

# THE STORY OF CIDER AND TRAVEL MAP



Latvian  
apple  
cider

# CIDER ROUTE





This publication was made within the framework of the Project "The Development and Marketing of the Tourism Product "Cider Route"" (19-00-A01630-000001).

[www.celotajs.lv/sidracels](http://www.celotajs.lv/sidracels)

## ABOUT THE CIDER ROUTE IN LATVIA

THE CIDER ROUTE will take you to various Latvian cideries, as well as restaurants and pubs that serve cider to their guests. Cider is produced in the North, East and West of Latvia. The Cider Route will give you an insight into the specifics of Latvian cider and introduce you to the culinary traditions and cultural heritage of different regions. You will have the opportunity to meet cider makers who run small businesses and take care of their orchards. They will not only tell you about their work but also allow you to join in!

The initiative for the creation of the Cider Route in Latvia was developed by "Lauku ceļotājs, the Latvian Rural Tourism Association, and by the enthusiastic cider makers – Abavas Family Winery, Abuls Cidery, Mr. Plūme Cidery, Naukšēnu Winery, Tālavas Cider, and Turkalnes Manor, all of which have come together in a joint project to create and promote cider as a new tourism product of national identity.

This brochure provides information on Latvian cider culture and local traditions, as well as information on open days, regional festivals and fairs. In the map that is added to this brochure you will find the locations and the visiting and tasting offers of various Latvian cideries, as well as the locations of several nearby guesthouses, cafés and restaurants, where you can taste and buy local produce.

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## CONTENTS

Latvia: a Land of Apples and a New Cider Country.....	2
Why Choose Real Latvian Apple Cider?.....	4
What Makes Latvian Cider Special?.....	7
How Did Cider Arrive in Latvia?.....	8
How Is Cider Made?.....	11
Cider Apples and Other Fruits and Berries.....	12
Cider and Food.....	15
About Latvian Cider Traditions and Festivals.....	16
Visiting the Latvian Cider Makers.....	18

## PARTICIPANTS OF THE CIDER ROUTE:

Abavas Winery.....	20
Abuls Cidery.....	22
Mr. Plūme.....	24
Naukšēnu Winery.....	26
Tālavas Cider.....	28
Turkalnes Manor.....	30



## LATVIA: A LAND OF APPLES AND A NEW CIDER COUNTRY

Latvia is a land of apples, so making cider here is natural! The ancient apple cultivation traditions and the diversity of high-quality apple varieties in our country make for an important advantage in Latvian cider culture. In our climate, it is very tricky to grow good grapes for producing wine; however, the weather conditions are particularly well suited for making apple cider. It is a natural advantage that has been noticed and is being used by local cider producers with increasing excellence.

The smaller producers usually take part in the whole creation cycle themselves by pressing the aromatic and fresh apple juices in autumn and then creating natural craft ciders from them\*.

### ENVIRONMENTALLY FRIENDLY PROCESS

The production of such cider is an environmentally friendly process with a minimal impact on nature. A true gourmet appreciates flavour, however, a modern gourmet also considers what ingredients the food or drink is made out of and how this process affects the world. The good news is that the ecological footprint of cider is smaller than of many other drinks!

The cider production process is relatively simple and consists of harvesting the fruits, pressing their juice, fermenting it, and filling it in barrels or other appropriate containers. This makes cider the “greenest” alcoholic beverage available in Latvia, as local ingredients are used in its production, little energy is needed during the fermentation process, and the transportation is local. Although the demand is higher for bottled cider, the most environmentally friendly choice is to use reusable kegs or recyclable aluminium cans.

### BALTIC SEA AND NORTHERN CLIMATE

Our land boasts both ancient and recently planted orchards. The proximity of the Baltic Sea, bright summer nights and wide temperature range make the climate in Latvia ideal for growing apples, pears, cherries, plums, blackcurrants, and various other Northern European berries and fruits. One of the cider apple varieties bred in Latvia bears the name of the western Kurzeme seaside town Pāvilosta.

Over the course of the last 10 years, common Baltic cider characteristics have formed, differentiating our ciders from the Scandinavian and Russian ones. Latvia can be considered as one of the world's newer cider countries, where producers freely express their vision of cider making.

\*Craft cider is made from 100% fresh-pressed apples, fermented and matured in small batches without using any concentrates.

## WHY CHOOSE REAL LATVIAN APPLE CIDER?

It is important to be able to distinguish high-quality ciders made from fresh juice from products that are made using concentrate, sugar, water and artificial flavourings. You won't always be able to find the list of ingredients on the label, however, industrial ciders can quite easily be distinguished by their much lower prices.

Genuine ciders will offer an authentic connection to a particular place, producer and story.

### AUTHENTIC LINK TO A SPECIFIC PLACE. PRODUCER, STORY.

Quality cider is made in a similar way to wine by harvesting in autumn, pressing the juice, and fermenting it at low temperatures for several months, in order to maintain freshness and all the flavour nuances.

Here are some reasons as to why you should choose and enjoy real cider:

CIDER CAN BE AS DRY AND SPARKLING AS CHAMPAGNE and as cool and refreshing as beer! Dry, semi-dry or sweet cider can have the flavour and aroma nuances of citrus, fruit, flowers,

vanilla, caramel, or even of smoky grass or ploughed ground, as well as many others. It doesn't just taste of apples, in a similar way to how good wine doesn't just taste of grapes.

CIDER IS A GREAT ALTERNATIVE TO WINE, GIVEN ITS RELATIVELY LOW ALCOHOL CONTENT OF 3.5-8%. It is not without reason that there is a growing demand for lighter drinks around the world. Cider is a good choice for any situation, be it a social evening gathering or lunch when wine would be too heavy and a lighter alcoholic drink would be preferable.

CIDER COMPLEMENTS FOOD EXCEPTIONALLY WELL. Flavour combinations aren't limited to just wine. Cider doesn't overpower light dishes, instead it highlights their delicate flavours. The great variety of ciders, together with their natural acidity, make them a suitable accompaniment for almost any dish.

 APPLES GROW EXCEPTIONALLY WELL IN LATVIA AND CIDER IS A TRUE LATVIAN DRINK!

EACH CIDER INTRODUCES YOU TO A UNIQUE LANDSCAPE, to its soil and climate, to the apple varieties that it consists of and of the style of its creator.







## WHAT MAKES LATVIAN CIDER SPECIAL?

Due to the cooler Northern European climate, Latvian ciders are fresh and aromatic and have distinctive acidity. They can be described as clear, sweet and sour, or dry, and they have a pronounced apple aroma and medium to light structure; they are pleasant to enjoy and don't have any special tannins.

The particularity of Latvian ciders is determined by the influence of the climate and soil on the apples grown here. Our region is characterised by clayey sandy soils, moderate summers, and a relatively long non-vegetation period.

### MORE ACIDIC, LESS TANNIC AND BITTER

Classic Latvian ciders are made from locally grown traditional varieties of autumn or winter apples, such as, the *Sīpoliņš*, *Antonovka*, and *Pepiņš* varieties, as well as from crab apples or wild apples which are good for the chemical stability of cider because of their high acidity levels, and provide an interesting structure and more complex flavour because of their phenols and tannins.

In recent decades, new varieties of table apples have developed in Latvia that contain more sugar and therefore more alcohol, fewer tannins, and less dryness. This is why Latvian cider is also made using table apple varieties with well-balanced sweetness and aroma, such as the North American *Cortland* cultivar.

### CIDER WITH THE ELEGANCE OF WHITE WINE

The technology of cider production also has a significant impact, with it being different from the traditional methods used in France and England for most of the ciders produced in Latvia. Here, cider is made in a manner more similar to white wine.

In Latvia, cider makers often use other fruits and berries to supplement their ciders and gain a variety of flavours. In winter, several cider makers also offer hot cider, which warms you up wonderfully, and just like mulled wine it can be served with a cinnamon stick or even with cloves and a slice of orange.

NOWADAYS, LATVIAN CIDERS ARE BEING RECOGNISED AND AWARDED AT INTERNATIONAL COMPETITIONS IN GERMANY, SPAIN, AND EVEN JAPAN.

## HOW DID CIDER ARRIVE IN LATVIA?

Although the first apple trees appeared several million years ago, it took a long time for people to learn how to make apple cider and Calvados (apple brandy). Apples were originally used exclusively for making these drinks because they were bitter and couldn't be eaten raw. It was actually fairly recently that the first table or dessert apple varieties were bred. The wild *Malus sieversii* apple, which is native to the Central Asian mountains in Southern Kazakhstan, is the direct ancestor of most of the *Malus domestica* apple varieties that are widely cultivated today.

THE ART OF CIDER MAKING HISTORICALLY DEVELOPED IN PARTICULAR IN COUNTRIES SUCH AS FRANCE, SPAIN, GREAT BRITAIN, GERMANY, AUSTRIA AND ITALY.

