

LLAGAR DE OLES - CIDER VINEGAR



MARTÍNEZ SOPEÑA HERMANOS

Villaviciosa, Asturias, Spain



Best cider vinegar of Asturias in the Festival of Cider and Derivatives of Nava, Asturias (ed. 2014, 2015, 2016, 2017, 2018, 2019, 2021, 2022, 2023)

SENSORY PROFILE

Llagar de Oles is an extraordinary vinegar of artisanal elaboration following the Orleans method, of natural oxygenation and aging in Castaño casks, from apple varieties selected from their own harvest, which bring together all the beneficial properties of this totally natural product. Its moderate acetic content favors digestion and makes it ideal to accompany pickles, salads, and fish.

APPLE VARIETIES: Varieties of cider apple

Acidity: 5%

TRADITION

In 1993, the young brothers Roberto and Francisco Martínez Sopena decided to materialize an idea that they had been slowly developing. Their romantic conception of the world of cider encouraged them to design a modern and functional winery, which would have all the technological advances at the service of quality and at the same time maintain the maximum respect for traditional methods of production. This effort was also taken to their pumaradas, from where they obtain the raw material. Its production of native apple recognized by the Regulatory Council of the dop "Sidra de Asturias" is one of the most important in the Principality.

The Martínez Sopena brothers are first generation llagareros, but their relationship with cider began many years ago and that knowledge acquired with the passage of life is appreciated in each of their products.



**ROGERS
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RETAIL SIZE 500ml

ITEM NO LO0500

CASE 12 bottles

CASE WEIGHT 11 kg

BULK SIZE 5L

ITEM NO LO5000

CASE 3 Plastic Bottles

CASE WEIGHT 15kg