

# SANDALEN GÅRD CIDER

Sandalen Gårds Cider is a refreshing drink hailing from the picturesque Randaberg in Rogaland. Crafted from fermented apple juice, it captures the diverse flavors of the farm's apple varieties, creating a unique and well-balanced taste. The cider is known for its harmonious blend of sweetness and acidity, accompanied by fresh apple aromas and subtle fruity undertones. Its sweetness and dryness can vary, making it a versatile choice.

This cider is perfect on its own or as a delightful companion to seafood, cheese platters, or traditional Norwegian dishes, enhancing the enjoyment of any occasion.



# Rubisider

Lett musserende eplesider  
fra Randaberg



0,75 L  
ALK 7% VOL

Kan inneholde spor av sulfitt.  
Batch nummer: 20230704

## Sandalen – gård –

### Fruktig eplesider

Basert på epler av sortene Rubinstep  
og Rubinola dyrket på Sandalen gård.

Andres Kjeldeskit, sønn til Grim fra Viste  
var en kriger som levde på Randaberg  
på midten av 1100 tallet. Ingen vet om  
Andres likte sider fra Randaberg, men  
tilnavnet Kjeldeskit fikk han neppe etter  
en kveld med for mye melk.

Dyrket, presset, fermentert, filtrert  
og tappet på Sandalen gård.  
Lagres kjølig.

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## RUBISIDER

Rubisider: 7% Sparkling - A unique cider crafted through a process that combines two distinct fermentation methods, one batch fermented with white wine yeast and the other with ale yeast. This exceptional creation is based on the apple varieties Rubinstep and Rubinola, known for their balanced sweetness and acidity, which contribute to the cider's nuanced profile.

The Rubisider series has evolved over the years, with each edition building on the success of the previous one. The 2022 version, which was recognized with a Silver Standard Certificate at the NICA 2022 World Cider Championship, was particularly praised for its complexity and craftsmanship, thanks to the combination of the apple varieties and the unique fermentation techniques.

The 2024 edition of Rubisider marks a return to the roots of the successful 2022 release. Like its predecessor, it benefits from an extended maturation process, which enhances its depth and character. The 2024 version follows the same approach as the 2022 release, where one part of the cider is fermented with white wine yeast, while another is fermented with ale yeast. These methods, combined with the extended maturation, result in a cider that is refined and rich in flavor.

While the 2024 edition shares many similarities with the 2022 version, it stands as its own expression, showcasing the craftsmanship and dedication that has defined Rubisider from the start.

Sugar 15-20 g/l semi-dry

# Knedrepar

Lett musserende epleider  
fra Randaberg



0,75 L  
ALK 6.7% VOL

Kan inneholde spor av sulfitt.  
Batch nummer: **20231228**

## Sandalen – gård –

### Sagnet om Knedreparen

Knedreparen va ein snåle vandrar som solgte ei magisk goe drikk i områdene Kvernåvik, Madla, Raustein og Vistnes. Någen påstår di har sett an i Stavanger sentrum, på Bergen brygge og i Groruddalen, men på Randaberg tror di at d e tull. Drikkå hans va så go å sterk at ein blei slapp i knenå på ein vanlige onsdag.

Her på Sandalen gård har me i mange år prøvd å laga drikkå så før i tiå blei kalt Knedrepar. Me har prøvd med alle slags epler og gjærsorter. Drikkå så trakk d lengsta strået va ein enkel sider lagd med Rød Aroma og kvitvinsgjær.

Dyrket, presset, fermentert, filtrert og tappet på Sandalen gård. Lagres kjølig.

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## KNEDREPAR

Knedrepar, Knedreper, Knedrebar, Kneecapper -  
Knedrepar - a sophisticated and contemporary cider crafted primarily from the "Rød Aroma" apple variety, enriched with a 10% blend of other apple varieties to add complexity to the flavor profile.

A modern process was employed in crafting this cider: it begins with inoculation and fermentation using white wine yeast, followed by careful filtration, and finally, a period of storage. The end result is a semi-dry sparkling cider with some residual sugar.

Serving this cider in a champagne glass further enhances its appeal. "Knedrepar" was awarded the prestigious Gold Standard Certificate in the NICA 2022 World Cider Championship.

Knedrepar tastes best when chilled and can be served as an aperitif, as well as with seafood and dishes featuring chicken and pork.

