

Tradition & Innovation



Our History

In the late 19th century, three families joined forces in a pioneering initiative in the borough of Villaviciosa: the industrialised production of cider, a traditional drink that is made and enjoyed throughout Asturias.

This enterprising project received a further boost on 24th May 1890, with the founding of the company known as Sociedad Regular Colectiva Valle, Ballina y Fernández. Despite the logical changes it has undergone over time, the company retains its essentially family nature. Valle, Ballina y Fernández, S.A., operates commercially under the Sidra El Gaitero brand.

Since the company was founded back in 1890, we have taken our cider and the name of Asturias around the world. Although cider continues to be the company's major product, our apple-based items have traditionally formed part of our wide product range. As for food, we now produce and sell a selection of ready-to-eat dishes.

Ever since its creation, we have supported and promoted the SIDRA DE ASTURIAS Protected Designation of Origin (PDO), producing ciders made with all the varieties included in this quality seal, sold under 3 associated brands: EL GAITERO, POMARINA y VALLE, BALLINA Y FERNÁNDEZ. We also adapt to changing times with contemporary products such as our GAITERO SPANISH CIDER (100% Apple, Red Grape and ALCOHOL-FREE) targeting younger customers or our 1898 Ice Cider, for gourmet consumers.

Grupo El Gaitero is all about passion and dedication, based on a deep commitment to our region. An example of this is the fact that since 2018 we are

the sole owners of Real Agrado, a very special winery located in the east of the region La Rioja.

Each year, the Valle, Ballina y Fernández, S.A. cider factory and facilities welcome thousands of visitors eager to learn more about the history, products and processes which, thanks to a long-standing family tradition, culture and hard work, combine traditional production methods with the cutting-edge technologies that have positioned this company at the forefront of the cider industry.

El Gaitero continues to be a family business, now in its fifth generation, and is set to continue for at least another five generations!





Sparkling Cider

El Gaitero's sparkling ciders combine traditional production methods with classic Asturian apple varieties that are ideal for this cider, which requires even more loving care and attention than any other type, as the carbonating process takes place at the time of bottling.



⇒ Sparkling Cider ⇐



El Gaitero Extra

Crafted using traditional methods with a blend of classic Asturian apple varieties boasting a fulsome aroma that makes them ideal for cider production. A lightly sparkling sweet cider that forms abundant rows of fine bubbles. *Perfect for pairing with light meals and ideal with desserts.*

75cl 5% Vol.



El Gaitero Rosé

Semi-dry pale pink cider with fine and regular bubbles, fresh aroma of apple and citrus.

In the mouth it is well balanced with entry acid and a sweet and long finish.

75cl. 4,1% Vol.

El Gaitero

El Gaitero's hallmark sparkling cider, which was first produced and distributed around the world in the late 19th century. This is an outstanding semi-dry cider produced using traditional methods, characterised by its fulsome aroma and sparkling rows of fine bubbles. *Perfect for pairing with light meals and ideal with desserts.*

75cl 4.1% Vol.



Alcohol-free El Gaitero

Alcohol-free El Gaitero is made from natural cider crafted using traditional methods, after which the alcohol is separated. *Perfect for pairing with light meals and ideal with desserts.*

75cl <0.5% Vol.





Sparkling Natural Cider

A sophisticated addition to your celebrations. El Gaitero's sparkling natural ciders will lend a touch of distinction to any social gathering. You can choose from Valle, Ballina, y Fernández Brut Nature cider(Champenoise method), Pomarina Extra Brut cider and El Gaitero Black Label (Charmat method). All 3 are crafted from apples harvested in the company's own orchards and are included in the SIDRA DE ASTURIAS Protected Designation of Origin, enabling us to monitor each stage of the production process, from apple to bottle.



⇒ Sparkling Natural Cider ⇐



Black Label

A cider crafted from autochthonous apples harvested when they are perfectly ripe and balanced. This cider is obtained from natural cider made using traditional methods with a carefully selected combination of traditional Asturian varieties such as Teórica, Raxao, Perico or Regona. Once the natural cider has been produced, it is fermented for a second time in vats (Charmat method) and the result is a dry, light sparkling cider with an exquisitely delicate flavour. *This is a cider that is worth savouring and pairs perfectly with lighter dishes such as fish and fresh cheese, and is also ideal for serving with dessert.*

75cl 7% Vol.



