

Sidra Asturiana MAYADOR

'LIMITED PRODUCTION' SIDRA ESPUMANTE

— Asturias, Spain —

MAYADOR SIDRA ESPUMANTE: VILLAVICIOSA, SPAIN

One of the oldest producers in the Asturian region, the family behind Bodegas Mayador has been making sidras since 1939. Manuel Busto Amandi founded Mayador for his passion of Natural Cider. It has since had a strong presence with producing a wide range of craft cider products.

ORCHARDS & PRODUCTION

Today, the orchards are situated fairly close to the coast near the small town of Villaviciosa in the Asturias region of Spain. In Villaviciosa, Mayador 'Limited Production' Sidra Espumante is produced in the traditional manner of the centuries-old Spanish sidra culture. Its excellent microclimate favors the development and growth of apple groves, which provide the most coveted fruit for the preparation of sidra: acid, sweet and sour Asturian apples. It is produced from our traditional Sidra Natural fermentation in chestnut barrels, creating a fresh, medium-dry style and light effervescence. The unusually lengthy maturation process of 8 months produces an exceptionally well balanced traditional sidra.

TASTING NOTES

This limited edition sparkling sidra made of Asturian apple blends and presents a nice coppery yellow, clear and shiny color that is intense and persistent. The aroma is moderate to light heavy apple, tart apples, apple skin/peel and oaky scents. This sidra's flavor is moderate sweet and a light acidic with a long to average length for the finish.

FOOD PAIRING

Its typical pairings involve regional specialties like salt cod in tortillas and large platters of steak as well as some of the pungent Spanish blue Cheese.

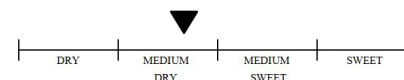
The Mayador name originates from a Spanish term "Mayo" a person who smashes & crushes the apples with a wooden paddle before the juice is then fermented into sidres.

Asturias,
Spain



Alcohol: 5.0 %

UPC# 0 89832 01001 2



SRP \$8