In ancient times, cider was already known by the Jews, Egyptians, Greeks and Romans.

In the Middle Ages, cider was a widespread beverage in almost all of the Mediterranean countries, also reaching the regions of Brittany and Normandy in France, which is still considered a major cider nation nowadays. Similarly, in England, where it has been known since ancient Roman times, cider is nowadays experiencing a true renaissance, with a significant increase in the number of producers, brands and consumers.

DURING THE EUROPEAN COLONIALIST EXPEDITIONS, CIDER WAS ALSO INTRODUCED ACROSS THE OCEAN WITH THE INDIGENOUS LANDS, particularly in North America, turning out to be more suitable for growing apple trees than barley for brewing beer.

Although beer consumption is still much higher in the world, it is the cider sector that has experienced significant growth in demand over the last 10 years. Cider has become a popular beverage in Europe, the United States, South Africa and Australia.

In Latvia, the cider culture began to develop about 20-25 years ago, right after the collapse of the Soviet Union, when the first cider makers, often inspired by the traditional cider countries, saw interesting prospects for the local apples.







## HOW IS CIDER MADE?

**TRADITIONAL CIDERS** are made once a year by using freshly harvested apples. This happens in autumn, sometime between August and November, depending on the apple varieties. Occasionally, some of the apples, especially ones of the very late varieties, are matured for a few days or even weeks after harvesting and only then crushed and pressed. The juice is not pasteurised; instead it is poured into fermentation tanks fresh.

**FERMENTATION** can be performed either just with the natural yeast that is already present in the apples (wild yeast) or by adding commercial yeast for a more accurate result. During the fermentation process, the yeast converts the natural sugars of the apples into alcohol. Quality cider is slowly fermented at a low temperature of around 8 °C and over a long period of time that can last for up to 4-6 months. Bottling is usually carried out several months later, in the spring of next year.

**SPARKLING CIDERS.** In order to create naturally sparkling ciders, many cider makers opt for a secondary fermentation in the bottles. To perform this, yeast is added to the cider on the day of bottling. In about 2 months it will have finished the process, creating pressure equal to 2-2.5 bar in the bottle. Another way of obtaining bubbles in the bottle is by artificially adding carbon dioxide.

Most of the traditional ciders come in 0.75 litre champagne-style bottles, sealed with a muselet and cork, or in beer bottles of various size. More and more increasingly, cider is also filled in aluminium cans that protect it from sunlight, thus maintaining the high quality of the cider. This method is especially popular in North America, where a lot of craft cider is made. This trend is making its way to Europe and soon will also reach Latvia.

**CIDER CAN BE EITHER SPARKLING OR STILL, AND DEPENDING ON ITS SUGAR, ACID, AND TANNIN CONTENT, IT CAN BE SWEET, DRY, OR SHARP.**

**MODERN CIDERS** can be made several times a year by using purchased dessert apples or apple juice concentrate, as well as by using innovative brewing techniques, alternative fruits, and additional flavourings.

## CIDER APPLES AND OTHER FRUITS AND BERRIES




Nowadays, apple trees are the most commonly grown fruit trees in Latvia, however, in ancient times, you could only find the bitter crab apples (*Malus sylvestris*) here. The first large-fruited apple varieties must have arrived in Latvia several hundred years ago from Germany to be grown in manor gardens. In later years, many varieties have been introduced from Sweden, Russia, Lithuania and Poland. Nowadays, the Institute of Horticulture of the Latvia University of Life Sciences and Technologies, which is based in Dobele and Pūre, is the responsible institution for the preservation of the Latvian apple tree genes and for the breeding of new varieties.

### EXCELLENT ADAPTABILITY

Research has proven that apples have at least twice as much genetic diversity as humans, meaning that they have excellent evolutionary potential and adaptability. The planting of an apple seed results in a tree that is completely different from its parents, which is why both the Latvian cider makers and the Institute of Horticulture are carrying on with experiments, developing new apple cultivars that might be especially suitable for making cider in Latvia. Cider production begins with choosing your apples.



### THERE ARE THREE TYPES OF CIDER APPLES:

-  **SWEET APPLES**, which are rich in sugar and have a high content of alcohol;
-  **ACIDIC APPLES**, ranging from lightly acidic to very acidic, which give the cider a fresh and slightly sour note;
-  **BITTERSWEET AND BITTER APPLES**, which are rich in polyphenols that give the cider structure and bitterness of a higher or lower intensity.

In order to achieve the desired harmony of flavour, cider is usually made by combining several apple varieties (even several dozens), using all of the cider apple types. Ciders made from only one or two varieties of apples are far less common and are sometimes specially labelled.

For achieving greater variety, other fruits and berries are often added to cider in Latvia, with the most common ones being quince, blackcurrants and chokeberries.





## CIDER AND FOOD

Latvian ciders are great accompaniments to local products and dishes such as grey peas with bacon and onions, pickled herring, pork stew, cabbage, pearl barley, and chanterelle sauce, however, they can also be matched very well with the delicacies of other cultures.

### HIGHLIGHTS BOTH LATVIAN AND OTHER CUISINES

One example of this is oriental cuisine that can be complemented very well by a light cider, be it a delicate sushi meal or a spicier meat or vegetable stir fry.

Cider can also be added when making stews and sauces with its sweet and sour flavour perfectly complementing pork, chicken or rabbit, and elegantly highlighting fish.

### CHEESE AND APPETISERS

Cider is also a great accompaniment to cheese, which is why producers often serve these two products together in tastings. The natural acidity of cider makes it perfect for enjoying it together with fresh vegetables and salads in the warm summer season.

### FOR CELEBRATIONS

Sparkling cider is increasingly served as an aperitif instead of the imported Prosecco, Cava, or even champagne during celebrations. Thanks to the pronounced acidity of Latvian cider, the traditional champagne making method is actually particularly suitable for it.



CIDER CAN ALSO BE USED IN COCKTAILS,  
WHILE SWEET CIDER IS PERFECT FOR DESSERTS.

## ABOUT LATVIAN CIDER TRADITIONS AND FESTIVALS

The smaller Latvian cider makers can often be found at fairs, especially ones taking place during the various solstice festivities, in the Easter and Christmas markets, and in the summer in the festivals of the small Latvian towns. Producers that offer tap ciders also take part in the major summer festivals and concerts.

### THE SABILE WINE FESTIVAL

For many years now, the most significant festival in Latvia is the Sabile Wine Festival, which is based on the historical traditions of the Sabile Wine Hill. Every year, almost all of the Latvian producers gather here in the last week of July. With increasing numbers of cider makers, this festival has gradually become a fair for cider too, adding to the enjoyment of tourists in Kurzeme..

### THE NIGHT SYMPHONY FOR THE APPLE ORCHARD (ORGANISED IN MAY BY THE ABAVAS WINERY AS PART OF THE MUSEUM NIGHT)

The Ārlavciems apple orchard is at its most delightful and magical during the apple blossom. The flowering apple trees are a sight worth capturing in photos, so there is a photo contest organised before the event. On the day of the event, various master classes and creative workshops are held and the audience can enjoy an open-air concert as well as many other surprises, whilst surrounded by the beautiful fragrance of the flowering apple trees.

### THE APPLE BLOSSOM CELEBRATION IN JUMPRAVA (ORGANISED IN MAY BY THE MR. PLŪME CIDERY)

Once a year, during the apple blossom period, the Plūme family open the doors of their cidery to everyone. The guests are invited to taste their ciders, enjoy the beautiful flowers in the apple orchard, and relax in nature. Musical performances are provided by Mr. Plūme himself, as he used to be a professional guitar player and still loves picking up his guitar from time to time. Entrance is free.

THE ĀRLAVCIEMS APPLE FESTIVAL – the Apple Harvest Festival (ORGANISED IN SEPTEMBER BY THE ABAVAS WINERY) This is a festival for everyone who appreciates the countryside with its typical fresh air and peace, and enjoys working in the garden together with friends, relatives and family. During the event you can pick the special Ārlavciems apples, celebrate, enjoy open-air concerts, participate in various workshops and physical activities, relax in the apple orchard cinema, and take part in many other activities.

THE WILD APPLE COLLECTIVE HARVEST IN NAUKŠĒNI (USUALLY ORGANISED IN OCTOBER BY THE NAUKŠĒNI WINERY) From 2015, collective apple harvesting in Naukšēni was a yearly activity that was enjoyed with family relatives and friends who joined in to help with the apple picking, but since 2019 this family tradition has been extended to the general public, meaning that anyone who would like to experience the magic of harvesting wild apples, is welcome to lend a hand. Such a year is yet to come when all of the apples are harvested, as the orchard is exceptionally large (around 2000 trees) and the apples are very small... There is no need to worry about empty stomachs, as there is always soup, meat and Naukšēni drinks on the table after the harvest. For a fully relaxing experience, a special bus on the Riga-Valmiera-Naukšēni route is arranged for both directions.