Pomarina Brut

Pomarina Brut cider comes from new orchards planted on estates included in the Protected Designation of Origin, where the varieties are carefully controlled in order to ensure a first class product. The production method includes a second fermentation in vats (Charmat method) in order to fix the bubbles. *This is a sparkling Brut cider, characterised by its refreshing and elegant flavour, which makes it ideal for pairing with all types of dishes, from appetisers to desserts, and goes particularly well with fish, shellfish and cheese.*

75cl 7% Vol.



Valle, Ballina y Fernández

This bottle-fermented cider is proof that techniques used in other products such as cava and champagne are also suitable for cider production, further adding to the quality of the end product. This is a long-life cider characterised by fine and delicate primary and secondary aromas. Made from a base of traditional cider and a mix of Protected Designation of Origin varieties such as Teórica, Raxao, Perico or Regona, it is fermented a second time in accordance with the Champenoise method. *It is ideal for pairing with all types of light dishes, fish and fresh cheeses, and is also the perfect accompaniment for dessert. This delicate, well-balanced cider is well worth enjoying in a relaxed and unhurried manner.*

75cl 7.5% Vol.



Gaitero Spanish Cider

Throughout El Gaitero's long-standing history, innovation has always played a key part in the company's culture and philosophy.

This is the spirit underlying the range of new ciders.



❖ Gaitero Spanish Cider ❖



Gaitero Spanish Cider 100% Apple

Crafted using traditional methods with a blend of traditional Asturian varieties, the top quality must is fermented slowly and at a low temperature to produce a natural cider. The process is completed with clarification, ceramic membrane tangential filtration, microbiological stabilisation by means of microfiltration, carbonisation and (pasteurisation in the case of the 25 cl cans of cider). The result is a lightly sparkling semi-dry cider. *The ideal aperitif, it pairs to perfection with salads, fish dishes, shellfish and desserts.*

50cl / 33cl / 25cl. 5.5% Vol.



Gaitero Spanish Cider Red Grape

Crafted using traditional methods with a blend of Asturian apple varieties with a fulsome aroma that makes them ideal for cider production. The top quality must is fermented slowly and at a low temperature to produce the natural cider base. Clarification and filtration then complete the production process. The resulting cider is blended with Tempranillo grape must and carbonised. *It is best served chilled, at a temperature of between 7 and 10° C. The ideal aperitif, it pairs to perfection with salads, fish dishes, shellfish and desserts.*

50cl / 33cl. 4% Vol.



Gaitero Spanish Cider Sin Alcohol

Alcohol-free cider produced from a natural cider base crafted using traditional procedures. Following fermentation, reverse osmosis is applied using suitable membranes to separate the alcohol from the resulting cider, conserving all its organoleptic properties. *It is best served chilled, at a temperature of between 7 and 10 °C. It is ideal for pairing with hors d'oeuvres, fish dishes, fresh cheese and all kinds of confectionery.*

33cl. <0.5% Vol.

❖ Spring Cider ❖



Spring Cider Apple

Spring Apple Cider is made with carefully selected apples to guarantee the perfect balance of smoothness and acidity.

Enjoy it extra cold.

Serve chilled, between 5-8°C.

25cl 4.5% Vol.



Spring Cider Apple + Grape

Spring Apple + Grape cider, made from selected apples grown on our lands and Tempranillo grapes.

Drink it extra cold and enjoy the refreshingly fruity taste.

Serve chilled, between 5-8°C.

25cl 4% Vol



Spring Cider Alcohol free

Alcohol-free Spring Cider is made from selected apples to guarantee the perfect balance of smoothness and acidity in this alcohol-free version.

Serve chilled, between 5-8°C.

25cl <0,5% Vol.



Natural Cider

Natural ciders are crafted using traditional methods prior to filtering, and therefore do not require the traditional escanciado or pouring process. The apple varieties selected confer a wealth of flavours and nuances to El Gaitero natural cider and natural Pomarina.



➤ Natural Cider ➤



El Gaitero Natural

This cider is crafted using traditional methods and a mix of traditional Asturian apple varieties such as Coloradona, Raxao, Perico or Regona. The resulting cider is dry and has a high alcohol content which, thanks to the later filtration, conserves all its carbonation, eliminating the need for the traditional escanciado or pouring process. *The perfect accompaniment for all types of light meals, fish dishes and shellfish, as well as a delicious aperitif.*

75cl 6% Vol.



