

R.ZABALA

SAGARDOTEGIA



www.rzabala.com



Garagartza Baserria • 20150 ADUNA - Gipuzkoa
Tel. 943 69 07 74 • www.rzabala.com

R.Zabala's family history.

At R.ZABALA Cider House we offer our clients **top-quality natural cider** which has been elaborated in a very traditional and special way for more than two centuries. Nowadays, the brothers Martin and Luis Zabala Bengoetxea are who lead the company and take Basque natural cider to all over the world.

Our father Ramon Zabala Mendizabal (1932-2012) was the one who expanded the market for the cider business. But before him, our grandfather Modesto Zabala Manterola (1896-1983) became the cider world a way of life. Much earlier than both of them, our great-grandfather Ramon Zabala Garmendia (1852-1937) also used to make cider. As far as we know, for more than 4 generations, cider always has been made in our Zabala Cider House and, of course, always in a natural way.

The experience of many generations, (more than 200 years) together with the effort of having planted our own apple plantations and choosing the best apple trees have helped us to get nowadays, our home-grown harvest. Our cider's features in general are the following: cider with much strength, fresh fruity aroma with citric and herbal notes, in harmony between bitter acidity and sweet. It's a very easy drinking cider with only 6% alc.

Our efforts, every year, are directed to achieve a natural top-quality cider, produced with apples, exclusively from Gipuzkoa. In fact, nowadays, depending on the harvest, we do so: we produced cider with apples 100% from Gipuzkoa.

We are very pleased to express our happiness for winning the **First Prize** to the **best cider** from Gipuzkoa three times at 2004, 2006 and 2010. And 2. prize at 2007, among others (at 1987 too). By now, Zabala Cider House is the only cider house that has this prize so many times. These prizes are considered to be very serious and are awarded by the Government of Gipuzkoa (Basque Country – Spain).

Our customers enjoy **the best natural cider**, in both ways, in "TXOTX" season (while the cider is still at the barrels) at the cider house, or any other time all over the year, when it is bottled.

Our suggestion: when drinking it should have a temperature not lower than 10 degrees, so that clients are able to taste better its real properties, aroma and authentic flavour 100% natural.



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The “TXOTX” season, in order to taste the cider at large barrels, is from beginning of January to beginning of May. The R.Zabala’s Cider house is open from monday to saturday for dinner , besides, at weekends (Friday, Saturday and Sunday), for lunch too.

The typical and traditional menu that is offered at our Cider House consists of cod omelette, fried cod with green peppers, T-bone steak and cheese, walnuts and apple’s jam for dessert. All these, accompanied, of course, with the best natural cider.

At any season of the year, we distribute and sell it to restaurants, department stores and also to individuals, in units of 3, or 12 bottles.

“ A study about the nutritional value of cider was carried out, in Paris; doctors recognized the benefits of this drink getting, among others, the following conclusion: of 3000 calories that human being needs per day, the cider can supply from 250 to 300., We can drink natural cider in considerable quantities without being harmful. In any case, a “cider treatment” can make the organism and its tissues rejuvenate and also to wear off skin infections.”

(Le Figaro, París, 7-XI- 60)



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ZABALA is a Natural Basque Cider, mainly made with our own apples harvested in our own plantations.

Apple Varieties: The cider is produced with an exclusive selection of the best mixture of native apples considering: “**moko**”, “**goikoetxe**”, “**txalaka**”, “**merabi**”, “**urtebi txiki**”, “**manttoni**”, “**urtebi haundi**” and so on. Apples are selected according to a strict criteria based on the phenols content, acidity and aroma.

Cider Making: The production process is carried out using traditional techniques with modern machinery and strict hygiene, followed by a temperature-controlled fermentation in stainless steel tanks. No sulfites are added.

Tasting Notes

Visual: Lemon yellowish-green backgrounds.

Basque Natural cider is a non filtered product and could present a slightly cloudy aspect.

It presents endogenous carbonic acid, not added, coming for the fermentation.

Aroma: Fresh fruity aroma with citric and herbal notes.

Flavor: Harmony between bitter acidity and sweet.

