



# III SAGARDO FORUM

21-25

NOVEMBER 2019

Kursaal  
Donostia  
San-Sebastián

Fundación  
Orona  
Hernani

#sagardoforum2019



**SAGARDOAREN  
LURRALDEA**  
el territorio de la sidra



The technical talks of the 3rd Sagardo Forum were held at Orona-Ideo facilities on November 21 and 22. Conferences of local, national and international professionals that contributed a global knowledge about the current situation and the evolution that the world of cider has experienced in recent years. The presentations were structured in three thematic topics: the apple, the cider and the cider houses as a touristic resource.

## APPLE

Apple is the key to make a good cider, so it was the starting point of the technical talks aimed at producers and professionals in the sector.

### CONFERENCES

- The origins of the apple. **Catherine Peix**, chief of ALMA Association.
- Organic apple cultivation in the world. **Josef Telfser** researcher at Laimburg Research Center.
- The expression of the apple in its fermented products. **Rémi Bauduin**, chief of transformation at IFPC.
- Toki-pommes and pollenization projects. **Carlos Miranda**, teacher and researcher at Universidad Pública de Navarra (UPNA).
- Genetic diversity of apple trees in Europe. **Jorge Urrestarazu**, researcher at Universidad Pública de Navarra (UPNA).



## CIDER

The rise and resurgence that cider lives nowadays in the world are related with new ways of production and types of cider. Several examples about this diversification were shown.

### CONFERENCES

- Different effects on cider through the use of *Saccharomyces* and non *Saccharomyces* yeasts, effects of organic nitrogen addition and bottled fermentation. **Lorenza Conterno**, Fermentation and Distillation group at Laimburg Research Center.
- Keeving: A peculiar elaboration process. **Martin Berkeley**, owner of Pilton Cider.
- Round table: Interpretation of natural cider in the United States. **Ryan Burk**, head of production at Angry Orchard; **Gregory Johnson**, head of production at Anxo Cider; **Darlene Hayes**, writer and pomologist; and **Eduardo Coto**, manager of Guerrilla Imports.
- The experience of the first cider house in London. **Roberto Basilico**, head of production at Hawkes cidery.
- Experiencia de Armagh. **Sara Mcgeary**, tourism development and marketing professional in Armagh, Banbridge y Craigavon.
- Monoculture shop. **Jens Becker**, owner of Apfelweinhandlung.
- Cider Academy. **Gabe Cook**, representative of Beer&Cider Academy.



## TOURISM

The txotx ritual is one of the keys to tourism linked to cider in the Basque Ciderland. Several experts offered guidelines to adapt the service to new audiences, communicate it better, and take advantage of their visit to build loyalty.



### CONFERENCES

- The experiences at the cider houses. **Mikel Garaizabal**, wine and cider culture promoter, oenologist and sommelier.
- Socioeconomical impact of cider houses in the Basque Country. **Lander Imaz**, Basquetour's Product Manager.
- Family tourism at cider houses. **Nekane Igarritz**, representative of Hagoos travel agency.
- Digital promotion of cider houses. **Iñaki Lakarra**, computer expert of Mondragon Unibertsitatea.

Tasting of products made with apple and its derivatives by **Rafa Gorrotxategi** and **Ronan Lagadec**.



# INTERNATIONAL CIDER COMPETITION

**190 participants** from **14 countries** presented their ciders in one of the nine contest's categories. In the morning of November 23, 37 national and international judges had the task of testing and scoring each of them at the Kursaal Congress Center. Separated into small groups, they valued the

ciders and awarded the gold, silver and bronze medals of each category. Likewise, they selected the best of each among those distinguished with gold; and decided that the **Best of Show** was for **Maiti Fresh** cider from Vander Milll Basque Collaboration.



## JUDGES

Agurtzane Andueza	Director of Laboratorio Fraisoro
Jesus Armenteros	Founder of Lagar Ribela
Ruben Arranz	Sommelier at Restaurante El Henar
Roberto Basilico	Chief cider maker at Hawkes
Jens Becker	Owner of Apfelweinhandlung
Martin Berkeley	Owner of Pilton Cider
Caitlin Braam	Brand strategy manager
Ryan Burk	Head of production at Angry Orchard
Tano Collada	Oenologist at Valle, Ballina y Fernandez
Franz Egger	Owner of Floribunda
David Gago	BJCP certified judge
Maialen Gainerain	Agronomist, Sidras Zelaia
Darlene Hayes	Writer, pomologist and judge
Paul Jeitz	Representative of Ramborn Cider
Gregory Johnson	Head of production at Anxo Cider
Xabier Kamio	Oenologist at AZ3 Oeno
Maite Retolaza	Head of Sidrería Oiharte
Santi Rivas	Spanish representative at the World Championship for blind tasting by team in 2019
Yolanda Trabanco	Marketing director at Sidras Trabanco
Javier Vázquez	Owner of Restaurante La Canibal
Luis Vidá	Oenologist
Ana López	Oenologist at Laboratorio Fraisoro
Egoitz Zapiain	Cider maker
Mikel Rodríguez	Head of Restaurante Xaiope
Guillermo Castaños	Oenologist
Paco Calonge	Owner of Sidrería Calonge
Alaitz Garrastazu	Head of Sidrería Bereziartua
Jaione Gainerain	Head of Sidras Zelaia
Iratí Amondarain	Oenologist
Fernando Vadillo	Oenologist
Paul Vander	President of the American Cider Association
Gabe Cook	Expert
Andreas Sundgren	Owner of Brännland Cider
Mark Gleonec	President of CIDREF
Iñaki Santos	Researcher
Jon Torre	Head of Sidrería Petritegi
Patrick Commane	Head of Angry Orchard





