

Altzueta Cider



Bodegas Altzueta – Bodegas Altzueta is affiliated with Bodegas Zudugarai and has been producing cider since 1878. The bodega is a traditional Basque style building that has been renovated in 1982 and again in 2004. The picture on the label symbolizes the flower of the apple with the pastel colors reminiscent of spring / summer freshness.

Apples – Up to 50 to 60 different varieties of apples may be used to make cider. Bodegas Altzueta uses 8 to 10 different varieties. These apples are unique for cider and are different than common apples. The apples are wild apples, grown without any chemical treatments, and are classified as sour, bitter, sweet, and sour-bitter. The final cider will be different depending on the proportion of each apple that is used.

Production – Mature apples are picked by shaking the trunk of the tree shaken to release them. The apples are collected either by hand or with a *kizkia*, a stick that is about 2 feet long with a hook at the end, and put into an apron or a basket and brought to the bodega where they are washed 2 times to remove any impurities. A selection table is used to manually select the best apples, which are then pressed 3 times until the extracted amount of the pulp does not exceed 65%. Each varietal is fermented (alcoholic and malolactic) separately using wild yeast. Each tank is tasted to determine the proper blending ratio.

Guarantee of Quality – Altzueta is guaranteed by the Gorenak quality seal.

Imported since: 2015

Composition: Gezamina, Azpeiti Sagarra, Goikoetxe, Txori Sagarra, Potrokillo, Urdaniturri, Gorri-garratza, and Patzulua

Estate orchard: 5 to 40 years old, 140 feet above sea level, with a very high concentration of clay

Yield: 1.79 tons per acre

Production: Fermented for 15 days with wild yeast. Aged 15 days in the bottle. Contains no additional sulfites or other preservatives. Unfiltered

pH: 3.97

Residual Sugar: less than 0.2 grams per liter

Alcohol: 5.85 %

Tasting notes: Pale straw greenish yellow color. Fruity citrus aromas and flavors. Fresh and pleasant taste.

Serving temperature – 48 degrees F

Gorenak: "Gorenak" in the Basque dialect means supreme, sublime, the highest, or most noble. The Basque region has long been known for its ciders, but Altzueta is one of only 13 who comply with Gorenak's demanding regulations and strict quality control throughout the entire production process.