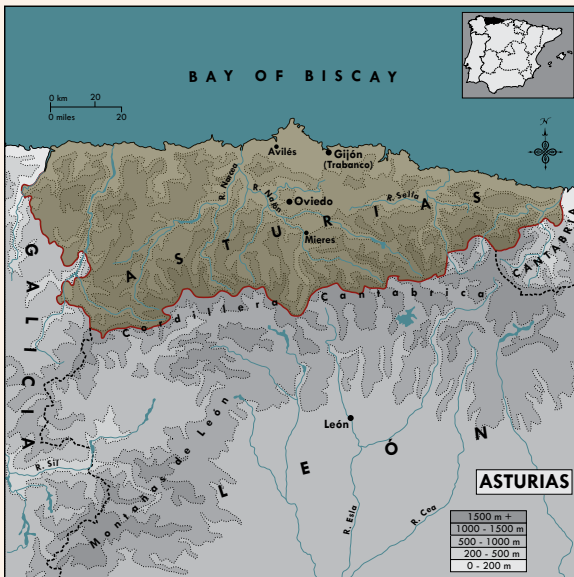


Trabanco

Asturias

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. Not much has changed since then: the Trabanco family is still using traditional methods, augmented with modern technologies, to produce exceptional Asturian ciders.

Poma Áurea is an innovative sparkling project made from a selection of apples from the best orchards within the denomination. These apples are meticulously hand sorted and pressed using the old wooden presses. The must is transferred to select old barrels where it is fermented with indigenous yeast, and once fermentation is complete, the cider is placed in stainless steel tanks for secondary fermentation. The attractive result is named Poma Áurea for its special golden color.



Poma Áurea 2013

Apples: A blend of various native varieties.

Vinification: Initial fermentation was in 50 year old chestnut barrels using only indigenous yeasts. Secondary fermentation occurred in tank also using indigenous yeasts. Pure apple must was used for the dosage.