

ZELAIA



BASQUETRONOMY

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EUSKAL SAGARDOA

The Gainerain family has been producing cider the late XIX Century. The Great- Grandfather Jose Antonio started to make it for personal use at this farmhouse.

Joaquin Gainerain committed to cider production professionally. Later, Jose Antonio modernized the process, he expanded the cider house and renovated the machinery, expanding the diving room...

Since 2013, Oihana, Mailaen Gainerain represent the fourth generation of Gainerain cider makers.

CIDER

ZELAIA



EUSKAL SAGARDOA

Natural cider is the drink resulting from the alcoholic fermentation of fresh apple’s juice, made with different varieties of apple (acid, bitter and sweet) following traditional practices, without adding sugar and containing exclusively endogenous (natural) carbon dioxide.

Here are the consumption recommendations:

Young drink: Consume within a year from the packaging date for optimal freshness and fruitiness.

Cool temperature, not cold: Serve between 10-12°C (50-54°F) to enhance aromas and flavors without excessive chilling.

Thin glass: Use a cider glass to enhance the wine's aromatic expression.

Serving height: Pour from a medium height (about 30cm or 12 inches) to release aromatic precursors effectively.

Moderate serving: Pour a small amount into the glass for single-drink enjoyment, refill as desired.

Euskal Sagardoa		Fresh apples	
750ml		5-6% vol	

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SIDRA NATURAL ECOLÓGICA

Traditional basque apple varieties specific from our organic orchard, planted in 2009.

Each variety is harvested separately when apples reach the perfect ripening. We have 7 varieties: goikoetxe, urtebi handi, urtebi Txiki, moko, mozolua, txalaka and narbarte gorria.

Looking for the best conditions for the ripening of the fruit and the weather, the harvest begins in early September, and takes until early october.

The apples are washed and slowly pressed in a pneumatic press at low pressure.

The sediments are decanted so that the juice passes clean and cold to ferment in the barrels, where the necessary maturation time elapses (3 to 6 months), until reaching the optimum moment for bottling.

Euskal Sagardoa

Fresh apples

750ml

5-6% vol

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CIDER