## WINNERS OF TXAPELAS OF HONOUR

### 1. "Best of show" prize:

Maiti Fresh (Vander Mill Basque Colaboracion) (Basque Country - United States)

### 2. Txapelas of honour for the winner's of each category:

- **Natural Basque Cider:** Zapiain cider house (Basque Country).
- **Natural Asturias Cider:** Sidra Piñera (Asturias).
- **Traditional French Cider:** Cidrie Menez Brug (France) with AOP Cornouille.
- **Traditional English Cider:** Pilton Cider (United Kingdom) with Pilton Solstice.
- **Modern Cider:** Ulvik Frukt & Cideri (Norway) with Gravenstein.
- **"Premium" Carbonated Cider:** Aakre Gard (Norway) with Edel Cuvee Park.
- **Apfelweine:** Jens Becker (Germany) with JB Streuobst.
- **Flavoured Cider and Perry:** Vander Mill Basque Colaboracion (Basque Country - United States) with Maiti Fresh.
- **Ice Cider:** Zapiain cider house (Basque Country) with Bizi Goxo 2015.

# NATURAL BASQUE CIDER

From straw yellow to old gold in colour, defined by the apple varieties used, basque natural cider maintains a slight acidic balance between sweetness, acidity, bitterness and astringency, with an alcohol content of at least 5%.

They are ciders with body, and a notable presence of carbon dioxide of endogenous origin. The aromas of Natural Basque Cider derive from the different varieties of apples; with the greener, fresh character of less ripe fruit, or the sweeter and even syrupy character of more mature fruit.



## BEST OF THE CATEGORY:

### SIDRERÍA ZAPIAIN

ZAPIAIN SAGARDOA

Family cider house of reference in the Basque sector. The connection between the surname Zapiain with the cider is prior to 1595. Nicolas Rosario Zapiain Agirregabiria, father and grandfather of current generations, left the rest of the activities of the farmhouse (livestock, vegetable garden, etc.) and focused fully on the production of cider.

been constant guidelines.

It has 22 kupelas installed in the main cellar, as well as another cellar formed by 6 33.000-liter vats. Its ciders are known for their characteristics: without sulphites, clean on the nose, round in the mouth and with natural carbonic.

**Contact:**  
Kale Nagusia 96  
20115 Astigarraga (Gipuzkoa)  
(34) 943 330 033  
info@zapiain.eus  
www. zapiain.eus

In 1981 the first oenologist joined the human team and since then research and improvement in favor of higher quality have



#### GOLD

#### 45-50 POINTS

Zapiain cider house	Basque Country	Zapiain Sagardoa Lote I	47
Zapiain cider house	Basque Country	Zapiain Sagardoa Lote II	46
Petritegi cider house	Basque Country	Petritegi Sagardoa	46
Zelaia cider house	Basque Country	Zelaia Lote I	45
Isastegi cider house	Basque Country	Isastegi "Euskal Sagardoa"	45
Zapiain cider house	Basque Country	Zapiain Sagardoa Lote III	45
Alorrenea cider house	Basque Country	Alorrenea Euskal Sagardoa	45
Alorrenea cider house	Basque Country	Alorrenea Gorenak Sagardoa	45



#### SILVER

#### 38-44 POINTS

Gurutzeta cider house	Basque Country	Gurutzeta Euskal Sagardoa	44
Oiharte cider house	Basque Country	Euskal Sagardo Ekologikoa	43
Isastegi cider house	Basque Country	"Euskal Sagardo" Premium	43
Oiharte cider house	Basque Country	Gartziategi Jatorri Deitura	42
Gartziategi cider house	Basque Country	Oiharte Euskal Sagardoa	42
Zelaia cider house	Basque Country	Zelaia Sagardoa Lote II	41
Gurutzeta cider house	Basque Country	Gurutzeta Gorenak	40
Paul Vander - Egoitz Zapian	United States	Deli madera	40
Izeta cider house	Basque Country	Izeta D.O. Euskal Sagardoa	39
Araeta cider house	Basque Country	Sidra natural Araeta	39
Begiristain cider house	Basque Country	Begiristain Euskal Sagardoa	38
Zelaia cider house	Basque Country	Zelaia Gorenak	38
Isastegi cider house	Basque Country	Isastegi "Gorenak"	38



#### BRONZE

#### 30-37 POINTS

Aburuza cider house	Basque Country	Aburuza	36
Araeta cider house	Basque Country	Amalur	35
Gartziategi cider house	Basque Country	Gartziategi Gorenak sagardoa	34
Izeta cider house	Basque Country	Sidra Ecológica Izeta	33

# NATURAL ASTURIAS CIDER

Natural Asturias cider is made mainly with varieties of acid or semi-acid apple. Alcoholic fermentation and subsequent malolactic fermentation take place during the preparation process. Straw yellow in colour, the main characteristic is its volatile acidity above 1 g/L of acetic acid and usually around 2 g/L.

