MAELOC SWEET ORGANIC





This organic cider is inspired by our respect for nature and tradition.





Gluten free



Tasting notes:

- · Appearance: Bright, golden yellow.
- Aroma: Clean and balanced, with fruity notes and an acidic tinge.
- · Taste: Strong, sweet, with citric notes.

Abv: 4.1% Vol.



Formats:



33cl



Pairing:

- · Salads, red meat, chocolate and sweets.
- · Fourme D'Ambert cheese or Cebreiro D.O.P. cheese (Galicia).

Awards



Silver medal 2018

Bronze medal 2014 - 2017

MAELOC DRY





A different way to enjoy cider.

A light, flavoursome drink, which is original and perfect for a variety of accassions on your way though life.



Tasting notes:

- · Appearance: Bright ochre orange.
- · Aroma: Balanced with tannic notes specific to the variety.
- Taste: Dry, medium bodied, slight bitterness with a clean finish thanks to a refreshing acidity.

Abv: 4.5% Vol.



Formats:



33cl



Pairing:

- · Pork / Seafood.
- · Mature Cheddar cheese and Extra Mature Cheddar cheese (UK).



Gluten free



Awards



Best taste trophy 2015

Bronze medal 2014

INTERNATIONAL CIDER CHALLENGE UK



1 start 2018/2019

INTERNATIONAL TASTE & QUALITY INSTITUTE

MAELOC WITH PEAR





The most natural combination.

The perfect balance of the taste of pear and dry apple cider.



Tasting notes:

- · Appearance: Bright golden yellow.
- · Aroma: Intense pear and citric notes making it really fresh.
- · Taste: Mild cider and pear.

Abv: 4% Vol.



Formats:



33cl



Pairing:

- · Salads, vegetables, poultry and desserts.
- · Cheese cake, cheese with quince.



Gluten free







Bronze medal 2016

MAELOC WITH STRAWBERRY





If you have a soft spot for strawberries, you will love this cider. Dry cider with intense strawberry flavour.



Tasting notes:

- · Appearance: Bright intense rosé.
- Aroma: Pleasant fusion of sweet strawberries and the unique touch of the citric ripeness of yuzu.
- · Taste: Strawberry with a light cider aftertaste.

Abv: 4% Vol.



Formats:



33cl



Pairing:

- · Gravlax fish.
- · Shropshire Blue (UK) and San Simón (Spain).



Gluten free







Bronze medal 2014/15

MAELOC WITH BLACKBERRY





Who hasn't been blackberry picking?
A touch of blackberry to remind you of those trips to the countryside.



Tasting notes:

- · Appearance: Bright rosé.
- · Aroma: Cider with notes of fruits of the forest.
- · Taste: Jammy blackberry with a refreshing aftertaste.

Abv: 4% Vol.



Formats:



33cl



Pairing:

- · Sweet deserts.
- · Cashel Blue (Ireland) and Savel de Airas Moniz (Spain).



Gluten



10 TO 12 APPLES USED PER LITER

Awards



Bronze medal 2015/18

MAELOC WITH PINEAPPLE & PEAR





An exotic proposal where the traditional apple cider joins the fresh and intese aroma of poneapple with pear notes.



Tasting notes:

- · Appearance: Yellow ochre and cloudy due to fruit content.
- · Aroma: Refreshing cider with tropical notes of pineaple and pear.
- Taste: Soft and sweet pineapple notes coming together with the pear's acidity and the cider's crispness.

Abv: 4% Vol.



Formats:



33cl



Pairing:

- · Spicy dishes.
- · Oak Smoked Cheddar (UK) and Gruyere (Switzerland).





10 TO 12 Apples used per liter

Awards



Bronze medal 2018

MAELOC SPARKLING ORGANIC





A journey is full of moments to celebrate. Maeloc has created organic cider especially for such moments. A celebration of natura and the best of times.



Tasting notes:

- · Appearance: Golden yellow with fine bubbles.
- · Aroma: Clean and balanced, with fruity notes.
- · Taste: Strong, slightly sweet, sparkling with citric notes.

Abv: 4.1% Vol.



Formats:



75cl



Pairing:

- · Fried and pickled fish.
- · Devonshire Red cheese (UK) and Cammembert aux pommes cheese (France).





Gluten free



Awards



Gold medal

2014
Bronze medal
2015-2017
INTERNATIONAL

CHALLENGE UK

2 stars 2018/2019

INTERNATIONAL
TASTE & QUALITY
INSTITUTE