



Nordic International Cider Awards

September 6-9, 2023 Riga, Latvia

within the framework of the Baltics' largest food exhibition "Riga Food"

About Nordic International Cider Awards (NICA)

The Nordic and Baltic Cider Awards (NICA) competition aims to enhance collaboration among cider producers in the region, increase cider's recognition, and elevate its overall quality. In 2022, the NICA competition was hosted for the first time in Bergen, Norway, with over 75 cider makers from 11 nations participating and showcasing more than 200 ciders.

The Nordic International Cider Awards will be held annually in one of the Nordic and Baltic countries. In light of the excellent results achieved by Latvian cider makers in the previous year's competition and thanks to their active community, we are delighted to host the Nordic International Cider Awards in Latvia in 2023, within the framework of the annual Baltics' largest food exhibition "Riga Food". We will take over from our Norwegian colleagues and look forward to welcoming a significant number of foreign participants to Latvia.

See info on-line countryholidays.lv/NICA

EVENT DATES:

September 6 – 9, 2023

September 6 - NICA competition

- 🍏 Judging day at the cider bar "Sidrērija" in Old Town Riga (<http://www.sidrerija.lv/>).
- 🍏 At 19:30 welcome dinner and get-together (judges and cider producers) at "Sidrērija" (20EUR/pers.).

September 7 - "Riga Food" exhibition, awards, and festival

- 🍏 Latvian cider producers at the "Riga Food" exhibition - the Latvian Cider Route.
- 🍏 Official opening of "Riga Food" exhibition by the Minister of Agriculture of Latvia and award ceremony of NICA.
- 🍏 Cider Festival at the Latvian Cider Route exhibition stand with Latvian and international ciders.
- 🍏 Dinner (for invited guests or 40EUR/pers.).

September 8 - Professionals' discussions and experience exchange on the "Cider route"

- 🍏 9:30 Registration and coffee.
- 🍏 10.00 Seminar for Baltic and international cider makers to discuss and exchange experiences.
Exhibition of Latvian apple and pear varieties developed and selected for cider production by the Dobeles institute of horticulture.
- 🍏 13:00 Lunch.
- 🍏 14:00 - departure by bus to *Abava Winery* and *Sabile Cider*.
- 🍏 19:00 - dinner at the restaurant "Restotērese" (www.restotērese.lv) in Sabile for cider producers and judges.

September 9 - Study tour to Vidzeme region on Latvian Cider Route for cider producers and judges.

WHY PARTICIPATE?

- International cooperation, opportunity to discover new markets.
- Promotion of cider as a high-quality national drink in our region.
- International evaluation from other cider makers and cider experts.
- NICA certification and opportunity to obtain a rating internationally.

REGISTRATION AND IMPORTANT DATES:

June 1 - Open for entries

Aug 7 - Entries close

Aug 23 - Bottle delivery in Riga

Sept 6 - Competition day

Sept 7 - Award Ceremony & Cider Festival in "Riga Food"

Sept 8 – Seminar and study tour

Sept 9 – Optional study tour

SENDING YOU CIDER SAMPLES TO NICA

Producers are responsible for shipping their samples to Latvia and should cover the cost. Please send the cider samples to the following address (the deadline for receiving the bottles in Riga is August 23, 2023):

"Sidrerija"
Peldu Street 24
Riga, Latvia
LV-1050

Contact details for delivery point in Latvia:

"Sidrerija", Elvijs Mētriņš, +371 25 745 299, info@sidrerija.lv

ENSURE YOUR BOTTLES ARE PACKED SECURELY TO AVOID BREAKAGES.

Quantities required - We require the following number of bottles to be send:

- 🍏 3 bottles if 750ml or over / per 1 category
- 🍏 4 bottles if 330 ml / 500ml / per 1 category
- 🍏 Maximum of 3 entries per producer.

NICA cannot be held responsible for bottles that are damaged, broken, or lost during transit. Therefore, we recommend that you obtain appropriate insurance coverage. Please note that we will not return the bottles to you. Also, please ensure that your samples arrive on time, as we will not accept late arrivals. We regret to inform you that we cannot issue credits or refunds in the event that your samples fail to arrive by the deadline.