## VISITING THE LATVIAN CIDER MAKERS

One of the best ways to learn about cider is visiting a cidery, where you can see the process of cider making with your own eyes. Several cideries offer tours where cider makers themselves show their visitors the production process, let them taste their produce and tell them more about it.

IT IS ADVISABLE TO BOOK YOUR VISIT, as many small cideries are family businesses or only have a few employees, meaning that tourist visits have to be planned in their everyday work schedule. Usually, cideries welcome guests throughout the year, and in some seasons it is also possible to watch the production process, so plan for your visit to take approximately 2 hours.

SOME CIDERIES ALSO ORGANISE SPECIAL FESTIVALS AND OPEN DAYS, usually during the apple blossom period or harvest. These celebrations not only give you the opportunity to taste and buy different ciders, but also to have a good time outside the city, enjoying the countryside of Latvia together with your family or friends, and to have an original and especially pleasant tasting experience, often accompanied by good food and music.





## ABAVAS FAMILY WINERY

„Kalējkrāmi”, Slampe Parish, Tukums Municipality, LV-3133

GPS: 56.909031, 23.218544

Tukums 9km / Rīga 67km

HOSTS: LIENE BARKĀNE, MĀRTIŅŠ BARKĀNS

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📘 www.facebook.com/abavas.vinadaritava/



SEASON: JANUARY-DECEMBER

OPENING HOURS OF THE SHOP:

NOVEMBER-MAY: Mon-Fri: 9-17, Sat-Sun: closed

MAY-NOVEMBER: Mon-Fri: 9-17, Sat-Sun: 11-16

VISITORS:

individuals / groups (max. 100 people)

Abavas Winery is located in the Abava valley, in Kurzeme, by the northernmost vineyards of Europe. The Barkāni family first thought of the idea of running their own winery during their wedding trip, when they were visiting the oldest European wineries. The idea then began to take shape in a former canning factory in Slampe Village. By successfully carrying out several projects supported by European funds, the owners have established the largest winery in Latvia. Near Tukums, at the Ārlavciems production unit, they also make cider.

Their apple orchard is around 4 ha large and consists of beautiful old apple trees, which are a legacy of the Soviet era and the industrial varieties of that time: *Antonovka*, *Serinka* and *Sipoliņš*. Since 2014, it has been an organic apple orchard.

### ABAVAS CIDER:

Abavas ciders are made from the *Kurland*, *Pelsamē*, *Serinka*, *Auksis*, and *Losičņijs* apple varieties. Abavas ciders have a particularly distinct northern flavour, fusing the classic heritage with northern herbs and berries, adding a fruity character, and pursuing bold creative combinations.

### OTHER PRODUCTS:

Fruit / berry wines and distillates, sparkling wine, fortified alcoholic beverages, soft drinks.

### VISITOR PROGRAMME:

Cider production in the “Kalējkrāmi” farm in Slampe Parish, Tukums Municipality:

- tastings
- the possibility to participate in the apple harvest, when in season
- snack plates and catering can be organised for groups

Wine production in the “Rinkules Zeltiņi” farm in Abava Parish, Talsi Municipality:

- a visit to the vineyard
- tastings for groups up to 20 people
- hosts' insights into wine making and vine growing



## ABULS CIDERY

„Vecsprenīši”, Launkalne Parish, Smiltene Municipality

GPS: LKS: X: 616541, Y: 363116

Rīga 131km / Smiltene 7km

HOST: JĀNIS MATVEJS

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SEASON: MAY-OCTOBER

VISITORS:

groups (5-40 people in the basement rooms / up to 60 people in the yard)

The Abuls cider cellar and apple orchard are located on the outskirts of Smiltene, on the very upper reaches of the River Abuls, where, surrounded by forest, lies the “Vecsprenīši” homestead. Abuls Cidery is possibly the smallest cidery in Latvia, however, it is the most experienced one, as its story started a good 20 years ago. The inspiration and experience came from visiting traditional cider lands such as Normandy, Asturias, Somerset, and the Basque Country. There are around 400 apple trees growing in the orchard of the cidery, ranging from varieties that are typical to the North

of Vidzeme to specifically selected crab apple trees and the classic cider apple trees, all of which are used to make cider.

ABULS CIDER:

All of the Abuls ciders are handmade and based on local, old apple varieties.

Cider PEPIŅŠ: emphasising the “Safrāna Pepiņš” variety.

Cider APIŅOTAIS: a combination with the *Jaunā pasaule* hops, resulting in a very fresh and aromatic cider.

Cider SAVVAĻĀ: in addition to the garden apples, locally grown crab apples are also used. Fermented using the natural yeast from apple peel, thus obtaining the natural sweetness of apple juice.

OTHER PRODUCTS:

Mulled wine ZIEMA: a mulled wine, created from various summer berries and complemented with oriental spices.

VISITOR PROGRAMME:

- a tour of the cidery and garden
- a tasting of all of the available ciders
- insights into the cider culture and production process
- the possibility to purchase the produce
- the possibility to rent as a venue for small cultural events

EVENTS:

IN SUMMER, open days are organised, meaning that anyone can visit the cidery and taste the cider for free.



## MR.PLŪME CIDERY

„Zīles”, Jumprava Parish, Lielvārde Municipality, LV-5022

GPS: 56.695263; 24.986982

Lielvārde 20km / Rīga 74km

HOSTS: MĀRIS PLŪME, DACE SMILTNIECE-PLŪME

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📘 [www.facebook.com/mrplumesidrs/](https://www.facebook.com/mrplumesidrs/)



SEASON: JANUARY-DECEMBER

VISITORS:

groups (min. 10 people  
or a fixed minimum price)

The Plūme family company is based in Jumprava and the owners have been making cider since 2010. Their cider making skills were gained and honed by learning and working at the best French and Austrian cideries, as well as by countless experiments of their own. The Mr.Plūme ciders have been awarded gold medals for two consecutive years at the SISGA International Cider Awards in Spain. Their 1.5 ha big fruit orchard has apple trees, pear trees, and various berry bushes. The orchard includes rare and aromatic dessert apple varieties, various wild apple varieties, the latest apple selection hybrids, unusual varieties found along roadsides, and also the so-

called “true” cider apples, as well as some Austrian cider apple varieties.

MR.PLŪME CIDERS:

Naturally sparkling and still apple ciders, fermented either naturally (without adding yeast) or with the help of various wine yeasts. With each passing year, more and more premium line vintage ciders are made here, using from 1 to 4 self-grown special varieties of apple or pear that reveal and express the specific terroir of the land. The largest part of the ciders made here are dry ciders, however, there is always something for those who prefer their cider and fruit wines with a sweeter and fruitier flavour and aroma.

OTHER PRODUCTS:

Fruit and berry wines (rhubarb, blackcurrant), fruit and berry distillates.

VISITOR PROGRAMME:

- a tour of the cidery
- hosts' insights into cider, its production process, different cider styles, and apples; their own story and a recipe for making cider at home
- a tasting of 5 types of drinks
- an instrumental guitar performance by the musician and host Māris Plūme, available by prior arrangement
- the possibility to purchase the produce of the cidery
- catering can be organised by prior arrangement

EVENTS:

Once a year, during the apple blossom, which is usually in the second week of May or at the end of May, the Apple Blossom Celebration is organised with the cidery opening its doors to everyone. Musical performances by the host.





## NAUKŠĒNI WINERY

„Saulesvārti”, Naukšēni, Naukšēni Parish, Naukšēni

Municipality, LV-4244

GPS: 57°53'05.2"N 25°26'52.7"E

Valmiera 40km / Rīga 145km / Rūjiena 7km

HOST: JĀNIS BAUNIS

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*Naukšēnu  
vīna darītava*

SEASON: JANUARY-DECEMBER

VISITORS:

groups (10-40 people)

Naukšēni Winery is an organic farm that manages about 20 ha of land. Cider and wine have been produced here since 2012. The art of wine making here has been passed down from generation to generation, as wine making was a hobby of the current owner's father. Currently, both the cider and wine making and the tastings take place in a 19<sup>th</sup> century stone masonry building, the former "Tiltakrogs".

Here, in Naukšēni, you will find the largest wild apple orchard in the Baltics, with its 6 ha of land and around 20 varieties of wild apple trees, making a total of about 2000 trees. Rhubarb, quince, blackcurrants, rowans, and watermelons are also grown in these gardens. All of the produce is then processed into fermented beverages

### NAUKŠĒNI CIDERS:

The main ingredient of Naukšēni cider is wild apples that ensure a truly special flavour and one that is unique to Naukšēni cider.