Pomarina Natural

Crafted with the traditional cider drinker in mind, this is a more technically advanced product, as the later filtration process allows for optimum flavour and enjoying without the need for the traditional escanciado or pouring process. This outstanding cider is obtained from apples grown on estates included in the Protected Designation of Origin, and are therefore carefully selected and picked. *The strength, body and acidity of Pomarina cider make it aromatic and delicious in the mouth. It is the perfect accompaniment for all types of light meals such as fish dishes and shellfish, as well as appetisers of all kinds.*

75cl 6% Vol.



Ice Cider

Grupo El Gaitero, which is committed to creating the most innovation ciders, has come up with a unique product: its 1898 ice cider, which evokes frozen climes and intensely sweet flavours.



❖ Ice Cider ❖



1898 Ice Cider

1898 Ice Cider is made from apples harvested from our own orchards when they are perfectly ripe and then frozen. The frozen apples are then pressed to obtain a juice that is rich in sugars that are fermented with carefully selected yeast that is left to mature for three months on its lees. It is then filtered and bottled. *Although delicious when drunk on its own, it also pairs to perfection with full-fat or mature cheeses, as well as canned, mi cuit or fresh duck or goose foie gras. is also irresistible when accompanied by desserts that are rich in fruit but not overly sweet, such as apple pie, caramelised orange rind, mandarins, kiwis, strawberries, chocolate or dried fruit and nuts.*

37.5cl 9% Vol.



*DOC
Rieja Wine*



❖ Real Agrado ❖



Real Agrado Reserva

Maroon in tone. Notes of black and red berries: blackberries, plums and figs. Balsamic, mineral and toasted hints. Full-bodied, conferring outstanding ageing potential.

75cl 14.5% Vol.



Real Agrado Vintage

Ruby red in tone, this is a balanced wine characterised by its intense black and red berry aromas, enhanced by the presence of perfectly blended oak, adding roasted, spicy hints.

75cl 14.5% Vol.



Real Agrado Red

Intense tones. An intensely fruity flavour and aroma, with penetrating strawberry and blackberry notes and delicate floral hints. A smooth wine with an elegant finish.

75cl 14% Vol.



Real Agrado Rosé

Clear and shiny pale pink in tone. Red berry, raspberry and water melon aromas. Subtly refreshing in the mouth.

75cl 13% Vol.



Real Agrado White

A fresh, fruity white wine with delightful peach and tropical fruit notes. Delicate yet full-bodied, it has a refreshing and lingering finish.

75cl 12.5% Vol.

❖ Raíces Collection ❖

La Lobera

Cherry red in colour with a paler top. A intense delicate, aromas, the red berries are accompanied by balsamic and spicy notes of cinnamon and nutmeg. Lingering and intense in the mouth. Toasted hints of liquorice and confectionery.

75cl 15% Vol.

Las Planas

Pale gold in colour. Aniseed and fine oak aromas coupled with balsamic and honey notes. Highly complex in the mouth. Initially smooth in the mouth, this is a fine, elegant and unctuous wine that blends woody hints with fruity peach touches.

75cl 13.5% Vol.



Rodiles

A purple red and ruby top layer. Toasted aromas mingle with black berries and confectionery. Fulsome in the mouth, with an abundance of black fruit and hints of minerals. A wine with a unique character.

75cl 15% Vol.

Canterabuey

A deep red ruby tone with maroon notes. Intense black berry aromas, blended with liquorice, spices and exotic woods. Powerful and expressive in the mouth, this is a full-bodied wine that is perfectly structured.

75cl 15.5% Vol.



*Juice and other
Apple
Products*



❖ Juice and other Apple Products ❖



Juice

Made from apple concentrate, producing a clear must with a delicately smooth taste and texture, which recalls all the strength, body and acidity of cider. *This is a sweet, alcohol-free drink that pairs to perfection with desserts. It is also the ideal refreshment at any time of day.*

25cl (Alcohol-free).

