

TRABANCO COSECHA PROPIA SIDRA NATURAL



Estate grown, native Asturian apples fermented with indigenous yeasts. Fresh aromas of unripened apple, dried roses & freshly churned butter, with a pleasant, crisp, tart, dry apple taste & a textural, savory, mineral character. Lingering grapefruit & lemon. Sidra Natural should be served cold in a wide glass and poured from great height to break up the residual carbonic gas. Only a small amount (one sip's worth) should be poured into the glass at a time.

Cosecha Propia is unique among those produced in Asturias, Spain, as it is made from estate-grown apples of numerous native varieties that have been approved by the Asturian Association of Cider Apple Growers. Each apple variety for this cider has been fermented separately with indigenous yeasts and in accordance with the guidelines for "Naturally Fermented Quality Ciders" producing a low-alcohol cider that is tart and lacks carbonation.

Like most families from the Asturian countryside, the Trabancos have always made their own cider from their own apples, but in 1925 Emilio Trabanco decided to turn this household hobby into a family business. Trabanco cider quickly became known throughout the region as 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. Each barrel is unique and alive, as the wood has memory, which imparts an unmatched complexity in Trabanco cider. Most other houses have given up wood barrels for stainless steel fermentation with commercial yeasts, which does not impart the same complexity to the cider.

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Tasting Note:

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Shelf Talker:

TRABANCO COSECHA PROPIA NATURAL CIDER



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