

TRABANCO QUINQUINA EN RAMA ALMA DE TRABANCO



A blend of cider *en rama*, white wine & botanical-macerated distillate, including cinchona, wormwood, savory, gentian, cinnamon, coriander, thyme, vanilla, cherry & citrus. Dynamic; a burst of apple juice, spices & acidity, opening into warm baked notes & a full, smooth texture. Alma de Trabanco is practically a cocktail in a glass, but still mixes beautifully. Try it with cava, tonic or sparkling cider.

Alma de Trabanco is the first quinquina made with natural cider *en rama*, which means the cider is unfiltered. The process of filtering a cider's naturally occurring sediment (called lees), can strip a cider of its character and quality. Alma respects the essence of natural cider, leaving the natural lees in the cider intact and without color correction. Bottled at a refreshing and versatile fifteen percent alcohol, Alma is the perfect aperitif, produced by the blending of *en rama* cider with white wine and various botanicals steeped in vinous alcohol. The primary botanicals in Alma de Trabanco include cinchona, wormwood, savory, gentian, artemisia, boldo, cinnamon, star anise, coriander, thyme, and vanilla. Fruits include cherry, orange peel, and lemon.

Founded in 1925 by Emilio Trabanco, Trabanco cider is known throughout the region as being the premier natural cider from Asturias. The focus has always been on quality and following the traditional cider making methods of their native Asturias. Asturias is situated directly on the Cantabrian Sea, the historic center of Spain's apple production and source of some of the world's most incredible seafood. One of the most important traditions Trabanco keeps alive is their dedication to the utilization of fermentation and storage in traditional large wood barrels, many of which are a century old. These massive barrels are the size of a small house and living inside each of them is a unique microclimate created by decades of natural yeast fermentation, which imparts an unmatched complexity in Trabanco cider.

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Tasting Note:

TRABANCO
QUINQUINA EN RAMA, ALMA
DE TRABANCO,

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Shelf Talker:

TRABANCO
QUINQUINA EN RAMA
'ALMA DE TRABANCO'



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