for spring. Summer was rainy and fall with high temperatures and dry weather prevent the propagation of diseases.
Pluviometry:	From April to October 635,8 mm
Production:	17 000 bottles of 375 ml
Tasting notes:	With a rich gold color lightly red, the 2008 Cryomalus has notes of hazelnuts and apricot at the nose. In the mouth, red berries notes mixed with 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

Alcoholic degree:	10 % alc./vol.
Total acidity:	11 g/l
PH:	3,5
Volatile acidity:	0,55
Total SO ₂ :	230 mg/l
Residual sugar:	160g/l