### OTHER PRODUCTS:

Fruit and berry wines, sparkling wines, spirits.

### VISITOR PROGRAMME:

- a tour of the cidery, insights into the cider production process
- a tasting of all of the available drinks accompanied by snacks
- the possibility to purchase the produce in the shop of the cidery

### EVENTS:

The Wild Apple Collective Harvest is organised in autumn and is accompanied by food, Naukšēni drinks and various other drinks.



## TĀLAVAS CIDER

Brīvības iela 22, Gulbene, LV-4401

GPS: 57°09'49.3"N 26°45'31.8"E 57.163691,  
26.758827

Rīga 185km

HOSTS: ARNIS SPRUDZĀNS, JĀNIS LIBEKS

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SEASON: JANUARY-DECEMBER

VISITORS:

groups (min. 6 people  
or a fixed minimum price)

Tālavas Cidery is located in Gulbene, in an outbuilding of Vecgulbene Manor, which used to be part of the ancient Latgalian land of Tālava. The cider makers and owners of the cidery come from Gulbene and they believe in the potential of local ingredients and want to show that it is possible to produce high-quality drinks from apples; a fruit that is well known to every Latvian.

The first batch of Tālavas Apple Cider was started by the owners in 2012. Tours and tastings are subject to booking and take place in Stāķi Parish of Gulbene Municipality.

### TĀLAVAS CIDER:

Tālavas Cider offers four types of semi-dry and semi-sweet ciders, which are made from local apples and ingredients only. The Vidzeme region, with its distinctly seasonal climate, creates the unique apple character, which is reflected in the crisp palate of these ciders. While it is matured at low temperatures for several months, the cider makers play with the classic notes of apple cider, adding hints of golden quince, rhubarb, juicy cherries, and hops.

### OTHER PRODUCTS:

soft drinks, spirits, mulled apple drink ZIEMA.

### VISITOR PROGRAMME:

- a tour of the cidery and insights into the cider production process and methods
- in October, the possibility to participate in the apple pressing process
- tasting of all available products
- the possibility to purchase the produce of the cidery
- snack plates and catering can be organised for groups
- accommodation and possibilities for organising events in Vecgulbene Manor, located in the territory of the cidery



## TURKALNE MANOR

Turkalne, Tīnūži Parish, Ikšķile Municipality, LV-5015

GPS: 56°51'32.0"N 24°41'46.9"E

Ogre 5km / Rīga 40km

HOST: KASPARS BRAMANIS

✉ info@turkalnesmuiza.lv 📞 +371 26355554

🌐 www.turkalnesmuiza.lv

📘 www.facebook.com/TurkalnesMuiza



Turkalnes Muiza

Alus un vīna degustāciju darbnīca

SEASON: JANUARY-DECEMBER

VISITORS:

groups (10-70 people)

The “Turkalne Manor Barn” Beer and Cider Brewery was founded in 2018, restoring the ancient Turkalne Manor barn and thus reviving the traditions that date back as far as 1604. Here, homemade cider and wine are produced. The 1 ha large Turkalne Manor orchard has apple trees of the “Sīpoliņš”, “Auksis”, “Antonovka”, “Remo”, and “Spartan” varieties.

TURKALNE MANOR CIDER:

Apple cider,  
apple and rhubarb cider,  
mulled cider.

OTHER PRODUCTS:

Beer, apple brandy.

VISITOR PROGRAMME:

- tasting of cider and beer
- the opportunity to participate in the beer brewing process and to make your own beer
- the possibility to purchase the produce
- catering can be organised by prior arrangement
- accommodation and an event venue is available at the Turbas recreation complex, at a distance of just 1 km.

[www.celotajs.lv/sidracels](http://www.celotajs.lv/sidracels)









## Lauku Ceļotājs

Baltic Country Holidays

“Lauku ceļotājs” is a Country Tourism Association based in Latvia, established in 1993. The association unites small family-run accommodation and service providers in the Latvian countryside and organised tours. Since then the organisation has grown in size, and has varied and developed its products covering also the three Baltic States. Through many years of operation we have established great relationships with our suppliers and our visitors benefit from our extensive local knowledge and personal service.

### CONTACTS:

Kalneciema 40, Rīga, LV-1046, Latvia

Phone: +371 67617600

E-mail: [lauku@celotajs.lv](mailto:lauku@celotajs.lv)

[www.countryholidays.lv](http://www.countryholidays.lv)



# Lauku Ceļotājs

Baltic Country Holidays

## LAUKU CEĻOTĀJS

"Lauku ceļotājs" is a rural tourism association based in Latvia, established in 1993. The association unites small family-run accommodation and service providers in the Latvian countryside. Since then the organisation has grown in size, and has varied and developed its products covering also the three Baltic States. Through many years of operation we have established great relationships with our suppliers and our visitors benefit from our extensive local knowledge and personal service.

**CONTACTS:**  
Kalnciema 40, Rīga, LV-1046, Latvia  
Phone: +371 67617600  
E-mail: lauku@celotajs.lv  
facebook.com/Laukucelotajs

www.celotajs.lv

**8 SAPNOTAVA**  
Skolas iela 11a, Alsunga,  
GPS 56.97803, 21.56436  
T: +371 27755280  
tava@sapnotava.lv  
www.sapnotava.lv  
Fb: tavasapno

**9 PILSKROGS**  
Ēdole Castle, Pils iela 1,  
Ēdole, Kuldīga Municipality  
GPS 57.01745, 21.69643  
T: +371 29184721  
pilskrogs@inbox.lv  
Fb: pilskrogседole

**13 KULDĪGAS LABUMI**  
Pilsētas laukums 7A,  
Kuldīga,  
GPS 56.96885, 21.96770  
T: +371 25473680  
kuldigaslabumi@kuldiga.lv  
www.kuldigaslabumi.lv  
Fb: kuldigaslabumi

**17 NORNIIEKI OSTRICH FARM**  
"Iornieki", Snāpele,  
Kuldīga Municipality  
GPS 56.84396, 21.89946  
T: +371 29123501  
anda.simane@gmail.com  
www.strausferma.com  
Fb: Strausu-ferma-Nornieki

**18 DARBNICA**  
Lielā iela 8, Liepāja,  
GPS 56.510612, 21.012897  
T: +371 26181313  
darbnicacafe@gmail.com  
Fb: darbnicacafe

**10 BANGERT'S**  
Pils iela 1, Kuldīga,  
GPS 56.969223, 21.976438  
T: +371 29123228  
info@bangerts.lv  
www.bangerts.lv  
Fb: bangerts

**15 PAGRABINŠ**  
Baznīcas iela 5, Kuldīga,  
GPS 56.96783, 21.97123  
T: +371 26197813  
pagrabins@pagrabins.lv  
www.pagrabins.lv  
Fb: KafejnicaPagrabins

**14 THE MARMALADE**  
Pasta iela 5, Kuldīga,  
GPS 56.967913, 21.971592  
T: +371 261069292  
skolasmaize@inbox.lv  
Fb: themarmaladekuldiga

**19 HOT POTATO**  
Jāņa iela 1, Liepāja,  
GPS 56.51018, 21.014859  
T: +371 2417777  
hpbars2016@gmail.com  
Fb: hotpotatoliepaja

**20 MIKO**  
Brīvības iela 9, Liepāja,  
GPS 56.51524, 21.015559  
T: +371 29145050  
info@mi-ko.lv  
www.mi-ko.lv  
Fb: mikonditoreja

**11 GOLDINGEN ROOM**  
Baznīcas iela 2-2, Kuldīga,  
GPS 56.967904, 21.970530  
T: +371 63320721  
propellerfoodie@gmail.com  
http://visiikuldiga.com/  
restorans-goldingen-room/  
Fb: goldingenroom

**12 KURSAS ZEME**  
Baznīcas iela 6, Kuldīga,  
GPS 56.968229, 21.970536  
T: +371 29601000  
pipari.un.saals@gmail.com  
Fb: Kafejnica-Kursas-Zeme

**16 REZIDENCE KAFE VENTA**  
Pils iela 2/2, Kuldīga,  
GPS 56.969618, 21.976220  
T: +371 29458181  
rezidencekafeventa@gmail.com  
Fb: rezidencekafeventa

**1** KUPFERNAMS  
Kārļa iela 5, Ventspils,  
GPS 57.39399, 21.56361  
T: +371 63626999  
info@hotelkupfernams.lv  
www.hotelkupfernams.lv  
Fb: kafekupfernams

**2** SKRODERKROGS  
Skroderu iela 6, Ventspils,  
GPS 57.39528, 21.56444  
T: +371 63627634  
skroderkrogs@inbox.lv  
Fb: skroderkrogs

