

Ramborn
CIDER CO.



PORTFOLIO 20/21



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CIDER CO.



LUXEMBOURGISH
GARDEN QUINCE

2018 harvest, alc. 6.8% vol.

THE GOLD OF LUXEMBOURG

Ramborn is the first Luxembourgish cider and perry producer. We only ferment the freshly pressed juice of apples and pears grown exclusively in traditional meadow orchards of large, standard trees. No concentrate. No industrial plantations.

CIDER AND PERRY IN LUXEMBOURG

People have been fermenting juice from traditional apples and pears in our region at least as far back as the Romans, but over the last century, this tradition has been in sharp decline, with much of the fruit going to waste.

As Luxembourg's first cider company, we are working to revive the tradition of cider-making, putting good use to the otherwise wasted fruit, and breathing new life into traditional meadow orchards throughout the country. Today we work with more than 100 farmers to revive, maintain and improve traditional orchards, paying a fair price for their fruit.



Traditional apple and pear varieties – many unique to the region – grow in nearby orchards, each one a habitat to a huge number of micro-flora, fungi, mosses, lichens, and insects, inviting a bevy of birds and small mammals as well as badgers, foxes, owls and other birds of prey. These orchards are a vital source of biodiversity; they are Europe's rainforests in need of protection.

The idea to make a Luxembourgish cider came up when three old friends were having a drink. Whilst enjoying a summer holiday in the UK and tasting the local ciders, they started sharing stories of their parents and grandparents, who used local apples to produce their very own cider, known locally as "Viez". That's when they decided to make their own cider in Luxembourg using this untapped source of apples.



CRITICAL ACCLAIM

Ramborn's focus has always been to consistently craft the best quality cider and perry. The exceptional fruit sourced from nearby meadow orchards makes this possible. As a result, Ramborn has quickly become one of the most celebrated cider brands in the world.

“ This sets a benchmark for what cider is about... not just in Luxembourg, but across the world.

PETER MITCHELL
CIDER & PERRY ACADEMY (UK/US)

”

“ Not only are Ramborn almost singlehandedly restoring Luxembourg's traditional orchards, they are they upholding this country's proud, but forgotten, cider heritage through the creation of fabulous, bold and innovative products.

GABE COOK AKA **THE CIDEROLOGIST**
AS SEEN ON CHANNEL 4 (UK) AND THE BBC

”



A SELECTION OF OUR AWARDS SO FAR

PRIZES

Jury Prize, Dutch International Cider Festival 2018 **NL** - Farmhouse Dry Cider, Cascade Hopped Cider
Public Favourite, Dutch International Cider Festival 2018 **NL** - Perry
Best International Cider, RealCiderReviews.com 2016 **AU** - Original Medium Dry Cider
Highly Commended, Royal Three Counties International Cider and Perry Championship 2016 **UK** - Farmhouse Dry Cider

GOLD MEDALS

Double Gold - CiderCraft Awards 2019 **US** - Perry
International Cider Awards 2019 **UK** - Perry, Farmhouse Dry Cider
Cider World Frankfurt 2019 **DE** - Bourbon Barrel Aged Still Cider
SIGSA 2017 **ES** - Perry

SILVER MEDALS

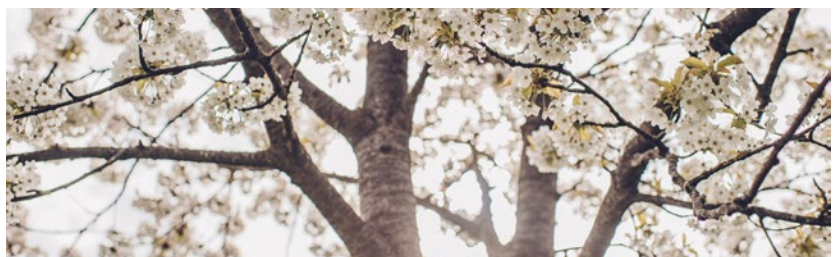
International Cider Awards 2019 **UK** - Cascade Hopped Cider
Cider World Frankfurt 2019 **DE** - Original Medium Dry Cider, Perry
Cider World Frankfurt 2018 **DE** - Cascade Hopped Cider
Silver medal, Sagardo Forum 2019 **ES** - Perry, Luxembourgish Garden Quince, Meadow Orchard Ice Cider, Cascade Hopped Cider