They are ciders with fresh aromas that do not suffer artificial stabilisation of any kind, evolving over time in the bottle. In the mouth they do not have excessive body; they are dry ciders, with very moderate residual endogenous carbon dioxide. Acid and citric flavour predominates, with a balanced astringency.



## BEST OF THE CATEGORY:

# SIDRA PIÑERA

SIDRA PINERA

This familiar company has been manufacturing their cider for 50 years entirely by hand. Since 1940, their cider has been sold under the name *Sidra Piñera Natural*.

In 1980 they expanded production and acquired new technologies, which resulted in an increase on the quality of the final product.

**Contact:**  
Carretera Caldones 581 33394  
Deva (Asturias)  
(34) 985 335 054  
[www.sidrapinera.es](http://www.sidrapinera.es)  
[pineratrabanco@hotmail.com](mailto:pineratrabanco@hotmail.com)

The foundation of the cider house dates back to the beginning of the last century by Enemesio Piñera, grandfather of the current manager (Luis Piñera), who, together with his son, constituted the third and fourth generation in charge of the familiar business.

WINNERS



**GOLD**

**45-50 POINTS**



**SILVER**

**38-44 POINTS**



**BRONZE**

**30-37 POINTS**

Sidra Piñera	Spain	Sidra Piñera	47
Llagar Castañón SL	Spain	Sidra Val de Boides	46
Sidra Trabanco	Spain	Sidra Trabanco tradicional	45

Sidra Trabanco	Spain	Trabanco DOP seleccionada	42
Manuel Busto Amandi S.A.	Spain	Sidra Natural M. Busto	41
Sidra Riestra	Spain	Sidra natural Riestra	39
Valle, Ballina y Fernandez S.A.	Spain	Pomarina natural tradicional	39

Llagar Castañón SL	Spain	Sidra Castañón	36
Angry Orchard	United States	Edu	36
Sidra Riestra	Spain	Sidra natural Ribayu	33
Sidra Piñera	Spain	Sidra Natural Piñera D.O.P.	31

# TRADITIONAL ENGLISH CIDER

English cider is prepared using very similar varieties to ones they use in France, very sweet and also very bitter or sour. Although most ciders today have exogenous carbonation, artisan producers also use the traditional method in production. Amber and orangish in colour, these ciders are not as sweet as their French counterparts but coincide in the astringency from the varieties used.

Spicy, smoked, vanilla aromas are prominent, and in some cases aroma of stable. Maturing in oak barrels is common. English ciders normally have fermentation through to the end, meaning they generally do not exceed 6% alc. vol.



## BEST OF THE CATEGORY:

### PILTON CIDER PILTON SOLSTICE

Artisan producers from the heart of Somerset’s cider-land making whole juice sparkling cider by the old English method. Only apples are used in the process, no sugar, no water, nothing else.

Apples are collected from traditional apple orchards and around Pilton’s lands and slowly fermented for six months in their cool Victorian cellar before

bottling. It continues fermenting gently in the bottle which allows it to develop its own natural tiny-bubble sparkle.

**Contact:**  
AG4 Anglo Trading Estate  
BA4 5BY Pilton  
Somerset (Inglaterra)  
01749 340 948  
[www.piltoncider.com](http://www.piltoncider.com)  
[hello@piltoncider.com](mailto:hello@piltoncider.com)

WINNERS



GOLD

45-50 POINTS



SILVER

38-44 POINTS



BRONZE

30-37 POINTS

Pilton Cider	United Kingdom	Pilton Solstice	45
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Pilton Cider	United Kingdom	Pilton Max Lux 2014	41
Pips Cider	United Kingdom	Pips Medium Cider	41
Martin's Cidery s.r.o.	Slovakia	Martin's Farmhouse cider	39

Thatchers Cider Company	United Kingdom	Thatchers Vintage	37
Hawkes Cider Ltd	United Kingdom	Big Wow!	35
Angry Orchard	United States	Super Natural	35
Vander Mill Basque Colaboracion	United States	Golden friendship	34
Lagar de Ribela SL	Spain	Maceiras vellas	33
Angry Orchard	United States	Bitter Steve	31

# TRADITIONAL FRENCH CIDER

A preparation method known as Kieving is used in the Brittany and Normandy regions of France; this process removes nutrients before the yeast starts to work, thus preventing all the sugar from turning to alcohol, and achieving tasty, sweet ciders with low alcohol content and a certain degree of complexity.

