



AMERICAN  
CIDER  
ASSOCIATION

# The Paradigm of Natural Cider Production

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PRESENTED BY:

Cider Institute of North America





**Your go-to cider making resource**



[ciderinstitute.com](http://ciderinstitute.com)



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Son of Man



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# AGENDA

- 1 What is natural cider?
- 2 What is the paradigm of natural cider?
- 3 Natural cider production
- 4 Cider tasting
- 5 Q & A



# What is Natural Cider?



# Paradigm of Natural Cider



# Natural Cider Production



# Natural Cider Tasting

- What is a flaw
- Importance of Balance
- Consumption Timing
- Paring with Food



# Zapiain

## Euskal Sagardoa Premium

Harvest 2023  
6.7% ABV

Varieties: Urtebi Txiki,  
Gezamina, Urtebi  
Handi, Mikatza, Moko,  
Txalaka.

# Son of Man

## Basque Style Sagardo

Harvest 2024  
Foeder Aged  
6.7% ABV

Varieties:  
Roxbury Russet,  
Karmijn da Sonnaville,  
Frequin Rouge, Marie  
Menard

# Brooklyn Cider House

## Solstice

Harvest 2023  
6.9% ABV

Varieties: Porter's  
Perfection, Dabinett  
and Northern Spy





## Zapiain

Zapiain is the surname of a family linked to cider making at least since the 16th century. One of the most iconic cider houses in the Basque Country.

Innovation plays an important role, without giving up tradition. Committed to excellence, Zapiain is a pioneer raising the quality of Basque cider.

In addition to traditional natural cider, they make ice cider, single orchard cider, organic cider, sparkling cider, vermouth-type cider aperitifs and spirits.

They only sell batches with guarantees of quality and origin, evaluated by an independent laboratory and tasting panel. The cellar is committed to the Euskal Sagardoa Designation of Origin.

## Son of Man

At Son of Man, we work to perfect a singular craft. Inspired the by the generations of natural cider makers in Northern Spain, we have set out to make exceptional Basque-style cider.

Son of Man is an award winning, harvest based cidery, based in Oregon's Columbia River Gorge.

Cider apples are pressed onsite from August to November, fermented without the addition of malic acid, sugar, forced carbonation or flavor adjuncts of any kind.



## Brooklyn Cider House

Brooklyn Cider House is a company founded on passion, integrity and creativity.

We work tirelessly to create ciders that resonate with our experiences traveling, eating and drinking around the world.

Our ciders are made to be shared and we hope to find the right people who want to support our efforts to create some of the best ciders in the world.



# Questions?

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**Thank you!**