BRONZE MEDALS

International Cider Awards 2019 **UK** - Original Medium Dry Cider
International Cider Awards 2019 **UK** - Bourbon Barrel Aged Still Cider
International Cider Challenge 2018 **UK** - Farmhouse Dry Cider, Cascade Hopped Cider

OPPOSITE:

Ramborn is frequently featured in the trade and consumer press. See here a selection of our recent coverage...





OUR PURPOSE AND IMPACT



WHY WE EXIST

We believe that business can and should be a force for good in our world. It was in this spirit that Ramborn was created. We exist to restore market demand for locally, traditionally grown apples and pears.

The sale of Ramborn products provides the financial resources to protect, maintain and revitalise these magnificent treasure-troves of biodiversity that once made up countless local orchards in and around Luxembourg.



DID YOU KNOW:

57% of the fruit Ramborn pressed in 2019 would have otherwise become food waste.



Source: Ramborn farmers survey 2019

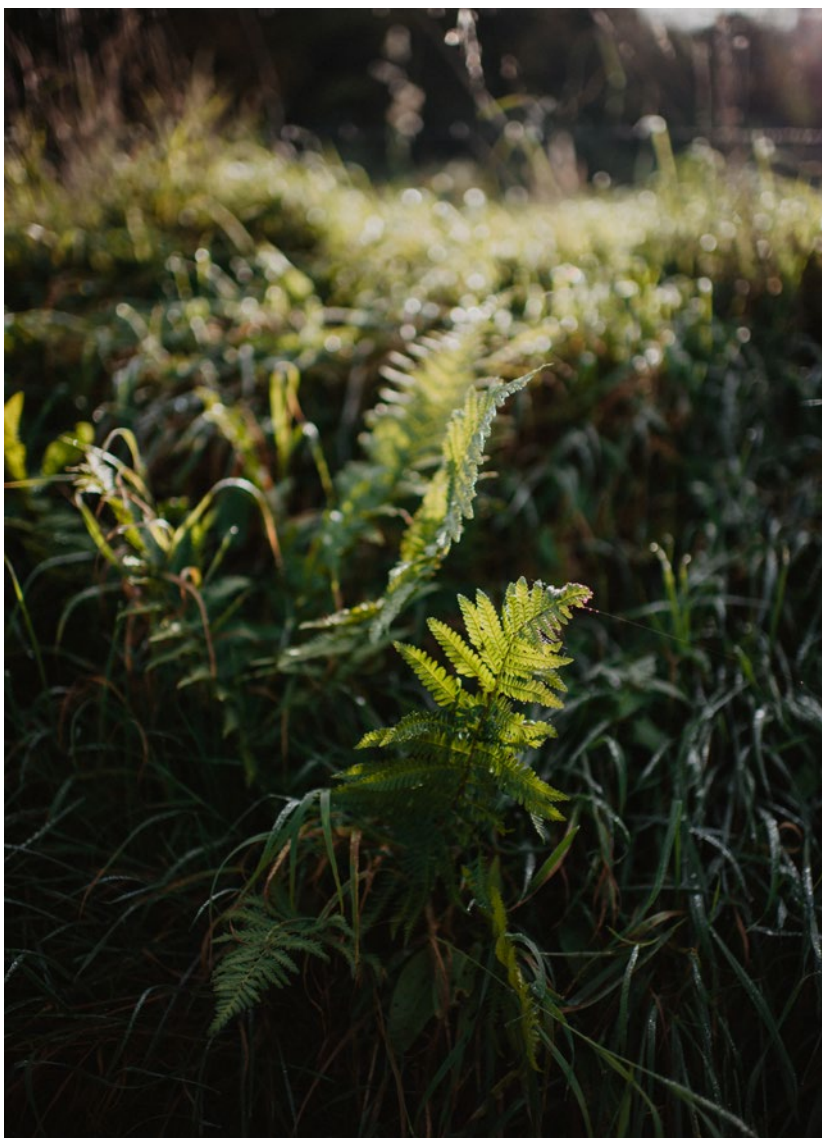


PURPOSE AND IMPACT

Our purpose is to combat the climate crisis while supporting local economies and communities by protecting the natural environment in and around Luxembourg and reviving the culture of cidermaking.

Our impact is to replant these meadow orchards year in, year out, and to help the communities and ecosystems flourish throughout our value chain and beyond. We believe business should work for everyone and we envision a global economy that uses business as a force for good.

