

TXURRUTTT.....

In Basque Country "sagardoa" is not just a drink, it is a part of our culture and folklore. For Basque people, "sagardoa" is the key element of a biggest cultural event or party.

SAGARRONDO: The tree that produce apples.

KIZKI: Long stick with a hook at the extreme wich is used to pick up the apples from the grown and put it to a basket.

SAGAR: Apple, fruit of the apple-tree. We can eat it or used it to do "SAGARDOA".

KOPA: Wicker recipient used to save the apples.

OTARRE: Wicker container without handles wich is used to collect the apples.

SAGARDOTEGIA: Cider house. Place where cider is made and tasted.

SAGARTOKI: Place where we leave apples begore the hit-process.

SAGARRA JOTZE: To burst the apples, manually or mechanically.

MATXAKA: The machine to crush the apples. When the applesburst, the apple-pasta goes to another barrel.

PISOIA: Big wood hammer, used to hit and burst the apples.

DOLARE: Place or space where cider is produced.

PATSA: Crushed apple, product of the process to hit the apples.

PRENTSA: Machine to tighten the apple-paste in order to make juici, after the hi-process.

TINI: Wood haf barrel used to channel the new cider when it's downloaded form the Dolare untill the container.

PITTARRA: First "SAGARDOA" made with the Zizarra, fruit of the first hit-process. The quantiti of juice is litte and, because of that, some years ago it was usual to mixed it with water. Actually no-one dones this.

MUZTIO: The juice fruit of the burst of apples. The procces of acidification and "cooking" will become it in "SAGARDOA".

"Language used at Zabala's family for four generations.



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ZIZARRA: Sweet and thick drink, made with apples of the beginning of the season, which are not totally mature.

UPATEGIAK: The place where the barrels are.

BARRIKA: The smallest recipient to save the cider. Normally it's made by wood.

KUPELA: Recipient to save more than 1.000 litres of cider. Normally they are circulars.

URRE KOLORE: The colour of the "SAGARDOA".

SAGARDO ZAHAR: "SAGARDOA" of last year.

SAGARDO BERRI: "SAGARDOA" of the year. Because of that, the Txotx Season starts with the phrase "Our new "SAGARDOA"

AMA: The grit that the process of production leaves at the "SAGARDOA".

BARRIKOTEA: Diner-party that was celebrated the first days of winter, after had finished the production of the "SAGARDOA".

TXURRUT: The ancient word used to say actual "txotx". The owners of the "SAGARDOA" house say it very loud when he was going to open a new barrel of "SAGARDOA" and wanted to convince all the people to taste it.

TXOTX: Word that the owner of the cider-house says before to open a new barrel, when is season of the "SAGARDOA".

TXOTXA: Little cap used to close the hole of the barrel.

TXINPARTA: Carbon dioxide that appears when you serve the cider from the bottle or the barrel to a glass.

R. ZABALA



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