

BALTIC CIDER PORTFOLIO

Latvia • Estonia • Finland –
Promotional Events Australia,
Oct 2025



Interreg



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the European Union

Central Baltic Programme

BALT-FIN-CIDER

TAKE A CLOSER LOOK AT THE WORLD OF BALTIC CIDER



This portfolio features authentic ciders from Latvia, Estonia and Finland, which will be showcased at trade and retail promotional events in Australia in October 2025, with opportunities for sourcing and distribution.

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INTRODUCTION

Baltic Cider is a whole juice cider crafted from freshly pressed apple juice—never from concentrate. The cool northern climate and distinctive apple varieties of the Baltic region lend our ciders their signature freshness and vibrant aroma. Naturally higher in acidity and lower in tannins, they offer a crisp, bright flavour profile that's both refreshing and refined. While cider can be made purely from apples, it is often infused with fruits, berries, or herbs to add depth and character.

APPLES

Baltic cider makers source their apples in diverse ways: from their own carefully tended orchards, through partnerships with local growers, or even by foraging wild apples on so-called "apple safaris." These varied origins contribute to the complexity and authenticity of the final product.

FERMENTATION

Both wild (native) and cultured yeasts are used in fermentation. High-quality cider is typically fermented slowly over an extended period—often 4 to 6 months—at low temperatures around 8°C. This gentle process preserves delicate aromas and builds complexity.

CIDER STYLES

Baltic Ciders are produced in a variety of styles, including Pét-Nat (Ancestral Method), keeved, bottle-conditioned, Traditional Method (Champagne-style), Charmat Method, and Modern Style.





Established in 2013, Tālava Cidery crafts apple ciders from fresh juice pressed from locally harvested apples, creating unique flavours with natural ingredients like quinces, rhubarb, cherries and hops. All of the ciders are filled in fully recyclable aluminium cans. Vegan-friendly and gluten-free.

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www.balticcider.com/talava

CIDER WITH HOPS

Medium-sweet | Modern style, sparkling
5% ABV | Standard Drinks 1.74
Contains sulphites
440ml | Cans per box: 12
Best before Dec 2026

Golden and lively, this one's for those who love their cider with a little zing. You'll get bright golden hue with a crisp apple base, lifted by subtle citrus bitterness and floral hop aromas. Notes of grapefruit, tropical fruit, and fresh herbs. Fermented for nine months, then dry-hopped right before bottling to keep things fresh, bright and extra aromatic. 100% real juice from Latvian apples - some wild, some heritage, all grown with care in our cool northern orchards. Only natural ingredients are used. Pair with Asian dishes, spicy tacos, grilled white meats, falafel wraps or that Friday night cheeseboard. Best enjoyed between: 8-10 °C.



APPLE CIDER WITH PASSION FRUIT

Sweet | Modern style, sparkling
5% ABV | Standard Drinks 1.74
Contains sulphites
440ml | Cans per box: 12
Best before Dec 2026

Bright gold and bursting with tropical sunshine. Juicy passion fruit meets crisp Latvian apples in a tangy-sweet duet with notes of jasmine, citrus and a touch of honeyed warmth. Fermented from real apple juice, blended after fermentation with organic passion fruit juice for full flavor and aroma integration. Crafted with care using only real juice and natural ingredients. No concentrates, no shortcuts. Made from aromatic Latvian apples harvested at peak ripeness for natural sweetness and freshness. Pair with spicy noodles, grilled prawns, mango salsa or a cheeky pavlova. Best enjoyed between: 6-8 °C.



TĀLAVA CIDER

TĀLAVA CIDER



APPLE CIDER WITH CHERRY & RHUBARB

Medium-sweet | Modern style, sparkling
4.5% ABV | Standard Drinks 1.56
Contains sulphites
440ml | Cans per box: 12
Best before Dec 2026

Naturally blushed pink - like a summer sunset in your glass. Tart rhubarb, juicy sour cherries and crisp apples come together in a fruity, refreshing mix that's anything but ordinary. Made with fresh juice from local apples, then blended with our cold-pressed cherry and rhubarb juice. No added colors - that pretty pink is 100% nature. Pair with roast duck, beetroot salads, soft goat cheese or berry desserts. Best enjoyed between: 7-9 °C.



