

Izeta

IZ Basque Cider

THE FACTS

COUNTRY: Spain

REGION: Pais Vasco

APPELLATION: Pais Vasco

WINEMAKING: 4 apple varieties: Errezil, Moko, Txalaka, Errege gaxi.

Spontaneous fermentation - no sugar or yeast added. Unfiltered.

ALCOHOL BY VOLUME: 6.0%

ANNUAL PRODUCTION: 23000 cases

THE STORY

A family with two passions: making cider and Basque strength sports know as Harri-jasotzea (stone lifting). For five generations they have been well-known in the area for both reasons.

The Ayeta Goikoa farmhouse was converted into the Izeta Cider House in 1983 by Manuel who never looked back. Three decades later his grandson, Gotzon, oversees production.

The family is imbued into the greater Basque community as a provider of great entertainment and delectable, old-style cider.

PHILOSOPHY: Classic Basque cider, uncarbonated, unfiltered, spontaneous fermentation, no sugar or yeast added and made exclusively from indigenous Basque apples varieties. Quality and origin denoted by the D.O. Euskal Sagardoa golden foil seal on bottle. .

THE ADJECTIVES

OVERALL: Tart & Savory Spunk

AROMAS / FLAVORS: Tart Apples & Savory lees.

MOUTHFEEL: Refreshing & Bone dry

THE SELLING POINTS

Organic, non-intervention Basque Cider

SUSTAINABILITY: Certified Organic, Vegan, Natural Fermentation, No Sulfites Added

PAIRINGS: Salted Cod Omelet, Grilled Veal Chop, Lamb Stew

