

ÓNA



Wild Apple Craft Cider Astigarraga, Basque Country, Spain

Óna is a premium Basque apple cider produced by Sidras Bereziartua Sagardoa. In Basque, the word Óna means “good”. 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 five months in kupelas (large, neutral, wooden barrels). A portion of the natural carbon dioxide produced during fermentation is captured and saved. The finished cider is lightly filtered, and the saved carbon dioxide is added back in to give the cider a fresh touch. This cider is 100% natural. Apples are the only ingredient.

TASTING NOTE

Óna has a fresh, tangy flavor that is drier than most American and English style ciders. It is lightly filtered and a bit bubbly 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

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.



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