"Knedrepar" - where tradition meets innovation.  
Sugar 18-20 g/l semi-dry

# Hammeren

Vikingspirert musserende eplesider  
fra Randaberg.



## Sandalen – gård –

Eplesider basert på eplesortene  
Aroma, Discovery, Ellis bitter og  
Santana.

Tor er en av de mest kjente gudene i  
norrøn mytologi. Han er sterk og har alltid  
med seg hammeren sin, Mjølner. Det var  
dvergene Brokk og Sindre som smidde  
Mjølner.

Sandalen gårds odelsgutt heter Tor. Han  
har også en hammer, men den er smidd i  
Amerika.

Dyrket, presset, fermentert, filtrert og  
tappet på Sandalen gård.

Lagres kjølig  
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## HAMMEREN

Hammeren is a sparkling dry cider that showcases the evolution of craftsmanship, and the 2025 edition takes it to the next level. While it retains the signature style of its predecessors, this year's edition introduces a noteworthy enhancement. A carefully measured amount of Ellis Bitter apples has been added to the blend, enriching the tannin profile and elevating the cider's complexity and depth.

Crafted from a blend of Red Aroma, Discovery, Ellis Bitter, and Santana apples, the fruit is meticulously blended before fermentation — a technique known for adding layers of complexity to the final flavor. The cider is then fermented using white wine yeast at precisely controlled temperatures, ensuring a refined and consistent profile. The result is a crisp, dry, and exceptionally refreshing cider with a balanced and sophisticated flavor.

Created by Tor Markus, the son of cider makers Anne and Jo Arild, Hammeren carries forward a proud legacy of quality cider-making while pushing the boundaries of innovation. The 2025 edition represents a significant step forward, offering an even more refined, layered experience that will captivate the most discerning cider enthusiasts.

Hammeren 2025 is the perfect blend of tradition and innovation, delivering a cider that stands out for its complexity and craftsmanship.

Sugar 18-20 g/l semi-dry

# eXperiment X1

Lett musserende eple cider fra  
Randaberg



0,75 L  
ALK 6.8% VOL  
Kan inneholde spor av sulfitt.  
Batch nummer: 20231208

## Sandalen – gård –

### Oppskrift

Type: Filtrert sider sammensatt av to helt ulike batcher.

Batch 1: Ølgjær, halv-set sider basert på Discovery, lang fermenteringstid - kontrollert temperatur.

Batch 2: Hvitvinsgjær. Optimal kontrollert temperatur, normal gjæringstid. Tørr sider basert på Katja, Tohoku 2 og V174 (egenutviklet eple sort).

Modnet på stålfat (etter filtrering) ved lav temperatur i over åtte måneder. Batchene er slått sammen under filtrering.

Oppfunnet, dyrket, presset, fermentert, filtrert, karbonert og tappet på Sandalen gård. Lagres kjølig.

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## EXPERIMENT X1

Complex semi-dry and semi-sparkling cider, crafted using two distinctive batches. Batch 1 undergoes a lengthy fermentation process with beer yeast and Discovery apples, while Batch 2 is characterized by a shorter fermentation period, employing wine yeast and a blend of Katja, Tohoku2, V174, and other apple varieties.

A unique aspect of this cider lies in its name, "X1 (XI)," which stands for Experiment 11 – reflecting the experiment it was a part of during its development. The name was retained as the cider garnered accolades even before its official release.

A noteworthy aspect is the utilization of the V174 apple variety, a creation born at Sandalen Gård. This variety's origin traces back to a heartening story of the cider makers fostering their children's interest in apple cultivation. By carefully cross-pollinating the disease-resistant Rubinola Variety with the blossoms of Rød Aroma, they curated the breeding process. After care, the seeds were collected from matured apples, stored in sand throughout winter, and then tenderly planted in spring.

Out of around 200 seeds, one seed sprouted into a tree bearing apples with a captivating and distinctive flavor – now recognized as V174. This narrative of dedication and innovation underpins the exceptional character of eXperiment X1

Sugar 15-20 g/l semi-dry

# Lindisfarne

Engelskinspirert musserende  
eplesider fra Randaberg.



0,75L  
ALK 6.7% VOL

Kan inneholde spor av sulfitt.  
Batch nummer:20231201

## Sandalen – gård –

Eplesider basert på eplesortene  
Discovery, Ellis bitter og Sommerseth  
Redstreak.

