



Estonia – Latvia

Knowledge-driven Baltic Cider Production and Branding for Growth and Competitiveness of SMEs

Project ID: EE-LV00145

THE FOUR COMPONENTS OF TERROIR

WINE

TOPOGRAPHY

cient traditions of winemak like biodynamic farming,

CLIMATE

es result in fewer natural sugar

SOIL

Color and Composition

Baltic Cider

Some common things and differences obtaining answers important to the TERROIR map



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What is the relief of the orchard area (flat, slope N, slope S, slope W, slope E, top of hill, valley (downland))?

flat

slope E

flat

flat

slope S



flat

flat

flat

flat

slope S

up of valley

slope S, SW

What rootstock is used for apples?

Semi-dwarf rootstock

B.358?

M 26

MM 106 B.9

MM 106

B.118 A2 B.118

Antonovka seedlings

weak

medium



Antonovka seedlings

Antonovka seedlings

Pūre 1 Antonovka seedlings Pūre 1

M 26 MM 106 MM 106

MM 106 MM 106

M 26 MM 111

M 7 MM 111

A2

What are the planting distances?

 $1.5 \times 3 \text{ m}$

 $4 \times 8 \text{ m}$

 $3 \times 5 \text{ m}$

10 × 10 m

 $1.8 \times 5 \text{ m}$

 $2 \times 5 \text{ m}$



 $2.7 \times 4 \text{ m}$

 $2.5 \times 4.5 \text{ m}$

15 × 15 m

 $6 \times 8 \text{ m}$

 $3 \times 5 \text{ m}$

 $4 \times 6 \text{ m}$

 $4 \times 5 \text{ m}$

 $3 \times 5 \text{ m}$

 $2.5 \times 4 \text{ m}$

What is the age of the orchard (main part)?

Range 7 – 65 years, dominating 10 – 12 years



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yes

no

Estonia

no

no

Is the line under the trees, their canopy at least in the first part of the season kept clean of weeds, grases?

Only 42% answers «yes»



How frequently grass is moved in the orchard?

1 (old orchard on seedling rootstocks) up to 5 times per season. In average 2 - 3 times.

3 times a season

ONCE A YEAR

Few times per season

2 times a year

2-3 times a season

two times

3-4 × during season

Monthly

3 - 5 times per season

Yes

2 × season

How the tree canopy is managed?



Pruned in spring and in July. Sometimes, some steps are skipped.

Pruned in spring most years

Every spring we try to cut old branches and taking out lower part of tree, so tractor can go through

ALMOST NONE, JUST CUT OUT THE DEAD BRANCHES AND LOWER ONES

Classic orcharding method

Annual pruning during late winter or early spring. Dead, diseased, or crossing branches are removed regularly. Selective thinning of the canopy helps balance vegetative growth and fruiting, especially important in older trees, which can become too dense. Some trees are left to grow more freely to support habitats for birds, insects, and lichens.

Support structures (like wooden props or ropes) are occasionally used for very old branches to prevent breakage under fruit load.

Biannual pruning

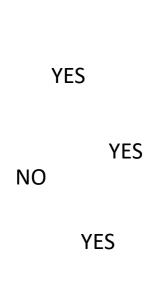
extensive pruning once a year

minimal

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Is the growth of apples in the orchard satisfying?

