Fuente Guijarro (Sidra Del Sur), Metodo Casico Cider (2018)

Producer Fuente Guijarro (Sidra Del Sur)

Distributor Zev Rovine Selections Supplier/Importer Selections de la Viña

Category Cider - Cider Region Andalucía, Spain

Vintage 2018

Sizes

 $750 \text{ mL} \times 12 - 17-0892-18$



Distributor's notes

Sidra del Sur (Sierra Nevada). Yep, you read it right...cider from the south grown at 2000m of altitude in the Granada province of Andalucía. To our knowledge, Manuel Moreno and Sara Bertani are the only producers in Spain making cider from their own apples exclusively. We've been after estate bottled cider for a few years now and everybody's argument has been the same, "Why would we grow our own apples if we can import them at a cheaper cost?" What these people maybe don't understand is that importers like us are willing to pay a bit of a premium for something with identity.

Located in the Natural Park of Sierra Nevada and founded in 1998, Manuel and Sara recovered an old orchard preserving ancient varieties while planting around 500 more trees with wild foraged varieties, mostly prunus malus. The farming is done organically and harvest is done by horse & mule as the slopes and terrain make it impossible to access with any other type of vehicle. The cider is made without additives of any kind and is 100% natural. The fact that most of what they make is sparkling keeps the essence alive and intact. As the name implies, Ancestral 2018 is a pet-nat and Quimera 2009 is a base from 2009 re-fermented in bottle with must from 2017. This Método Clásico is double fermentation in bottle with the same apple's juice. Bottled unfined, unfiltered, and zero SO2. Ya heard?