



VALVERÁN



VALVERAN 20 manzanas

Valverán is a pioneer in the production of ice-cider in Spain, an ice-cider with a clearly defined personality, full of nuances and uniquely fruity. This cider is fresh, sensual, surprising and exclusive, given that only 18,000 bottles are made.

Valverán won the first prize in a blind tasting at the International Hall of Gala Ciders in 2017. Due to its astonishing success, it now appears on the best menus of exclusive national and international restaurants.

VARIETALS

All of the apples used for making the cider are native Asturian varieties grown in Valverán's own orchards: "Raxao", "Durona de Tresali", "Verdialona", "De la Riega" and "Fuentes".

PRODUCTION

The process of producing the cider is slow and requires time and patience, two years pass from harvest time until the cider goes on sale. The apples are hand harvested and washed before examination on the selection table. The apples are then chopped and pressed and the obtained must is decanted into stainless steel tanks using a cold application technique. After clarification, the must is frozen, recreating in the cider house the effects of the frosts, and naturally concentrating the apple's sugar. After the slow process of separating the ice from the must, the obtained essence ferments at a temperature of 10°C for 10 months. The ice cider has been in stainless steel vats on lees for 8 months. Each bottle of this elixir contains the concentrated and fermented must of 20 apples.

TASTING NOTE

COLOUR: Old gold, with copper reflections. Clean and bright.

NOSE: Complex nose, very aromatic, with sweet sensations of dried fruit including dried peaches. Citrus aromas predominate, such as candied orange peel, passion fruit, and ripe apple. There are also light reminiscent of fresh quince.

PALATE: The attack is sweet and moreish, reminiscent of honey. Offering a great balance between acidity and sweetness. Full and persistent, this ice cider is elegant and exquisite with a tangy finish that awards freshness. A very fresh ice cider, with a silky feel and long palate.

Origin: Municipality of Sariego (Cider district of Asturias)

Alcohol Content: 10% vol

Serving Temperature: 7° C

Glassware: Serve in "Sauternes" type glas.