

# Gaztañaga

Gaztañaga sagardoa is made from 100% local apple varieties from the Gipuzkoa province of Spain, just at the western point of the Pyrénées rising out of the Bay of Biscay. Awarded the Best Cider in Gipuzkoa, Gaztañaga is made in the traditional Basque method without additions or alterations.



Most of the native varieties are grown on Gaztañaga's property, including Errezil, Moko, and Urtebi txiki, but some other local apples are purchased to meet the high customer demand that their humble orchard cannot due to their low intervention farming and older trees. The apples are all hand harvested using a traditional tool called the "Kizki" in late September and early October. The apples are then crushed in the cellar and begin wild fermentation in stainless steel tanks. The only control is cooling temperatures to make sure the fermentation proceeds properly and is adjusted by the cidemaker as they periodically sample the tanks. When dry, the cider is bottled as batches become ready.



# Sagardoa Sidra



**Base Ingredients:** Basque varieties including Errezil, Moko, Txakala, Urtebi Handi & Urtebi txiki

**Region:** Gipuzkoa

**Harvest Technique:** hand harvested using Kizki tool

**Fermentation Vessel:** wild fermentation steel tank with temperature control

**Filter:** never filtered, shake before serving

**Pasteurized:** Yes

**% Alcohol:** 7.5%

**Format:** 750 ml

**Bts/Cs:** 12

“Green cloudy color with aromas of green apples, green olives, hints of sweet fruit. On the pallet, 'bizi' which means bright, acidic and complex with a distinct funkiness, and savory umami flavors. Balanced and rounded out with robust acidity which makes it super refreshing.”  
- Cidemaker's note