Carbonated both in bottle and tank, they are sweet-bitter in character. Three types are therefore distinguished: brut, semi-sec and doux. They are ciders made with a high percentage of ripe apple, abundant in tannins, giving them amber and orange colours. Notable fruit in the nose, although aromas of poultry house or stable are also typical.



## BEST OF THE CATEGORY:

### CIDRERIE MENEZ BRUG AOP CORNOUILLE

In the heart of the Fouesnant countryside, in Beg Meil, in southern Finisterre, the cider house of Menez Brug perpetuates the cider tradition.

Claude Goenvec, heir to the knowledge of previous generations, created the Menez Brug cider factory in 1989, on the grounds of the family farm. The cider house quickly specialized in the production of cider, cider from D.O. Cornouaille, Pommeau de Bretagne, Lambig de Cornouaille (cider brandy) and apple juice.

The cider house gained notoriety for the quality of its products and even won the award for excellence at the General Agricultural Competition in Paris in 2013.

Today Stéven and Lénaïg Goenvec maintain the cider tradition in Fouesnant.

**Contact:**  
54 Hent Carbon Beg Meil  
29710 Fouesnant (Francia)  
(+33) 2 98 94 94 50  
[www.cidrerie-de-menez-brug.com](http://www.cidrerie-de-menez-brug.com)

WINNERS



#### GOLD

#### 45-50 POINTS

Cidrerie Vergers de Kermau	France	AOP Cornouille	46
Cidrerie Menez Brug	France	AOP Cornouille	45



#### SILVER

#### 38-44 POINTS

Cidrerie Melenig	France	AOP Cornouille	40
Angry Orchard	United States	Extra Terriorestiral	38
Pips Cider	United Kingdom	Pips Sweet Cider	38



#### BRONZE

#### 30-37 POINTS

Pips Cider	United Kingdom	Pips Dry Cider	33
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England, Ireland and Spain have been producing cider for many years, and their products are commonly found in shops all around the world. In all cases, their common characteristic is the use of dessert apples in elaboration and their exogenous carbonation. These ciders are golden to straw yellow in colour, in some cases almost transparent.

Mostly filtered ciders, with initial froth in the glass which disappears almost instantly. Generally quite flat and without great astringency, sweet and refreshing, with medium acidity and low alcohol content (between 4 and 5% alc. vol.). Their sweet, fruity aromas are generally not very intense.



BEST OF THE CATEGORY:  
**ULVIK FRUKT & CIDERI**  
GRAVENSTEIN

Ulvik Frukt & Cideri is a familiar business in the Hakastad fruit farm, which grows old and new varieties of apples as well as produces various types of juice and cider.

Its aim is to develop a company based on quality, culture and competition.

Ulvik grows regular apple varieties, but it has also planted old ones as well as some English and French varieties. Thanks to

this diversity, it can offer variations in the flavor of the juice, and therefore, in cider.

Ulvik Frukt & Cideri is part of the Fruit and Cider Route in Ulvik.

**Contact:**  
Ulvik Frukt & Cideri Asbjørn  
Børsheim Hakastad  
5730 Ulvik (Noruega)  
(+47) 911 02 215  
[www.hakastadsider.no](http://www.hakastadsider.no)

WINNERS



**GOLD**

**45-50 POINTS**

Ulvik Frukt & Cideri	Norway	Gravenstein	<b>47</b>
JB	Germany	B German Cider	<b>45</b>
Thatchers Cider Company	United Kingdom	Thatches Katy	<b>45</b>



**SILVER**

**38-44 POINTS**

Hawkes Cider Ltd	United Kingdom	Soul Trader	<b>44</b>
Llagar Castañon SL	Spain	Xiz Frizzante	<b>44</b>
Manuel Busto Amandi, S.A.	Spain	Sidra Ecologica M. Busto	<b>43</b>
Aakre Gard	Norway	Edel	<b>43</b>
Michel Maman Services	France	Blanc	<b>42</b>
Ulvik Frukt & Cideri	Norway	Kvitanesen - Poesider	<b>42</b>
SAS Mauret	France	Cidre Extra Mauret Bio	<b>41</b>
Kelterei Heil OHG	Germany	Cooper's Cider Original	<b>41</b>
Hardangergutane AS	Norway	Vindpust	<b>41</b>
Vander Mill	United States	Vandy	<b>40</b>
Angry Orchard	United States	Baldwin	<b>39</b>
Valle, Ballina y Fernandez S.A.	España	El Gaitero Lata	<b>38</b>



**BRONZE**

**30-37 POINTS**

Sidra Trabanco	Spain	Sidra Extra Avalon	<b>37</b>
Hardangergutane AS	Norway	Solglimt	<b>36</b>
Angry Orchard	United States	Newtown Pippin	<b>36</b>
Valle, Ballina y Fernandez S.A.	Spain	El Gaitero Tercio	<b>35</b>
SAS Mauret	France	Cidre Mauret	<b>34</b>
Gallinal Drinks SL	Spain	Exner Craft Apple Cider	<b>34</b>
Valle, Ballina y Fernandez S.A.	Spain	El Gaitero natural	<b>34</b>
Paca y Tola Bebidas S.L.	Spain	Sidra Naveta Roxa	<b>31</b>
Hawkes Cider Ltd	United Kingdom	Urban Orchard	<b>30</b>

# Premium Carbonated Cider

Sparkling ciders made exclusively through second fermentation in the bottle or Charmat - Grand vas. They have a certain similarity to sparkling wines such as Cava in Spain, Champagne in France, or German Sekt.

