



The art of pouring gets its reward

Salón Gourmets hosts the first World Championship of Poured / Cider of Asturias. An opportunity to enjoy the quality of Asturian cider and the spectacle offered by the cider pourers.

On 18 April, the Aula Gourmets will bring together 24 contestants from all over Spain for the [World Championship of Poured / Cider of Asturias](#), sponsored by Alimentos del Paraíso Natural (quality label of Asturian products). It is the first time that [Salón Gourmets](#) holds this competition in which the participants will have to demonstrate their skill and precision when pouring one of the 76 varieties elaborated with the cider apple trees grown in Asturias.

Of the 24 contestants, 16 are the first classified of the regional championship of Asturias 2022, other 2 have invited by the organisation and the remaining 6 will be chosen by the Association of Cider Pourers of Asturias (AESA) through a selection process from all of the submitted applications.

To do so, the pourer has to adopt an upright posture with the bottle above his head and the glass tilted below his waist. The spurt should fall straight down to the rim of the glass so that the resulting 'culin' is around 100 ml. Drinking it immediately is crucial to enjoy the full flavour of the bubbles, which have been vitalised by the pouring technique.

Technique, style, speed and cleanliness are some of the aspects that will be taken into account by the jury, made up from experts in the sector and gastronomic critics, when assessing the contestants' performance.

#SG23

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