**3** ROJA HOTEL  
Jūras iela 6, Roja,  
GPS 57.508217, 22.798501  
T: +371 29477602  
rojahotel@inbox.lv  
www.rojahotel.lv  
Fb: RojaHotel

**4** CIRULIŠI  
"Ciruliši", Kaitene, Roja Municipality  
GPS 57.4593247, 22.8805425  
T: +371 28308124  
siazozkalns@gmail.com  
Fb: cirulisi

**5** KĪVIŠKROGS  
Tautasnam, Laidze Parish, Talsi Municipality  
GPS 57.271426, 22.624931  
T: +371 63291217  
kiviskrogs@inbox.lv  
www.kiviskrogs.lv  
Fb: kiviskrogs

**6** GALDIŅI, KLĀJĪESI  
"Bodnieki", Lauciene, Lauciene Parish, Talsi Municipality  
GPS 57.227471, 22.748272  
T: +37124332800  
Fb: galdinkladjesi

**7** PILSBERĢU KROGS  
Pīlī, Jūrkalne, Jūrkalne Parish, Ventspils Municipality  
GPS 57.00751, 21.38561  
T: +371 27436888  
info@pilsbergi.lv  
www.pilsbergi.lv  
Fb: Pilsbergi

**17** NORNIIEKI OSTRICH FARM  
"Iornieki", Snāpele, Kuldīga Municipality  
GPS 56.84396, 21.89946  
T: +371 29123501  
anda.simane@gmail.com  
www.strausferma.com  
Fb: Strausu-ferma-Nornieki

**18** DARBNICA  
Lielā iela 8, Liepāja, GPS 56.510612, 21.012897  
T: +371 26181313  
darbnicacafe@gmail.com  
Fb: darbnicacafe

**19** HOT POTATO  
Jāņa iela 1, Liepāja, GPS 56.51018, 21.014859  
T: +371 2417777  
hpbars2016@gmail.com  
Fb: hotpotatoliepaja

**20** MIKO  
Brīvības iela 9, Liepāja, GPS 56.51524, 21.015559  
T: +371 29145050  
info@mi-ko.lv  
www.mi-ko.lv  
Fb: mikonditoreja

### CIDER ROUTE

The Cider Route invites you to visit Latvian cideries that use only natural ingredients in their production - apples grown in Latvia. Cider makers themselves show their visitors the production process, let them taste their produce and tell them more about it. Some cideries also organise special festivals and open days, usually during the apple blossom period or harvest.

When planning your visit, please take into account that some cideries only accept guests upon prior arrangement. It is advisable to book your visit, as many small cideries are family businesses or only have a few employees, meaning that guest visits have to be planned in their everyday work schedule. Plan for your visit to take approximately 2 hours.

**PARTNERS OF THE CIDER ROUTE PROJECT:**

- Latvian Rural Tourism Association "Lauku ceļotājs"
- Abavas Family Winery
- Abuls Cidery
- Mr. Plūme Cidery
- Nauksēnu Winery
- Tālavas Cider
- Turkalnes Manor

NACIONĀLAIS ATĪSTĪBAS PLĀNS 2020

EIROPAS SAVIENĪBA

Atbalsta Zemkopības ministrija un Lauku atbaltā dienests  
This publication was made within the framework of the Project "The Development and Marketing of the Tourism Product "Cider Route" (19-00-A01630-000001).

### ABOUT THE CIDER ROUTE MAP

On this map you will find the locations and the visiting and tasting offers of various Latvian cideries, as well as the locations of several nearby guesthouses, cafés, restaurants, and specialised shops, where you can taste and purchase local produce.

The map provides a short description of each business and lists the types of cider produced as well as their offer for visitors, such as tastings, orchard and factory visits, master classes and events. You will also find their contact information. More information on the cideries is available at [www.celotajs.lv/ciderroute](http://www.celotajs.lv/ciderroute).

The map is an appendix to the Cider Route brochure, which offers more information about Latvian cider, its culture, local traditions and cider festivals.

### www.celotajs.lv/ciderroute

Mērogs / Scale / Maßstab / Масштаб 1 : 1 200 000

12 0 12 24 km

**Legend:**

- Sidra darītava / Cider Brewery / Cidre-Mosterei / Производитель сидра
- Krodziņš / Pub or restaurant / Kneipe oder Restaurant / Кабачок
- Galvenie autoceļi / Primary roads / Staatliche Hauptstraßen / Главные автодороги
- Reģionālie autoceļi / Regional roads / Regionale Hauptstraßen / Региональные автодороги
- Vietējie autoceļi / Local roads / Lokalstraßen / Местные автодороги
- Autoceļu segums (asfalts; grants) / Road pavement (asphalt; gravel) / Straßenbelag (Asphalt; unbefestigte Straßen) / Покрытие асфальт; гравий
- Autoceļu numuri / Road numbers / Straßennummern / Номера автодорог
- Pārceltuve / Ferry / Fähre / Переправа
- ES-NVS starptautiskais robežšķersošānais punkts / EU-CIS international border-crossing point / Grenzübergangspunkt der EU mit Zollkontrolle / Международный пункт пересечения границы между ЕС и СНГ
- ES-NVS robežpārejas punkts / EU-CIS border-crossing point / Grenzübergangspunkt der EU / Пункт перехода границы между ЕС и СНГ
- Dzelzceļi / Railways / Eisenbahn / Железные дороги
- Lidosta, lidlauks. Ostas / Airport, airfield. Ports / Flughafen, Flugplatz. Hafen / Аэропорт, аэродром. Порты
- Īpaši aizsargājamas dabas teritorijas / Specially protected natural areas / Besonders geschützte Naturgebiete / Особо охраняемые природные территории



### MEANING OF SYMBOLS

- CIDER ROUTE offer
- CIDERY  
Makes natural cider from apples grown in Latvia, nurtures local cider-making traditions and popularises cider culture.
- PUB OR RESTAURANT  
Cafés, pubs and restaurants serving cider made by Latvian cider makers and popularising cider culture.
- Visits must be booked in advance
- Check specific opening hours in advance
- Visitors are welcome during specific months of the year
- Accommodation
- Tourist group visits
- Individual visitors

www.celotajs.lv/ciderroute

### TRAVEL MAP

Latvian apple cider

## CIDER ROUTE



**21 SKRUNDA MANOR**

Pils iela 2, Skrunða, GPS 56.67008, 22.02332 T: +371 22113355 **office@skrundasmuiza.lv** **www.skrundasmuiza.lv** **Fb: SkrunðaManor**

Skrunða Manor is located on the bank of the River Venta, on the side of the Riga-Liepāja highway. It is a hotel with 12 comfortable rooms, banquet halls, and conference rooms. The manor restaurant uses products grown in Latvia and produced by local farmers, offering its guests to taste original local dishes, such as carp croquettes with homemade rhubarb mayonnaise, pork belly with birch leaf syrup and celeriac, and a selection of ice cream made in the manor.

Offers Jaunmoku cider.

**22 KABILE MANOR WINERY**

"Kabile's pils", Kabile Parish, Kuldīga Municipality GPS 56.986527, 22.400107 T: +371 26182877, +371 28380477 **kabilemanor@gmail.com** **www.kabilewinery.lv** **Fb: Kabilesmuiza**

A pearl of Kurzeme baroque and classical architecture, preserving unique 18th century interiors. The cidery and winery is located in the vaulted cellars of Kabile Manor, which already housed a wine cellar at the times of the baron.

Ciders made from hand-picked apples grown in the gardens of Kurzeme. Exclusive pear cider is available in limited quantities. A tour around Kabile Manor and winery is available.

**23 SABILE CIDER**

Rīgas iela 22, Sabīle, Talsi Municipality GPS 57.043910, 22.5743666 T: +371 29470405 **visit@sabilesids.lv** **www.sabilesids.lv** **Fb: sabilesids**

The Sabile Cidery is located directly opposite the famous Sabile Wine Hill. It is a small family business and the cidery that they produce combines the best qualities of northern aromatic fruits, ancient traditions and modern technologies.

The Sabile Cidery uses fruit grown in the gardens of Kurzeme, both dessert apples and varieties that have been specially selected for cider production. Intense but fresh sparkling ciders with or without other additions, mulléd still ciders and cider cocktails. A tour of the cidery is available.

**24 SABILE CIDER HOUSE**

Rīgas iela 11, Sabīle, GPS 57.04495, 22.57480 T: +371 61307707 **visit@sabilesids.lv** **www.sabilesids.lv** **Fb: sabilesids**

The Cider House is located in the very centre of Sabīle, right next to the historic Sabile Wine Hill. At the Cider House you will be able to taste a glass of cold Sabile cider and to taste and purchase wines made by various Latvian winemakers.

Cider and wine tastings. Open in the summer season. In the winter season, tastings take place at the Sabile Cidery by prior arrangement.

