



Trabanco

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.

Trabanco's cider house is located in the town of Gijón. In it can be found an incredible array of old chestnut barrels dating back to the beginning of the 20th century, with some large enough to hold up to 20,000 liters. The enormous square presses are made of wood and are just as old as the barrels. Trabanco has also incorporated some modern approaches to widen its array of natural apple products.

Of Trabanco's two ciders, the more traditionally styled is the Cosecha Propia. This cider is unique among those produced in Asturias, as it is made from estate-grown apples of numerous native varieties that have been approved by the Asturian Association of Cider Apple Growers. Trabanco's second cider is an innovative sparkling project made from a selection of apples from the best orchards within the denomination. The attractive result is named Poma Áurea for its special golden color.

Trabanco Cosecha Propia



Tasting Notes: This special blend from Trabanco is made with only estate grown, native Asturian apple varieties that have been selected by the Asturian Association of Cider Apple Growers. Unripened, fruity apple on the nose. Dried roses and freshly churned butter with a crisp freshness on the palate. Finishes with a hint of grapefruit and lemon.

Poma Áurea

Tasting Notes: 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. Exuberant aromas of apples mingling with a earthy component reminiscent of the natural flora of the cider house. Bone dry on the finish with similar flavors replicated on the palate.