NON-ALCOHOLIC APPLE CIDER

Medium-sweet
0% ABV | Contains sulphites
440ml | Cans per box: 12
Best before Dec 2026

Golden, juicy, and gently fizzy - real apple notes with a juicy, medium-sweet finish and real cider depth. Crafted to preserve natural fermentation flavors while gently removing alcohol. 100% natural juice from crisp Latvian apples, including heritage and dessert varieties for a rich and layered taste. No concentrates. Pair with veggie burgers, picnic sandwiches, fresh salads or as a fizzy treat on any afternoon. Best enjoyed between: 5-7 °C.



The idea of a cidery was born both in a cultivated family garden near Sabile, where old, towering apple trees still grow, and through an inspiring encounter with the ancient cider-making traditions of England and France.

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www.balticcider.com/sabiles-sidrs

SEMI-DRY SPARKLING APPLE CIDER

Semi-dry | Modern style, sparkling
8% ABV | Standard Drinks 4.73
Contains sulphites
750ml | Bottles per box: 6
Best before Jun 2028

This cider offers delicate aromas and a light, slightly sweet finish. Ideal as an aperitif before a light summer meal, it pairs beautifully with salads, pasta, and goat or sheep cheeses. Best enjoyed chilled, between +4°C and +6°C.



GARDENER'S SWEET APPLE-QUINCE SPARKLING CIDER

Sweet | Modern style, sparkling
5.5% ABV | Standard Drinks 3.25
Contains sulphites
750ml | Bottles per box: 6
Best before Nov 2026

Apples are perfectly balanced with the widely popular and flavour-rich rich quince. The quince enhances the aroma by imparting a subtle hint of its unique sour flavors. Enjoy it alongside coffee and desserts, or simply on its own. Best enjoyed chilled, between +4°C and +6°C.



SEMI-SWEET APPLE-CASSIS SPARKLING CIDER

Semi-sweet | Modern style, sparkling
8% ABV | Standard Drinks 4.73
Contains sulphites
750ml | Bottles per box: 6
Best before Nov 2027

This semi-sweet cider features an exquisitely fresh aroma and an intense yet crisp apple flavor. Its lively character pairs beautifully with fruit and berry desserts, sweet cakes, and a variety of hard cheeses. Best enjoyed chilled between +4°C and +8°C.



The cidery goes by the slogan NOT NORMAL CIDER, reflecting its unconventional spirit and imaginative approach to cider making. While deeply connected to the Baltic region's heirloom apples and distinctive terroir, the cidery embraces innovation and bold experimentation beyond traditional methods.

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SEMI-DRY HERITAGE APPLE CIDER

Semi-dry | Modern style, sparkling
5.0% ABV | Standard Drinks 1.3
Contains sulphites
330ml | Bottles per box: 20
Best before Jun 2027

A crisp, fresh, pale straw-coloured cider made from 100% Latvian apples displaying notes of citrus fruits, with green apple and a hint of kiwi finishing dry.



MEDIUM-SWEET HERITAGE APPLE CIDER

Medium-sweet | Modern style, sparkling
5.0% ABV | Standard Drinks 1.3
Contains sulphites
330ml | Bottles per box: 20
Best before Jun 2027

Full bodied apple cider crafted from 100% Latvian apples with a bouquet of spring blossom and crisp apple. Semi-sweet taste with notes of fresh green apple and pear.



“JAUNĀ STRĀVA” NON-ALCOHOLIC CIDER WITH HOPS

Medium-sweet | Modern style, sparkling
0.2% ABV | Contains sulphites
330ml | Bottles per box: 20
Best before Dec 2026

Sun-golden, alcohol-free cider with Sabro hops. From the glass rises the scent of a Latvian summer—crisp, slightly under-ripe apples mingling with the sweetness of mandarin and the creaminess of coconut. The first sip delivers a bright, tangy apple that sends a refreshing tingle across your tongue. Flavours of peach, sweet citrus, and other tropical fruits soon follow. The bouquet is rounded out with a hint of cedarwood and a soft touch of mint. A juicy, drinkable cider with the character of a beer.
Best enjoyed chilled at 5–8 °C on a hot day. Pairs beautifully with pumpkin soup, blue cheese, or pancakes with strawberry jam.