PROFORMA SPECIFICATION REQUIREMENTS

All bottles must be accompanied by a predefined **Proforma invoice** using the template designed by the organisers. This Proforma invoice can be downloaded via below link and must be included with your shipment. When using the sample Proforma invoice, **please complete all sections highlighted in yellow.**

DOWLLOAD PROFORMA INVOICE TEMPLATE BY CLICKING

- Put a copy of the ProForma template on the carton box and fill in for each product.
- Ensure your proforma includes the following specifications:

Taste samples, no sales value

- Product name
- Volume of liquids (in litres)
- Weight of liquids (in KG)
- Weight of liquid plus glass container (in KG)
- Alcohol by volume ABV (%)
- No of bottles per type

ENTRY FEES FOR NICA (excl. VAT)

REGISTRATION + 1 ENTRY

Flat registration fee - EUR 50
Fee per entry - EUR 25
TOTAL OF EUR 75 (excl. VAT)

REGISTRATION + 2 ENTRIES

Flat registration fee - EUR 50
Fee per 2 entries - EUR 50
TOTAL OF EUR 100 (excl. VAT)

REGISTRATION + 3 ENTRIES

Flat registration fee - EUR 50
Fee per 3 entries - EUR 75
TOTAL OF EUR 125 (excl. VAT)

NOTE:

Maximum of **3 entries** per producer.

VAT is automatically included if applicable upon payment via Stripe.

Latvian VAT is currently **21%**.

The entry fee **does not include delivery costs** for the sample bottles to a collection point or the provision of any customs duty, taxes, or other costs when samples are sent to Latvia at one's own expense. Entrants are responsible for covering these costs.

PAYMENTS



Payment of registration and entry fees can be done **via Stripe** by card by clicking on one of the payment links below, depending on the number of entries.

Flat registration fee + 1 entry: <https://buy.stripe.com/8wM7uM4Mb6jn7sc144>

Flat registration fee + 2 entries: <https://buy.stripe.com/6oE7uM6Uj4bf5k46op>

Flat registration fee + 3 entries: <https://buy.stripe.com/00g4iA0vV5fj3bW8wy>



NICA CATEGORIES 2023

Please note: All entrants should specify
Sweetness: dry, medium, or sweet
Carbonation: still, petillant, or sparkling



-  **Acid Dominant** - Ciders made from culinary, dessert, or eating apples, high in acid typical styles include Classic Norwegian cider, New World, Modern ciders, English Eastern Counties Ciders, German Apfelwein would all fit here.
-  **Tannin Dominant** - Ciders made predominantly from bittersweet or bittersharp cider apples rich in tannins:
 - Traditional West Country style cider
 - Keeved Cider Produced in the manner of Breton or Normandy ciders
-  **Wood or Barrel-Aged** - Ciders with a large flavor and/or aroma component from barrels, or wood should be entered here, entrants should specify base style and type of wood or barrel used.
-  **Flavored Ciders (Hopped/Herbed/Spiced/Botanical) Cider** - Ciders that include the addition of other fruits and flavors either as a co-ferment or an addition after fermentation. Ciders made with hops, entrants should specify base style (i.e., bittersweet, acid dominant) hop varieties, and/or herbs/spices used.
-  **Natural cider /Sidra Natural/Sagardoa** - Spontaneously fermented ciders with fermentation derived acidity as large components of their flavor and/or aroma. Asturian Sidra Natural, Basque Sagardoa.
-  **Pet Nat, Method Champanoise, Method Traditonale** - Ciders carbonated in bottle, entrants should state the method and base style of cider.
-  **Ice ciders** - ciders with a high level of sweetness, and typically a higher-than-average percentage ABV for most other ciders. This is brought about through the freeze concentration, and subsequent controlled fermentation, of apple juice.
-  **Fruit Wines & Perries** - Fermented alcoholic beverages made from a variety of base ingredients from anything else then grapes or apples; they may also have additional flavors taken from fruits, flowers, and herbs.
-  **Open class** - This class contains ciders that do not adequately fit into any other category. The judges will use a combination of the information provided plus their own skill as a cider professional to determine whether each product is a great example of its specialty and its consumer appeal. There are no sweetness parameters for this class.



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. 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. Latvia can be considered as one of the world's newer cider countries, where producers freely express their vision of cider making.

More info: countryholidays.lv/ciderroute

Contacts:



**Baltic
Country
Holidays**

Representatives and organizers of the competition in Latvia:
Baltic Country Holidays, in cooperation with Latvian cider makers
and the Latvian Association of Winemakers and Winegrowers,

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www.countryholidays.lv/NICA

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Cooperating with:

**Latvia
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Riga Food