**25 PLOSTKROGS**

Imulas iela, Matkule, Abava Parish, Talsi Municipality GPS 57.021100, 22.645592 T: +371 29196494 **plostkrogs@gmail.com** **Fb: plostkrogs**

"Plostkrogs" was built in the 17th century in the valley of the River Abava. Its wide offer includes enjoying a meal, having adventures in the Fairytale Forest, staying in one of the cosy rooms of the guest house and relaxing in the sauna, whilst enjoying massages and other treatments.

Serves Sabile cider.

**26 KALNMUIŽA CASTLE**

Kandava Parish, Kandava Municipality GPS 57.011759, 22.659124 T: +371 26690033 **kalmnuizaspils@gmail.com** **www.kalmnuizaspils.lv** **Fb: kalmnuizaspils**

The manor building, located in the valley of the River Abava and overlooking the sloping apple orchard, houses an elegant hotel with spacious ballrooms and a restaurant. The main pride of the restaurant's menu are herbs, fruits and vegetables grown in the manor's gardens, game and mushrooms from the forests of Kurzeme, meat, crayfish, trout and goat's cheese from the local farms, as well as bread baked in the ovens of the restaurant.

Offers Abavas cider.

**27 JAUNMOKU DĀRZI**

"Verciojas", Tukums, GPS 56.982072, 23.036450 T: +371 25806545 **jaunmoku@gmail.com** **Fb: jaunmoku**

Jaunmoku Gardens is a family business of the Kalēļu family, which has been growing high-quality Latvian fruit next to Jaunmoku Castle for almost 20 years. Jaunmoku cider is made entirely from the highest quality apples grown in the family's gardens.

One of the few ciders in Latvia that is made according to the traditional champagne method and aged for 12-24 months in dark and cool cellars. In 2016 and 2018, recognised as the best Latvian cider in the Latvian Wine and Cider Competition. Tastings and group visits are available.

**28 JAUNMOKU CASTLE**

Jaunmoku Castle, Tume Parish, Tukums Municipality GPS 56.982039, 23.053306 T: +371 26187442 **info@jaunmokupils.lv** **www.jaunmokupils.lv** **Fb: JaunmokuPils**

Jaunmoku Castle, located 75 km from Riga, was built in 1901 as the hunting castle of George Armitstead, the mayor of Riga. The castle houses a family restaurant that uses produce and natural ingredients that are specially selected from local farmers and home producers.

Serves Jaunmoku cider.

**29 CORNER'S**

Pils iela 13, Tukums, GPS 56.965419, 23.159707 T: +371 24294902 **corners.kafe@gmail.com** **Fb: CORNERSKafejnica**

Original world cuisine with an aesthetic and modern approach in a cosy atmosphere.

Serves Jaunmoku and Abavas Winery ciders.

**www.celotajs.lv/ciderroute**

**30 ABAVAS FAMILY WINERY**

"Kalējkārm", Slampe Parish, Tukums Municipality GPS 56.909031, 23.218544 T: +371 26630022, 29125518 **lienesneider@abavas.lv** **www.abavas.lv** **Fb: abavas.vinadaritava**

The 4-hectare large organic apple orchard boasts beautiful, old, Soviet-era industrial apple tree varieties. In autumn, the hosts invite visitors to take part in the harvest and in May they organise an apple blossom festival.

Abavas ciders have a particularly distinct northern flavour, fusing the classic heritage with northern herbs and berries, adding a truly unique and amazing combinations. Factory visit, tasting. Ciders, wines and other drinks can be purchased in the on-site shop all year round.

**31 VALGUMA PASAULE**

"Valgums" - 2. Smārde Parish, Engure Municipality GPS 56.99025, 23.31550 T: +371 26535419 **info@valgumapasaule.lv** **www.valgumapasaule.lv** **Fb: Valguma Pasaule**

The "Valguma pasaule" recreation centre is designed as an oasis of well-being, located in a forest by a lake with its 12 km long Barefoot Path. The centre consists of a hotel, restaurant, seminar hall, and sauna with a hot tub and rooms and offers wellness rituals, art space in the forest, boat rental and picnic places. The restaurant serves both gourmet cuisine in the Glass Hall and soups cooked on a campfire.

The restaurant serves Abavas Winery cider.

**32 BERMUDAS**

Ragaciems, Jūrnīeki", Lapmežciems Parish, Engure Municipality GPS 57.02677, 23.48822 T: +371 20063225 **info@bermudas.lv** **www.bermudas.lv** **Fb: restoransbermudas**

A family fish restaurant that is located in Ragaciems, 125 km along the Jūrmala-Talsi highway. The restaurant's chefs specialise in both traditional coastal fish and world cuisine. Latvian cuisine on offer: herring snack platter, fried flounder fillet, fish soljanka soup, layered oat dessert with berry sauce.

Serves Abavas Family Winery cider.

**33 SKUDRAS**

Selgas iela 1, Ragaciems, Lapmežciems Parish, Engure Municipality, GPS 57.024466, 23.492536 T: +371 29465745 **agnese.skudra@e-apollo.lv** **Fb: satiksanasvietsSkudras**

A shop and café, located in the fish market in Ragaciems, offers dried meats, meat and snack platters, and other culinary delicacies made from home-made products. It is a meeting place, as has long been the case in markets, where buyers meet producers and farmers. An outdoor terrace is open during the summer season.

The café offers Sabile cider.

**34 STALLIS**

Lapmežciems, Talsi highway 95, GPS 56.99385, 23.51654 T: +371 2981910 **meiere.diana@gmail.com** **Fb: Kafejnica-Stallis**

A café located in Lapmežciems, 9.5 km along the Jūrmala-Talsi highway. After enjoying the sea and nature, stop for a delicious and hearty meal, enjoying the hospitality, rich flavours and Latvian cuisine.

Offers Sabile cider.

**35 NEPTŪNS**

Jaunkemeru ceļš 1, Jūrmala, GPS 56.97510, 23.55683 T: +371 29999319 **dace@kontiki.lv** **www.restoransneptuns.lv** **Fb: restorantneptuns**

The oldest restaurant in Jūrmala with almost 50 years of history is located in the sea dune area, allowing for its guests to enjoy the fresh sea air and the quiet rustle of pine trees. A wide selection of grilled dishes, prepared on an open fire all year round. The special offer includes potato pancakes with lightly salted salmon, casserole, beef tongue salad and kharcho soup.

Serves Sabile and Abavas ciders.

**36 PIE MĀMIŅAS**

Mellužu prospekts 11, Jūrmala, GPS 56.963294, 23.727223 T: +371 29780480 **piemaminas@gmail.com** **Fb: piemaminas**

A family restaurant, located next to the Melluži open-air stage in Jūrmala, 27 km from Riga. European and Latvian cuisine for all of the meals of the day, including soups of the day, salads, main courses, and a selection of desserts. All of this in a wonderfully cosy atmosphere.

Serves Tālavas cider.

**37 36. LĪNIJA**

Baznīcas iela 2b, Dubulti, Jūrmala, GPS 56.972082, 23.769401 T: +371 29999319 **reservation@36line.com** **www.36line.com** **Fb: 36.Linerestaurant**

The open kitchen of the restaurant allows the guests to experience an exciting performance by its chefs, who cook various fish and meat dishes on a fiery charcoal grill. Chef Lauris Aleksejevs. Three-time consecutive winner of the Best Restaurant in Jūrmala title.

Serves Tālavas cider.

**38 VILLA JOMA**

Jomas iela 90, Jūrmala, GPS 56.97523, 23.811277 T: +371 771999 **info@villajoma.lv** **www.villajoma.lv** **Fb: HotelVillaJoma**

A small and cosy hotel with a restaurant, located in the very centre of Jūrmala, in a wooden building on the main promenade. The restaurant offers dishes from an international menu. Meals can be enjoyed on a terrace, offering a great view of the city.

Offers Tālavas cider.

**39 LAIVAS**

Vienības prospekts 36, Jūrmala, GPS 56.974399, 23.862355 T: +371 26680373 **restoranslaivas@gmail.com** **www.restoranslaivas.com** **Fb: restoranslaivas**

The restaurant, located on the bank of the River Lielupe in Jūrmala, offers modern Latvian cuisine and local produce. The special offer of the restaurant is smoked meats that are made based on traditions and years of experience. The restaurant is included in the prestigious Nordic White Guide, as well as in the Top 30 of Latvian Restaurants in 2019.

Offers Abavas Family Winery cider.

**40 TITURGAS STĀSTI**

Uzvaras prospekts 1C, Baloži, Kēkava Municipality, GPS 56.882089, 24.150475 T: +371 27171815 **Fb: titurgasstasti**

Café in Baloži, located 11 km from Riga, that offers a wide range of dishes for every taste, from breakfast and snacks to a variety of main dishes, both from local and European cuisines. An especially friendly place for families with babies.

