



Revel Cider & ibi Wines

GUELPH · ONTARIO · CANADA

REGION	Guelph, Ontario
EST.	2014
GRAPES	Seyval Blanc, Muscat Ottonel, Riesling, Sauvignon Blanc, Zweigelt, Vidal and 3 more

ABOUT THE WINERY

Revel Cider & ibi Wines is a Guelph, Ontario-based fermentory founded in 2014 by Tariq Ahmed, making wild-fermented cider, natural wine, and vermouth from locally foraged and farmed Ontario fruits and botanicals. The ibi label extends the project into hybrid and vinifera grape wines, all made with the same spontaneous fermentation and minimal-intervention ethos. Revel ships its characterful, dry, and funky releases across Canada, the US, and Europe.

WINEMAKING PHILOSOPHY

Revel Cider is built on the conviction that wild fermentation is the most honest expression of place. Founder Tariq Ahmed allows everything — ciders, wines, and vermouths — to ferment with the indigenous organisms present on the fruit and within the cidery itself, imprinting a vivid sense of time and harvest on every bottle. The team is obsessed with exploring the full spectrum of Ontario's plant life: fruit, leaves, roots, and flowers, not just apples.

For ibi Wines, the same philosophy is applied to hybrid and vinifera grapes sourced from small, organically cultivated plots across Ontario, including Seyval Blanc, Muscat Ottonel, Riesling, Sauvignon Blanc, Zweigelt, Vidal, and Blaufränkisch.