

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 eple sider
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

Vikinginspirert 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.

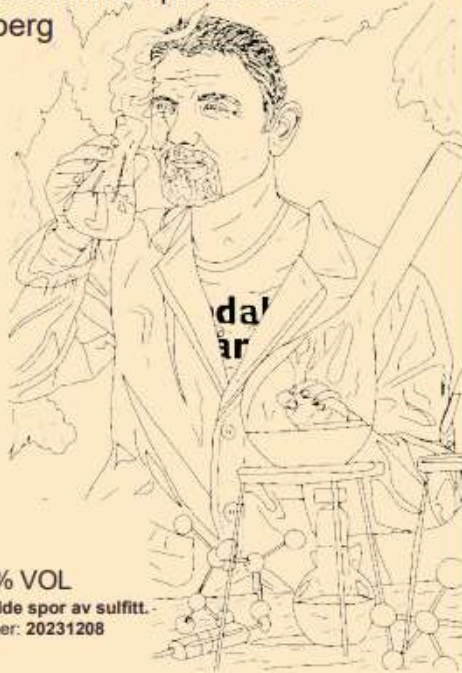
Created by Tor Markus, the son of cider makers Anne and Jo Arild, Hammeren carries forward a proud legacy of quality cider-making while pushing the boundaries of innovation. The 2025 edition represents a significant step forward, offering an even more refined, layered experience that will captivate the 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 eplerider 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 epler 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
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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, SO₂, 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 bærskall 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
sandallengard.no



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

OPPDAGEREN

Lett musserende eplesider fra
Randaberg

Sandalen
– gård –



ALK 7.1% VOL
0,75L

Kan inneholde spor av sulfitt.
Batch nummer:20250720

Sandalen – gård –

Oppdageren – sider av Discovery

Denne sideren er laget på eplesorten Discovery – en sort som selv bærer navnet på det å finne noe nytt. Her er det ikke bare eplet som oppdages, men også smaken: frisk, lett sølig og ærlig.

Mosten er gjæret med ølgjær ved lav temperatur for å bevare mest mulig av fruktens egenart. Gjæringen avsluttes før den er fullendt for å bevare naturlig sødme, og sideren modnes deretter i ni måneder på ståltank. Resultatet er en sider i den søte enden av halv-tørr.

På etiketten ser du et øye – tegnet av Oda, datteren til siderprodusentene.

Oppdagelser begynner ofte med å se – med et åpent, søkende blikk.

Sandalengard.no
Lagres kjølig



OPPDAGEREN

Crafted exclusively from the early-ripening Discovery apple, this cider captures the fresh, vibrant character of the variety. Fermented at low temperature with selected beer yeast, it develops a clean, fruit-forward profile with delicate notes of red apple and summer berries. After cold maturation in stainless steel tanks and gentle filtration, it is finely carbonated for a crisp, refreshing finish.

With 20 g/L of residual sugar, Oppdageren is classed as semi-dry, offering a balanced sweetness that enhances its natural fruitiness without overwhelming freshness.

Best enjoyed well-chilled, it is a versatile food companion – pairing beautifully with seafood (sushi, shellfish), and equally well with white meats such as chicken or slow-cooked pork 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



Sandalen – gård –

Sider med historie

Klostersider er et samarbeid mellom Klostersgarden og Sandalen Gård. Klostersgarden har sin opprinnelse på Utstein, hvor historien går tilbake til Vikingtiden. Sideren består av epler fra de eldgamle epletrærne på Utstein og epler fra Sandalen Gård på Randaberg.

Innovasjon skjer når man setter kjente ting sammen på nye måter, som vi har gjort her. Slik skapes ny historie.

Dyrket: Utstein Gård og Sandalen Gård

Presset, fermentert, filtrert og tappet på Sandalen gård. Lagres kjelig.

Forbrukerkontakt: Sandalen Gård

sandaleogard.no
klostersgarden.no



KLOSTERSIDER

This sparkling cider is the fruit of a distinctive collaboration between Klostersgarden 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

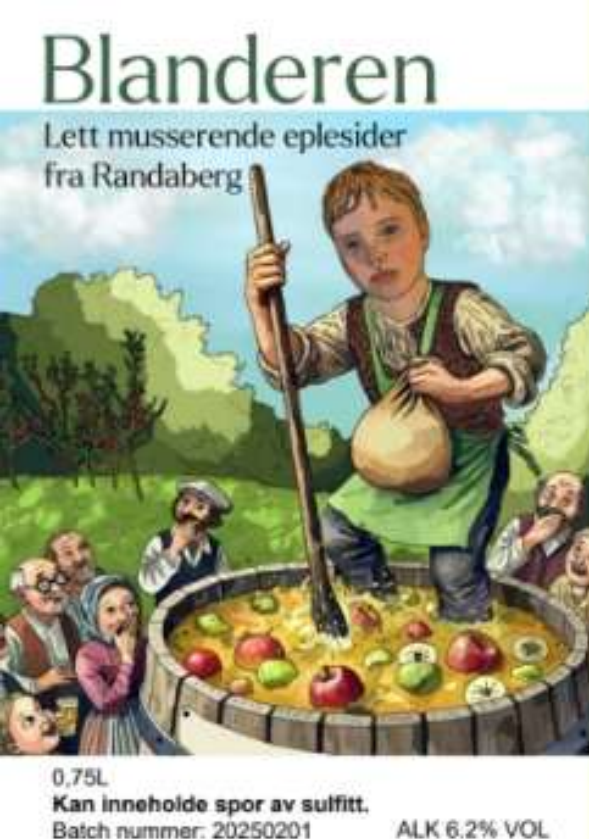
PROSJEKT PRYDEPLE 1-2

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
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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%

Bidder, laget ved bruk av

varmekonsentrering

Lagres kaldt

Kan inneholde spor av sulfitt

sandalengarden.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_x



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

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



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



Sandalen – gård –

Trell

I år 995 var Håkon jarl på flukt fra kong Olav Tryggvason, som hadde kommet til landet for å ta makten. Håkon hadde lenge styrt Norge med hard hånd, og folket hadde vendt seg mot ham.

