

Interreg



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BALT-FIN-CIDER

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CIDEROLOGIST

Technical & Commercial Cider Webinar

8th September 2025

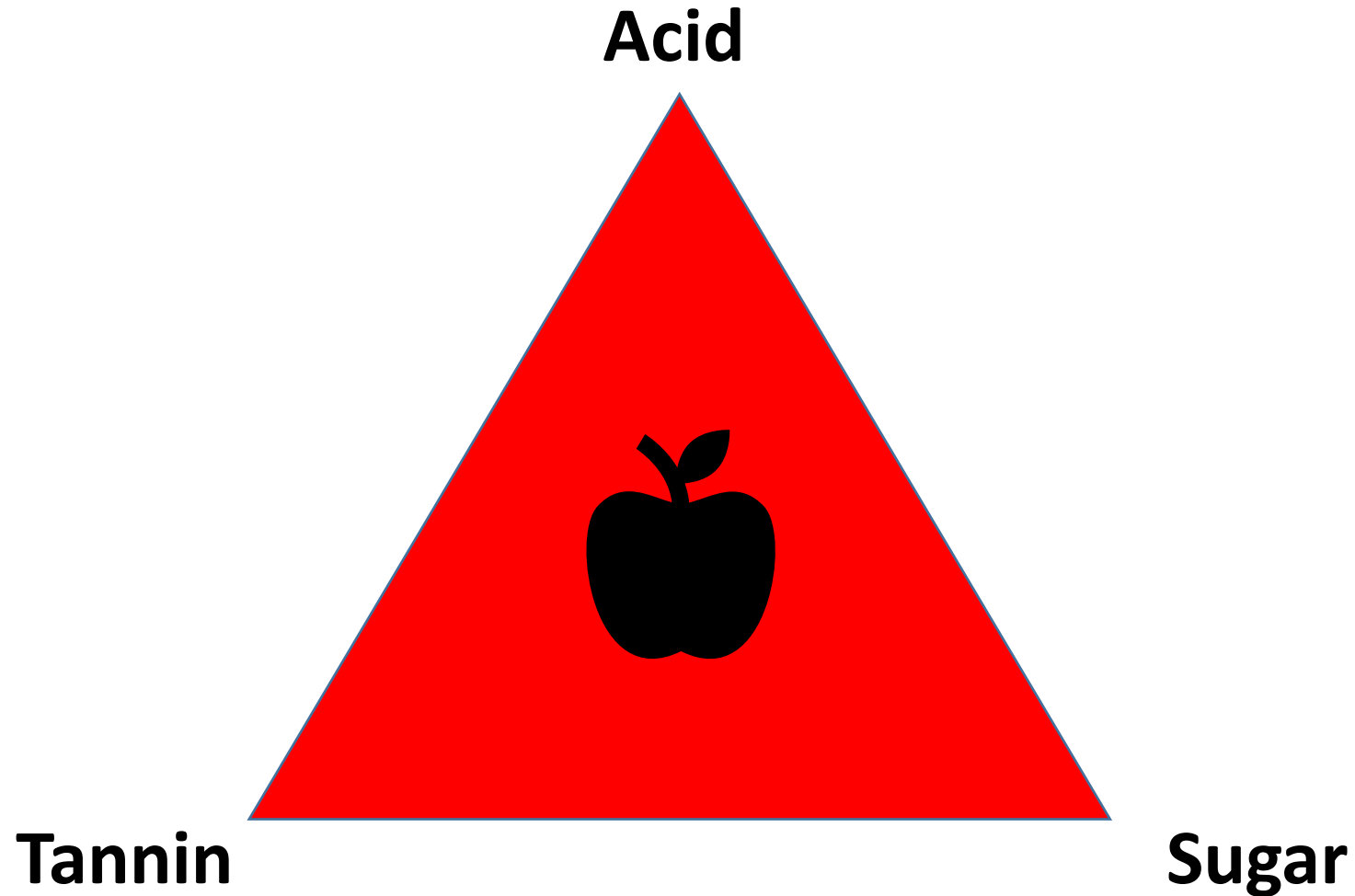
Selection of Apple Varietal

Just like with wine, the variety of apple is all important

- Varieties have been selected and grown for the sole purpose of making cider in some parts of Europe for centuries
- In other areas of Europe and around the world, cider is made with modern dessert & culinary apples and heirloom varieties

