

FRIGA®
ICE CIDER



Vergers Philion

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Friga is an ice cider developed from a carefully chosen selection of five varieties of apples, hand-picked and ripened to perfection. Harvested in the Fall, they are immediately placed in cold storage until it is time for exposure to the natural cold of Québec winters. To avoid tampering with flavors, fallen apples are not added to this blend. After a period of freezing, the apples are crushed and pressed. The extracted juice is left outside until its water freezes and separates from the natural sugars. This process is called cryoconcentration. It is followed by many months of low temperature fermentation to develop optimum flavor and bouquet.

The Taste

Friga is gold in colour with shimmering highlights. Undeniably aromatic, the persistent flavor of apple is highlighted by a detectable hint of apricot and banana. Friga achieves the perfect balance between acidity, sugar and alcohol.¹

Friga is a surprising ice cider, rich and distinguished. In perfect harmony with foie gras, sharp cheese, desserts and dark chocolate, it should be served at a temperature of between 6 and 10 degrees Celsius.

Éric Goyhenetche, wine specialist.

The Name

The name Friga, Lady of the Cold, comes from Viking mythology. Friga was well known to Gauls, Celts and Anglo-Saxons. She was also called The Ice Siren, The Goddess of Love and Fertility and according to a Gallic legend, we owe Friga thanks for sumptuous orchards and the true beauty of country girls. She is celebrated on the first day of frost.



The Accolades

Gold Medal, Sélections mondiales des vins, 2007. (Québec)

Silver Medal, Finger Lakes International Wine Competition, 2008. (New York)

1. Alcohol/Volume: 10%, Residual Sugar: 160 g/l



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Hubert Philion, Proprietor

Born in Montréal in 1971, Hubert Philion, M.Sc., is the fifth generation to operate the family farm. With a Bachelor's degree in Agricultural Engineering and a Master's degree in Science, Hubert oversees the production from the Philion farm complex. In 2004, Hubert launched his first ice cider production for Vergers Philion and Friga 2005 was the first vintage.

Vergers Philion owns apple and pear orchards on more than 100 hectares in Hemmingford, 60 km south of Montréal. There are more than 4,500 trees aged from one to 80 years, growing over 15 varieties of apples and three varieties of pears. This ideal domain is particularly advantaged by its mix of soil, gravel and rocks. Also, the Adirondack Mountains and its waterways, the Saint-Lawrence River, the Richelieu River and Lake Champlain, all have an influence on creating a microclimate with exceptional conditions for the growing of apples and pears.



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