Their character will depend on their origin, the apple used and the tradition. Clean in appearance, always filtered, they are straw to intense gold in colour. They are ciders between 6 - 8% alc. vol., with a balance between any acidity, bitterness and residual sugar, and a high carbon dioxide level that explodes in the mouth. They can be Brut Nature, Bruts or sweeter, depending on the amount of residual sugar.



## BEST OF THE CATEGORY:

### ÅKRE GARD EDEL CUVÉE PARK

Åkre Gard is located on the west side of the Sørfjord fjord in Ullensvang Herad in Hardanger. Nowadays, Arita and Gjermund Åkre lead the project with the help of the senior generation, Marit and Olav.

The main focus of the business is the production of apple juice and its derivatives. The fruit comes from their own production as well as from the district of their neighbors.

They carefully receive the fruit,

classify it and wash it before it is ready to become a fresh, balanced and sour juice.

They use pure apple varieties to preserve the distinctive character of the different varieties: Aroma, Gravenstein, Idun, Karen Schneider, etc. It has no additives.

**Contact:**  
Fv550 30  
5776 Nå (Noruega)  
(+47) 958 55 683  
[www.åkregård.no](http://www.åkregård.no)  
[post@åkregård.no](mailto:post@åkregård.no)



#### GOLD

#### 45-50 POINTS



#### SILVER

#### 38-44 POINTS



#### BRONZE

#### 30-37 POINTS

Angry Orchard	United States	Trios Pommés	45
Aakre Gard	Norway	Edel Cuvee Park	45

Sidra Panizales	Spain	Caseria	42
Bonell Hubert	Italy	Paladeus	41
Angry Orchard	United States	Baldwin Traditional Method	41
Valle, Ballina y Fernandez S.A.	Spain	Valle, Vallina y Fernandez	40
Sidra Somarroza	Spain	Sidra Espumosa Seca	38

Sidra Riestra	Spain	Guzman Riestra Semiseca	37
Astarbe Sagardotegia	Spain	Byhur 24	37
Sidra Somarroza	Spain	Sidra Espumosa Dulce	36
Sidra Trabanco	Spain	Poma Áurea	35
Oiharte Sagardotegia	Spain	Ama Oiharte	34
Sidra Riestra	Spain	Guzman Riestra Brut Nature	32
Valle, Ballina y Fernandez S.A.	Spain	El Gaitero Etiqueta Negra	32
Valle, Ballina y Fernandez S.A.	Spain	El Gaitero Extra	31

# APPLE WINE (APFELWEIN)

Typical cider of countries such as Germany and Austria. Made with mostly acid apples, some of which are ancient, versatile varieties for both eating and preparing cider. They are dry ciders, with a good acidity level and reminiscent of white wines, hence their name.

Unlike other ciders, they can never present volatile acidity. They can be cloudy or filtered. They are golden and non-carbonated, although some sparkle is acceptable. Dry ciders and marked full acidity predominate. They may have some residual sugar, but very little. Acetic acid cannot be present in these ciders. The taste of apple or green fruit predominates. Usually between 5.5% and 6% alc. vol.



## BEST OF THE CATEGORY:

**JENS BECKER**  
JB STREUOBST

Jens Becker is responsible for the Apfelweinhandlung store in Frankfurt, installed in a former pharmacy.

His shop shows the diversity of the world of cider. It offers a selection of apfelwein and apple ciders from both small and medium producers of the region.

A place for those who want to know the enormous wealth of ideas and the willingness to experience cider producers in addition to apfelwein and pure

ciders, there are also numerous flavored ciders based on various fruit combinations.

Among the wide variety present are also the cider Jens Becker himself makes, German apple wine as well as flavored cider.

**Contact:**  
Brückenstraße 21, 60594 Frankfurt am Main (Alemania)  
(+49) 176 35424235  
[www.apfelweinhandlung.de](http://www.apfelweinhandlung.de)  
[jb@apfelweinhandlung.de](mailto:jb@apfelweinhandlung.de)

WINNERS



**GOLD**

**45-50 POINTS**



**SILVER**

**38-44 POINTS**



**BRONZE**

**30-37 POINTS**

Weidmann & Groh	Germany	Goldparmäne	47
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JB	Germany	JB Streuobst	44
Weidmann & Groh	Germany	Bohnapfel	42
JB	Germany	JB Boskoop	40
Kelterei Heil OHG	Germany	Gude Stoff Apfelwein	40
Kelterei Heil OHG	Germany	Eschbacher Apfelwein naturtrüb	38

lessel Cider	Netherlands	lessel Cider	37
Kelterei Heil OHG	Germany	Fichtekranz	34

# ICE CIDER

In its more traditional elaboration, apples, very late and with a high concentration of sugars, are pressed frozen obtaining an apple concentrate which is very rich in sugars. The fermentation stops by itself reached a high level of alcohol that ends the yeasts. Its character differs from those capitalized ones, in that the acidity and the taste of the fruit increases proportionally in the production process.