Pairing: It is ideal to drink as an aperitif or as an accompaniment to salads, fish or red meat.

It is also perfect to serve with cheeses.

Serving Temperature: It is recommended to serve between 10 – 12 degrees.

Physical and Chemical Properties.

Alcoholic content: 6% Vol.
Tannins: > 1.2 g/l (Tannic Acid).
Total Acidity: 4-5 g/l Tartaric Acid
Volatile Acidity: < 2 g/l (Acetic Acid)

Nutrition Facts (Serving Size 100 ml):

Calories: 50 Kcal
Fats: 0 g
Cholesterol: 0 g
Sodium: 7 g
Total Carbohydrates: 6 g
Iron: 0.25 mg
Proteins: 0.00 g
Vitamin C: 5 mg.
Vitamin B3: 0.01 g.

Awards: **Zabala Basque Natural Cider** won the first price Of the Best Cider of Gipuzcoa, three years, at 2004, 2006 and 2010.



It is not easy or simple to express in a few words all the work that it is necessary to create craft "sagardoa".

When you enjoy a good glass of "sagardoa" is not easy to view all that this drink is for Basque people and all the work that it is done every day, with dedication and a lot of care.

*Behind our "sagardoa", behind **R. ZABALA**, you will find 200 years of craft and family history, the work of four generations that still today keep the essence to offer a good artisan product.*

From our experience each "sagardoa" have a special personality. It is, therefore, a very special design work done by each "sagardogile" (producer - Designer) who transmit its own personality in its fruit, the "sagardoa"

All craft "sagardoa", as a living being, it has own and special characteristics. We can recognize these elements whenever we drink a glass of "sagardoa". In that moment, the "sagardoa" starts a conversation with us, to explain us who it is and how it is been created. It's time to prepare all our senses to listen what it wants to tell us.

To be able to understand the personality of our "sagardoa", we should take into account certain conditions:

- *Ideal temperature for taste it - 12 degrees.*
- *Before to taste the "sagardoa" it is necessary to let it stand in a cool place, without temperature changes and, if possible, maintain it in the shadow.*
- *Before to open de bottle, it is better to shake it in order to enjoy the full taste of the "sagardoa".*

That being said, it is time to describe the characteristics of our "sagardoa's" personality:

- *Balance between the nine types of apples that we use.*
- *Soft toasted colour, such as the alfalfa.*

- *Balance between taste and smell, both clean: apple from the beginning; sweet (not pungency) and dry.*

As soon as our "sagardoa" is out of the bottle it starts to talk to us. It is time to listen and to start a dialogue with it.

¡¡ ENJOY THE DINNER!!

R. ZABALA *uses in a balanced way these nine types of apple: Urtebihandi, King apple, Blue apple, Goikoetxea, Pear apple, Partzuelo, Ikata, French apple, Moko apple. On our farm (baserri) we continuously take care of 8,000 apple trees. This is one of the manual works that we have been doing for the last 200 years of our craft history and we will keep doing it...*

An artisan "sagardoa" takes a long process of twelve months according to the pace of the nature. During all that time we execute carefully a wide range of jobs, one at the same time but following a well-marked rhythm.

Pick up the apples, during the day	September	October	November		
Press the apple picked up the day before, always the first thing in the morning.	September	October	November		
Bare the apple juice while it is fermenting (natural yeast) and transforming into our "sagardoa"	September	October	November	December	
Analyze the product.	September	October	Noviembre	December	
Planting apple trees, depending on the type of each one. This process starts at the end of autumn until March. At these moment the sap is resting.	December	Enero	Febrero	May	
Treatment with copper.	December	March			
First logging to remove the thick trunks.	December				
Moment to tast the "sagardoa" from the "cupelas".	January	February	March	April	Mayo
Use the compost when the flowers disappears from the trees.	April				
Cut the grass. It begins at the end of April. It is done about three times each season. The cut grass remains at the apple-trees zone as a fertilizer.	April				
Treatment against the worms. It is important to start when first eggs are visualized.	May				
Cut the grass at summer. It is the moment to shape the tree.	Juny	July			

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In Basque Country "sagardoa" (=cider) 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.