Serves Tālavas cider.

**41 PARKS**

Kr. Barona iela 3, Jelgava, GPS 56.652980, 23.723323 T: +371 63024188 **banketi@restoransparks.lv** **www.restoransparks.lv** **Fb: parksbanketi**

A family-friendly grill bar and restaurant with a children's play area, special dishes for children, and a positive and relaxed atmosphere. The chef's mainly opts for Latvian products when creating the menu.

Offers Tālavas cider.

**42 ZAĻĀ ZEME**

Rainiņa iela 35, Jelgava, GPS 56.645536, 23.712578 T: +371 23 771 999 **info@zalazeme.eu** **www.zalazeme.eu**

A shop located in Jelgava that offers organic, natural food products, healthy products for children, gluten-free products, and ecological cosmetics and cleaning products. All of the products are made by Latvian farmers and home producers, using natural ingredients.

It is possible to purchase ciders from the Kabīle, Abavas and Lauskiņi wineries.

**43 AIZVĒJI**

Jūras prospekts, Zvejniekiems, Lapmežciems Parish, Sāulkrāsti Municipality GPS 57.326608, 24.408737 T: +371 2654 7055 **info@aizveji.lv** **www.aizveji.lv** **Fb: aizveji**

The "Aizvēji" guest house is located only 50 km from Riga and 200 m from the sandy shores of Vidzeme seaside, in a quiet and beautifully landscaped environment. It is a party and leisure complex with a tennis court that provides catering for events. The log house has two banquet halls and several cosy rooms. The summer café is located in a separate building from the guest house.

Offers Tālavas cider.

**44 PINE RESORT**

Rīgas iela 28, Sāulkrāsti, GPS 57.238390, 24.398127 T: +371 67 951 960 **info@pineresort.lv** **www.pineresort.lv** **Fb: PineResortSaulkrasti**

A modern and elegant European level hotel on the shores of the sea, located only 50 km from Riga, in a quiet and green part of Sāulkrāsti City, with a SPA and the "Pino" restaurant, which offers traditional local and European dishes.

Serves Tālavas cider.

**45 GASTROBĀRS KLAIPS**

Gaujas iela 8, Ādaži, Ādaži Municipality, GPS 57.076597, 24.322952 T: +371 25677725 **klaips.gastropub@gmail.com** **www.klaips.gastropub.lv** **Fb: klaips.gastropub**

A bar with a modern interior that offers street food from around the world, modern Latvian cuisine, including meat, fish and vegetarian dishes, as well as a wide range of drinks.

Offers Tālavas semi-dry apple cider and semi-sweet apple and quince cider.

**46 KONTIKI**

Vējupes iela 2, Vējpriedes, Ādaži Municipality, GPS 57.078141, 24.332451 T: +371 22300664 **info@kontiki.lv** **www.kontiki.lv** **Fb: kontiki**

A relaxed café in Ādaži with a terrace that offers a wide panorama over the banks of the River Vējupe and is the perfect spot for enjoying beautiful sunsets. Modern world cuisine with salads, snacks, soups, rich main courses, burgers, and soft drinks.

The restaurant and bar offers Tālavas cider.

**47 RĀMKALNI**

Vitriņkalni, Inčukalns Municipality GPS 57.2514, 24.65868 T: +371 29100280 **info@ramkalni.lv** **www.ramkalni.lv** **Fb: ramkalni**

The Rāmkalni recreation park is located on the side of the Murjāni-Valka highway (A3), in the Gauja valley. It offers skiing in winter and cycling, boating, and tobogganing in summer. The restaurant and bistro serves both Latvian and Western European cuisine. Various countryside goods can be purchased in the shop.

Offers Mr. Plūme, Sabile and Abavas ciders.

**48 RAGANAS BURGERS**

"Ceļtekas", Rāgana, Krimūlda Parish, Krimūlda Municipality, GPS 57.178571, 24.715369 T: +371 20007776 **raganasburgers@gmail.com** **Fb: raganasburgers**

This restaurant-burger shop specialises in 100% Latvian beef burgers, selected pizzas and natural french fries.

Tālavas cider can be ordered with your meal.

**49 EKLĒRS**

Pils iela 1, Sigulda, GPS 57.154000, 24.852828 T: +371 2959817 **eklers@eklers.lv** **www.eklers.lv** **Fb: eklerssigulda**

A hospitable café and bakery, located in the very centre of Sigulda. The offer includes salads, soups and other hot dishes, as well as pastries and cakes.

Offers Tālavas cider.

**50 MISTERS BISKVĪTS**

Ausekļa iela 9, Sigulda, GPS 57.153736, 24.852938 T: +371 63936633 **info@mrbiskvits.lv** **www.mrbiskvits.lv** **Fb: MrBiskvits**

A popular café, located in the centre of Sigulda, just opposite the railway station, that offers breakfast, salad, snacks and main courses. Natural and truly delicious pastries, cakes and culinary products.

Offers Tālavas cider.

**51 SIGULDA**

Pils iela 6, Sigulda, GPS 57.155433, 24.852415 T: +371 26463263 **info@hotelsigulda.lv** **www.hotelsigulda.lv** **Fb: HotelSigulda**

A hotel in the centre of Sigulda with rooms both in the historical and the modern part of the building. The restaurant with its beautiful summer terrace offers to enjoy the menu carefully designed by the chef Āigars Sāvejs, fusing the classics of European cuisine and modern Latvian flavours.

Offers Tālavas cider.

**52 ZILVER BEVERAGE FACTORY**

Kalnabeites, Saltavotva iela 33, Sigulda Municipality, GPS 57.15295, 24.85193 T: +371 26392008 **info@zilver.lv** **www.zilver.lv** **Fb: Zilver.lv**

Zilver Beverage Factory is a family business that employs the entire Zilver family. The family has been growing fruit, apple trees and pear trees for 25 years and produces wild apple, apple and quince ciders.

The orchard boasts around 80 different apple varieties, some of which have been specially selected for making cider. A tour of the factory as well as cider and wine tasting with snacks are available. In the summer season, "apple captives" can be observed in the trees - apples that are grown straight in bottles, later having apple brandy poured over them.

**53 EZERI SPA**

"Ezeri", Sigulda Parish, Sigulda Municipality GPS 57.132032, 24.854167 T: +371 67973009 **info@hotelezeri.lv** **www.hotelezeri.lv** **Fb: SpaHotelEzeri**

Beautiful surroundings, SPA procedures, accommodation, catering, meeting and conference rooms. The "Gadalaiki" restaurant promises something unforgettable and special on its menu for every season.

Offers Tālavas semi-dry apple cider and semi-sweet apple-quince cider, as well as drinks from the nearby Zilver Winery.

**54 MĀLPILS MANOR**

Pils iela 6, Mālpils, GPS 57.006558, 24.949078 T: +371 27202555 **info@malpilsmuiza.lv** **www.malpilsmuiza.lv** **Fb: MalpilsMuiza**

An outstanding classical architecture monument, historical museum, luxury hotel with 22 rooms, gourmet restaurant, and an event venue. Thanks to the efforts of the chef Aija Gabrāne, the Mālpils Manor restaurant has been included in the top of the best restaurants in Latvia several times.

Offers Sabile cider.

**55 LĪGATNE WINERY**

Sprīngu iela 3, Līgatne, GPS 57.233142, 25.048199 T: +371 26214667 **ligatnesvinadaritava@gmail.com** **www.ligatnesvinadaritava.lv** **Fb: ligatnesvinadaritava**

Līgatne wines and ciders are made from fruits, berries, plants and flowers grown in the territory of Gauja National Park. The hosts offer a romantic candlelit tasting of cider and other drinks in the sandstone caves of Līgatne (approx. 30 minutes).

Apple cider and apple ice cider, produced from the autumn and winter apple varieties that the guests can enjoy seasonal dishes. The 360-degree gabled terrace offers a picturesque view of Rose Square, in the heart of Cēsis City.

**56 HOUSE OF COOKS (PAVĀRU MĀJA) IN LĪGATNE**

Brīvības iela 2, Līgatne, GPS 57.23640, 25.04130 T: +371 27331222 **info@dabasgars.lv** **www.dabasgars.lv** **Fb: pavarumaja**

The aim of the House of Cooks is to explore and discover unique flavours and experiences characteristic to our region. We support the slow food philosophy, as well as local farmers and producers.

Here you can discover different ciders and learn how to pair them with various dishes. Līgatne Winery ciders.

**57 CAFE 2 LOCALS**

Rīgas iela 24a, Cēsis, GPS 57.311418, 25.270556 T: +371 28311774 **cafe2locals@gmail.com** **Fb: Cafe2Locals**

Prepares dishes from local Latvian products. The menus are changed every season, meaning that the guests can enjoy seasonal dishes. The 360-degree gabled terrace offers a picturesque view of Rose Square, in the heart of Cēsis City.

