



ISASTEGI

~ SAGARDOA ~

NATURAL BASQUE CIDER



BASQUE CIDER

If the Basque Country has any distinguishing drink, it's cider.

The apple orchards adapt well to the rugged terrain and the climate, and cider used to be made in many farmhouses. It is possible to trace the path of Basque cider until the Middle Ages, when Basque whaling boats sailed to Newfoundland.





HISTORY

Cider has been produced at the Isastegi farm since the 17th century. Our ancestors made cider to drink at home and invited neighbours to enjoy it with them.

There were many cider mills in the Tolosa area and cider production at Isastegi formed part of a culture whose basic drink was cider. A very special, unique product was born of the know-how that comes from practices transmitted from generation to generation.



Isastegi is a dry natural cider with no added sugar, no added sulphites and without artificial carbonatation. It is produced under the Denomination of Origin Euskal Sagardoa. This means that it is made using only local apple varieties. Our selection of varieties gives us a fresh cider ideal to be enjoyed straight or with food.





**euskal
sagardoa** 
Sidra natural del País Vasco

Within the denomination we also produce a limited edition Premium cider, where apples are carefully selected and hand-picked from our own orchards. This results in a cider that is fruity and floral to the nose and balanced in the mouth, with a perfect harmony between subtle tannins and a pleasant acidity.

SAGARKO

Apple cider vinegar obtained from the Isastegi Natural Cider.

Sagarko Apple Cider Vinegar is made using traditional methods and it is full of zesty natural goodness.

A wholesome way to add delicious flavor to salads, veggies and most foods.





OUR CIDER

We believe that for a product that was solely for home consumption to become internationally sought after, it is essential to comply with work standards and provide quality assurance.

That's why we combine traditional methods with modern technology in our processes.

This way Isastegi has become one of the most prestigious cider houses from the Basque Country, exporting to more than 10 countries and being leaders in everything related to Basque Cider.





QUALITY SEALS

Designation of origin

In collaboration with the Basque Government, the Denomination of Origin Euskal Sagardoa was founded in order to ensure the sustainable development of the sector: starting from the orchards to the bottled cider.

Apple producers, oenologists and cider-makers work side by side to ensure the best quality of products.

This quality is certified by laboratory services of the Basque Government (Fraisoro), giving the customer full guarantee of an excellent product.

ISASTEGI

ALDABA TXIKI AUZOA, 20400

TOLOSA - GIPUZKOA 

+ 34 943 65 29 64

ISASTEGI@ISASTEGI.COM

WWW.ISASTEGI.COM



ISA STEGI
sagardotegia

