

BERE ARAN NATURAL CIDER. BASQUE.



VARIETAL: 100% apples, 60 different varieties native to the Basque Country, harvested in September

FERMENTATION: Contact with lees in stainless steel tanks and then large barrels for 5 months. Only native yeasts are used. NO sugar or carbonation added.

Sugar content < 2 grams/liter

Available in 12x750 ml cases and 20 L Slimline KeyKeg

Bere Aran is an all-natural, hard cider made in the Basque country in northern Spain. It is made using traditional methods from the fermented juice of 60 different native apple varieties. Founded in 1870 in Astigarraga, the Bereziartua family has been making cider for 4 generations.

Fermentation takes place in small stainless steel tanks and the cider then rests in large neutral oak barrels for 2-6 months. Only native yeasts are used and no sugar or carbonation are added. Sugar content is less than 2 grams/liter.

An interesting aspect of this cider is how the carbonation is produced naturally. It is poured from high above the glass, in very small quantities into a wide mouthed glass using a technique called “escanciar” to get air bubbles into the drink. This creates a refreshing carbonation that lasts a short time. The cider is also poured straight from the barrels during the traditional “Txotx” season or festive gatherings in the spring.