ARONIA (CHOKEBERRY) CIDER

Medium sweet | Modern style, sparkling
5.2% ABV | Standard Drinks 1.35
Contains sulphites
330ml | Bottles per box: 20
Best before Jun 2029

Heritage apples macerated on whole chokeberries and fresh chokeberry juice. Red/purple colour, with aroma of apple and fresh red berries, full bodied, round and fruity finish.



“NAKED TRUTH” CIDER

Medium-sweet | Modern style, sparkling
5.0% ABV | Standard Drinks 1.3
Contains sulphites
330ml | Bottles per box: 20
Best before Jun 2027

Apple cider aged for one week on fresh wild blackberries, with dry Earl Grey tea and bergamot peel added two hours before filtration and bottling. The colour is a vibrant violet berry tone. The aroma is dominated by citrus, bergamot peel, and the perfumed notes of Earl Grey tea, complemented by fresh red berries. On the palate, it is medium-sweet with a well-balanced sweet-sour profile, featuring pronounced forest berry flavours, along with hints of dried rose petals and citrus in the finish. Full-bodied with medium-high tannins and a lingering aftertaste. Best enjoyed with classic cheesecake, roast pork, or mature cheeses.



“GIN BOTANICALS” CIDER

Medium-dry | Modern style, sparkling
5.2% ABV | Standard Drinks 1.35
Contains sulphites
330ml | Bottles per box: 20
Best before Jun 2027

A crisp dry cider macerated on Gin botanicals - lemon peel, coriander seed, orange peel, juniper. A rich aroma of crisp green apple with a balanced juniper and citrus punch with light floral notes in the background. On the palate, this cider is crisp, acidic and herbaceous with refreshing flavours of heritage apple in balance with a long aftertaste of juniper and citrus.



HOPPED APPLE CIDER

Medium-dry | Modern style, sparkling
5.2% ABV | Standard Drinks 1.35
Contains sulphites
330ml | Bottles per box: 20
Best before Jun 2027

Adding hops—specifically Mosaic and Citra—to a 100% apple cider fermented with Belgian Saison beer yeast results in a floral aroma with pronounced grapefruit and tropical fruit notes. The finish is lightly spicy, grassy, and refreshing. An exceptionally fruity and aromatic cider.



"SUNSET" CIDER WITH ELDERFLOWER

Medium-sweet | Modern style, sparkling
5.0% ABV | Standard Drinks 1.3
Contains sulphites
330ml | Bottles per box: 20
Best before Jun 2027

The latest cider in the Mürbūdu range – a medium-sweet apple cider infused with elderflowers, lime peel, and cherries. Aromatic and rich in elderflower, with a beautiful salmon-pink hue.



SINGLE ORCHARD VINTAGE CIDER "LIDUMNIEKS", 2023

Dry | Oak aged, sparkling
5.8% ABV | Standard Drinks 3.4
Contains sulphites
750ml | Bottles per box: 6
Best before Jun 2035

Our first single orchard vintage. A field blend of wild seedling varieties (80%) and traditional english cider apple varieties (20%), aged for several months in french and american oak. Aroma is balanced with balanced aromas of earthy apple and oak, with hints of tobacco, vanilla, citrus and blossom. On the palate this cider is rich and tannin forward, with distinct flavours of wild apple, forest floor, citrus and balanced oak sweetness.



Tori was founded in 2014. Today, the farm's apple orchard spans nearly 10 hectares, and the owners are involved in every stage of the product journey—from propagating and grafting the apple trees to final production and bottling.

