

URBITARTE SAGARDOTEGIA



'Urbitarate Sidra Natural'

Basque Country
Ataun, Spain

"Ciders are fermented naturally from indigenous apple varieties, without any added sweeteners or commercial yeasts; the result is dry, tart and characteristically more still than American ciders. Characteristically flat with just a little prickle, this cider is traditionally served with cod omelette, chorizo, and freshly carved steaks. Belgian Sour Beer and Lambic drinkers will love the similarity of flavor and structure."

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SAWM Imports, Richmond Virginia

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'Eusko Sidra'

Basque Country
Ataun, Spain

"Eusko is an independent designation that serves to distinguish high-quality agri-food products produced in the Basque Country. Ciders are fermented naturally from indigenous apple varieties, without any added sweeteners or commercial yeasts; the result is dry, tart and characteristically more still than American ciders. The Eusko cider offers signature tart acidity and complex briny flavors."

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'Saarte Sidra'

Basque Country
Ataun, Spain

"Vintage dated and aged longer in cask, Saarte is the Crianza of ciders. Fermented naturally from indigenous Basque apple varieties, without any added sweeteners, or commercial yeasts. A rounder mouth feel with complex tart and musty flavors is attributed to the extended cask aging this cider undergoes. Characteristically flat with just a little prickle, this cider is traditionally served with cod omelette, chorizo, and freshly carved steaks."

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'Jentilen Lurra Sidra'

Basque Country
Ataun, Spain

"Jentilen Lurra is fermented naturally from predominantly the Nabareko Gorria variety. No added sweeteners, commercial yeasts or sulfites are used during production. Aged for a short time in new oak barrels. The aromatic intensity of citrus and tropical fruits sets Jentilen Lurra apart from other Basque ciders. Freshness on the palate lingers through the long dry finish."

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