

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Arratzain

Appellation Gipuzkoa

Locality Usurbil

Climate Atlantic (Bay of Biscay)

Varieties 20-30 native Basque apples

Farming Certified organic

Production 3,333 cases

Arratzain

Sagardo Naturala



Located in the Usurbil mountains above San Sebastian, the **Arratzain** inn has been home to cider production for nearly 500 years. In 2000, the Lizaso family purchased the inn & sidreria and the adjacent 3 hectares of orchards, and received organic certification in 2010. They produce natural sidra (*Sagardo Naturala* in Basque) in the cellar of their inn. They work only with native Basque apple varieties, and all of the tree plantings are carried out by what would be the equivalent of massale selection in the wine world.

Usurbil, Gipuzkoa is only 6km from the great Basque city of San Sebastian, and is home to many cider houses. They host many locals and tourists at their *agroturismo* inn and sidreria.

Sagardo Naturala is made from 20-30 different native Basque apple varieties: 60% for acid, 30% for bitterness, and 10% for sweetness and all certified organic estate trees. The pneumatic pressed juice is fermented with wild yeast in stainless steel tanks, then raised in traditional *kupelas* (large wooden foudres) over the winter. They bottle at the inn with minimal SO₂ and no filtration to emphasize the lively apple purity. This is a brisk and acid-driven cider with grip and sap – super refreshing and wonderful for summertime barbecues or just chugging at leisure.