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www.balticcider.com/tori



SIIDER SEMI-DRY

Semi-dry | Modern style, sparkling
4.9% ABV | Standard Drinks 1.3
Contains sulphites
330ml | Bottles per box: 24
Best before Dec 2027

A semi-dry cider made from Estonian **organic** apple varieties—Ritika, Cortland, Liivika, and Talvenauding—fermented with wild yeast. It offers a fruity taste with natural sweetness and fine bubbles. The golden-yellow color has subtle greenish undertones, while the aroma is freshly apple with a hint of caramel. On the palate, it is light, friendly, and softly apple, with vibrant fruitiness and balanced acidity. An excellent companion to spicy Asian dishes and a variety of fruit-based desserts. Best enjoyed chilled, between +6°C and +8°C.



PERRY

Dry | Modern style, sparkling
5.9% ABV | Standard Drinks 1.5
Contains sulphites
330ml | Bottles per box: 24
Best before Dec 2027

Perry is a Nordic drink fermented from real pear juice at extremely low temperatures. Naturally sweet, it is soft and buttery on the palate, complemented by the zesty acidity of quince. Enjoy chilled with cream cheeses. Best served between +6°C and +8°C.



JÄÄ ICE

Ice cider | Cryo-concentrated, still
11% ABV | Standard Drinks 32.55
Contains sulphites
375ml | Bottles per box: 6

Made from Tori Cidery's orchard winter apples. Amber-colored, glossy, and creamy cider with a rich aroma featuring notes of overripe apples, caramel, toffee, vanilla, and toasted almonds. On the mid-palate, the richness is balanced by a bright acidity. Fermented from apple juice concentrated in the Estonian cold and aged for 18 months in French oak Calvados barrels. Crafted using a method similar to the Solera system. Excellent as a digestif or paired with blue cheese, rich creamy desserts, chocolate, or Tosca cake. Best enjoyed chilled, between +6°C and +8°C.

