

¿POR QUÉ NO? SELECTIONS



SIDRA ACEBAL (DO Sidra de Asturias)



Sidra Acebal El Carrascu 2024

100% Asturian Heirloom Apples

Orchards: Organic

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 (cider house) in the same fashion his great grandfather did four generations ago.

Apples: El Carrascu is the lagar's DOP bottling, which by law contains only Asturian heirloom apple varieties. The DOP was established in 2010, and about 1/3 of lagares in Asturias now make a DOP bottling. El Carrascu's apples are produced organically (non-certified), grown by many tiny, often backyard, supplemental-income growers, as is the tradition in the region.

Asturian ciders are acid driven ciders (based on acidic and semi-acidic apples, rather than tannic and sweet apples as in other countries), and pair wonderfully with food: anything from Asian cuisine to funky cheeses. An absolute must pairing with Fabada and Asturian Cabrales (blue cheese).

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 uses traditional Asturian wooden box press for pressing, which takes three days per lot, and produces a more expressive must than a modern bladder press. Bottled unfined and unfiltered to preserve the natural flavors and aromas.

Imbibe Magazine: "Luis Acebal's sidra hews close in taste and method to the ciders produced in Asturias hundreds of years ago."

"Prolonged contact with the apples' seeds and skins gives the juice an immediate phenolic structure... Meanwhile, slow-but-sure oxidation adds ripened complexity to the bitter, sour, and tannic elements of the pomace."



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