LLAURADOR WINES
JOSÉ PASTOR SELECTIONS

ARRATZAIN

SIDRA NATURAL

ORIGIN

Usurbil, Gipuzkoa, Basque Country, Spain.

VARIETIES

20-30 native Basque apple varieties – 60% for acid, 30% for bitterness, and 10% for sweetness.

SOURCE

From the 3 hectare organic-certified Arratzain orchard behind the Arratzain inn and *sidreria*. The orchard and the inn have been producing cider for nearly 500 years.

VINIFICATION METHOD

The apples are harvested by hand and crushed and pressed with a pneumatic press, then fermented with native yeasts in traditional Basque *kupelas* (large wooden foudres) over winter. The cider is bottled at the inn with a small dose of SO2 and no filtration.

PRODUCER PROFILE

Located in the Usurbil mountains above San Sebastian, the **Arratzain Inn** has been home to cider production for nearly 500 years.. The inn and sideria (cidery) has been a part of the Arratzain family for generations, and in 2000, brothers **Aitor and José Ignacio Lisaso** took over all daily operations, managing all aspects of farming for their 3 hectare orchard and when there is time to spare, they welcome guests in their agriturismo, their charming inn above the sideria. With a handful of rooms, guests are able to participate in sidra production if they are there during harvest. The Lizaso family received organic certification in 2010 and only work with native Basque apples. They are one of the only siderias in the Basque country using an entirely organic production. All of the tree plantings are carried out by what would be the equivalent of massale selection in the wine world. There have been at least 80 varietals documented and the Lizasos are keen to protect these traditional varieties, in an age where more and more of the large cider houses are purchasing apples from outside the region. Sagardo Naturala is made from 20-30 different apple varieties: 60% for acid, 30% for bitterness, and 10% for sweetness. 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.