

ISASTEGI SAGARDO NATURALA NATURAL CIDER



Consisting of a blend of over 12 native apple varieties. Notes of ripe, malted & sour apples, sharp bubbles & a fresh finish. A refreshing, dry natural cider. Basque Sagardo is traditionally served cold, poured into a wide-mouth tumbler from an arm's length a little bit at a time to give the cider its creamy, effervescent mousse. Organic. After spontaneous fermentation with indigenous yeasts in *kupelas* (old, large, oak cider barrels) the cider is bottled fresh and without filtration before each shipment.

Isastegi is an old family estate located in the town of Tolosa in the Basque Country of Spain where cider has been produced since at least the 17th century. The estate was originally covered by pastures for cattle, with only a few apple trees for the family to make a small amount of cider for itself. In 1983 they decided to switch from livestock to cider output and started selling their cider to the public. Pastures were replaced by orchards planted with native Basque apple varieties, all farmed organically, and the house became dedicated to cider production. The ecosystem around Isastegi is made up of high-quality apple orchards and all of the apples which go into Isastegi are from orchards within a 15-kilometer radius. Over the years the demand for Isastegi cider has increased and the family's country house has adapted to the changes. Recent renovations added new state-of-the-art pressing and bottling rooms as well as a larger space for the *kupelas* (old, large, oak cider barrels) and the *txotx* (spring tasting season). Every spring the people of Tolosa gather at Isastegi to celebrate the *txotx* season by tasting the new vintage of cider while enjoying the traditional cider house meal of codfish omelette, fried cod with piquillo peppers, steak, walnuts, quince jelly, and Idiazabal cheese. Txotx!

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Tasting Note:

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Shelf Talker:

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