

BEREZIARTUA



Natural Apple Cider

REGION

Basque region, Spain

VINIFICATION

Freshly picked apples are crushed and pressed. The freshly pressed juice is put into kupelas (wooden barrels) for five months to ferment.

FLAVOR PROFILE

This cider is unfiltered and slightly effervescent. The aromas are peach and orange blossom, with a bouquet of yeast, and the tart apple flavor finishes in a burst of minerals.

FOOD SUGGESTIONS

Excellent with poultry and fried foods. Enjoy as an aperitif. Serve chilled.

Steeped in tradition, a visit to a Basque Sidreria (cider house) is a step back in time. Even drinking the cider has its traditions. Fermentation takes about five months. Often the cider is enjoyed early in fermentation. The large wooden barrels holding the fermenting juice are tapped with a spigot which shoots a steady stream of the cider into the short tumblers of the ready and waiting patrons. The ounce or two of fizzing beverage is consumed immediately before it loses its sparkle. Once fermentation is completed, the remaining cider is bottled with no addition of gas, so it is only slightly “petillant”. To create a fizz for drinking, the bottle is held high and the cider is poured into a tumbler held low – at arms length.

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