

Petritegi

Sagar Kata Petritegi

Horizontal tasting of new styles of cider

Did you know that **in Petritegi we make more than 17 different ciders with our own apples?** We want you to know all our range of products and for that we have prepared this tasting where you will taste some of the most representative ciders of our cellar, as well as surprise you with the latest elaborations of our young cidemaker, Argoitz Otaño.

Since 1526, cider has been produced in Petritegi, our family inherited its cider culture at the end of the 19th century and we have been renewing this tradition for 6 generations, with our experience, affection and courage.

The products you can taste belong to the different styles of ciders that we make in Petritegi:

- Natural cider with Designation of Origin of the Basque Country.
- Natural sparkling cider Aparguna 1526 (traditional method with 2nd fermentation in bottle).
- Toasting Extra cider (young and sweet with low alcohol content).
- Vermouth with Petritegi cider.

Prices:

- **Tasting + cider menu:** 54.4e / person

Opening hours: Wednesday, Thursday and Friday at 19:00h. Saturdays at 1:00 p.m.

Duration: 40 minutes (tasting). Cider menu, 2 hours, approximately.

Activity capacity: minimum 2 people, maximum 14 people. Adults-only activity.

Language: Spanish, Basque and English.

Possibility of privatization the tasting and change the time (consult price).

Place: Petritegi Cider House. C/ Petritegi 8, Astigarraga (Gipuzkoa). Meeting point: at the shop, in front of the cider house. The activity takes place indoors.

Cancellation: For cancellations made 72 hours before the activity, full refund of the deposit. With justified notice, 1 year voucher to be able to perform the activity at any other time.