

CIDER HOUSES IN THE BASQUE HIGHLANDS A DEFINITIVE GUIDE



*"One of the hidden dining gems of the Basque Country" . The Guardian
Only a half-an-hour drive from San Sebastián and 1 hour from Bilbao*

#goierri #basquehighlands
#idiazaballurraldea #territorioidiazabal



Goierri

EUSKADI
BASQUE COUNTRY



GIPUZKOA
TURISMOA



Local knowledge with TIPS from our cider makers

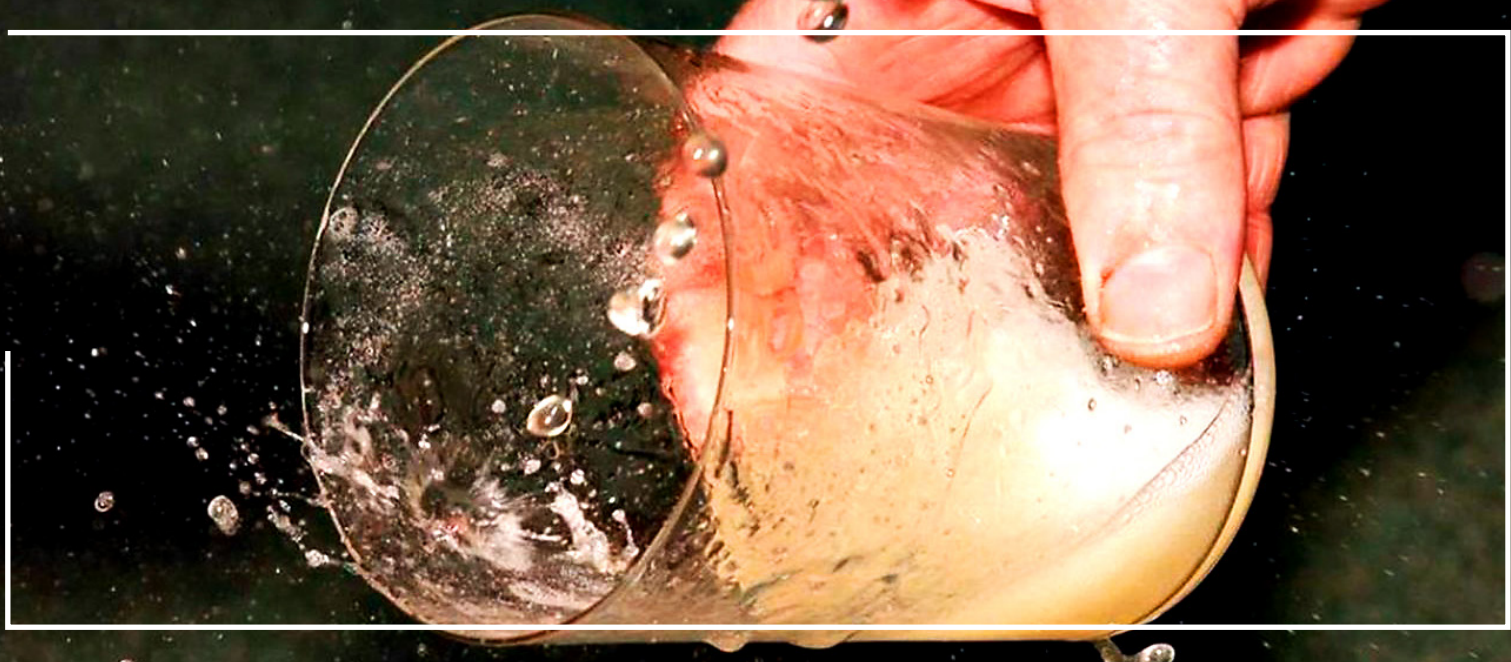


Goierri

EUSKADI
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“ With the atmosphere of a licenced farm, our cider houses are devoted to tradition and fun. The Basque Country is known for a rich and varied food scene and packed with wonderful culinary experiences. But venture out into our countryside and visit a cider house -we call them, “Sagardotegi”. There is a local drinking culture that is important to know in order to enjoy this unique foodie experience. Here’s the scoop.... **”**

BEST time to go

The cider season runs from January to April, but most of our cider houses are open throughout the year. Aren’t you curious about this traditional ancient drink?

What on earth is TXOTX?

Txotx –a term in the Basque language- means to break out the cider. It is a shout, “chooooooch”, reserved for owners of the cider houses when they open a new barrel.

What should I do when I hear, TXOTX?

With this call, the owner is inviting you to get in line. A cider barrel tap is opened. When it is your turn to serve yourself, hold your glass as low as possible, allowing the cider to hit the rim.



