

# ¿POR QUÉ NO? SELECTIONS



## SIDRA ACEBAL (*DO Sidra de Asturias*)



### Sidra Acebal

**Orchards: Mixed Organic & Sustainable**

**Alcohol: 6% Alc by Vol**

**Background:** Currently run by Luis Acebal, the Acebal family has produced cider in the same building outside of Gijón, Asturias for four generations, dating back to the late 1800's. Luis runs the lagar (bodega) in the same fashion his great grandfather did four generations ago.

**Apples:** The Sidra Acebal is produced—as all flagship bottlings of Asturian cider are, due to apples having a large crop fluctuations—from apples from Asturias, Galicia, Germany, and occasionally France. Due to the sugar levels in apples, ciders only reach around 6% abv.

Asturian ciders are acid driven ciders (based on acid and semi acid apples, rather than tannic and sweet apples as in other countries), and pair wonderfully with food: anything from Asian cuisine to funky cheeses.

**Soils/Climate:** Asturias is a cold and rainy, but stunningly beautiful place. Green rolling hills turning into dramatic snow-capped mountains as one travels south, though apple production is located near the coast.

**Cidermaking:** About as “natural” as it gets: apples are crushed, pressed, fermented, aged and bottled, that's it. Luis primarily uses the traditional Asturian wooden box press for pressing, which takes three days per lot, but produces a much cleaner must than a modern bladder press.