Lindisfarne, en øy utenfor Englands  
nordøstkyst, er mest kjent for vikingenes  
brutale angrep i 793. Øya huser det  
historiske Lindisfarne Abbey, et kloster  
grunnlagt på 600-tallet.  
Heldigvis har forholdene mellom England  
og Skandinavia bedret seg, og vi har nå  
gleden av å importere engelske  
eplesorter. Vår eplesider er laget med  
kjærlighet fra engelske eplesorter dyrket  
på Sandalen gård.

Dyrket, presset, fermentert, filtrert og  
tappet på Sandalen gård.

Lagres kjølig  
sandalengard.no



## LINDISFARNE

Lindisfarne - Limited Edition (farm shop only)

Indulge in a truly unique cider crafted from a distinctive blend of Discovery Rosette, Sommerseth Redstreak, and Ellis Bitter apples. This limited edition cider undergoes a refined fermentation process using white wine yeast, under controlled temperatures, and an unwavering commitment to preserving the integrity of the fruit.

The cider is filtrated then aged for several months, where every step is taken to shield it from the intrusion of oxygen. The result is a unique rose cider boasting a heightened tannin profile, a departure from the ordinary in the realm of Norwegian ciders.

Cider maker Jo A. at Sandalen Gård attests that Lindisfarne is a cider he cherishes, a testament to the craftsmanship and dedication poured into every bottle. With only 200 bottles in existence, this limited edition Lindisfarne cider promises a refined experience for those fortunate enough to savor its exquisite blend.

Served chilled and pairs well with seafood dishes such as sushi, as well as chicken and pork dishes, such as ribs.

Sugar 15 g/l semi dry



# FERD

"Ferd/Ferð," which translates to "travel/journey" in Old Norse, is a limited edition semi-dry sparkling cider meticulously crafted from the distinctive Asfari apple . This apple is typically recognized as an eating apple at our farm. In 2023, a carefully curated test batch of 640 liters was produced, incorporating approximately 20% Santana apples to enrich the cider with a nuanced and complex flavor profile.

To enhance the alcohol by volume (ABV), the apples undergo an extended period of storage before the pressing phase. The process entails storing Asfari and Santana apples for a specified duration, followed by meticulous sorting and pressing in a belt press. The juice is then fermented using a thoughtfully selected wine yeast.

Upon reaching the desired point in fermentation, the cider undergoes cross-flow filtration before being aged in storage. Finally, it is delicately bottled, presenting a one-of-a-kind limited edition semi-dry cider with a delightful effervescence. The journey of Ferd/Ferð captures the essence of exploration and discovery in every sip.

Sugar 20 g/l semi dry



## BÆRSERKERSIDER

Bærserkersider - wine-cider fusion - a unique, complex, dry experimental sparkling cider crafted from a blend of Rubinstep, Elstar, and Red Aroma apples infused with blackcurrant and red currant. This cider is created by a 7-month storage process, followed by the addition of Red and black currants using a maceration technique. Maceration, a technical term involving soaking berry skins in sider/berry juice, is a crucial step to extract not only color but also flavors and tannins from these dark skins into the juice. This process ultimately results in a rosé cider. Subsequently, the cider is stored with the skins for an additional 2 months, undergoing a secondary short spontaneous fermentation before being filtered.

This cider represents a true fusion of cider-making and winemaking. Unlike mere additives, the berries play an active role in the fermentation process, contributing significantly to the unique character of the final product.

Why is this cider called viking-inspired?

Bjor was revered as the most cherished beverage during the Viking era. Unlike the common misconception of it being a type of beer, it was, in fact, most likely a drink made primarily with berries and fruit.

Sugar 17 g/l semi dry

# Skjoldmøy

Musserende eplesider  
fra Randaberg



0,75 L  
ALK 6.8% VOL  
Kan inneholde spor av sulfitt.  
Batch nummer: 20230222

## Sandalen – gård –

Vrang kjerring eller kriger?

Skjoldmøyer var ifølge norrøne tekster kvinner som deltok i kamp. DNA analyser av skjeletter fra vikingtiden viser at kvinner ble begravd med våpen, noe som indikere at det er sannhet i de norrøne tekstene.

Husbonden Jo har siden barndommen vært interessert i vikingtiden. På skolen i midten av 1980 tallet spurte han læreren om skjoldmøyer. Læreren svarte da at skjoldmøy bare var et norrønt ord for «vrang kjerring».