Is it TRUE that I can drin ALL I WANT?

Yes. A 7€ ticket buys all you can drink. Basque ciders are flatter than their European & North American counterparts and less alcoholic, typically around five per cent. YOU set your own limits!

Cider “party animals”

Let’s party in our cideries! We can’t wait to share the full and unique experience with you. Long family-style wooden tables are a must in a traditional cider house!

What FOOD goes with it?

The cider house menu focuses on our traditional dishes: handcrafted chorizo, salted cod omelette, filetes of cod, t-bone steak and, as dessert, our locally produced Idiazabal cheese made from raw sheep’s milk, walnuts and tasty quince. We pride ourselves on the internationally awarded Idiazabal cheese.

BUT...do the cideries actually make their own cider?

Certainly our 5 cider houses elaborate their own cider, the smaller ones serving their private customers and others reaching a wider market. However, all of them produce natural cider with the Basque label “Euskal Sagardoa”. Others go the extra mile with more sophisticated products, with one cidery already exporting to the USA and Japan.



How does it compare with cider from **OTHER** places?

Basque cider is more acidic with an intense flavour from the type of apples used, the "reineta" variety of the region. Of the 24 varieties in Gipuzkoa, the one that stands out is the Errezil apple.

How to **SERVE** cider

Approach your barrel of choice and hold your cider glass as low as possible. Let the cider hit the rim of the glass, where it "breaks" and releases the flavours.

BOUTIQUE cider

Some of our cider makers are innovative and combine traditional methods with the most up-to-date techniques. Don't miss the crianza cider, which is at least two years old, the double-fermented version, the ice cider or the newly released canned cider.

Cider **GLASS**

The typical glass was wide and thin but nowadays producers use to drink cider in a wine glass to help you get the most enjoyment out of cider tasting and drinking.

The **BARRELS**

Our cider houses have different brews to taste, depending on the regional apple varieties and the cask it ferments in.



GREAT cider

Our apple harvest in 2019 was excellent, making our cider producers extremely proud!

Guided TOURS

A guided tour to experience rural life and learn about one of our oldest traditions, while enjoying food and drink. You can soak up the historic and amazing natural surroundings of the the Basque Highlands!

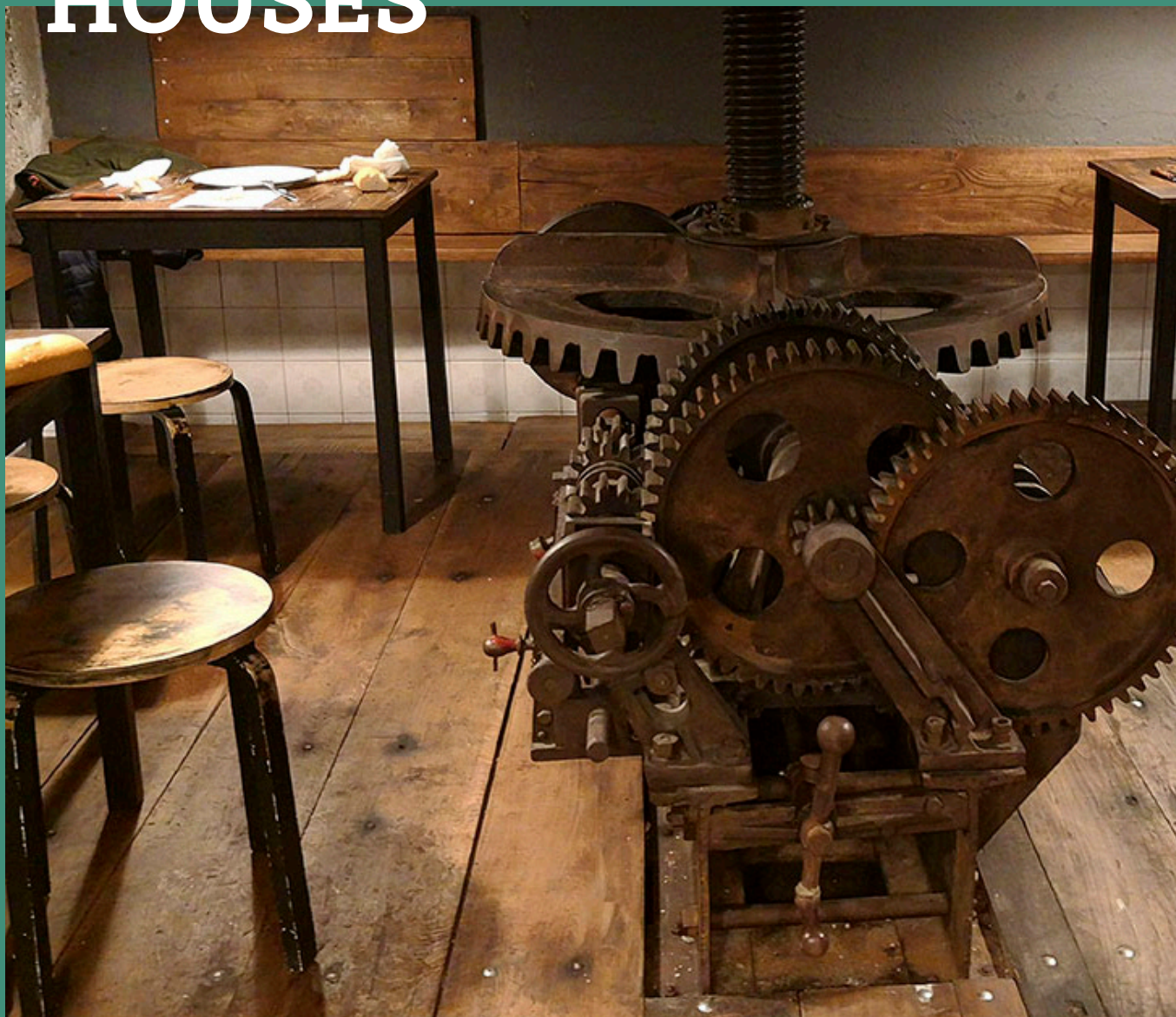
Here come the ROE DEERS!