AMA: The grit that the process of productions leaves at the "SAGARDOA" (=cider).

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

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

DOLARE: Place or space where "SAGARDOA" is produced.

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

KOPA: Wicker recipient used to save the apples.

KUPELA: Recipient to save moret han 1.000 litres of cider. Normally they are circulars.

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

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

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

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

PITTARRA: First cider 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.

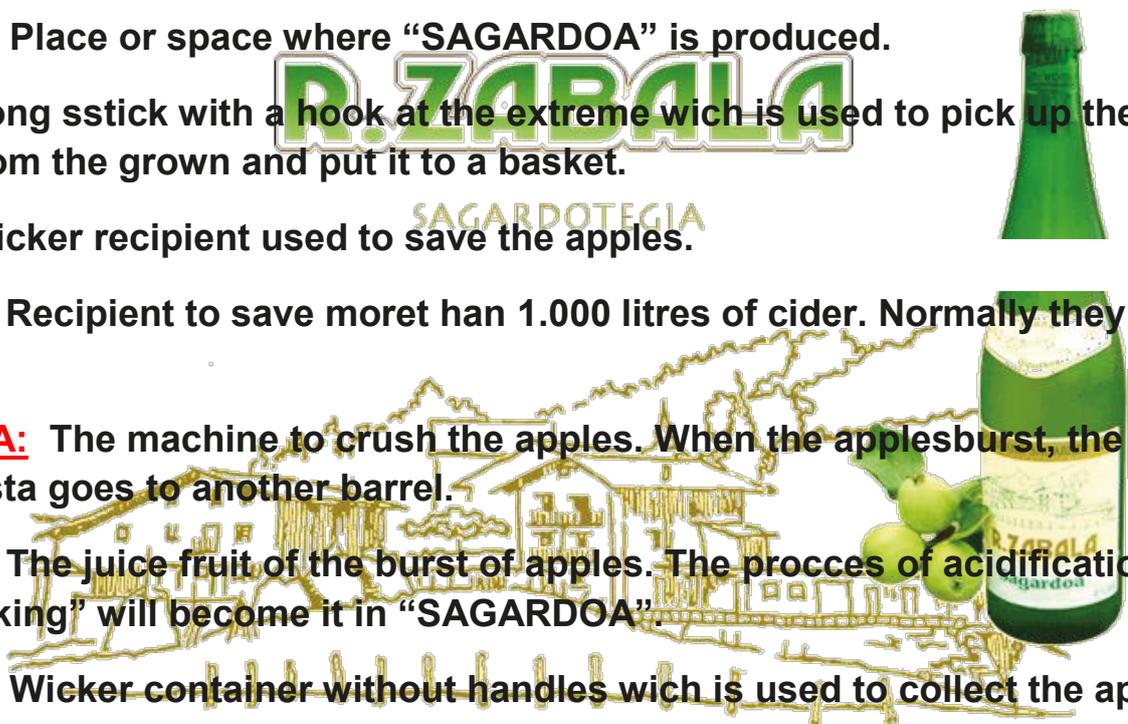
PRENTSA: Machine to tighten the apple-paste in order to make juici, after the hi-process

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

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

SAGAR: Apple, fruit of the apple-tree. We can eat it or use it to do “SAGARDOA”.

SAGARDOTEGIA: “SAGARDOA” house. Place where cider is made and tasted.

SAGARTOKI: Place where we leave apples before the hit-process

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

SAGARDO ZAHAR: “SAGARDOA” of last year.

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

SAGARRONDO: The tree that produces apples.

TINI: Wood half barrel used to channel the new “SAGARDOA” when it’s downloaded from the Dolare until the container.

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.

