

# URBITARTE SAGARDOTEGIA



ORIGIN Basque Country | Ataun, Spain

DESIGNATION Urbitarte Sidra Natural

VARIETY Indigenous Basque Apples

ALCOHOL 6%

PROCESS 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.

TASTING Sidra Urbitarte delivers intense acidity with a medley of tart and musty flavors. 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.

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.