Offers Sabile cider.

**58 PRIEDE**

Rīgas iela 27, Cēsis, GPS 57.311292, 25.270703 T: +371 27212177 **kafepriede@gmail.com** **Fb: kafepriede**

A cosy and modern café in the Old Town of Cēsis. Pasta, power bowls, potato pancakes, burgers, desserts, and other delicious and healthy dishes. Summer terrace.

Offers Tālavas cider.

**59 H.E. VANADZIŅŠ**

Rīgas iela 15, Cēsis, GPS 57.311739, 25.272609 T: +371 24771771 **info@vanadzinaarestorans.lv** **www.vanadzinaarestorans.lv** **Fb: VanadzinaRestorans**

A place to enjoy the architecture of Cēsis and a northern-inspired meal. The chef's creative work includes popular Nordic products such as trout, elk and venison meat, chateaufrais, wild berries, and smoked flavours, as well as dishes from international cuisine.

Offers Tālavas cider.

**60 VALMIERMUIŽA BEER BREWERY**

Dzirnavu iela 2, Valmiermuiža, Burtņieki Municipality, GPS 57.55575, 25.43125 T: +371 29249010 **info@valmiermuiza.lv** **www.valmiermuiza.lv** **Fb: valmiermuiza**

A small manor brewery that brews live, natural beer from high-quality ingredients. Offers the possibility to learn about both the ancient history of the manor and the traditions of beer brewing and to see how natural ingredients slowly turn either into beer, the malt drink "Zelta zirgs" or the traditional kvass.

Cider lovers can taste and purchase Tālavas, Murbūdu, Abavas, Abuls and Naukšēnu ciders.

**61 NAUKŠĒNU WINERY**

"Sāulesvārti", Naukšēni, Naukšēni Parish, Naukšēni Municipality GPS 57.88477, 25.44796 T: +371 26644161 **nauksenuvini@inbox.lv** **www.nauksenuvini.lv** **Fb: nauksenuvini**

An organic farm that has been producing cider and wine since 2012. Here you will find the largest wild apple orchard in the Baltics, with its 6 ha of land and around 20 varieties of wild apple trees, making a total of about 2000 trees. Cider and wine production as well as tastings take place in a 19th century stone masonry building, the former "Titakrogs".

Apple-chokeberry cider, apple-blackcurrant cider. Produce can be tasted and purchased.

**62 MŪRBŪDU CIDERŪ**

"Klētņieki", Ērgeme Parish, Valka Municipality GPS 57.81350, 25.81722 T: +371 26463263 **murbudu@enormalsids.lv** **www.murbuduvelks.mozello.lv** **Fb: murbudu**

The cidery is housed in an ancient stone building, located next to the ruins of an ancient Livonian Order castle. Experimental apple orchards have been planted near the brewery and apples for the Murbūdu cider are purchased from local farms, mostly the old Soviet-era varieties.

Experiments with flavours (honey, berries, ginger and spices) and cider preparation methods (ciders aged in oak bourbon barrels, young ciders, malolactic fermentation, fermentation with beer yeasts). A tour of the cidery with tastings and themed master classes led by the owner are available.

**63 ABULS CIDERŪ**

"Večspreniši", Launkalne Parish, Smiltene Municipality GPS 57.339592, 25.939750 T: +371 29754016 **sids@abuls.lv** **www.abuls.lv** **Fb: sidsAbuls**

The Abuls cider cellar and apple orchard is located on the outskirts of Smiltene, on the very upper reaches of the River Abuls. It is one of the oldest and at the same time also one of the smallest cideries in Latvia. There are around 400 apple trees growing in the orchard, ranging from varieties that are typical to the North of Vidzeme to specifically selected crab apple trees for cider making.

The cidery offers tastings of the single apple variety cider "Pepiņš", of cider made with wild yeast, using the natural yeast from apple peel, and of cider that has been combined with "Jaunā pasaule" hops. A tour of the cidery and the orchard is available, guided by the owner himself, a cider maker with 20 years of experience. Cider can be purchased.

**64 BRŪZIS**

Brūža iela 2, Smiltene, GPS 57.42770, 25.91599 T: +371 64772908 **hotellbruzis@inbox.lv** **Fb: ParkHotelBruzis**

A restaurant and a three-star hotel that is located in the former beer brewery of Kalnmuiza, in the valley of the River Abuls, in the territory of Smiltene Park. The restaurant offers Latvian cuisine and caters for seminars.

Offers cider from Abuls Cidery.

**65 TĀLAVAS CIDER**

Brīvības iela 22, Culbene, GPS 57.16293, 26.75967 T: +371 28325269 **talavassids@gmail.com** **www.talavassids.lv** **Fb: talavassids**

The cidery is located in an outbuilding of Vecgulbene Manor, which used to be part of the ancient Latgalian land of Tālava. The distinctly seasonal climate of Vidzeme gives the apples of this region a uniquely crisp flavour. Once the cider has been matured at low temperatures, the cider makers play around with the classic notes of apple cider, adding hints of golden quince, rhubarb, juicy cherries, and hops.

Tours and tastings for groups starting from 4 persons take place in Stāķi Parish of Culbene Municipality. A tour of the cidery with insights into the cider production process and methods is available. In October, there is a possibility to participate in the apple pressing process. Catering can be organised.

**66 KANTES KROGS**

Miera iela 5, Culbene, GPS 57.181242, 26.752543 T: +371 29443153 **kanteskrogs@inbox.lv** **www.kanteskrogs.lv** **Fb: kanteskrogs**

The beautiful wooden building, located right at the entrance of Culbene, provides a place for guests to have a meal, enjoying the perfect atmosphere for relaxation and well-being. Home cooking and Latvian dishes.

Serves Tālavas cider.

**67 VECGULBENE MANOR**

Brīvības iela 18, Culbene, GPS 57.16202, 26.75989 T: +371 64474850 **info@vecgulbenesmuiza.lv** **www.vecgulbenesmuiza.lv** **Fb: vecgulbenesmuiza**

A completely restored 19th century manor complex in the historical centre of Culbene. The renovated horse arena building houses a hotel with 14 cosy, well-equipped rooms and 10 hotel rooms, a restaurant, several halls and a SPA complex with a sauna, steam bath and jacuzzi. The restaurant offers an extensive seasonal menu, as well as business lunches.

Offers Tālavas cider, which is produced in Culbene.

**68 LABUMU BODE**

Daugavas prospekts 63, Ikšķile, GPS 56.838600, 24.505100 T: +371 22449010 **veikalslabumubode@gmail.com** **www.labumubode.lv** **Fb: labumubodeikskile**

A family shop in Ikšķile that offers the produce of small Latvian producers and craftsmen. The store is a favourite, not only of the residents of Ikšķile and the surrounding area, but also for shoppers from Riga, Kēkava, Ogre and other cities. An online store is also available.

It is possible to purchase Abavas, Naukšēnu, Murbūdu, and Mr. Plūme ciders.

**69 LIBERTŪ WINERY**

Vindaru iela 12, Ikšķile, GPS 56.820286, 24.517471 T: +371 29354769 **info@sula.lv** **www.sula.lv**

Libertu farm specialises in the production of birch sap and sparkling wine made from it. The farm grows summer apple varieties and produces cider by mixing the pressed juice.

Apple-chokeberry cider, apple-blackcurrant cider. Produce can be tasted and purchased.

**70 TURKALNE MANOR**

Turkalne, Tinūži Parish, Ikšķile Municipality, GPS 56.85886, 24.69642 T: +371 26355554 **info@turkalnesmuiza.lv** **www.turkalnesmuiza.lv** **Fb: TurkalnesMuiza**

The Turkalne Manor Barn beer and cider brewery was founded in 2018, restoring the ancient Turkalne Manor barn and thus reviving the traditions that date back as far as 1604.

The 1 ha large Turkalne Manor orchard has apples of the "Sipoliņš", "Aukis", "Antonovka", "Remo", and "Spartan" varieties. The Turkalne Manor ciders: apple cider, apple and rhubarb cider, mulled cider. Cider and these tastings and the opportunity to participate in the beer brewing process, as well as make your own beer. Catering can be organised.

**71 TURBAS**

"Turbas", Turkalne, Ikšķile Municipality, GPS 56.86062, 24.71147 T: +371 26 355 551, +371 20 245 555 **turbas@turbas.lv** **www.turbas.lv** **Fb: Turbas-Atputas-Kompleks**

A recreation complex (20 ha) for organising various events, located 40 km from Riga and consisting of the "Brakas" and "Cetr Vēji" guest houses with banquet halls, a hotel, sauna, complex, steam bath, and an outdoor SPA bath. An area appropriate for sports games