



BASQUE CIDER

While travelling to San Sebastian, we discovered a cider so good, easy drinking and authentic that we wanted to have more. So we met up with Ian Zapiain and put our ideas together to get this refreshing drink to Norway. It has a slight Carbonation from its natural fermentation.

No sulfites. No preservatives. Gluten free.

Traditionally it should be poured from a height high above the glass, after shaking the bottle to dissolve the natural sediment.

Ingredients	PECAN APPLES, MAPLE, TOLOSA
ABV	6%
Packaging	75CL BOTTLES
Best before	It's natural Cider... gets better and better
Appearance	Cloudy pale yellow with a foamy white head when poured traditionally.
Aroma	apples, fruit and mature yeastiness.
Flavour	Fresh fruity wiht an underlying funky tannic and barnyard character (almost like a natural wine).
Body	It's light and refreshing, sharpness from the slight carbonation

[19-Basque-Cider-infosheet](#)