

# BEREZIARTUA



## Natural Apple Cider Gourmet Edition

Basque Country, Spain

### PRODUCTION

This special cider is produced from select apple varieties grown in a special orchards that Bereziartua has been working with for 25 years. The freshly picked apples are crushed, pressed and then fermented in kupelas (large oak barrels) for a minimum of eight months. 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 has more body and roundness than most Basque ciders but still finishes bright and dry.

### FOOD PAIRING

Excellent with steak, rich fish dishes and lightly fried foods.

### 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.

### **"BEST OF CLASS" 2017 Dan Berger's International Wine & Cider Competition**

Bereziartua has won the prestigious 'Pomme D'Or', awarded by 'Apfelwein Weltweit,' International Cider Festival in Frankfurt.

**2015 & 2016**