Everyone is watching out for the roe deer, the great enemy of the apple trees. These creatures nibble on the tree buds and break the trunks scratching their sides.

Global WARMING

"The apples have been falling from the trees earlier than before. And I do not know if it is because of the darn ozone layer", says a cider maker.

OUR PICK OF CIDERS HOUSES



Where to drink and eat: here is a list of the most special cider houses in the Basque Highlands



BEGIRISTAIN

Cider House

"People come from all over to try our famous t-bone steak "
Iñaki Begiristain

Highlights:

Traditional cider house, with a cool design located in the small village of Legorreta.

The appeal:

The fascinating industrial atmosphere. A delight!

Useful info:

Opening: Open from December to the end of May.

Telephone: 943 80 60 66

Address: Guadalupe Auzoa, 12 - LEGORRETA



*"It is like a party. It is not a sit-down meal.
You get up and mingle with the other guests"*
Haritz & Maite

Highlights:

Oiharte, which also offers a B&B, makes flavours for every palate. Its innovation and traditional products are handcrafted with only fresh pressed apple juice from the farm.

The appeal:

Want to know more about how we craft our cider? Book one of our guided tours and you will also get the chance to try a few of our ciders.

Useful info:

Opening: During the off season, a typical traditional cider menu is only offered during the weekends.

Telephone: 943501013 / 686299158

Address: Barrio Irukarate-gain - ZERAIN



OLAGI

Cider House

"Our cider glasses are designed to allow you to better enjoy the cider's subtle flavours and aromas"

José Antonio Olano

Highlights:

A charming cider house with a terrace with views and its experimental cider producer, Jose Antonio.

The appeal:

A B&B in a beautiful cider house, where you can drink and eat surrounded by tranquility.

Useful info:

Opening: During the off season, a typical traditional cider menu is only offered during the weekends.

Telephone: 943 88 77 26

Address: Alzaga Bidea, 1 - ALTZAGA



TXIMISTA

Cider House

"You are very welcome to our place, where you will learn first-hand all the craft cider's secrets"

Amaia & Aitor

Highlights:

From the tables you have a direct view of the casks.

The appeal:

The charm of the owners – Amaia & Aitor- and their desire to share knowledge, are some of the attractions of Tximista.

Useful info:

Opening: Open throughout the year.

Telephone: 943 88 11 28

Address: Gudarien Etorbidea, 2 - ORDIZIA



URBITARTE

Cider House

"Delight in the experience. That is the idea of the cider house. Go around sampling different barrels, keeping in mind when I call out, "txotx". I am about to open a different cask".

Demetrio Terradillos

Highlights:

Right next to Aralar Natural Park, this successful cider house deserves a special mention for being surrounded by legendary Basque mythology.

Su gancho:

Demetrio's service and attention to detail in the cider production, plus Itziar's cuisine, are unbeatable.

Useful info:

Openig: Open all-year-round

Telephone: 943 18 01 19

Address: Ergoiena Auzoa - ATAUN