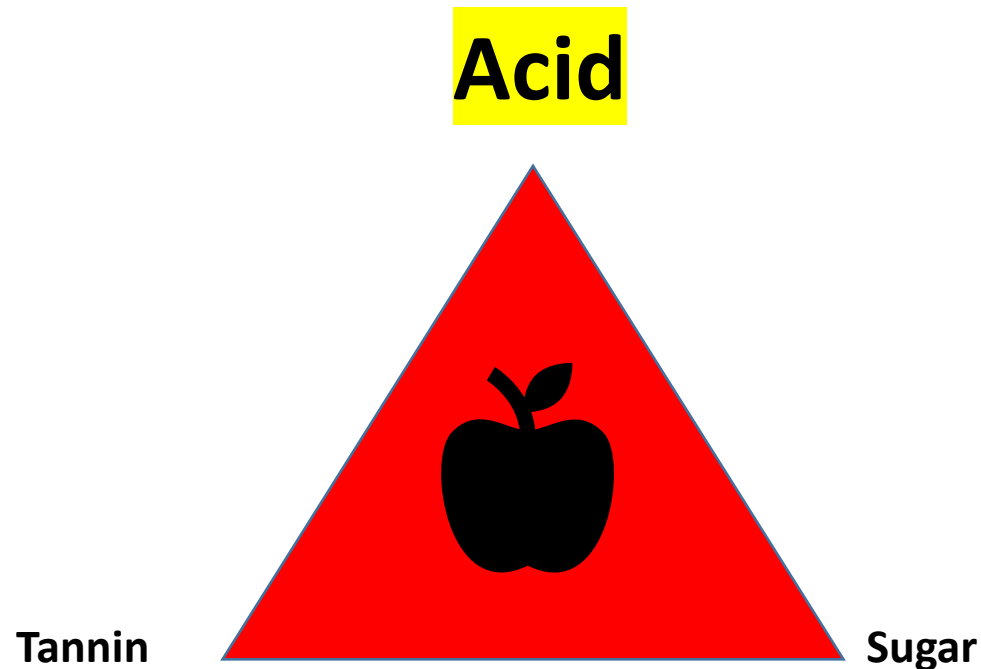


Apple Varietal Building Blocks



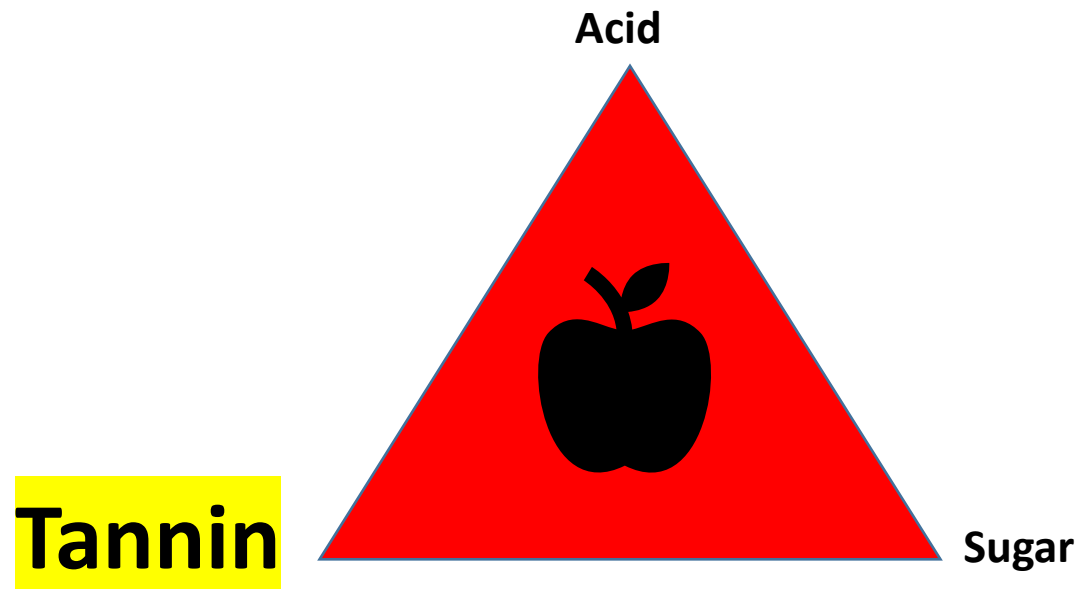
Acidity

- Malic acid
- Described as fresh, crisp or tart
- Hits at the front and sides of the tongue and makes you salivate
- Cuts through sweetness and fattiness



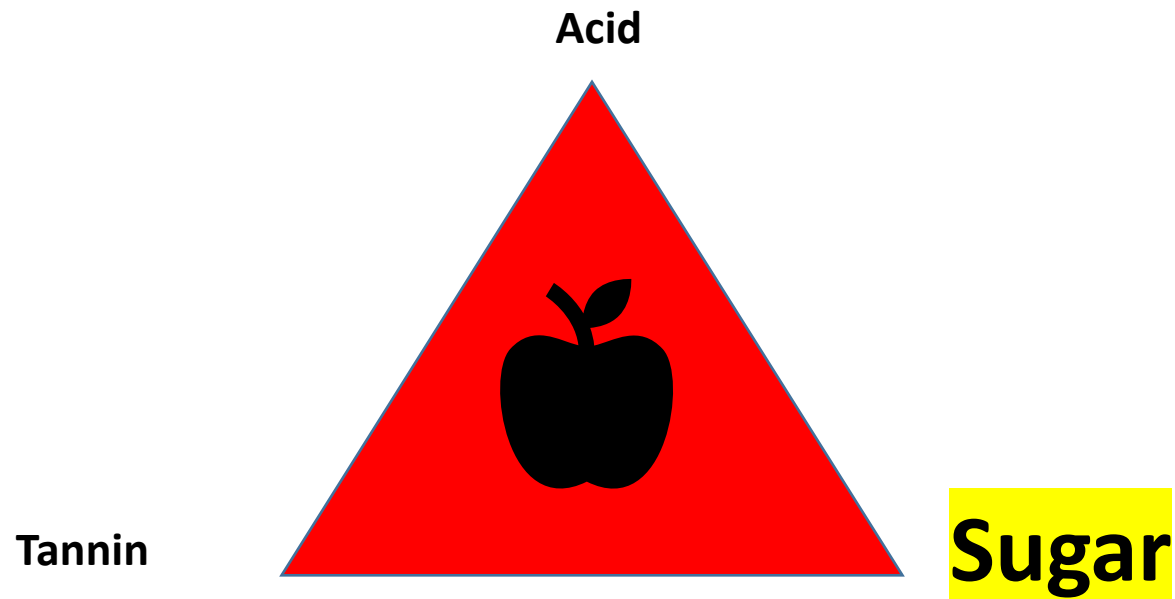
Tannin

- Mouthfeel - structure, complexity - astringency
- Taste – bitterness
- Other flavours earthiness, woodiness
- Cider made from tannic apples will also supply phenolic aromas – spicy, woody & earthy >>>> medicinal, earthy, ‘old horse’



Sugar

- The fuel for fermentation!
- Fructose (and sucrose / glucose)
- If any remains post fermentation it will contribute mouthfeel, texture, fruitiness



Apple Classification

	Acidity (g/L of malic acid)	Tannins (g/L of tannic acid)
Sharp	> 4.5	< 2
Bittersharp	> 4.5	> 2
Bittersweet	< 4.5	> 2
Sweet	< 4.5	< 2

Pear Varieties

The same principles apply as with apples

- In areas of Europe, there are traditional pears used for making a fermented beverage – they are not for eating!
- In other, perry is made with dessert & culinary pears



BUT....

- Unlike apples, pears contain a proportion of sorbitol - an unfermentable sugar
- Unlike apples, pears contain a proportion of citric acid