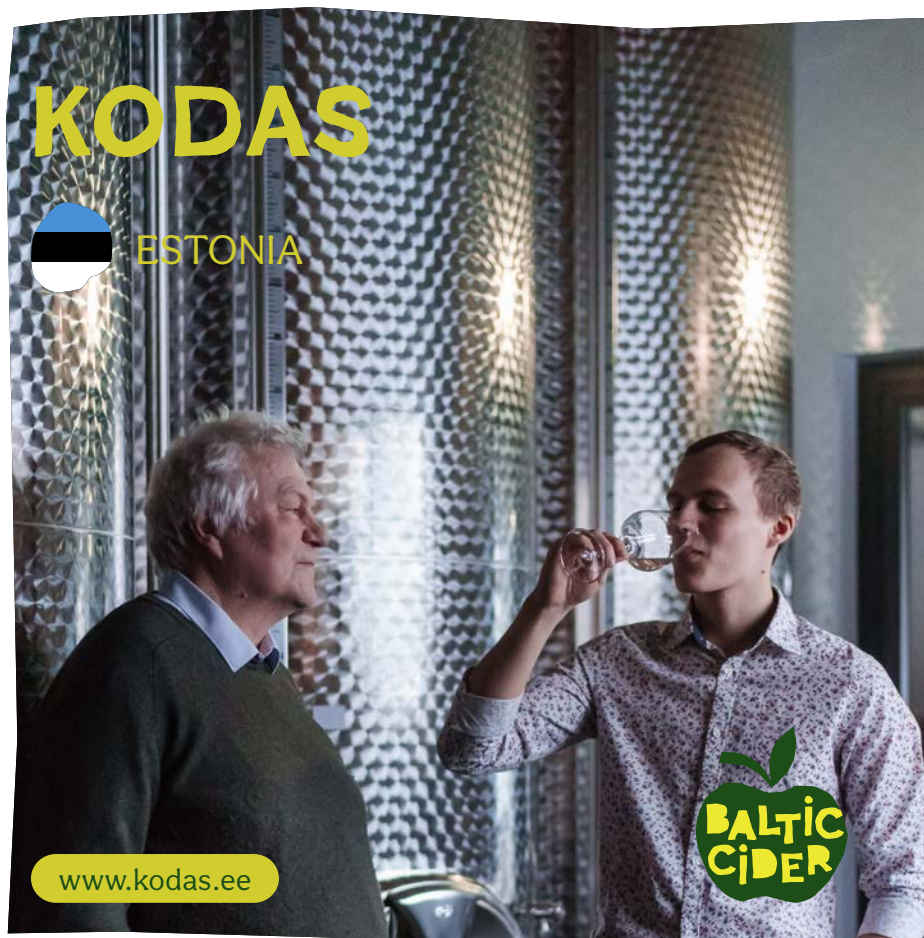


POPP

Sweet/ medium sweet | Modern style, sparkling
0.5% ABV | Standard Drinks 0.08
No added sulphites
330ml | Bottles per box: 24
Best before Dec 2026

Popp is a 100% juice, naturally fermented product. **No concentrate**, artificial preservatives, or colorings have been added. Non-alcoholic apple cider is made from Estonian **organic** apple juice and a generous splash of natural pineapple juice, it is bright yellow in color with a slight greenish undertone and a slight bubble. The first sip reveals subtle tropical fruit notes, followed by ripe pineapple and fresh apple on the mid-palate. Its relatively strong acidity balances the natural cider sweetness beautifully. Sediment may appear at the bottom of the bottle. Perfect with pizza, snacks, fruit desserts, or soft cheeses, and also great for mixing into cocktails. Contains only natural sugars. Best enjoyed chilled, between +6°C and +8°C.





Kodas is a forward-thinking cider producer, celebrated for its sustainable practices and meticulous approach to cider-making. With over 30 apple varieties grown organically, the result is cider that reflects pure, authentic flavor.

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SNOOB (SNOB)

Dry | Modern style, sparkling
5.5% ABV | Standard Drinks 1.4 | Contains sulphites
330ml | Bottles per box: 24
Best before Mar 2027

A modern take on a classic cider style, distinguished by its clarity, straw-yellow color, and vibrant apple aroma. Representing the best cider apple varieties of the region. Made from 100% pure apple juice, pressed from hand-picked apples grown in KODAS orchards, it offers a dry, clean, and elegant taste—intense and complex enough to enjoy on its own. Its well-defined flavor also pairs well with sushi, aged cheeses such as mature Cheddar or Parmesan, red meats like beef or lamb, and dishes seasoned with medium-hot chili or Indian spices. Best enjoyed between +11°C and +14°C.



FOLK

Medium-dry | Modern style, sparkling
5.0% ABV | Standard Drinks 1.3 | Contains sulphites
330ml | Bottles per box: 24
Best before Mar 2027

Medium-dry cider with a rich and layered bouquet of flavors. Its golden color and pure aroma capture the essence of true Estonian cider. The complexity of this medium-dry apple cider reflects the influence of fermentation with a variety of yeast strains. Made from 100% pure apple juice, pressed from hand-picked apples grown in KODAS orchards. Pair with: smoked fish and meats, smoked cheeses, rich mushroom risottos, Parmesan, deeply savory sauces and gravies, slow-braised red meats like oxtail casserole, and game birds. Best enjoyed between +11°C and +14°C.



MIMIKRI (MIMICRY)

Semi-sweet | Modern style, sparkling
1.6% ABV | Standard Drinks 0.4 | Contains sulphites
330ml | Bottles per box: 24
Best before Sept 2027

Mimikri is a semi-sweet, low-alcohol cider made from 100% Estonian apples. Intriguing and distinctive, it features an eye-catching amber hue with subtle notes of pear and tropical fruit in both aroma and flavor. Crafted from pure apple juice pressed from hand-picked apples grown in the KODAS orchards. Pair with: savoury snacks such as sausage rolls, mild cheeses, fresh breads, cold chicken, hams, and other charcuterie. Also complements eggs, pasta salads, cheesy pizzas, savoury quiches, creamy dips, avocados, and earthy, soft vegetable dishes like roasted squash, pumpkin, or aubergine. Best enjoyed between +11°C and +14°C.



