



TRABANCO

Year Founded: 1925

Region: Asturias, Spain

Known For: Natural cider pioneer using indigenous apples.

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, introducing new items from vinegar to apple juice to the Poma Áurea, a sparkling apple cider.



Sidra Natural Cosecha Propia 2021

Of Trabanco's 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 AACOMASI (Asturian Association of Cider Apple Growers). The juice is fermented with indigenous yeasts and in accordance with the guidelines for "Sidra Naturala," producing a low-alcohol cider that is tart and lacks carbonation.

This Cider should be served cold in a wide glass and poured from great height to break up the residual carbonic gas. Only a small amount (one sip's worth) should be poured into the glass at a time.