

BEREZIARTUA



Natural Apple Cider

REGION

Basque region, Spain

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. Often the cider is enjoyed early in fermentation. Once fermentation is completed, the remaining cider is bottled with no addition of gas, so it is only slightly "petillant".

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