Dyrket, presset, fermentert, filtrert og tappet på Sandalen gård. Lagres kjølig.

Eplesorter: Rubinstep, Rubinola og Rød Aroma.

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## SKJOLDMØY

Skjoldmøy/Shieldmaiden" – a dry/medium dry cider available in 0.75L bottles and keykegs. Crafted from a blend of Rubinstep, Rubinola, and Rød Aroma apples grown at Sandalen Gård Vistnes-Randaberg.

Our method involves carefully juicing ripe Rubinola, Rubinstep, and Red Aroma apples, then fermenting the blend with white wine yeast under controlled temperatures. Following fermentation, the cider is gently filtered and stored in tanks. After about 6 months from harvest, it's bottled or kegged, resulting in a cider that perfectly encapsulates the flavors of the apples.

Skjoldmøy is served chilled as an aperitif and pairs well with light and/or sweet seafood dishes, such as oysters and shellfish. It can also complement green salads and light appetizers.

Sugar 12 g/l dry

# StoreSterk

Lett musserende eplesider  
fra Randaberg



## Eplesider fra Randaberg.

StoreSterk va ein ganske gammal mann, nesten heila bygdå kjende han. Han levde ikkje bare på gammalt brød og vann, men på eplesaft med goe gang.

Metode: Enkelte av eplene har hengt på trærne frem til første frostnatt, dette for å gi sideren et lite is-sider preg.

Eplesorter: Elrosa, Freya, Wellant og Rubinstep.

Kan inneholde spor av sulfitt.  
Batch nummer : 20230220

Lagres kjølig  
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## STORESTERK

Gentle semi-dry cider crafted from a selection of eating apple varieties, including Elrosa, Santana, Wellant, and Freya. Some apples are left on the trees until the first frost, infusing the cider with a hint of the flavor often found in ice ciders.

This sparkling, filtered cider complements both desserts and savory dishes. Best served chilled on warm summer nights, it's surprisingly easy to enjoy. This cider is very challenging for the cider makers to make as it is mostly made using low-acidity apples. Throughout its production, the cider makers had to conducted weekly measurements to monitor pH, SO<sub>2</sub>, sugar and more - this to ensure a stable and good product. Every process is done under controlled low temperature.

Sugar 20 g/l semi-dry

# XnTrisk

Lett musserende sider fra  
Randaberg.



**Sandalen**  
– gård –

0,75L

ALK 6% VOL

Kan inneholde spor av sulfitt.  
Batch nummer:20240223

## Sandalen – gård –

Sider basert på eplesorten Rubinstep  
og stikkelsbærsorten Xenia.

XnTrisk er laget ved å gjære jus fra  
fullmodne Rubinstep-epler sammen med  
jus og bærskaall fra Xenia stikkelsbær.  
Sideren benytter teknikker fra moderne  
sider- og vinproduksjon, hvor gjæring,  
modning og tapping gjennomføres ved lav  
temperatur.

En eksentrisk person skiller seg ut med  
uvanlige vaner og original oppførsel, ofte  
avvikende fra samfunnets forventninger.  
Deres unike tilnærming til livet kan  
reflekteres i særegen klesstil, interesser  
eller uttryksmåter.

Dyrket, presset, fermentert, filtrert,  
karbonert og tappet på Sandalen gård.

Lagres kjølig  
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## XNTRISK

XnTrisk – A limited edition, modern sparkling fruit cider that blends the vibrant flavors of Rubinstep apples and Xenia gooseberries. This unique creation uses a fermentation process with white wine yeast at a low, controlled temperature to preserve the freshness of both the apples and gooseberries. The gooseberries are carefully introduced during fermentation, infusing the cider with their distinctive tartness and subtle herbal notes.

To add further complexity, a maceration technique is employed, where the fruit is gently crushed to extract more flavors and aromas before fermentation begins. This method enhances the cider's depth and results in a beautifully balanced beverage that showcases the bright, crisp characteristics of both the Rubinstep apple and Xenia gooseberry.

Originally conceived as an experimental project by cider maker Anne in 2021, XnTrisk has evolved into a refined and award-winning cider, with its craftsmanship earning the prestigious Silver Standard Award at the Cider World competition. This limited edition cider is exclusively available at selected restaurants, our farm shop, and a limited quantity is also available at Vinmonopolet, offering a unique experience for those seeking a modern and innovative take on sparkling fruit cider.

