

URBITARTE SAGARDOTEGIA



ORIGIN Basque Country | Ataun, Spain

DESIGNATION Jentilen Lurra Sidra

VARIETY 95% Narbarteko Gorria, 5% Traditional Ataun Varietals

ALCOHOL 7%

PROCESS Jentilen Lurra is fermented naturally from predominantly the Narbareko Gorria variety. No added sweeteners, commercial yeasts or sulfites are used during production. Aged for a short time in new oak barrels.

TASTING 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. Belgian Sour Beer and Lambic drinkers will love the similarity of flavor and structure.

CIDERY Urbitarte is a charming, family-owned cider house located in the heart of the Goierri, surrounded by the Aralar Mountains. In line with the Basque tradition, every part of the production process is done manually, providing a product that is natural and unique. The sediment that naturally settles to the bottom of the bottle is gently swirled before serving, which is done dramatically to allow aeration.