Dark in color, they are bright and full-bodied ciders. Extremely tasty, a lot of ripe fruit, acidity and the end in the mouth is very durable. The balance with acidity helps prevent it from being extremely cloying. Alcoholic degree between 9% and 14%.



BEST OF THE CATEGORY:

## SIDRERÍA ZAPIAIN

BIZI-GOXO 2015

In addition to natural cider, Zapiain cider house makes other apple drinks too. For example, Bizi-goxo ice cider.

This type of drink is a cider that is obtained after fermenting the juice squeezed from apples that are frozen in the tree. Thanks to the concentration of sugars, the resulting product has a higher

alcohol content and is usually sweet.

In the case of Zapiain they use Errezil sagarra, a late-ripening apple, acidic and rich in sugars. It has the ability to survive all winter, losing water and wrinkling in the natural process of concentration.

WINNERS



GOLD

45-50 POINTS



SILVER

38-44 POINTS



BRONZE

30-37 POINTS

Wini Krzysztof Winnicki	Poland	Ice Perry	50
Aakre Gard	Norway	Edel Is-sider	48
Zapiain SAT	Spain	Bizi-Goxo 2015	47
Sidra Panizales	Spain	Caldea	45

Valle, Ballina y Fernandez S.A.	Spain	1898	42
Ramborn SA	Luxembourg	Meadow Orchard Ice Cider	42
Masaveu Bodegas	Spain	Valverán 20 Manzanas	41
Eduardo Zubiria Lizaso	Spain	Basajaun Reserva 2015	40
Angry Orchard	United States	Ice Cider (2017/18)	40

Sidra Panizales	Spain	Sidra de hielo Panizales	37
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# FLAVOURED CIDER AND PERRY

# BEST OF SHOW

Cider in whose elaboration process other fruits, juices or spices have been added. They are clear and bright, with a color according to the fruit or spice used, but without oxidation. They can be cloudy or filtered and with greater or lesser astringency, acidity or bitterness depending on the fruit or spices used. On the nose, the base cider used is appreciable and has to be balanced with the fruit or spice used.

The perry will be made 100% with pear must. It is pale in color, it should have moderate tannins perceived in its level of astringency. The aroma is fruit, in some cases, young white wine.



## BEST OF THE CATEGORY:

## VANDER MILL BASQUE COLABORACION

MAITI FRESH

Vander Mill is an American cider house created in 2006 by Paul and Amanda Vander. It started as a small project that distributed regionally, but has been growing and expanding. Its ciders are currently available in several states of the United States.

They use only unpasteurized apples from Michigan, and do not add preservatives.

This collaboration was born from Paul Vander's friendship with Egoitz Zapiain, who has been linked to the Zapiain cider house until last year, and resulted in Maiti spicy and Maiti fresh ciders.

**Contact:**  
505 Ball Ave NE Grand Rapids, MI 49503 (Estados Unidos)  
(+1) 616 259 8828  
[vandermill.com](http://vandermill.com)  
[cider@vandermill.com](mailto:cider@vandermill.com)



### GOLD

### 45-50 POINTS



### SILVER

### 38-44 POINTS



### BRONZE

### 30-37 POINTS

Vander Mill Basque Colaboracion	United States	Maiti spicy	50
Weidmann & Groh	Germany	Cydonia	47
Floribunda	Italy	Holunder - Cider al Sambuco	46
Steve'z Cider	Netherlands	Steve'z perencider	45
Floribunda	Italy	Quitten - Cider alla Cotogna	45
Ulvik Frukt & Cideri	Norway	Hylleblomsider	45
Vander Mill Basque Colaboracion	United States	Maiti fresh	45

Kastler s.r.o.	Slovakia	Kastler Med	44
Martin's Cidery s.r.o.	Slovakia	Martin's Honey Granny	42
Kelterei Heil OHG	Germany	Cooper's Cider Dry Hopped	42
Ramborn SA	Luxembourg	Cascade Hopped Cider	42
Txopinondo	France	Kalipoko	42
Vander Mill	United States	Totally roasted	42
SAS Mauret	France	Cidre Mauret	41
Pilton Cider	United Kingdom	Pilton Pomme Pomme	41
Martin's Cidery s.r.o.	Slovakia	Martin's Sour Cherry Cider	40
Ramborn SA	Luxembourg	Ramborn Perry	40
Ramborn SA	Luxembourg	Luxembourgish Garden Quince	40
Manuel Busto Amandi, S.A.	Spain	Mayador frutas del bosque	39