Sugar 20 g/l semi-dry



## Sandalen – gård –

Under høsting på Sandalen gård er det sommerfugler overalt. Sommerfuglene er som folk og tiltrekkes resulatet fra gjæret frukt.

Dyrket, presset, fermentert, filtrert og tappet på Sandalen gård. Lagres kjølig.

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## OPPDAGEREN

Oppdageren - Single variety medium dry Discovery Cider.  
2022 version created in November 2022. 7.1% in 0,75L.

2021 - 6.9% produced in limited version 0,375L bottle homemade labels.

Apple cider made from Discovery apples. Fermented with beer yeast - low controlled temperature.

Filtrated, storage low temperature (steel tanks), carbonation then added to bottle. Only a few bottles created in November/December 2021, larger and more monitored production in 2022.

Served chilled and pairs well with seafood dishes such as sushi, as well as chicken and pork dishes, such as ribs.

Sugar 20 g/l semi-dry



## FRUKTUSS

This cider is made using Rubinstep apples, white wine yeast and short fermentation. Time from harvest to cider was ready in bottles: 14 days. This is unusual and was done as an experiment.

The cider is best enjoyed chilled and pairs well with light appetizers, vegetable dishes, and seafood.

Sugar 18 g/l semi-dry



**Sandalen**  
– gård –

**Tørr musserende eplesider**  
Basert på epler av sortene  
Rubinstep, Rubinola, Santana og  
Rød Aroma dyrket på Sandalen  
gård.

Lendmann var i vikingtiden og  
middelalderen personer som hadde  
fått jordegods av kongen mot å  
verne landefreden og å administrere  
et område på vegne av kongen.  
I 1277 ble lendmannstittelen byttet  
ut med baron.  
Fun fact: Jon Torbergsson (1153-  
1179) var lendmann på Randaberg.

Dyrket, presset, fermentert, filtrert  
og tappet på Sandalen gård.  
Lagres kjølig.



## LENDMANN

DRY sparkling sider based on Rubinstep, Rubinola, Santana and Rød Aroma grown and pressed at Sandalen gård.

This cider is available in bottles at their farm shop and as Keykeg (restaurants/bars). Production method: Blending of apples during pressing(before fermentation), fermented using white wine yeast under controlled low temperature, then filtrated and matured/stored in Speidel stainlees-steel tanks. Exceptional care has been taken to avoid exposure to air during pressing, fermentation, filtration and bottling (Prevent oxidation - brown color and cellar notes).

The cider is moved directly from the beltpress to a stationary fermentation tank (filled with CO2) - no movement of tank after it is filled, then filtration in a closed system to remove yeast etc., then bottling. This cider is a limited edition for Keykeg and bottles (at farmshop). This cider started of as an experiment (Test XV) testing what happens to a very dry(low calorie) cider when you use class 1 apples and yeast with high fruitiness. After pre-release it was re-released as Lendmann (Baron). Fun fact: The drawing and the label is done by the cider makers 14 year old daughter.

Lendmann is a cider best enjoyed chilled, as an aperitif, or with light seafood dishes.

Sugar 6 g/l dry

# Bromlebasse

Musserende rosésider  
fra Randaberg



0,75 L  
ALK 6.6% VOL

Kan inneholde spor av sulfitt.  
Batch nummer: 20221227

## Sandalen – gård –

### Rosésider

Ville bjørnebærplanter (*Rubus Fruticosus*) stikker, ødelegger klær og er normalt en plage for folk og fe. I utmarka på Sandalen gård finner en bjørnebær overalt. I år har vi ofret turbukser og jakker for å høste bjørnebær til sider.

Bærene er presset, deretter tilsett en eplésider under aktiv gjæring. Det vil si at bjørnebærene ikke bare er en smakstilsetning, men en aktiv komponent i gjæringsprosessen. Resultatet er Bromlebasse.

Dyrket, presset, fermentert, filtrert og tappet på Sandalen gård. Lagres kjølig.

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## BROMLEBASSE

Limited edition - This apple/blackberry Cider contains wild blackberries which are added during the fermentation process. The blackberries are not just an additive, but an active component in the fermentation process. The blackberries are harvested from the non cultivated land at Sandalen Gard. Fun fact: The drawing on the label is done by the cider makers 14 year old daughter.

