

Isastegi Sagardo Naturala

THE FACTS

COUNTRY: Spain

REGION: Spain

APPELLATION: Spain

WINEMAKING: After fermentation in stainless steel the cider is blended in kupelas (old, large, oak cider barrels) it is bottled fresh and without filtration before each shipment.

ALCOHOL BY VOLUME: 6.0%

AGING: Blended in large, old oak kupela barrels

THE STORY

A quality designation was created in 2017 called PDO Euskal Sagardoa for natural cider. It allows the use of 115 local apple varieties grown in the Basque Autonomous Community, certifying both quality and local origin. Euskal Sagardoa designated ciders are always natural, produced from certified apples, and have to pass a tasting panel and lab analysis. Isastegi carries the red neckband of Euskal Sagardoa (there is also a gold neckband for special, limited ciders), attesting to their hard work advancing the local cider discipline.

THE ADJECTIVES

OVERALL: Dry with yeasty texture and grassy notes

THE SELLING POINTS

SUSTAINABILITY: Certified Organic

