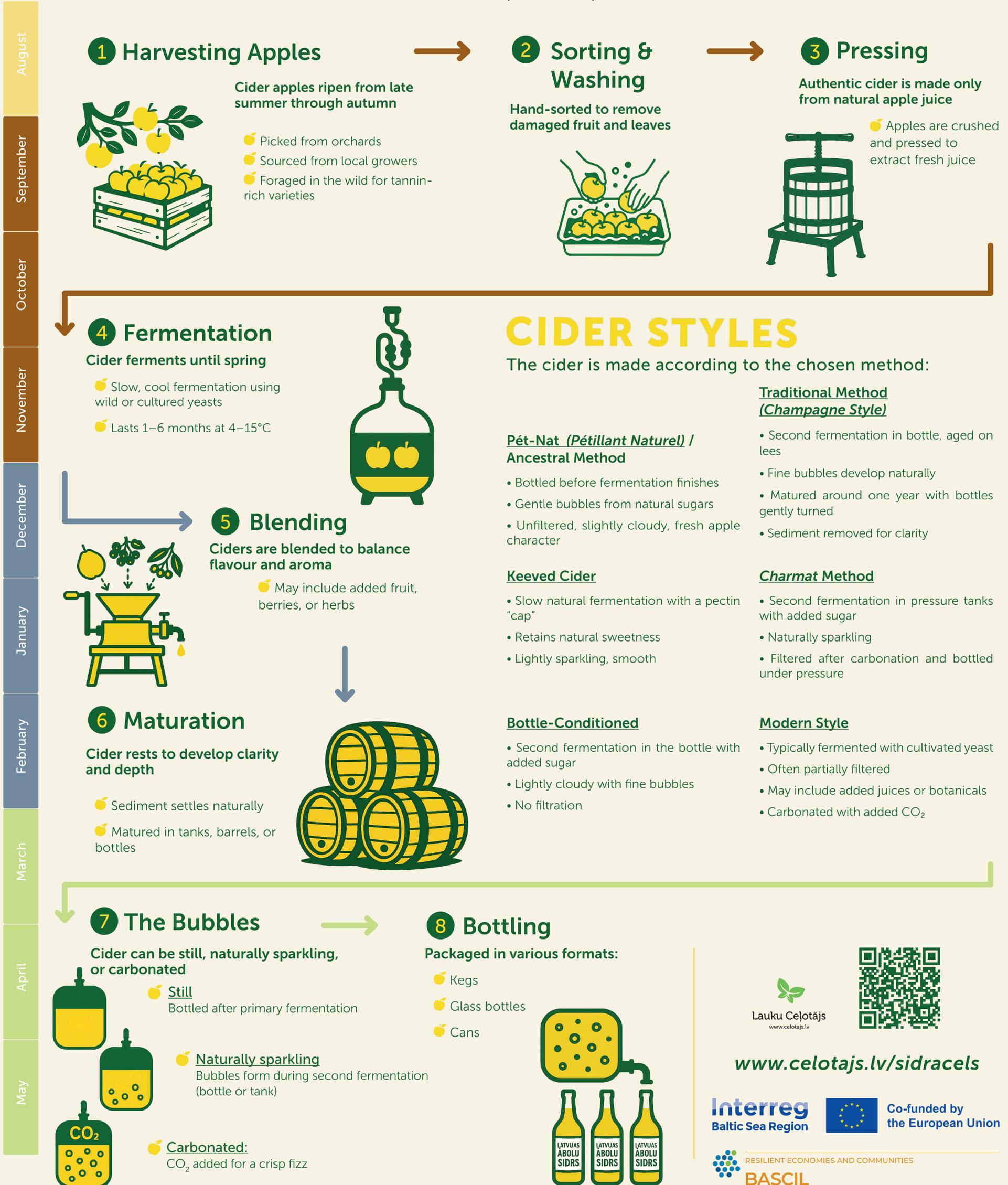


Latvian apple cider

CIDER ROUTE

HOW CIDER IS MADE

Real cider begins with freshly pressed apple juice – never from concentrate. Latvia’s cool northern climate and distinctive apple varieties give our ciders their signature freshness and vibrant aroma. They’re naturally higher in acidity and lighter in tannins, resulting in a crisp, bright flavour profile. While cider can be made purely from apples, it’s often infused with fruits, berries, or herbs for added character.



1 Harvesting Apples



Cider apples ripen from late summer through autumn

- Picked from orchards
- Sourced from local growers
- Foraged in the wild for tannin-rich varieties

2 Sorting & Washing

Hand-sorted to remove damaged fruit and leaves



3 Pressing

Authentic cider is made only from natural apple juice



- Apples are crushed and pressed to extract fresh juice

4 Fermentation

Cider ferments until spring

- Slow, cool fermentation using wild or cultured yeasts
- Lasts 1–6 months at 4–15°C



5 Blending

Ciders are blended to balance flavour and aroma

- May include added fruit, berries, or herbs



6 Maturation

Cider rests to develop clarity and depth

- Sediment settles naturally
- Matured in tanks, barrels, or bottles



7 The Bubbles

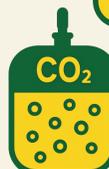
Cider can be still, naturally sparkling, or carbonated



- **Still**
Bottled after primary fermentation



- **Naturally sparkling**
Bubbles form during second fermentation (bottle or tank)

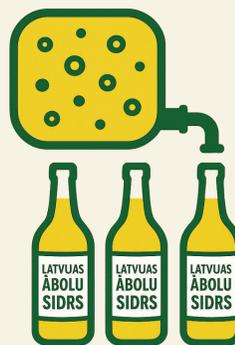


- **Carbonated:**
CO₂ added for a crisp fizz

8 Bottling

Packaged in various formats:

- Kegs
- Glass bottles
- Cans



CIDER STYLES

The cider is made according to the chosen method:

Traditional Method (Champagne Style)

- Second fermentation in bottle, aged on lees
- Fine bubbles develop naturally
- Matured around one year with bottles gently turned
- Sediment removed for clarity

Pét-Nat (Pétillant Naturel) / Ancestral Method

- Bottled before fermentation finishes
- Gentle bubbles from natural sugars
- Unfiltered, slightly cloudy, fresh apple character

Keeved Cider

- Slow natural fermentation with a pectin “cap”
- Retains natural sweetness
- Lightly sparkling, smooth

Charvat Method

- Second fermentation in pressure tanks with added sugar
- Naturally sparkling
- Filtered after carbonation and bottled under pressure

Bottle-Conditioned

- Second fermentation in the bottle with added sugar
- Lightly cloudy with fine bubbles
- No filtration

Modern Style

- Typically fermented with cultivated yeast
- Often partially filtered
- May include added juices or botanicals
- Carbonated with added CO₂

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