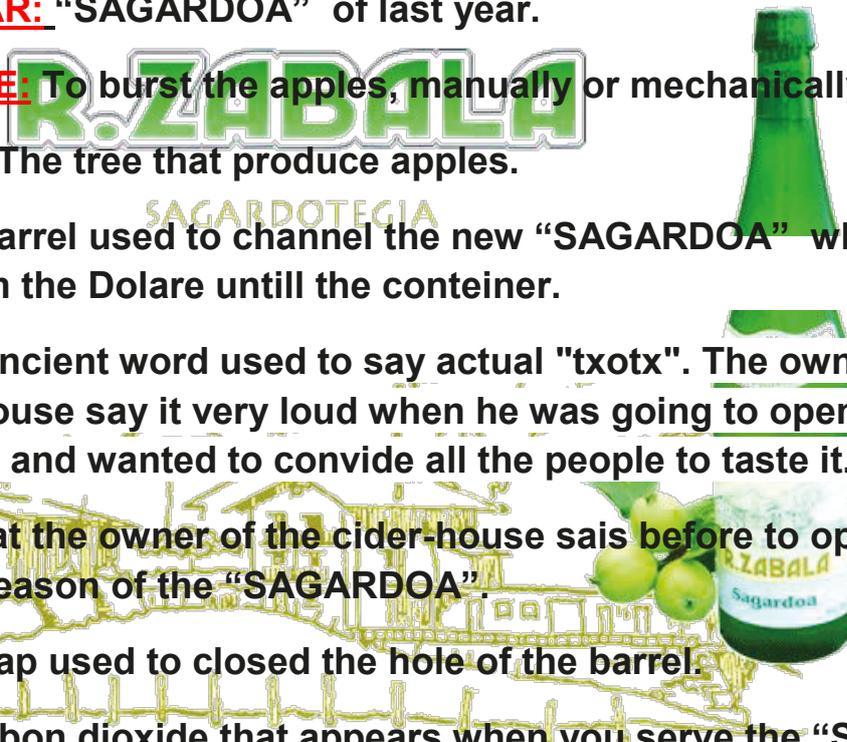
TXINPARTA: Carbon dioxide that appears when you serve the “SAGARDOA” from the bottle or the barrel to a glass.

URRE KOLORE: The colour of the “SAGARDOA”.

UPATEGIAK: The place where the barrels are.

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

“Language used at Zabala’s family for four generations.