The fruity aftertaste is fresh and sweet. Bromlebasse is served chilled and is suitable as an aperitif and as a complement to light tapas dishes, Asian cuisine, and pizza.

Sugar 10 g/l dry



# KLOSTERSIDER

This sparkling cider is the fruit of a distinctive collaboration between Klostergården and Sandalen gård. It brings together a carefully balanced blend of 50% apples from Sandalen gård, featuring the exquisite Rubinola and Rubinstep varieties, along with apples sourced from the ancient trees gracing the vicinity of the historic Utstein Monastery. Notably, before its transformation into a monastery, Utstein served as the residence for the Viking king Harald Fairhair.

As a crafted limited edition, this cider eloquently showcases the unique character of each harvest. The inherent variability in the apple combination from the ancient trees near Utstein imparts a subtle and intriguing variation to this cider, making it an ever-evolving sensory experience from year to year. By capturing the essence of the orchards, this collaborative creation offers a truly exceptional and dynamic cider experience, inviting you to savor the rich history and flavors woven into every sip.

Sugar 17 g/l semi dry



# Prosjekt prydeple

Lett musserende prydeplesider  
fra Randaberg.

Sandalen  
– gård –

0,75L  
ALK 6,9% VOL

Kan inneholde spor av sulfitt.  
Batch nummer:20230929

## Sandalen – gård –

### Prydeplesider

Sider laget av prydeplesortene Royalty og Dolgo, samt eplesortene Nanna og Discovery. Fermenteringen er utført med en hissig champagnegjær. Resultatet er en litt spesiell sider som vi tror passer bedre til mat enn som aperitif.

På Sandalen gård utføres jevnlig eksperimenter for å utvikle nye produkter. Disse produktene er produsert i begrenset opplag og er normalt kun tilgjengelige i gårdsutsalget.

Prydepler brukes vanligvis til pollinering i fruktproduksjonen og blir sjelden høstet. I 2023 gjennomførte vi eksperimenter for å utforske bruken av prydepler i ulike produkter. Denne sidersen er et resultat av et slikt eksperiment.

Lagres kjølig  
[sandalengard.no](http://sandalengard.no)

## PROSJEKT PRYDEPLE

Crafted from a blend of Discovery and Nanna apples, complemented by the unique flavors of Royalty and Dolgo crab apples, this cider offers a distinctive profile. Characterized by a special taste with abundant tannins, hints of residual sugar, and a peculiar acidity, it's a cider that falls into the love-it-or-hate-it category—there's no in-between.

This cider finds its perfect match in the kitchen and is particularly well-suited for culinary adventures. Ideal for dishes like paulet au cidre, porc et palourdes au cidre, and cotelettes de porc au cidre. Its unique flavor profile enhances the complexity of various recipes, making it a secret weapon for creative cooking.

Considered a limited experimental cider, it stands out for its high percentage of crab apples—a rarity in cider-making. Fermented with champagne yeast, meticulously crossflow filtrated, and carefully stored, this cider promises a unique and memorable tasting experience

Sugar 15 g/l semi dry



## Sandalen – gård –

**Blanderen**  
Heilt så han va ein piokk, har  
Blanderen elskt å blanda ting.  
Kaviar på brunost? Pionér, trudde  
han. Resultatå? Interessante.  
Applaus? Fråværande.

Litt eldre, nye eksperiment – epler!  
Ka skjer om du blande sort 1 med  
sort 2? Han fant ut at sjeldnaste  
eplene ga dei villaste smakane.

I ånden te Blanderen har me på  
Sandalen Gård laga ein «limited  
edition» sider med Dalnibel,  
Inoby, Red Sentinel, Rød Aroma  
og Rubinstep – ein uvanlige  
kombinasjon i norsk sider.

Dyrket, presset, fermentert, filtrert  
og tappet på Sandalen gård.

Lagres kjølig  
sandalengard.no



## BLANDEREN

Crafted from the rare and distinctive Dalnibel apples, this unique cider is subtly infused with Red Sentinel crab apples for tannins and sharpness, and a small amount of late-season eating apples to elevate the alcohol content. Fermented slowly with ale yeast, Blanderen undergoes an extended maturation process. Just before fermentation is complete, it is gently refined through crossflow filtration, then allowed to rest in tank for several months to develop greater depth and complexity.

