

Sidras



BEREZIARTUA

Sagardoak

Discover
Basque cider

www.bereziartuasagardoa.com





Sidras **Bereziartua** Sagardoak

Sidras Bereziartua Sagardoak is a family run firm devoted to cider production since 1870.

A century later, in 1970, our ciderhouse finally committed to producing *sagardoa* (cider) in our current facilities in Astigarraga. Since then and after updating our processes a number of times, **Bereziartua** has become a **benchmark in natural cider production**, maintaining the family spirit in the service of tradition and respect and gratitude for our loyal customers.





Cider

Cider is a low-alcohol drink manufactured with fermented apple must. Its fragrant freshness makes cider particularly attractive in the summer and autumn although it can also be enjoyed all year round.

Historically, cider has always been rightly considered a natural, healthy drink.

There are several theories about the origin of apple exploitation dating our *sagardo* (cider) tradition back to the Greeks and Romans and the Old Testament. A legend also states that it was Basque *Arrantzales* (fishermen) who took cider along the coasts of Northern Europe and Terranova; but nothing is for sure. What is certain is that the **Basque Country** was one of the first places in Spain where massive production of apple trees started.

In the fourteenth century, cider production and trade were of key importance for the economy of Gipuzkoa, a province of the Basque Country, and in particular of **Astigarraga**, considered to be **the cradle of cider** and where our **Sidrería Bereziartua** is located. This just gives us some idea of the work carried out over the centuries in this province with the aim of producing quality cider.





Raw material

The only raw material used to produce our **natural cider** is the apple.

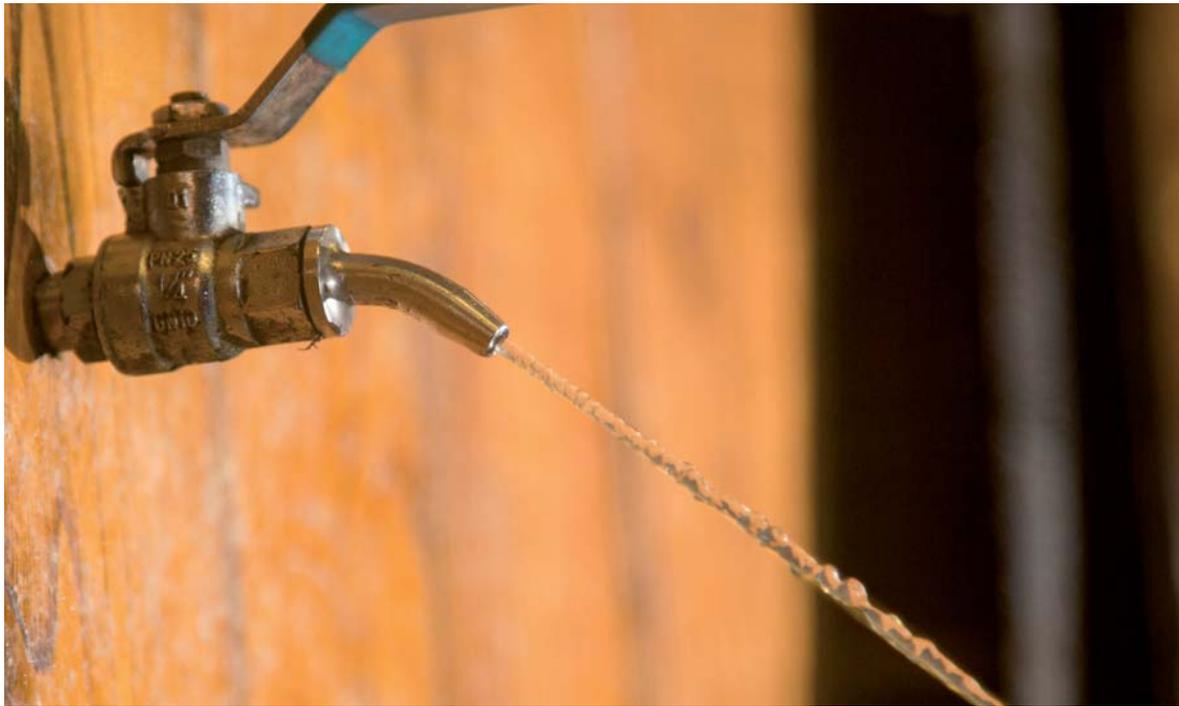
To make good cider, fruit must have matured correctly. Apple harvesting is carried out at the beginning of October to start production straight away; although this also depends on varieties and climate conditions. Many apple varieties are used to make cider, but most of them are: sweet, sour and bitter. In **Bereziartua**, we use apple varieties from Galicia, France, and local apples. Thanks to recent efforts to promote Basque Country's products and to the support provided by **Eusko Label**, we have been able to **recover**, little by little, **the local apple production**.

The preparation

At our premises we carry out all the stages of cider production, from the arrival of apples by truck to our cider house down to bottling, through washing, crushing and pressing.

After pressing, the fermentation process takes place in two types of tanks. In **Bereziartua** we have seventy top-quality wood, polyester and stainless steel *kupelas* (barrels). Along these *kupelas* we also have two chilled industrial sheds to control fermentation on the basis of our needs, which allows us to bottle cider throughout the whole year.





How to serve and drink cider

Cider must be served cool - between 10 and 12 degrees Celsius - but never cold. Cider should be served from a certain height, but not excessive, in a fine glass wide tumbler so that carbonic anhydride bubbles can be released, burst and quickly disappear.

Only the amount that is going to be drunk in one gulp is poured into the tumbler, ie, the tumbler should be filled with an amount corresponding to the width of two fingers. Drink slowly but in one gulp because if we spend so much time, it will start losing its qualities.

