OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Pomarina Brut Sidra

Pomarina is produced by the Cardin family from estate grown apples in the village of Villaviciosa, Asturias. Out of 300 varieties grown locally, Pomarina is produced with 5 apple varieties that blended together exhibit the highest level of freshness and aromatic balance. The Cardin family, have been crafting the art of fashioning cider since 1890. Pomarina is a premium cider produced with the finest selection of apples coming from 45ha owned and farmed by the Cardin family. Poma means apple in Latin, hence the name Pomarina. It is fermented at cool temperatures to preserve its aromatic components. After fermentation the cider remains with its lees for 2 months to enhanced its texture and flavor. After two months, Pomarina undergoes secondary fermentation in a pressurized tank to allow for the carbonation to be natural. Soon after this process of pressurized ageing Pomarina is bottled and then release for consumption.
The five varieties that are chosen to make Pomarina are as follows: De la Riega (medium Acidity), Raxao (late harvest apple, high in acidity), Verdialona (sweet), Regona (high acidity and tart) and Durona de Tresali (good acidity and medium tartness).

WHAT MAKES THIS WINE UNIQUE?: Estate grown apples. French style cider. Produced from apples that are a part of the Protected Designation of Origin of Asturias.

RATING HISTORY: Silver Medal in the Great Lakes International Cider and Perry Competition 2021

GRAPE: Apples: De la Riega, Raxao, Verdialona, Regona and Durona de Tresali. Planted in Limestone and Clay soil at 0- 10 m (32.80 ft) elevation.

PAIRING SUGGESTIONS: Cider is an extremely versatile beverage that will complement most cuisines. It pairs extremely well with cheeses, fish, shellfish, sweet pork, sour pork and green salads.

VINIFICATION AND AGING: Pomarina is fermented at cool temperatures to preserve its aromatic components. After fermentation the cider remains with its lees for 2 months to enhanced its texture and flavor. After two months, Pomarina undergoes secondary fermentation in a pressurized tank to allow for the carbonation to be natural. Soon after this process of pressurized ageing Pomarina is bottled and then release for consumption.

LOCATION, SOIL, CLIMATE: Produced within the village of Villaviciosa, located on the central eastern coastline, bordering the Asturian municipalities of Gijón and Siero to the west. The soil here is composed of Limestone and Clay. Yearly rainfall is 810mm (31 in), which is ideal for apple growing. The mild temperatures in Villaviciosa allow the apples to ripen slowly, allowing the apples of this village to exhibit greater aromatic and flavor intensity.

TASTING NOTES This French style sparkling cider is medium dry, exhibiting fresh apple aromas with a hint of citrus and yeasty notes. Straw/Golden in color, showcasing small precise bublles. On the palate sourness up front, sweetness and then a lingering drier finish as the taste goes on. It's got a lot of fizz and buzz about it. Wonderful appley flavour initially, sourness/acidity is in perfect balance.

POMARINA
SIDRA

ALCOHOL CONTENT: 7%

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