

# TRABANCO SIN ALCOHOL ASTURIAN SIDRA



Estate grown, native Asturian apples fermented with indigenous yeasts. Sin Alcohol is a non-alcoholic iteration of the much-beloved original Sidra Natural, retaining all of the character of the original, without the alcohol. Tart apple fruit with hints of olive brine and yeasty notes. Flavors of tart green apple, lemon, minerality, and lime. Tart and sour, very refreshing. Dry cider with high acidity and low tannins. Classically matched with Asturian fabada (bean stew) but works magically with sausages and charcuterie. Organic.

Heirloom apples from Trabanco's orchards are hand-harvested and crushed in a giant wooden press. Alcoholic fermentation is spontaneous with indigenous yeasts in massive, 100-year-old chestnut barrels. Following fermentation, the natural cider is dealcoholized in a centrifuge and then the natural fine lees (expired natural apple yeasts) are reintroduced into the tank, boosting flavor and complexity. The fine lees are essential to the character of Asturian cider, lending this non-alcohol version all of the intensity of flavor and complexity of the original.

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 SIN ALCOHOL ASTURIAN SIDRA

Flavors of tart green apple, lemon, minerality, olive brine & yeasty notes; tart & sour, very refreshing; dry with high acidity & low tannins. Organic.

## *Shelf Talker:*

### TRABANCO ASTURIAN CIDER SIN ALCOHOL



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