

the MITTEN

The Mitten is a Winter cider, a blend of last season's best, aged in bourbon barrels, with the new season's fresh pressed apple juice. You'll find notes of vanilla, caramel, and charred American oak, balanced with the best of the orchard – over-ripe apples and their sweet, tart, earthy juice.

Many barrels are filled, but only a small portion—the very smoothest—will find their way into The Mitten. It's a cider that is as much a tribute to the shape of “the Mitten State” of Michigan as it is to the warming, comforting things we hold dear every Winter in the Midwest.

APPLES >> The Mitten is a blend of overripe Michigan apples, with a balance of acid and mild tannin.

FERMENTATION >> Prior to several months of aging, The Mitten spends Winter months fermenting with classic British yeast.

AGING >> Following fermentation, we select the best of the previous season's cider and age it in the very finest of bourbon barrels that have held their spirit for more than 12 years.

FOOD PAIRINGS >> The Mitten pairs great with wintery foods—think of a rich beef stew, cassoulet, or well-made meatloaf. Not as tart as most Virtue ciders, The Mitten matches well with a big, sharp, salty blue cheese.

GLUTEN >> Because The Mitten is aged in bourbon barrels, this cider is not gluten free.

AVAILABLE FORMATS >> The Mitten is available in 765 mL bottles and 1/6 barrels.



1/765 ML BOTTLE



12/765 ML (CASE)



1/6 BBL



VIRTUE CIDER IS A MICHIGAN-BASED CRAFT CIDER COMPANY. WE PRODUCE EUROPEAN-STYLE CIDERS FROM FRESH APPLES—NEVER FROM CONCENTRATE—AND EMPLOY TRADITIONAL FARMHOUSE PRODUCTION METHODS THAT INCLUDE NATIVE AND SECONDARY FERMENTATION, USE OF WILD YEASTS, AND AN EXPANSIVE BARREL-AGING PROGRAM.

