Sidra Asturiana
MAYADOR

Villaviciosa — SPAIN
Sidra Natural & 'Limited' Sidra Espumante

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.

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 centurie sold 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 14 months produces an exceptionally well balanced traditional sidra.

Mayador Sidra Natural 2014
This traditional sidra delivers the a cloudy golden yellow with no head. The aroma is fresh and fragile with hints of blossoms, lime, zest of lemon, grapefruit and grass. The taste is elegantly sour with a light body. The citrus and lime accents are very present but are well integrated in this very delicate and refreshing drink.

Best in Class: Old World Cider
Gold Medal, "Highly Commended"
GLINTCAP **04/16**

UPC # 0 89832 01000 5

Mayador 'Limited' Sidra Espumante 2014
This limited edition sparkling sidra is made from a blend of Asturian apples and presents a coppery yellow, clear color. The aroma is loaded with ripe apple, tart apples, apple skin/peel and oaky scents. The flavor is moderate sweet and a light acidic with a long finish.

Gold Medal
GLINTCAP **04/16**

UPC # 0 89832 01001 2