

BEREZIARTUA



BASQUE COUNTRY CIDER

Basque Country, Spain

PRODUCTION

This special cider is produced from select apple varieties which are fruitier than those used for traditional Basque ciders. The freshly picked apples are crushed, pressed and then fermented in kupelas (large neutral oak barrels). This traditional cider is 100% natural: apples are the only ingredient.

TASTING NOTE

Unfiltered and slightly effervescent with peach, orange blossom and lemon aromas, this is fruitier and softer than most Basque ciders.

FOOD PAIRING

Excellent with all manner of appetizers, burgers and fries.

SERVING SUGGESTION

Serve chilled. Traditionally, Basque cider is poured from a bottle held head high into a glass held mid-thigh. A small portion is poured and the cider aerates as it hits the glass. It should be consumed in one gulp and poured again.