Han søkte tilflukt på gården Rimul i Melhus sammen med trellene sin, Kark. Der gjorde de seg i en svinestall. Ute på gårdsplassen lovet Olav Tryggvason stor belønning og frihet til den som kunne drepe jarlen.

I mørket, inne i stallen, sovnet Håkon. Da fikk Kark frykt for sitt eget liv. Han tok kniven og skar strupen over på jarlen – sin egen herre. Deretter bar han hodet til Olav Tryggvason for å kreve belønningen.

Men i stedet for gull og frihet ble Kark kalt forræder. Olav svarte at en mann som svikter sin herre, kan ingen stole på. Kark ble derfor halshogd på stedet.

Håkon jarl ble altså drept i Melhus i Trøndelag – ikke langt fra Nidaros/Trondheim, der Randabergs egen lendmann Jon Torbergsson også ble drept i maktkampene om kongerikket rundt 1130, om lag 130 år senere.

Discovery is-cider blandet med en knusktorr Aroma/Ellis bitter – langtidsgjæret, modnet på stålfat.

Sandalengårdene
Lagres kjælig
Kan inneholde spor av sulfitt. Batch nummer 20250720



TRELL

Cryo-concentrated Discovery cider, blended with a bone-dry Aroma/Ellis Bitter.

This cider is crafted using a unique production method. First, 1,000 liters of Discovery apple juice are frozen, and the first 300 liters to thaw are collected as a rich concentrate. This concentrated juice is then fermented to around 10% ABV.

The other component is a blend of Ellis Bitter and Red Aroma apples, fermented completely dry and aged on the lees in steel tanks for 11 months. The two ciders are then carefully blended and matured together for an additional 2 months before being bottled with natural carbonation.

The result is a complex, full-flavored cider with remarkable depth. Versatile at the table, it pairs beautifully with a wide range of dishes.

Story on the bottle: In 995, Earl Håkon fled from King Olav Tryggvason, who had come to seize power. Håkon hid with his thrall Kark in a pigsty at the Rimul farm in Melhus. Outside, Olav promised freedom and reward to anyone who killed the earl.

As Håkon slept, Kark—fearing for his life—cut his master’s throat and brought the head to Olav. But instead of gold, he was branded a traitor and executed.

Thus Håkon Jarl met his end in Melhus, not far from Nidaros, where Randaberg’s lendmann Jon Torbergsson would also fall in power struggles over a century later
Sugar 30 g/l



BRYNJE

A brynje is a type of armor made from interlinked metal rings (chainmail), used as protection in battle. During the Viking Age, it was one of the most effective defenses against sword and axe blows — and also extremely costly to produce.

Its manufacture required thousands of hand-forged iron rings, each individually riveted together. As a result, only the wealthiest chieftains and noble warriors could afford a full mail shirt. Ordinary fighters had to rely on shields, helmets, or padded garments for protection.

Archaeologists estimate that a mail shirt could cost the equivalent of several years' income for a free farmer. In today's terms, that would amount to several hundred thousand Norwegian kroner — a clear symbol of both status and power.

Based on the apple varieties Asfari and Rubinstep – fermented with wine yeast and matured in stainless steel tanks
Sugar 18 g/l



JOTNE

Tønnelagret sider

Laget av **Ellis Bitter, Santana, Aroma og Discovery.**

Gjæret og lagret på brukte eplebrandyfat ved ekstremt lav temperatur, noe som gir langsom utvikling og dyp kompleksitet.

Alkohol: 8,3 % vol

Inneholder: Kan inneholde spor av sulfitt

Test-etikett

JOTNE

Jotne takes its name from the Jötnar of Norse mythology—ancient giants shaped by cold, time, and raw natural forces. This cider reflects the same idea: depth, patience, and restrained power.

Made from Ellis Bitter, Santana, Aroma, and Discovery, Jotne was fermented and aged in a used apple brandy barrel, allowing subtle oak and spirit character to integrate gently with the fruit. The final stage of fermentation took place at very low temperature, slowing the process and preserving aromatic complexity. Fermentation naturally settled around SG 1.003, resulting in a dry yet layered cider.

After maturation, the cider was filtered, carbonated, and bottled.

This is a pre-release (late 2025). The full release, with final labeling, will follow in January–February, once bottle maturation is complete.

Jotne is a cider for lovers of complex, barrel-aged styles, offering structure, depth, and an evolving character in the glass. According to cider maker Jo Arild at Sandalen Gård, this cider is best enjoyed fully relaxed, served in a classic whisky or brandy glass, preferably from a reclining chair.

Sugar 7 g/l