Aakre Gard	Norway	Edel Rosè	37
Lagar de Ribela SL	Spain	Sidra con frambuesa	35
Michel Maman Services	France	Cidre à la Rose	35
Manuel Busto Amandi, S.A.	Spain	Mayador fresa y lima	34
Sidreria Araeta	Spain	Perada	33
Michel Maman Services	France	Cidre au safran	33
Sidra Somarroza	Spain	La Sidruca con zumo limón	32
Valle, Ballina y Fernandez S.A.	Spain	El Gaitero Red Grape	32
Hawkes Cider Ltd	United Kingdom	Sucker for Pumpkin	32
Hawkes Cider Ltd	United Kingdom	Pineapple Punch	31
Sidreria Kuartango, S.L.	Spain	Sagartxo	30
Kelterei Heil OHG	Germany	Cyber Cider Lemon	30



# INTERNATIONAL CIDER FAIR



Kursaal Congress Center hosted the **1st Sagardo Forum International Cider Fair**. The first day of the fair was aimed at the general public and the second day to the professional one, and the visitors learnt about unusual ciders in our environment.

**More than twenty local producers** and from other reference territories in the field of cider brought different products. The visitors could discover more than **80 different ciders**: natural ciders, carbonated cider, iced ciders, flavoured ciders and modern ciders.

For two days, visitors were able to taste and know by firsthand the characteristics of the drinks presented. In total 450 people attended the fair.

# EXHIBITORS



**Angry Orchard**

United States / Walden (New York)  
[www.angryorchard.com](http://www.angryorchard.com)

**Products:**

- Traditional English Cider: Super Natural
- Thick as thieves
- Traditional French Cider: Extraterrestrial



**Brännland**

Sweden / Vännäsby  
[www.brannlandcider.se](http://www.brannlandcider.se)

**Products:**

- Sparkling ice cider: Pernilla Perelle
- Ice cider: Claim
- Ice cider: Iscider
- Ice cider: Iscider barrique



**Floribunda**

Italy / Salorno (South Tyrol)  
[www.floribunda.it](http://www.floribunda.it)

**Products:**

- Flavoured cider and perry: Quittencider
- Flavoured cider and perry: Ginger cider
- Flavoured cider and perry: Holunder cider
- Premium sparkling cider: Apfelicider



**Ramborn Cider Co.**

Luxembourg / Born  
[www.ramborn.com](http://www.ramborn.com)

**Products:**

- Flavoured cider and perry: Perry
- Flavoured cider and perry: Quince
- Flavoured cider and perry: Cascade
- Ice cider: Meadow Orchard



**Jens Becker**

Germany / Frankfurt (Hesse)  
[www.apfelweinhandlung.de](http://www.apfelweinhandlung.de)

**Products:**

- Apfelwein: JB Streuobst
- Apfelwein: JB Boskoop
- Sidras modernas: JB German cider



**Weidmann & Groh**

Germany / Friedberg (Hesse)  
[weidmann-groh.de](http://weidmann-groh.de)

**Products:**

- Flavoured cider and perry: Cydonia
- Apfelwein: Gold pommäne
- Apfelwein: Bohnapfel





London's first cider house, located on the "beer mile". They produce ciders with apples donated by urban gardens. They also produce modern ciders from table apples, as well as ciders with traditional English varieties. One of their specialties is flavoured cider.

## Hawkes

United Kingdom / London (England)  
www.wearehawkes.com

### Products:

Modern cider: Soul Trader  
Modern cider: Urban Orchard  
Flavoured cider and perry: Dead & Berried



Pilton is located in the heart of the Somerset cider region, specialising in sparkling ciders produced using the Keiving artisan method

## Pilton Cider

United Kingdom / Somerset (England)  
www.piltoncider.com

### Products:

Traditional English cider: Solstice  
Traditional English cider: Tamoshanta  
Flavoured cider and perry: Pomme pomme  
Traditional English cider: Fire



Fifth generation dedicated to cider making, having been making and selling cider for over a century.

## Petrítegi sagardotegia

Basque Country / Astigarraga (Gipuzkoa)  
www.petrítegi.com

### Products:

Euskal Sagardoa D.O.  
Euskal Sagardo Ecological D.O.  
Euskal Sagardoa Premium D.O.  
Sparkling cider: Brut  
Sparkling cider: Crianza 18 meses  
Apple juice



A "new" cider maker dating back more than 20 years. It produces cider with Euskal Sagardoa Designation of Origin, as well as modern ciders. It also produces apple juice, cider vinegar, cider with lemon or fire cider (winner of the gold medal at SISGA 2019).

## Kuartango sagardotegia

Basque Country / Zuhatsu-Kuartango (Araba)  
www.kuartangosagardotegia.com

### Products:

Flavoured cider and perry: Sagartxo  
Ice cider: Su sagardoa  
Apple juice  
Cider vinegar



Leading family-owned producer in the Basque cider sector, known for the characteristics of its cider: sulphite-free, clean in nose, round in mouth and with natural carbonic gas. Quality and innovation have been its hallmarks since Miguel Zapiain, the first oenologist in the sector, arrived in 1981.