PÖÖRIPÄEV (SOLSTICE)

Semi-dry | Modern style, sparkling
4.1% ABV | Standard Drinks 1.1
Contains sulphites
330ml | Bottles per box: 24
Best before Mar 2028

Pööripäev is a Christmas apple cider with cinnamon, cloves, cardamom, ginger, and raspberry, glowing with a fiery red hue and layered with festive flavors. It fills the room with the scent of freshly baked holiday treats and can be enjoyed either hot or cold. Whether sipped by a cozy fireplace or under a warm blanket, it brings winter comfort to a new level. Made from 100% pure apple juice pressed from hand-picked apples grown in the KODAS orchards. Pair with: blue cheese, aged Cheddar, cheese fondue, sweet mince pies, pork schnitzel, pickled fish with crackers, saffron buns, or ginger biscuits. Best enjoyed chilled between +11°C and +14°C, or warmed to +60°C – +70°C.



Jaanihanso cider begins with apples from our own estate orchard, complemented by hand-picked fruit from neighbouring farm gardens and carefully chosen larger local growers. The bulk of this harvest is certified organic, ensuring pure, regionally rooted flavour in every bottle.

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www.balticcider.com/jaanihanso

EXTRA BRUT METHODE TRADITIONNELLE 2018

Dry apple cider | Traditional Method, sparkling
8.5% ABV | Standard Drinks 5
Contains sulphites
750ml | Bottles per box: 6
Best before Jul 2032

Dry apple cider, made from locally pressed late Estonian juice apples and fermented with wild Estonian yeast. Apple varieties: Liivika, Talvenauding, Dolgo, Antonovka. Spontaneous primary fermentation at least 3 months with spontaneous malolactic. Secondary fermentation in the bottle on lees for 6 years. Post-fermented in the bottle for at least 30 months according to the traditional champagne method. Disgorged, dosage 5 g/l. Serve chilled with roast herb chicken (or turkey), briny oysters, or young goat cheese—the cider's bright acidity and fine bubbles cut richness and lift delicate flavours. Best enjoyed chilled, between +6°C and +8°C.



SWEET NATUREL CIDER

Sweet | sparkling
5.5% ABV | Standard Drinks 1.4 | No added sulphites
330ml | Cans per box: 24
Best before Mar 2028

Sweet cider made from Estonian organic apples: Auksis, Liivika. Spontaneous fermentation. Force-carbonated. No added sulfites. Enjoy chilled alongside tangy blue cheese, spicy Thai curry, or warm apple crumble—its lush sweetness and lively acidity balance salt, heat, and pastry richness in equal measure. Best enjoyed chilled, between +6°C and +8°C.



DRY NATUREL CIDER

Dry | sparkling
5.5% ABV | Standard Drinks 1.4 | No added sulphites
330ml | Cans per box: 24
Best before Feb 2028

Dry cider made from Estonian organic apples: Auksis, Liivika. Spontaneous fermentation. Pure, authentic flavor with a perfectly balanced finish. Force carbonated, no added sulfites. Pair its crisp, dry snap with grilled sea bass, herb-roast chicken, or a slice of aged cheddar. Best enjoyed chilled, between +6°C and +8°C.



SEC METHODE TRADITIONNELLE CIDER

Medium-dry | Traditional Method, sparkling
5.5% ABV | Standard Drinks 3.2
Contains sulphites
750ml | Bottles per box: 6
Best before Jul 2030

Medium-dry apple cider made from Estonian organic apples: Liivika, Auksis, Antonovka, Talvenauding. Spontaneous primary fermentation at least 3 months with natural yeast. Secondary fermentation in the bottle on lees for 4 years. Disgorged, dosage 20 g/l. Serve it well-chilled with Sydney rock oysters, crispy pork belly, or a creamy Brie—the cider's delicate sweetness and fine bubbles lift both bright coastal flavours and rich, savoury dishes. Best enjoyed chilled, between +6°C and +8°C.



