

izeta

SAGARDOTEGIA

Introducing Izeta Sagardotegia Natural Cider from Basque Country



After decades of family cider production, in 1983, Izeta Sagardotegia opened its doors to the general public in the Izeta Goikoa farmhouse. Now the 5th generation, headed by Gotzon Iruretagoiena, oversees production, and the farmhouse is a popular restaurant and cider house. Izeta makes classic Basque cider, uncarbonated and unfiltered.



The D.O. Euskal Sagardoa denotes both quality and origin. The cider must be made from exclusively local Basque apples and must undergo extensive analytical tests and tastings. The ciders that, like Iz, score the highest on these analytical tastings receive the coveted Euskal Sagardoa Premium designation and are allowed to seal their bottles with a golden foil.

'Iz' Basque Cider is all organic, non-intervention cider. Fresh and funky, it shows aromas and flavors of the driest, crispest green apples, and a subtle Parmesan funk. Refreshing and absolutely dry, this cries out to be served with a wide variety of food.

		1 Case	3 Case	5 Case	10 Case
91015	OG/V "Iz" Basque Cider - DO Euskal Sagardoa - NV	Case \$96.00	\$92.50	\$88.50	\$84.50
		Bottle \$8.00	\$7.71	\$7.38	\$7.04