



## 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.

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

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