



## *SIDRA REINETA*

*CHAMPANERA DE VILLAVICIOSA  
ASTURIAS, SPAIN*

*Cider- "Sidra" -is what in the US is called "hard cider" in reference to fermented apple juice. In England, apple cider is an alcoholic beverage that is produced when the juice from freshly pressed apples is allowed to ferment. It's sometimes referred to as "hard cider."*

*Since 1921 Ch. de Villaviciosa has produced fine sparkling natural Ciders using the most select apples from our Asturias region. It is produced in both, a higher alcohol level and a lower alcohol content which is considered non-alcohol.*

*Following a very strict selection and processing of the apple varieties from this region the master cider makers produce an excellent sparkling cider. This fruity and tasty cider is aged in chestnut casks.*

*Special care is taken from the very beginning right up until the time the cider reaches the market. It can be enjoyed throughout the year. It is*

*recommended to be served chilled to enjoy it at its best.*

*Today the company is leader in the Spanish Cider Industry thanks to a constant innovation of high technology that goes hand in hand with our cider making tradition.*

*They are therefore in an excellent position to be able to satisfy the tastes of the most demanding market needs throughout the world.*



*In Spain, just as the DO wines, the quality control is the main role of the Control Board \_ PDO \_ of the Protected Designation of Origin "Cider of Asturias". The Council will certify the quality of the ciders that are protected under the seal of the PDO and will establish a framework that includes all the productive processes from the harvesting of the apples to the commercialization of protected ciders. In this way, all press-house or bodega that becomes member of the PDO will be able to certify the quality of its products within the framework established by the regulations of the PDO "Cider of Asturias" and to state exclusively that those ciders have been elaborated only with Asturian cider apples and following patterns of quality verified by the Control Board.*

Once a cider has been assessed, in both analytical and sensory stages, it is certified by the Regulatory Board as a cider protected under the PDO "Cider of Asturias", maintaining and guaranteeing the origin and characteristics as previously discussed.

Spanish Cider is widely used in Latin America by many instead of champagne – for weddings and special festivities/occasions – as it is a preferred drink to toast and not as dry as champagne. In the US the popular referente is "Spanish champagne".