

# ORIGINAL BASQUE CIDER

Craft apple wine, ciders and apple juice from the Basque Country





# 100% FRESH APPLES

## WITHOUT COLOURING, WITHOUT PRESERVATIVES, NO ADDED SUGAR

In order to offer the purest apple flavors, we make our ciders and juices free from any additives, as to obtain the most natural and authentic drinks. Immediately pressed after harvest, our apples produce an exceptionally rich juice. From the slow and natural fermentation, we get an elegant, slightly sweet and pearly cider. Our juices are produced with minimal filtration and pasteurization in order to preserve the authenticity of the taste of our apples and their original nutritional qualities.

# CRAFT CIDER-MAKING IN THE BASQUE COUNTRY

Our apples are harvested by hand in the orchards of Guipuzcoa, in the Southern Basque Country. Apples of local varieties are immediately pressed, without having been frozen. It's in Astigarraga, one of the most prominent cider villages in the Basque Country, that Agustin Etxeberria, our master cider-maker, makes our range of ciders and apple juices by hand. We work each recipe together, in order to offer delicious ciders, Sagardo (traditional Basque cider, or "apple wine") and apple juice that are both authentic and tasty.



## SAGARDO, THE ORIGINAL CIDER

#### CIDER IS NEITHER BRETON, NOR NORMAND BUT BASQUE

For centuries the Basques have produced and consumed their own version of cider, Sagardo (which literally means «apple wine») that is different from French or Anglo-Saxon ciders. In order to respect our traditional production methods, we use natural fermentation, without added yeast and we let all the natural sugar in apples transform into alcohol. Sagardo is therefore slightly more alcoholic, not so sweet and naturally less sparkling than more common ciders. Amateurs enjoy Sagardoa's slight bitterness and a refreshing acidity with authentic apple flavours.

#### REINVENTING OUR TRADITIONS

From the Middle-Ages, Basque sailors embarked barrels of cider on their ships before their long whale-hunting trips, to prevent scurvy, as it was a great source of vitamin C. Until very recently, every family farm used to make their own, and nowadays, cider occupies a prominent place in the Basque gastronomic landscape. Delicious with pintxo and tapas, it is also served at the table of the most renowned chefs, where its freshness is appreciated by gourmet amateurs. With Kupela, we want to introduce Sagardo and its culture to the world, by offering innovative cider recipes and formats that adapt to different markets, while being respectful of our traditions.









RED 75 cl

ORGANIC RED 75 cl

MOKO 75 el

## **SAGARDO**

Original and unique Basque « apple wine », dry and refreshing. Craft cider made with 100% fresh apples, local apple varieties, natural fermentation, without any additives.

**RED 75 cl** Basque traditional cider, dry, with a refreshing raw and tangy sensation, great introduction to Sagardo.

ORGANIC RED 75 cl A traditional cider produced exclusively from organic Basque apples, labeled Euskal Sagardoa.

MOKO 75 cl A very special Basque cider. Moko is an ancestral native Basque apple variety that gives this « apple wine » a unique and exceptional taste.















SEMI-DRY CIDER 75 cl

SEMI-DRY CIDER 33 cl

HARD CIDER 33 cl

## **CIDERS**

Range of craft 100% natural ciders, without any additives, sparkling and slightly sweet.

**SEMI-DRY CIDER 75 cl 4**% Tangy and fruity, sparkling and refreshing, best served with sweet dishes.

**SEMI-DRY CIDER 33 cl 4**% Gourmet and fruity, it's the perfect alternative to beer.

**HARD CIDER 33 cl 6%** A delicious hard cider, without any additives, full of refreshing apple flavours.









## **JUICE**

Craft apple juices, 100% fresh apples, with minimal pasteurization and filtration for an authentic and uncompromising taste.

JUICE 1 L Our traditional juice, without any additives and naturally sweet, with the delicious taste of fresh apples.

JUICE 25 cl Our traditional juice, without any additives and naturally sweet, with the delicious taste of fresh apples, in a small format.

**ORGANIC JUICE 1 L** A delicious juice made of freshly pressed local organic apples. Hand-made quality and delicious flavours.









AINGURA 75 el SAGARDO - DRY CIDER CAN 33 cl

## PREMIUM CIDERS

Exclusive recipes and designs, these two ciders are a great introduction to Basque cider & Sagardo.

**AINGURA 5,5**% Premium organic vintage cider made from 4 local variety apples. A slight bitterness balances the natural sourness of the apples, for a refreshing taste and an amazing apple flavour. Slightly sparkling, 100% natural with no additives nor preservatives.

**SAGARDO - DRY CIDER CAN 6%** Our first Sagardo can, created for the US market. Slightly sparkling, sour and refreshing, made of 100% fresh apples, without any additives, for an authentic taste.







#### **KUPELA**

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