

# CIDER MAYADOR

## The Producer

Manuel Busto Amandi founded a cider cellar in 1939 to manufacture and sell natural cider under the brand name "M. Busto".

These first installations were later extended until they became the most important cellar in Asturias.

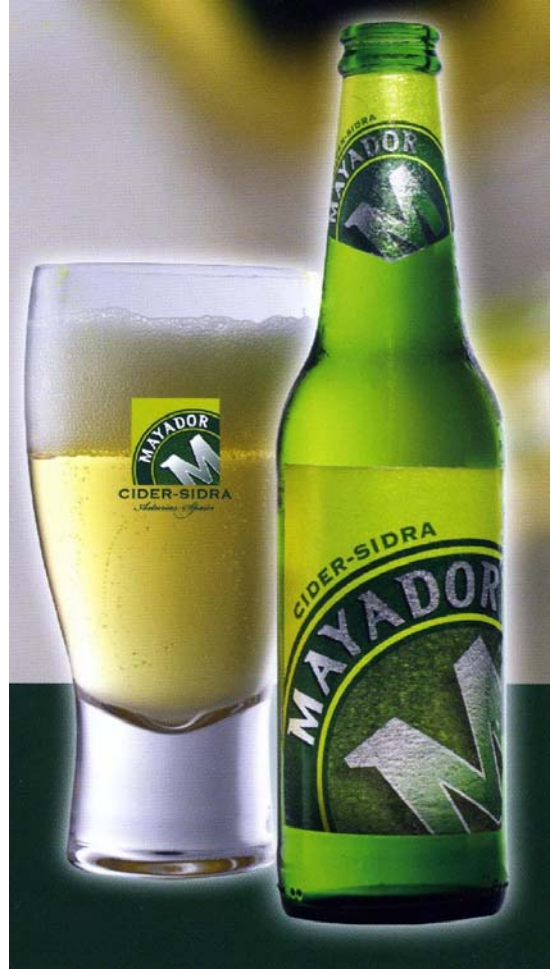
In 1966, the installation of the new cider bottling plant commenced. This product, with the brand name SIDRA EL MAYADOR was commercialised on the national market. In 1969, cider vinegar was introduced and Mayador was the first to manufacture this product in Spain. In 1971 the production of sterile apple juice began. In 1970 they began to export their products to other countries. In 1976, the company became a Public Limited Company with the registered name of Manuel Busto Amandi, S. A., a totally family enterprise that has remained so to the present day.

## The Region (Asturias)

Cider Mayador is made in Villaviciosa, Asturias, the largest cider apple production area in Spain. With an excellent microclimate that is favourable for the development and growth of apple groves from where the most coveted fruit for the preparation of cider is collected: acid, sweet and sour Asturian apples.

## Technical Information

Alcohol Content: 4.5%  
Origin: Spain, Asturias



## Tasting Notes

Brut and refreshing cider produced of selected Asturian apples after a natural and controlled process of fermentation.



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