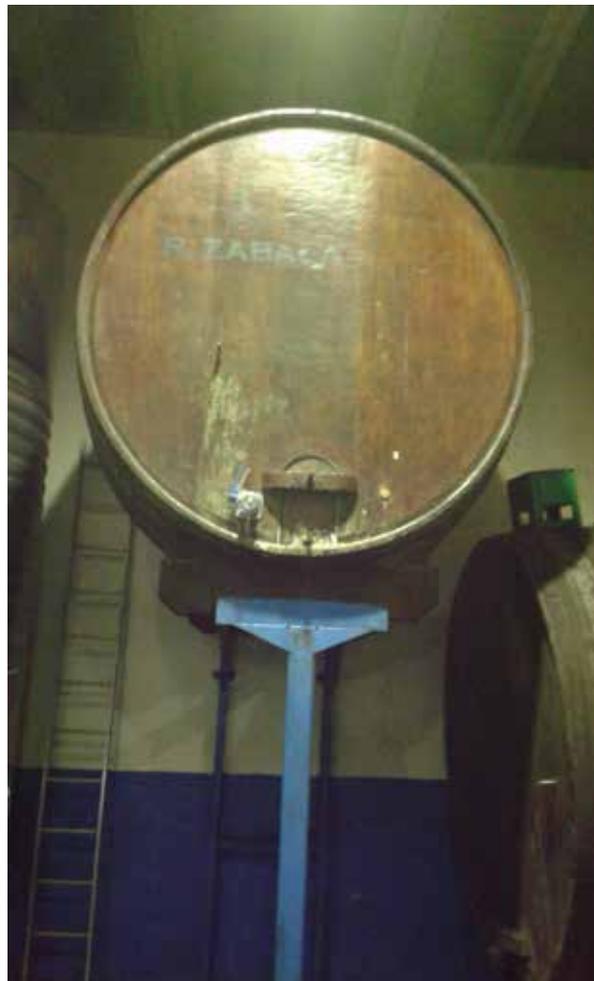


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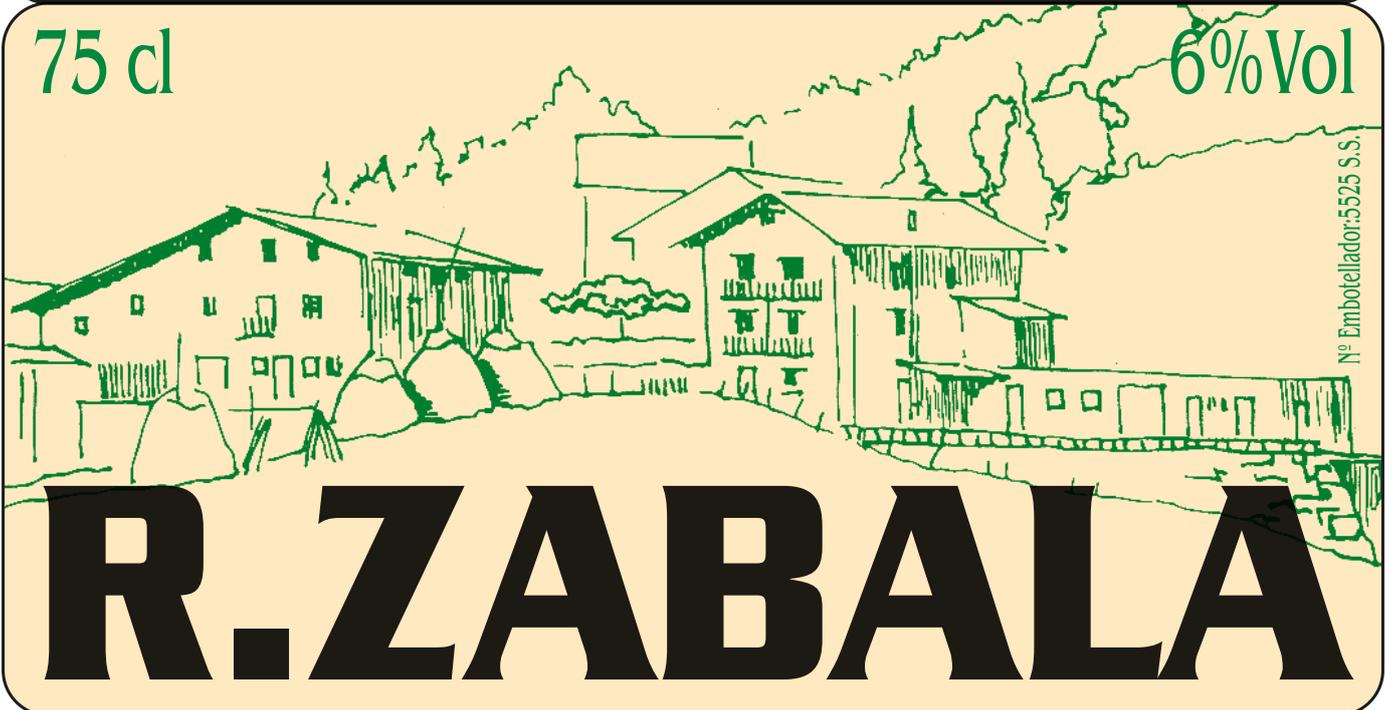


TRADITIONAL BASQUE CIDER

UNFINED. UNFILTERED.

75 cl

6% Vol



R. ZABALA

R. Zabala has been dedicated to producing top-quality, natural cider for over 200 years. Our estate orchard is located in the foothills above San Sebastian in the town of Gipuzkoa.

Our ciders are bottled un-fined and unfiltered. You may notice sediment. This is normal. Shake the bottle lightly to reincorporate the sediment, pour a few ounces into a glass from a height of one foot to release its natural carbonation and enjoy!

Serve between 50-55 °F. Consume with foods, like: shellfish, whole grilled fish, tapas/pintxos.

R. ZABALA

Sidra Natural/Sagado Naturala



GOVERNMENT WARNING:

(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND CAUSE HEALTH PROBLEMS.

