

OIHARTE SAGAROTEGIA Euskal Sagardoa



REGION/ ORIGIN	Basque Country Zerain	CIDER MASTER	Haritz Eguren
VINTAGE	NV	ESTABLISHED	2011
APPLE VARIETIES	50% Errezila, Urtebi Txikia, & Txalaka ~25% Moko ~25% Gezamiña	ORCHARDS	Estate fruit
ALCOHOL	6.5%	AGE OF ORCHARDS	4 years
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay
AGING	None	ELEVATION	300 meters
FILTER/FINING	None	FARMING METHODS	Organic (some certified)
TOTAL SULFUR/ RS	21 mg/l 0 g/l	HARVEST TIME	September - October

Sagardotegia = Sidrería = Cidrerie = Cider House

In 2006, the Eguren family took their generations-old tradition of making apple cider to a new level, offering the guests at their agriturismo the experience of the wonderful nectar that came from their orchards on the property. In 2011, the gracious praise of their fans inspired them to expand towards the seriousness of their hobby, and with the addition of some extra land and some extra apples from their neighbors, they created Oiharte Sagardotegia, to make and sell cider for all who may want it. Located in the town of Goierri in Zerain, high in the north of Spain in Gipuzkoa-Euskadi (Basque Country), this lovely estate is farming organic apples in order to make traditional, bone-dry, Basque Cider. Haritz Eguren now fully dedicates his time to his passion of carrying on family tradition, obtaining a perfect blend of healthy local apples that never see the addition of chemicals or pesticides, in order to make his cider.

The tarter the apple, the tastier the cider... –beverly lewis

The *Oiharte Euskal Sagardoa* is a particularly labeled bottle of cider from the Basque Country in Spain. The Euskal (Basque) Certification label guarantees that the apples are from the Basque Country, that the apples are within the acceptable list of allowed varieties, and that the quality of the finished product is of a particular level in the chemical analysis, as well as in regards to the visual, aromatic, and taste of the finished cider. Oiharte is allowed to add yeasts for fermentation, however this is done completely naturally in stainless steel with a strategic blend of apples for the desired result. The Errezila, Urtebi Txikia, and Txalaka apples are meant to give plenty of acidity to the blend, while the Moko apples are for bitterness, and the Gezamiña apples are for sweet tones; all together forming a balanced palate that offers these elements, along with the characteristic dry funkiness of ciders from this part of the world.