In just three years, our innovative business model has already contributed to the restoration, care and well-being of over 600 traditional meadow orchard trees in Luxembourg and nearby Germany.



OUR OFFER

*Our offer to all of our stakeholders is that working with us will actively contribute to a shared triple bottom line: uplifting **people**, **planet**, and **profit**, for the benefit of all.*



PEOPLE

Selling our cider helps all the farmers growing the apples in Luxembourg and its surrounding region, all those working with us to replant and revive trees and ecosystems, and the communities in which they live, to thrive.

Our unique approach to sourcing fruit means we not only buy from farmers with many trees, but also from individuals, some with as few as one or two trees. This approach takes extra time and effort, but provides increased economic opportunities for the communities in which we live and work.

Furthermore, as healthy meadow orchards return to the landscape, we re-establish a piece of Luxembourgish cultural identity that everyone can share.

PLANET

As we face a catastrophic extinction emergency, our work planting trees is reviving the much-needed biodiversity in our region: each tree is home to around 1000 different species.

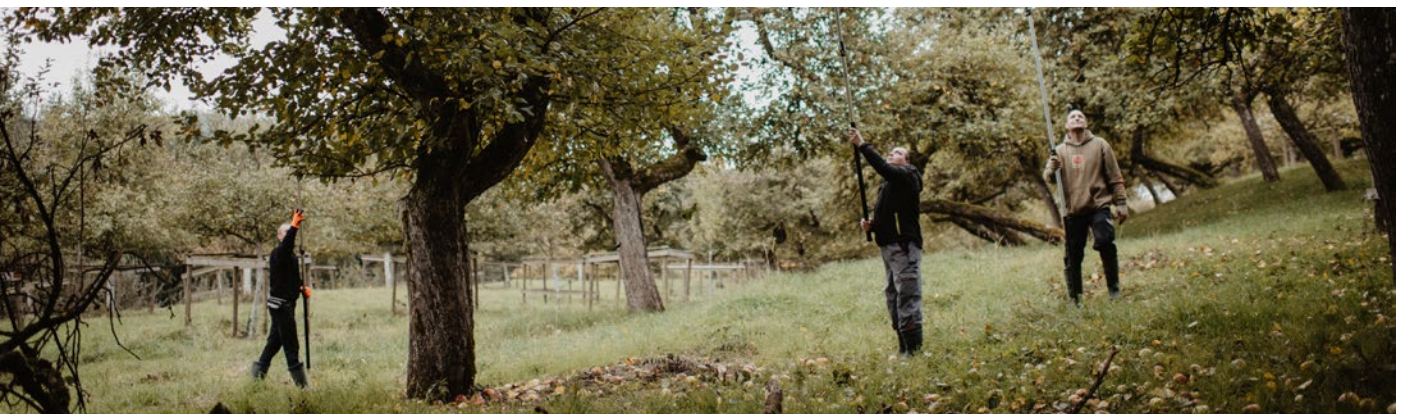
It is also transforming the landscape of Luxembourg to protect our atmosphere, our water, and our topsoil. Our production methods were based on circular design principles and use drastically less energy, require zero irrigation and zero pesticides.