DOUX METHODE TRADITIONNELLE CIDER

Medium-sweet | Doux Traditional Method, sparkling
5.5% ABV | Standard Drinks 3.2
Contains sulphites
750ml | Bottles per box: 6
Best before Jun 2032

Medium-sweet apple cider made from Estonian organic apples: Liivika, Auksis, Antonovka, Talvenauding. Fermented with wild Estonian yeast. Spontaneous primary fermentation at least 3 months with natural yeast. Secondary fermentation in the bottle on lees for 4 years. Disgorged, dosage 40 g/l. Enjoy it well-chilled with creamy blue cheese, spicy chilli prawns, or a slice of tarte Tatin—the cider's mellow sweetness and fine bubbles balance heat, salt, and buttery pastry alike. Best enjoyed chilled, between +6°C and +8°C.





Lepola Ciders are crafted by Aaron Brownie, an Australian now settled in Southern Finland. His passion for cider-making ensures the exceptional quality of our products, all made from locally sourced Finnish apples. No added water and never from concentrate.

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HERITAGE APPLE CIDER

Medium dry | Modern style, sparkling
8.0% ABV | Standard Drinks 2.1
Contains sulphites
330ml | Bottles per box: 24
Best before Feb 2027

Inspired by the nearly 100-year-old Lepola house, this strong yet balanced cider is made from apples grown in the Lepola orchard, primarily of the Cinnamon variety. Barrel aged. Medium-dry with a yellowish hue, it features tart green apple notes, light herbal tones, a touch of honey, a hint of toasted character and approachable tannins. Pair with: Salads, vegetarian dishes, fish, chicken, turkey, salty snacks and soft cheeses.

Best enjoyed between +6 °C and +8 °C.



HOPPY DRY HOPPED APPLE CIDER

Dry | Modern style, sparkling
5.5% ABV | Standard Drinks 3.25
Contains sulphites
750ml | Bottles per box: 6
Best before Aug 2026

Lepola dry hopped apple cider is crafted by using Australian Galaxy hops and 100% Finnish local apples. Galaxy hops give the cider a slight tropical fruit/peachy aroma and notes of elderflower. It is a combination of the nationalities of Lepola - Finnish and Australian. Pair with: grilled vegetables, salads or vegetarian food. Best enjoyed between +6 °C and +8 °C.



PERRY

Medium-sweet | Modern style, sparkling
4.0% ABV | Standard Drinks 1.04
Contains sulphites
330ml | Bottles per box: 24
Best before May 2027

Lepola Perry is made with Finnish pears (90%) and is certified Real Finnish Perry. Medium sweet, light, real pear aromas, light yellow. Finnish apples (10%) are added to the perry to give better balance and acidity. No added water or artificial flavors. Pair with: salads, vegetarian food, mild cheese, fish, savoury snacks, party cider.

Best enjoyed between +6 °C and +8 °C.



VEGA ICE CIDER

Sweet | Cryo-concentrated, still
10% ABV | Standard Drinks 2.76
Contains sulphites
350ml | Bottles per box: 12
Best before May 2027

This cider is inspired by the story about SS Vega, the first ship to complete a voyage through the Northeast Passage. The ship got blocked by ice for 10 months (1878-1879) only 200 km short of the Bering Strait. Finnish Captain, A. E. Nordenskiöld, had loaded the vessel with oak barrels containing rum-preserved cloudberries, because of its preventative powers that had been handed down in Nordic folk medicine. The crew survived with the help of nature's powerful treats. Inspired by the story, Lepola fermented Finnish cryoconcentrated cloudberries (5%) and apples (95%) then matured them in oak barrels to create a sweet and acidic cider. Pair with: desserts, enjoy as dessert as it is, or mature cheeses.
Best enjoyed between +8 °C and +10 °C.



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LEPOLA

ABOUT US

We are the team behind Baltic Cider, dedicated to promoting the unique flavors, craft, and traditions of cider-making in Latvia, Estonia, and Finland. Through collaboration with local producers and international partners, we aim to bring the best of Baltic cider to the world.

OUR MISSION

At Baltic Cider, we aim to:

- Support Cider Makers: Provide resources, training, and advocacy for sustainable growth.
- Celebrate Tradition: Highlight the rich heritage and creativity of Baltic cider.
- Connect with the World: Bring the flavors of Baltic cider to international audiences.

Baltic Cider Team in promotional events in Australia, Oct 2025

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