



VALVERÁN

VALVERÁN '20 MANZANAS'

The Valverán cider mill is a pioneer in the production of ice-ciders in Spain. Valverán 20 manzanas has a clearly defined personality and is full of nuances and uniquely fruity. It is fresh, sensual, surprising and exclusive.

Limited edition: < 20.000 bottles.

VARIETALS

Valverán 20 Manzanas ice cider was made with the following native Asturian apples, from our own estate where the mill is situated: "Raxao", "Durona de Tresali", "Verdialona", "Collaos" 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 natural frosts, and 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 and then stays in stainless steel tanks on lees for a further 12 months. Each bottle of this elixir contains the concentrated and fermented must of 20 apples.

TASTING NOTE

APPEARANCE: Golden with copper reflections, clean and bright.

NOSE: Frank and aromatic nose, with sweet sensations: honey, syrup and caramel. Citric aromas, Bitter orange preserve, mandarin and passion fruit, green apple and hints of toffee apples dominate. Faint hints of stone fruits also appear: fresh quince, apricot...

PALATE: The attack is sweet, reminiscent of honey. Exquisite balance between acidity and sweetness. The flavor is full and persistent, elegant y fine, with an acid finish awarding freshness. This ice cider is very fresh, silky and long-lasting.

Origin: Sariego (Cider district of Asturias).

Alcohol Content: 10,5% vol. approx.

Apple Orchard and Cider Mill: Valverán Cider Mill.

Serving Temperature: 7°C.

Aging potential: 3 years.

Glassware: Serve in "Sauternes" type glass.

Allergens: Contains sulphites.

Suitable for vegetarians and vegans.