As our business grows, we capture additional carbon through the growth of new trees and their biome – the distinct biological communities that form in response to the shared physical climate.

PROFIT

Our cider is the Gold of Luxembourg. We have a multi-award-winning product, prized by cider aficionados near and far, and priced fairly for all.

We believe our cider should help businesses make the profit they deserve because it's a sustainably and ethically sourced product of the highest international quality. And the more cider we sell, the more trees we can plant and care for.



WHY ISN'T RAMBORN ORGANIC?

We don't use any sprayed fruit. No pesticides or insecticides are used in the orchards we source from.

We want to celebrate and share the true value of every single fruit tree in Luxembourg. Some of the people who deliver to us only have a few trees; some have just one single pear tree.

It is not possible to certify such a community effort as organic.

To learn more, come visit our cider farm in the village of Born, where we offer guided tours and tastings.
www.ramborn.com/visit



DID YOU KNOW:



Over the 20th century, Luxembourg lost 90% of its traditional apple trees - from 1.2 million down to just 120,000.







AVAILABLE IN:
24 X 330ml BOTTLES, 24 X 330ml CANS, 20L or 30L KEGS



ORIGINAL

MEDIUM DRY CIDER

5.8% Alc / Vol

A crisp, sparkling cider made with a blend of traditional apple varieties including Rambo, Boskoop, Bohnapfel and Luxemburger Triumph, all sourced exclusively from the traditional meadow orchards of Luxembourg and its nearby surroundings.

TASTING NOTES



crisp, bright



fresh apple



sauvignon blanc



apple pie

GLASSWARE



bodega



craft master



white wine

PAIRING SUGGESTION



french fries



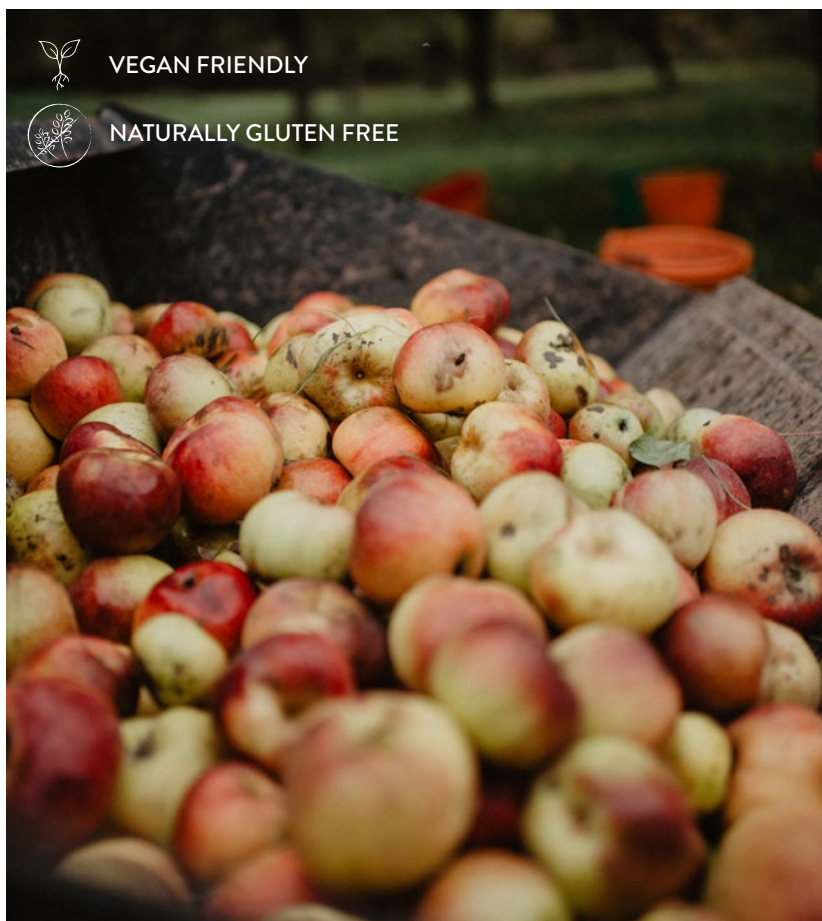
shellfish



VEGAN FRIENDLY



NATURALLY GLUTEN FREE



PERRY

LUXEMBOURGISH PEARS

5.8% Alc / Vol

A refreshing and luxurious Perry packed with subtle fruit flavours with a velvety finish. Made with traditional pear varieties including Luxemburger Mostbirne and Nelchesbirne, carefully selected from ancient riverside meadow orchards in Luxembourg.

