



AINGURA

Organic Brut Cider

Made with the best apples from the Basque orchards and exclusively grown in organic farming in Astigarraga and Asteasu.



Aingura, (anchoring in Basque) revisits the typical flavors of acidulated and fruity apples from the Basque Country. Balanced and refreshing, Aingura is a modern and elegant Basque cider, which remains steeped in the tradition of producing sagardo, apple wine.

Origin : Etxeberria Cider House - Astigarraga - Basque Country

Apple varieties : Urtebi Haundi, Txiki, Patzuola and Goikoetxea

Effervescence : natural

Volume : 750 ML

Alcohol Volume: 5,5%

Year : 2020 harvest

Box : 6 bottles

Cap : crown cap

Gencode : 3770006676949

Palette : 114 boxes



- Centrifuged and lightly filtered Gipuzkoa cider.
- Low volatile acids
Low residual sugar content
- 100% organic Basque apples
- Fermentation time : 4 months



- Balanced and refreshing
- Long on the palate
- Light bitterness, very little acidity
- Fruity feeling
- To be drunk very fresh



- To be enjoyed with pintxos as an aperitif
- To be enjoyed with sweet foods