Yes: 83%





YES = 100%

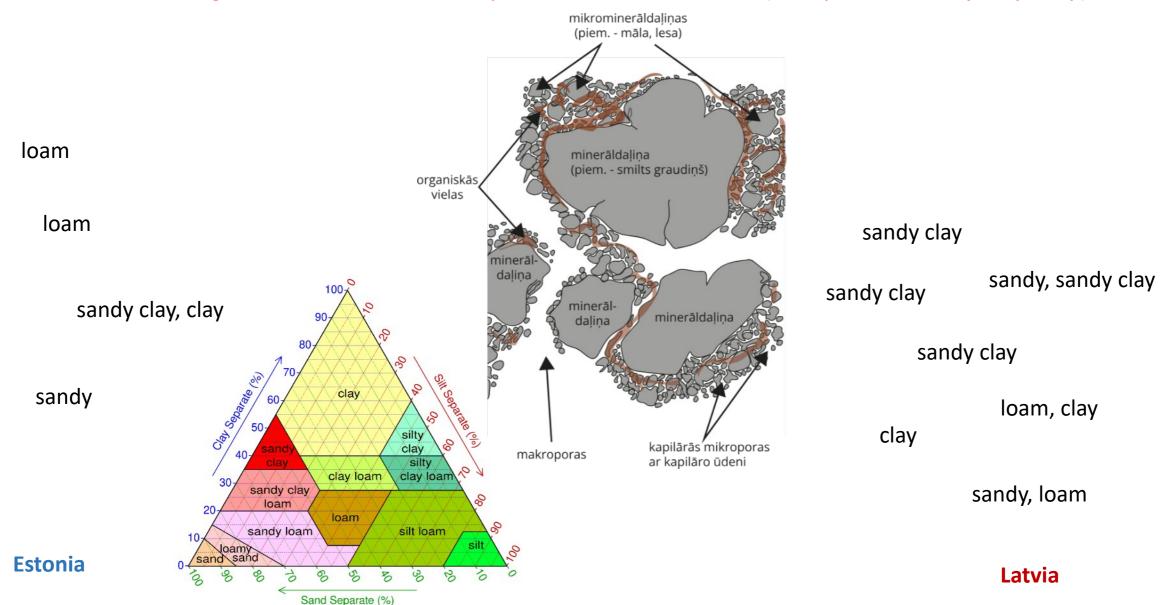
Is the yield of apples satisfying in normal conditions (without spring frosts etc.) (yes, no).

yes



Soil

What soil granulometric content do you have in the orchard? (sandy, loam, sandy clay, clay)



SoilAgrochemical properties of soil

	parameter	Range EE – LV in SMEs	
4.9 – 7.4	рН	4.9 – 7.4	5.1 – 7.2
2.6 – 9.1	Organic matter, %	2.1 – 9.1	2.1 – 4.9
84 – 627	Phosphorus (P ₂ O ₅), mg/kg	<mark>21</mark> – 627	21 – 585
46 – 396	Potasium (K ₂ O), mg/kg	46 – 396	60 – 285
87 – 5965	Mg, mg/kg	50 - 5965	50 – 898
659 - 10297	Ca, mg/kg	659 - 10297	754 – 2640
0.9 - 2.4	B, mg/kg	0.5 - 2.4	0.5 – 1.4
1.4 – 5.5	Cu, mg/kg	1.2 – 13.3	1.2 – 13.3
26.5 – 262	Mn, mg/kg	26.5 – 262	67.0 – 188.0
1.3 – 33.5	Zn, mg/kg	1.3 – 33.5	1.6 – 14.2

What is the typical beginning of orchard season? (green tip – decade)

April

April II decade

End of April

Late April



April III decade

April II – III decade

April II – III decade

May I decade

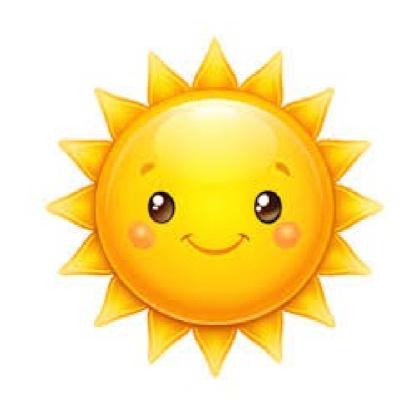
April II decade

What is the highest temperature in summer?

