



**Sagardoetxea**

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## **SAGARDOETXEA, BASQUE CIDER MUSEUM 2012**

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## SAGARDOETXEA: from the museum to the cider house

Sagardoetxea proposes a tourist product that puts the basque culture and traditions, the cider world and the housing of one of the most rooted gastronomical rites – the cider house – within everybody's reach.



### Sagardoetxea: the basque cider museum.

The museum is divided into three well-defined sections, through which the visitors can get in touch with the apple and cider history, as well as its present situation: firstly, the apple orchard and the press. secondly, the museum itself, and finally the tasting centre.

### A different activity for each season.

Sagardoetxea is a lively space that deals with the apple and cider culture and offers you a different activity for each season: getting the newly pressed must with your own hands, picking up apples with the help of a "kizki" and observing the fruit ripening, the grafts, the pollination and so on.

### The cider house: gastronomy and culture.

The proposal we are putting forward culminates by coming to the cider house. Sagardoetxea makes you know one of the most rooted traditions, and one of the gastronomical events that best identify the basques.

However, let's point out that this is not a restaurant but a cider cellar, whose rules for proper behavior have their specific characteristics. to get to know them is also part of the tradition. Sagardoetxea proposes a guided tour at a cider house and/or the testing of its menu.

## Sagardoetxea the basque cider museum

The museum is divided into three well-defined sections, through which you can get in touch with the apple and cider history, and its present situation.



### The apple orchard

This is an open space where you can, in a dynamic and pedagogical way, get to know the apple culture. here, you can see the different types and varieties of apples, their ripening process, the grafts, the different kinds of picking them up and their grinding and pressing.

To complete the tour we organize a visit to the cider press or “tolare” –which dates back to the six century- and where the production process of the cider with the orchard crop is fairly reproduced.

### The museum

It is located at the foot of the apple orchard and gives you the opportunity to learn about this millenary tradition by watching the different tools –that belonged to the “sagardogile” or cider master- a projection of multi-media documentaries, a number of explanatory panels, games and photographs. in a word, the apple and cider present, past and future. also the rites and customs around it and the different drinks made from apples.

### The tasting centre

The third section is dedicated to the tasting of cider -following the traditional style of the “txotx”- and of the gozo gozo products selected by the museum, must liqueur and quince preserve.

We introduce you to the “txotx” so that you can learn in advance the rites and secrets implicit in the tasting at a cider house, among which are the way the glass must be held, how to lean it in order to get some good froth or “txinparta”, how to examine and interpret the range of shades in its colour., and to discern its different bouquets.



### The shop

Sagardoetxea has a shop where you can buy a great variety of cider, all types of products derived from apples, as well as souvenirs, promotion products, booklets and whatever information you might require regarding the apple world.

The products on sale at the shop can also be acquired from our shop on-line at "Sagardodenda.com".

Therefore, anyone coming and visiting Sagardoetxea museum will learn about and enjoy one of the basque people's most rooted customs as well as the apple world history.

### Tour features

**Tour duration:** 1 hour.

**Type of visit:** guided visit.

**Languages:** basque, french, spanish and english.



## A different activity for each season

**Sagardoetxea Museum is a lively museum that changes its appearance every season. Thus, its activities vary according to the visitors and season of the year.**

### **January-April: plantation time**

Seed sowing. Grafts. Pruning types. Watching and analysis of the orchard fauna. Picking of apples with a "kizki" and their crushing with beetles.

### **May-August: apples in blossom**

Pollination. The bee world. Wax work. The bee-hive world. Honey. Watching and analysis of the orchard fauna. Summer apple tasting.

### **September-December: apple picking and pressing**

Tracking of apples ripening. Tasting of the local varieties of apples. Picking up apples with a "kizki". Crushing with beetles. Pressing. Tasting the newly produced must.



## Cider house: gastronomy and culture.

Sagardoetxea offers you one of the most rooted traditions, and also one of the gastronomical events that best identify the Basques, with these two activities: a guided tour around a cider house and/or the tasting of its typical menu.

### Guided visit to a cider house

A guided visit to a traditional cider house, where all the making of cider is shown: arrival of the apples, cleaning, crushing, pressing, must scumming, alcoholic and matolactic fermentation, ripening and bottling.

### Tasting the typical cider house menu

We must point out that the Cider House is not a restaurant, but a cellar with its own rules for proper behaviour. Although these are quite simple, they arouse the visitors' curiosity, which makes this custom not only be kept alive, but also to be considered as a unique experience.

The traditional menu at a Cider House is practically the same in most of them, though there might be some little variations on special occasions. However, they will not alter in any sense the real meaning and the idiosyncrasy characteristic of this experience.

The menu consists of a cod omelet, fried cod with green peppers, steak, cheese and quince preserve, walnuts and cider taken following the "txotx" style.

## Thematic dinner at cider houses

Come to know the history of the gastronomic, social and authentic event of the rite of the txotx to one of Astigarraga's traditional cider house, considered the heart of the cider.



### Description

Tasting a "Thematic dinner" and the Basque cider, "sagardoa", you are going to discover all the secrets of the Basque cider world. This "Thematic dinner: the rite of the txotx" is composed by:

- 1) **Projection of the DVD:** We are going to project a DVD, and you are going to see all the process of the Basque cider and the customs of the past and the present of the Basque cider world.
- 2) When the projected the DVD is finished, we are going to realize a **demonstration and you are going to taste the Basque cider, "sagardoa"**, and you are going to learn some secrets about it: the meaning of the "txotx", way of taking the glass, inclination to obtain a good cider, the meaning of "txinparta", quantity of the cider that you have to take, etc...
- 3) **Degustation of the menu of the cider house:** to finish the act, you will taste the traditional menu of the cider house. The traditional menu of the cider house consists of a cod omelet, fried cod with green peppers, steak, cheese and quince preserve, walnuts and cider taken following the "txotx" style.

Enjoy your meal!