Sweet Apple Jelly

El Gaitero's sweet apple jelly, made from apple pulp and packaged while hot, is a traditionally crafted sweet, easy to slice and lump-free. *Perfect for serving with cured and fresh cheeses.*

400 g



Syrup

A sweetener made from apple jelly with a texture similar to other syrups or honey. *An alternative to conventional sugar and suitable for use in drinks, confectionery, sauces, vinaigrette dressings...*

550 g

Apple Vinegar

100% apple vinegar made from cider.
75 cl



❖ Juice and other Apple Products ❖



White Grape Chip

A refreshing strawberry flavour sparkling drink made from apple juice.

Alcohol-free. 75cl.



Strawberry Chip

A refreshing strawberry flavour sparkling drink made from apple juice.

Alcohol-free. 75cl.



Peach Chip

A refreshing peach flavour sparkling drink made from apple juice.

Alcohol-free. 75cl.



Apple Chip

A refreshing apple flavour sparkling drink made from apple juice.

Alcohol-free. 75cl.



Sparkling Wine



❖ *Sparkling wine* ❖



Mon Basart Brut

Dry sparkling white wine.
75cl 9% Vol.



Mon Basart Semi-seco

Semi-dry sparkling white wine.
75cl 9% Vol.



Mon Basart Rose

Sparkling rosé wine.
75cl 9% Vol.



Confectionery Products



❖ Confectionery Products ❖



Apple Jelly

El Gaitero's shiny gold apple jelly is made using traditional methods from boiled apple must and sugar which is then cooled. It is ideal for use in confectionery as a glossy topping.



Apple Jam

El Gaitero's apple jam is one of Asturia's most traditional sweet treats. This delicious jam, made from apple pulp which is crushed and sieved, is ideal for spreading on toast or as a filling for pastries and confectionery.



Food

Food prepared by El Gaitero are the ideal choice for those seeking to gift the true essence of Asturias. Delicacies that need no cooking or can be taken anywhere. Traditional Asturian gastronomy served in homes around the world.



» Food »



Gourmet Fabada Bean Stew

Authentic Asturian fabada bean stew made from a traditional recipe and the finest ingredients: PGI Asturian beans, extra morcilla black puddings and chorizo sausages, cooked whole to stop them from breaking up, and Iberian bacon, all free from preservatives.

1,300 g



Fabada Bean Stew

Asturian fabada bean stew, made in the traditional way.

430 g / 750 g / 3,000 g



Serie Oro Fabada Bean Stew

The finest recipe and carefully selected ingredients guarantee the superb quality of this mouth-watering dish, as authentically Asturian as our century-old brand.

430 g

❖ Food ❖



Chorizo sausage in cider

El Gaiteros' authentic extra quality Asturian chorizo sausages, in a sauce made with El Gaitero cider.

430g / 750 g

Chorizo Sausage in Lard Manteca

El Gaitero's extra quality chorizo sausages, made from carefully selected pork meat and smoked in the traditional style with oak wood and preserved in pork lard.

750 g / 1,000 g



Burgos Morcilla Black Pudding

Traditional morcilla black pudding made with rice, in the traditional Burgos style.

3,000 g

Morcilla Black Pudding in Lard

El Gaitero Asturian morcilla black pudding, smoked in traditional style with oak wood, in pork lard.

1,000 g



❖ Food ❖



Tripe

El Gaitero's beef tripe, stewed in the traditional style and accompanied by a rich sauce.

380 g / 610 g / 3,000 g



Serie Oro Tripe

A classic Spanish dish made with top quality ingredients in accordance with the traditional Asturian recipe, as the tripe is chopped smaller than in the typical Madrid version.

610 g

⇒ Food ⇒



Pig's Trotters

El Gaitero's traditional pig's trotters, served in a mild sauce with a hint of white wine.

425 g



Meatballs

El Gaitero's traditional ready cooked meatballs in a delicious vegetable sauce.

425 g



Meat With Mixed Vegetables

El Gaitero roast beef, cooked to perfection and overflowing with traditional flavours, accompanied by a sauce and vegetables.

380 g

» Food »



Diamante Biscuits




Fine layers of wafer biscuits filled with coconut flavoured cream.

200g



985 89 01 00 / gaitero2@gaitero.com

La Espuncia s/n 33318 | Villaviciosa - ASTURIAS -
T.: 985 89 01 00 • www.sidraelgaitero.com

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