

BEREZIARTUA



20L One-Way Keg



**European Sankey
(S Type) Well**



Tap Handle

Natural Apple Cider Basque Country, Spain

Bereziartua is a traditional Basque apple cider produced since 1870 by Sidras Bereziartua Sagardoak. This family-run cider house is located in Astigarraga, a town which has been famous for its cider production for centuries. Cider was taken so seriously here in the 14th century that anyone who broke a cider barrel was condemned to capital punishment. Today, they just focus on making one of the most distinctive expressions of apple cider in the world.

PRODUCTION

Freshly picked apples are crushed and pressed. The freshly pressed juice is put into a mix of kupelas (large, neutral, wooden barrels) and stainless-steel vats where it matures for five months after native yeast fermentation is complete. This traditional cider is 100% natural. Apples are the only ingredient.

TASTING NOTE

Bereziartua has a fresh, tangy flavor that is drier than most American and English style ciders. It is unfiltered and slightly effervescent with yeasty citrus aromas, and tart, round apple flavors with hints of citrus and minerals.

FOOD PAIRING

Very versatile. Excellent with fried foods. Enjoy as an aperitif. Serve chilled.



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