TASTING NOTES



light stone fruit



warm climate
chardonnay



tropical



pear drop

GLASSWARE



nick & nora



chalice



champagne
tulip

PAIRING SUGGESTION



rich spiced curry



wood-fired pizza



VEGAN FRIENDLY



NATURALLY
GLUTEN
FREE



AVAILABLE IN:
24 X 330ml BOTTLES,, 20L or 30L KEGS





AVAILABLE IN:
24 X 330ml CANS, 20L or 30L KEGS



CASCADE

HOPPED CIDER

7.4% Alc / Vol

100% meadow orchard cider with the distinct, tropical aroma of a modern craft beer. Think “gluten free IPA” but with traditional Luxembourgish apple varieties at its heart.

Crisp cider infused with whole-cone Cascade hops. Made with a blend of regional apple varieties carefully selected to bring out the floral and tropical notes of the Cascade hop, which in turn complements the crisp acidity of our traditional cider apples.

TASTING NOTES



lychee



elderflower



gewürtztraminer



herbal



citrus

GLASSWARE



bodega



craft master



teku

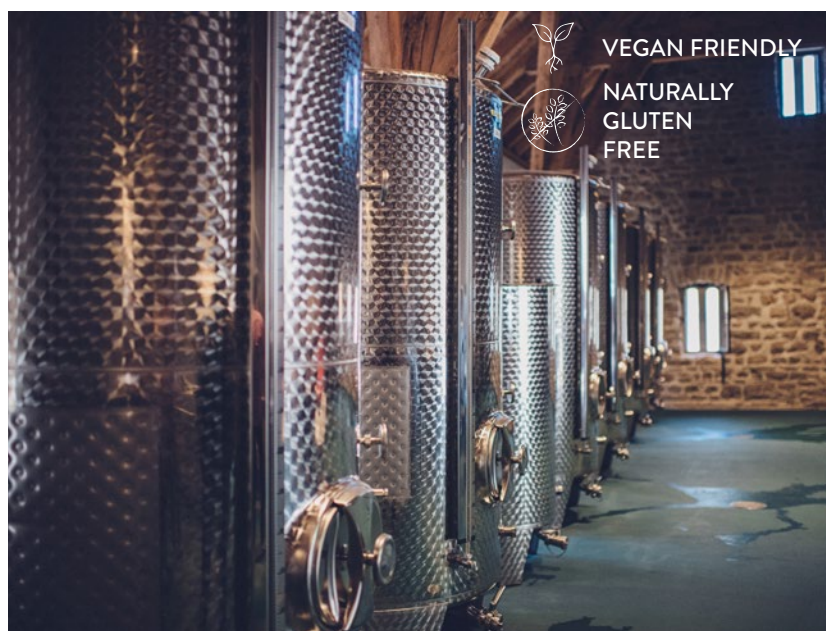
PAIRING SUGGESTION



tacos



thai salads



FARMHOUSE

DRY CIDER

6.5% Alc / Vol

Alightly sparkling, very dry cider with a distinctive, refreshing sharpness. A refined tribute to the cider (or 'viez') made in this region for centuries, it features three local apple varieties: Erbachhofer, Holzapfel and Wiesenapfel.