The result is an unusually complex and layered cider. Expect intriguing hints of bitterness, accompanied by delicate aromatic notes of cardamom and anise—a flavor profile far removed from that of a typical Norwegian cider.

With a residual sugar content of around 17 grams per liter, this is a semi-dry cider that offers both structure and elegance. Cider makers Jo Arild and Anne hold this cider in high regard. It is crafted using controlled, scientific cider-making methods, yet its flavor stands apart from traditional Norwegian ciders due to the use of rare and unconventional apple varieties.

This cider is part of an experimental project at Sandalen Gård, where multiple smaller fermentation tanks (500-1000 liters) are used to explore different apple blends and create entirely new flavor expressions.

Note: Only a limited number of bottles will be available at Vinmonopolet. The rest will be served in selected restaurants or sold directly from our farm shop in Randaberg.

Sugar 17 g/l semi dry

## ILDSINT

Fire Cider (Cidre de Feu) is a distinctive cider made using the traditional heat concentration method (not to be confused with the non-alcoholic herbal variant), which intensifies its flavors. It is one of the few (only one in 2024?), if not the first, fire cider to originate in Norway. Crafted from Rubinstep apples, this cider boasts a lower acidity compared to typical Norwegian ciders. The juice undergoes heat concentration before fermentation. Once it reaches 7.5% alcohol, it is crossflow filtered to halt fermentation and lightly carbonated (not sparkling!) to preserve its quality. While a traditional fire cider from Quebec has an alcohol content above 9% (below 15), this Norwegian version is adapted to better fit the Norwegian taxation system.

Sugar 88 g/l sweet

Sandalen  
– gård –

IldSint  
7.5%

Bidrar, laget ved bruk av  
varmekonsentrering  
Lagret i kylling  
Kan inneholde spor av sulfitt  
sandalengard.no



## ISEFIN

Isefin is an ice cider crafted from Rubinstep and Elstar apples. Unlike typical Norwegian ice ciders, which use high-acidity apples, this cider from Sandalen Gård features apples with lower acidity, resulting in a balanced taste. With approximately 150 grams of residual sugar, Isefin offers balanced sweetness. The cider is produced through cryo-concentration of the must before fermentation and is lightly filtered to maintain its delicate flavors. Some sediment may be present, enhancing the overall flavor profile. The cider is aged for 8 months after fermentation to develop its rich, complex character.

Sugar 150 g/l sweet

## SVERD

"Sverd" Sword is a traditionally crafted cider (traditional method) made from Rubinstep apples. The cider undergoes bottle fermentation for nine months, followed by disgorging to remove sediment, creating a clean and balanced flavor. The result is a cider with natural effervescence and a distinct character from the slow fermentation process. .

Sugar 5 g/l dry



## DOLK

Dolk (Norwegian for dagger) is a sparkling cider crafted using the **traditional method—the same technique used for Champagne.**

This cider is made from a blend of Red Aroma and Ellis Bitter apples. After primary fermentation with Champagne yeast, it undergoes a secondary fermentation in the bottle, where natural bubbles form. The cider is then aged on the lees (dead yeast cells) for 10 months to develop complexity through a process called autolysis—a natural breakdown of yeast that adds richness and texture.

Before the sediment is removed, the bottle reaches a pressure of 6 bar. The removal of sediment, known as disgorging, ensures a clear, refined cider. After disgorging, the bottle is sealed with a traditional Champagne cork.

Dolk is a dry cider with a heightened tannin profile, lending it structure and length, yet with smooth, rounded edges. Using tannin-rich apples like Ellis Bitter is essential in achieving the refined, layered character of a true Champagne-style cider.

Sugar 5 g/l dry

# Humlus

Musserende eplesider tilsatt humle.  
Collab Brix Brygghus (Bryne) / Sandalen  
gård (Randaberg).

Sandalen  
– gård –

°B<sub>x</sub>



0,75L  
ALK 6,5% VOL  
Kan inneholde spor av sulfitt.  
Batch nummer:20240420

# Sandalen – gård –

Collabsider med sider fra Sandalen  
gård og humle fra Brix Brygghus.

