

BEREZIARTUA



Natural Apple Cider

Basque Country, Spain

Bereziartua is a traditional Basque apple cider produced since 1870 by the Bereziartua family. Sidras Bereziartua Sagardoa is a family run ciderhouse 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, wild, raw apples are crushed and pressed. The fresh apple juice is fermented into cider by native yeasts, and matured for 5 months in a mix of kupelas (large neutral wooden barrels) and stainless steel vats. The finished cider is unfiltered, and natural sediment is an essential component of its character. This 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.

SERVING SUGGESTION

Gently shake the bottle to disperse the natural sediment. Traditionally, Basque cider is poured from a bottle held head high into a glass held mid-high. A small portion is poured and the cider aerates as it hits the glass. It should be consumed in one gulp and poured again.



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Available in 750ml bottles
& 20L kegs

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12/30/2020