TASTING NOTES



toffee on the nose



fresh apple



grenache blanc



spiced apple pie

GLASSWARE



bodega



ceramic mug



white wine

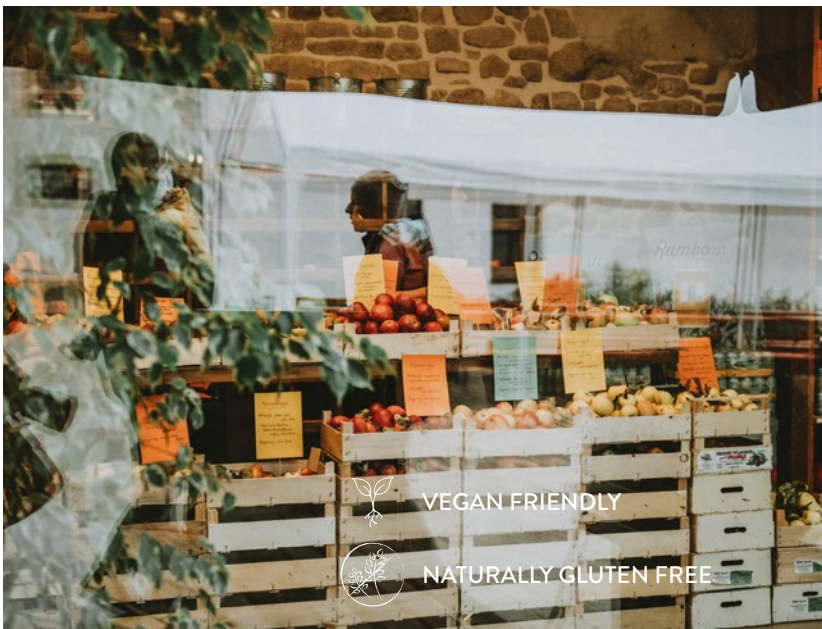
PAIRING SUGGESTION



moroccan-spiced lamb



roasted almonds



VEGAN FRIENDLY



NATURALLY GLUTEN FREE



AVAILABLE IN:
24 X 330ml BOTTLES, 20L or 30L KEGS



LUXEMBOURGISH GARDEN QUINCE

6.8% Alc / Vol

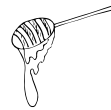
FRUIT

100% quince sourced from the gardens of our traditional meadow orchard farmers.

CRAFT

Quinces are selected and pressed, the fine juice fermented and matured in stainless steel barrels until it is ready to be blended for bottling. Bottled lightly sparkling to give a pleasant mousse to complement this bold, elegant drink.

TASTING NOTES



Big, bold nose full of **ripe, honeyed quince** and rich **forest fruits**. Good acidity balanced by a very delicate sweetness and round, **mouth-filling tannins**.

GLASSWARE



champagne
tulip



flute

PAIRING



Holds up brilliantly to hearty game meats such as **pheasant** or **venison**. For dessert, pair simply with a **smear ripened, washed-rind cheese**.

AVAILABLE IN CASES OF 6 X 750ml BOTTLES



VEGAN FRIENDLY



NATURALLY GLUTEN FREE



MEADOW ORCHARD ICE CIDER

11% Alc / Vol

FRUIT

100% traditional cider apple varieties, grown in meadow orchards.

CRAFT

Made using the cryoconcentration method: the juice is frozen, separating the water so we are left with an intense, syrupy must packed full of flavour. The must is then slowly fermented over a period of several months. The residual sugar is what gives Ice Cider its signature sweetness, elegantly offset by the traditional apple varieties' natural acidity.

TASTING NOTES



Rich **roasted apples** on the nose, **warm caramel and butterscotch**. Intense taste of traditional cider apples, hints of **freshly baked cookies**, fudge, and a mouth-filling chewy **satin texture**, followed by a long, tart, **fresh apple** finish.

PAIRING



Perfect served on its own as an aperitif or dessert wine. Ice Cider also shines when paired with the right food - think **rich, delicate liver** or fruity, zingy **blue cheese**.

GLASSWARE



port



sauternes

AVAILABLE IN CASES OF 12 X 375ml BOTTLES



VEGAN FRIENDLY



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