Humlus Sapiens er en skapning som  
gjemmer seg i pubbenes mørkeste kroker,  
der humlerike NEIPAer og IPAer regjerer.  
Humlusene hevder å være allergiske mot  
sider. Denne sideren er ment å fungere  
som en bro mellom Homo sapiens og  
Humlus Sapiens.  
Humlus er et samarbeid mellom Brix  
brygghus og Sandalen gård. Bryggmester  
Sven fra Brix smakte på Sandalens sider  
og fikk ideen om å tilsette en fruktig  
kombinasjon av humle til en sider gjæret  
med sidergjær og eplesortene Rubinstep,  
Santana, Discovery og Rød Aroma.

Dyrket, presset, fermentert, filtrert og  
tappet på Sandalen gård.

Best før: 20.10.2025  
Lagres kjølig  
[sandallengard.no](http://sandallengard.no)

# HUMLUS

"Collab cider Sandalen gård & Brix Brygghus.

Humlus Sapiens is a creature that hides in the darkest corners of pubs, where hop-rich NEIPAs and IPAs reign. The humluses claim to be allergic to cider. This cider is meant to act as a bridge between Homo sapiens and Humlus Sapiens.

Humlus is a collaboration between Brix Brygghus and Sandalen gård. Brewmaster Sven Henry from Brix tasted Sandalen's cider and came up with the idea of adding a fruity combination of hops to a cider fermented with cider yeast and the apple variety Rubinstep. After the hop process was complete, the hopped cider was additionally blended with a cider fermented with white wine yeast, based on Santana, Discovery, and Rød Aroma apples.

Grown, pressed, fermented, filtered, and bottled at Sandalen farm onsite hop-selection / mixing by Sven Henry from Brix Brygghus. .

Sugar 15 g/l semi-dry

Sandalen  
– gård –

Prunus  
Sterkus  
14.5%

0.375l

Plommevin fra Randaberg,  
laget av Opal plommer og  
litt høstepler.

Lagres stående kjølig  
Kan inneholde spor av sulfitt  
sandalengard.no

## PRUNUS STERKUS

This unique fruit wine is handcrafted from sun-ripened Opal plums, known for their rich aroma and naturally sweet, floral character. After careful destoning, the plums are fermented slowly over four months using champagne yeast, a method that draws out the vibrant color and complex flavors while maintaining a clean, elegant profile.

To enhance brightness and lift the palate, 30% apple cider is gently blended in during fermentation. The crispness of the cider balances the lush plum notes, adding a subtle acidity and a refreshing finish. After fermentation, the wine is delicately filtered to ensure clarity while preserving its character.

The result is a refined and refreshing expression of Nordic fruit—bright, aromatic, and slightly tart, with silky depth from the Opal plums and a crisp edge from the apples.

Sugar 20 g/l semi-dry

## ANTARKTIS



**AntarktIS** is a semi-sparkling cider crafted from cryo-concentrated Discovery apples. Unlike traditional Norwegian ice ciders, AntarktIS features fine bubbles and is elegantly presented in a small champagne bottle, sealed with a waxed crown cap. This exclusive cider comes in a gift box featuring the legendary Norwegian explorer **Roald Amundsen**. Produced at **Sandalen Gård**, AntarktIS contains approximately 60 grams of residual sugar—lower than most ice ciders—allowing the full intensity of the concentrated apple flavor to shine through. The gentle carbonation adds complexity and enhances the sensory experience.

The cider is made by freeze-concentrating the juice before fermentation and is lightly filtered to preserve its delicate aroma and taste. After fermentation, it is aged for several months to develop its rich and layered character.

**Limited Edition 2025** – AntarktIS is a rare and exclusive cider, made through a demanding production process.

This cider can be produced in larger volumes if there is sufficient demand for this style of complex, sparkling ice cider.

Sugar 60 g/l



# HERSIR

In Viking Age Norway, a hersir was a local chieftain – originally a clan leader, later a royal representative tasked with collecting taxes and leading men in battle. Erling Skjalgsson, born around 960, was one of the most powerful hersirs of his time. He ruled much of western Norway from Jæren and maintained strong ties to both the king and the local farmers – until he fell in battle against King Olaf Haraldsson in the Boknafjord in 1028, just off the coast of what is now Randaberg.

This cider is a tribute to those leaders – bold, grounded, and rooted in tradition.

Crafted from Rubinola, Ellis Bitter, and a touch of mild eating apples – varieties still uncommon in Norwegian cider, though widely used in other cider-producing countries. Slow-fermented and aged for 9 months after filtration. Grown, pressed, fermented, filtered, and bottled at Sandalen Gård in Randaberg, Norway.

Sugar 20 g/l

