

TXOPINONDO

APPLE CIDER - SAGARNOA

Story

Dominic Lagadec is a native of Brittany. He moved to the Basque Country when he was a kid. Passionate about cider and the old tradition of the basque cider that had dissapeared several decades ago, he decided to open a cider house to produce Sagarnoa in 1999. He is now a master artisan cider maker. He follows a very precise method to develop his craft Sagarnoa, which is the Basque word for « apple wine ».

The ciderhouse has a production capacity of about 26,415 gallons.

Apple varieties

Avrolles, Judor, Douce Moen, Douce Coet, Peau de Chien

Cider making

Apples are blended then pressed with a special nut press, which has the specificity of not crushing the apple seeds (to avoid tannins). The process to produce the Sagarnoa is very similar to Muscadet. The juice is fermented on its lees for a few months. The residual sugar is under 4g/liters.

The kupelas (large barrels) are maintained at a temperature of 53.6°F for an optimal preservation of aromas and the typical beaded Sagarno. They are made with chestnut or oak and have a capacity of 790 to 2,640 gallons.

Tasting note

Slightly hazed golden color.

Soft apples on the nose with high citrus aromas.

Very dry, fruity and acidic in the mouth. We can say it is a funky and very unusual drink.

Pairing suggestions

Enjoy this unique and refreshing cider with grilled cod, prime ribs, ewe cheese with nuts and quince jelly.



Press ratings

Top 50 Ciders – Ratebeer.com – 94 pts
Great Lakes International Cider & Perry
Competition 2016 – Bronze medal