

TRABANCO SIDRA DE AUTOR ASTURIAS 'ALICIA'



Estate grown Martina, a red apple indigenous to Asturias. A pale, shining yellow hue. Very aromatic, offering fruity and citrus notes, with a flavor dominated by the typical acidity of cider. On the palate, it is bone dry and still, with a crisp and complex character. A subtle touch of residual carbon dioxide imparts a refreshing sensation. The cider's sour and slightly bitter (phenolic) texture is well-balanced with smoothness and round apple fruit. Meant to be enjoyed at the table, with food, in a similar fashion to white wine. Practicing Organic.

This cuvée is named for Samuel's mother, Alicia, who used to guide him and his brothers in carefully picking their apple orchards, surrounded by the dense and wild forests of Lavandera, in Asturias, Spain, just 10km from the Cantabrian Sea. Their orchards in the Lavandera valley and neighboring villages are planted on steep hillsides with limestone-rich soils. This is the first *Sidra de Autor* (author's cider) from Trabanco, the result of a lifetime's work for Samuel Trabanco, as well as their new flagship cuvée. They carefully select the best of the Martina. Slow fermentation with indigenous yeasts of the crushed apples on their skins in over 100-year-old chestnut barrels. The cider still contains a small amount of residual carbon dioxide.

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:

TRABANCO SIDRA DE AUTOR ASTURIAS 'ALICIA'

Estate grown Martina, a red apple indigenous to Asturias. Fruity & citrus aromas; bone dry & still, with a crisp, complex character & the typical acidity of cider; sour & slightly bitter texture is balanced with smoothness & round apple fruit. Practicing Organic.

Shelf Talker:



TRABANCO NATURAL CIDER ALICIA

Estate grown Martina, a red apple indigenous to Asturias. A pale, shining yellow hue. Fruity & citrus aromas. On the palate, it is bone dry & still, with a crisp & complex character & the typical acidity of cider. A subtle touch of residual carbon dioxide imparts a refreshing sensation. The cider's sour & slightly bitter (phenolic) texture is well-balanced with smoothness & round apple fruit. Meant to be enjoyed at the table, with food, in a similar fashion to white wine. Practicing Organic.

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