## Zapiain sagardotegia

Basque Country / Astigarraga (Gipuzkoa)  
www.zapiain.eus

### Products:

Euskal Sagardoa D.O.  
Euskal Sagardoa Premium D.O.  
Ice cider: Bizi goxo  
Apple distillate: Sagardoz txuria  
Apple distillate: Sagardoz goxoa  
Apple distillate: Sagardoz haritza



Txopinondo opened its doors in 1999 in Urruña (Lapurdí) and is today located in Azkaine, next to Mount Larrun and the Urdazuri River, a place suited to producing high quality products. Organised as an artisan, family business, it processes 125 tonnes of apple per year.

## Txopinondo sagardotegia

Basque Country / Azkaine (Lapurdí)  
www.txopinondo.com

### Products:

Sagarnoa  
Flavoured cider: Kalipoko and Kalipoko peach  
Apple juice and flavoured juice  
Apple liqueurs and distillates: Manzina, Patxaka, Sagarmahats and Berrogei  
Others: apple vinegar, chocolate with apple and black garlic



Family business in Galicia, producing apples and organic cider with historical varieties such as Raida, Rabiosa, Marafouza and Freixerana, part of the almost 400 varieties found in Galicia.

## Ribela

Spain / A Estrada (Pontevedra)  
www.ribela.es

### Products:

Traditional English Cider: Maceiras vellas  
Flavoured cider and perry: Besta  
Flavoured cider and perry: Cider with raspberry



Founded in 1980, El Gaitero group has taken its cider and Asturias all around the world. Apart from cider, its range also includes apple derivatives such as confectionery and juices, as well as cider with Designation of Origin Asturias Cider, modern ciders and ice ciders.

## Valle, Ballina y Fernández

Spain / Villaviciosa (Asturias)  
www.sidraelgaitero.com

### Products:

Modern cider: El Gaitero Natural  
Sparkling cider: El Gaitero Extra  
Modern cider: El Gaitero Tercio  
Modern cider: El Gaitero Sin  
Sparkling cider: El Gaitero Red Grape  
Modern cider: El Gaitero Lata  
Sparkling cider: Pomarina Natural Espumosa  
Sparkling cider: El Gaitero Etiqueta Negra  
Ice cider: 1898





## Cider of Asturias

Spain

### Producers



### Llagar Castañón

España  
Quintueles - Villaviciosa (Asturias)  
[www.sidracastanon.com](http://www.sidracastanon.com)



### Casa Trabanco

España  
Gijón (Asturias)  
[www.casatrabanco.com](http://www.casatrabanco.com)

## Cornouaille

APPELLATION CORNOUAILLE CONTRÔLÉE



## Cider of Brittany

Brittany  
[www.routeducidre-cornouaille.bzh](http://www.routeducidre-cornouaille.bzh)

### Producers:



### AOP Kermao

France  
Gouesnach (Bretaña)  
[www.cidre-bretagne.com](http://www.cidre-bretagne.com)



### AOP Melenig

France  
Elliant (Bretaña)  
[www.cidremelenig.fr/](http://www.cidremelenig.fr/)



### AOP Menez-Brug

France  
Fouesnant (Bretaña)  
[www.cidrerie-de-menez-brug.com](http://www.cidrerie-de-menez-brug.com)



### Finisterre Rozavern

France  
Telgruc-sur-Mer (Bretaña)  
[www.rozavern.fr](http://www.rozavern.fr)



## Euskal Sagardoa

Basque Country  
[www.euskalsagardoa.eus](http://www.euskalsagardoa.eus)

### Productores



### Alorrenea sagardotegia

Basque Country  
Astigarraga (Gipuzkoa)  
[www.gartziategi.com](http://www.gartziategi.com)



### Gurutzeta sagardotegia

Basque Country  
Astigarraga (Gipuzkoa)  
[www.gurutzeta.com](http://www.gurutzeta.com)



### Kuartango sagardotegia

Basque Country  
Zuhatsu-Kuartango (Araba)  
[www.kuartangosagardotegia.com](http://www.kuartangosagardotegia.com)



### Zapiain sagardotegia

Basque Country  
Astigarraga (Gipuzkoa)  
[www.zapiain.eus](http://www.zapiain.eus)



### Gartziategi sagardotegia

Basque Country  
Astigarraga (Gipuzkoa)  
[www.gartziategi.com](http://www.gartziategi.com)



### Isastegi sagardotegia

Basque Country  
Tolosa (Gipuzkoa)  
[www.isastegi.com](http://www.isastegi.com)



### Petritegi sagardotegia

Basque Country  
Astigarraga (Gipuzkoa)  
[www.petritegi.com](http://www.petritegi.com)



### Zelaia sagardotegia

Basque Country  
Hernani (Gipuzkoa)  
[www.zelaia.eus](http://www.zelaia.eus)



# SAGARDO FORUM

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