26.5 °C

25 - 30

30



33

What is the typical harvest time?

september - october

september

september II – october I dec.

august – october II dec.



october

september - october II decade

august III – october III dec. (Dabinet, Cidross)

september III dec.

september I dec.

september - november II dec.

september III – november III

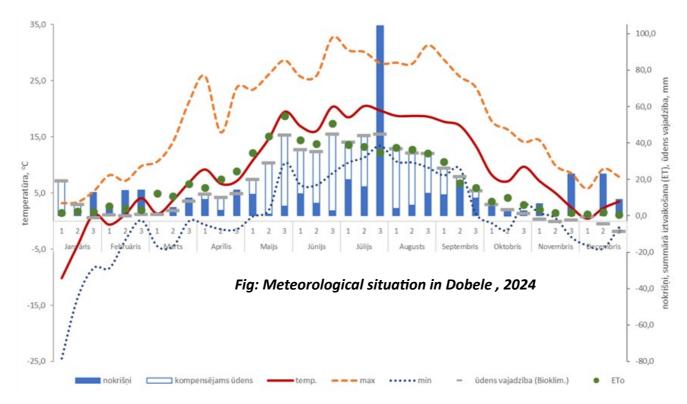
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Is the precipitation enough, moisture regime in the soil satisfied?

Short-term in some years

Yes, no problems

Yes, no problems



Yes, no problems

Yes, no problems

Yes, no problems

Regular lack of moisture in recent years

Short-term in some years

Short-term in some years

Regular lack of moisture in recent years

Short-term in some years

Estonia

What do you think "cider" is?

(made only from apples; made mainly from apples with other fruit additives; made from various fruit/berry components; other combinations of fermented raw materials are also "cider")

Only from apples

Only from apples

Only from apples

Only from apples

Made mainly from apples with other fruit additives



Only from apples
Only from apples
Only from apples
Only from apples

What raw materials (apple varieties) do you use to produce cider? (I make from 1 variety; from 2-3 varieties; from several varieties; I use wild apples; other)

Some great Estonian crab apples are important in blends

From several cultivars

From several cultivars

From 2-3 cultivars

From several cultivars

Many cultivars and wild apples

Several cultivars and wild apples

What varieties (or mixtures) do you use as the base juice with the highest yield?

Liivi Kuldrenett,

Auksis

Auksis Nitchneri maasikõun

Auksis

Liivika

Cortland

Antonovka

Krista

Talvenauding

Dabinett

winter varieties

Estonia



Lietuvas pepiņš Lietuvas pepiņš Lietuvas pepiņš

Zarja Alatau

Rudens svītrainais Rudens svītrainais (Grāvenšteins) Rudens svītrainais Bogatir

Antonovka

Antonovka

Sinap Orlovskij

Hyslop Hastings

Cortland

krebs

Sīpoliņš

Ligol

Auksis Auksis

Antej

Belorusskoje Malinovoye

What varieties (or mixtures) do you use for sweetening?

Crab apples

local Estonian



Sīpoliņš

Auksis Auksis

Desert apples

Not use

Grāfenšteins, Belorusskoje Maļinovoje, Cortland, Antejs, Ligols, Zarja Alatau

What varieties (or mixtures) do you use to provide tannins and the respective cider flavour?

crab apple cultivars

crab apple cultivars

crab apple cultivars

Dabinett Yarlington Mill Seaaia Wild apples Wild apples Wild apples Wild apples Wild apples

blending different juices

bitter seedlings, cider apples

Tremmlets bitter

crab apple cultivars

crab apple cultivars

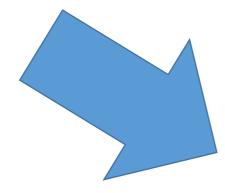
Mitchelin, Dabbinet, Debbie, Hassings

How do you ferment cider?

I ferment each cultivar/mixture separately and then mix

I ferment each cultivar/mixture separately and then mix

both



I mix the juices and then ferment together

I ferment each cultivar/mixture separately and then mix
I ferment each cultivar/mixture separately and then mix

both both

I mix the juices and then ferment together

How long is the fermentation time of the ciders you produce?

9 months

at least 10 months

Year at least

1 month till 12 month depending of cultured or wild fermentation

fastest is 6 months, longest 24 months

3 weeks up to 2 months

1-4 months

Up to 3-4 months in cool conditions

1 month

min 6 months

Primary fermentation in tanks up to 3 months, secondary fermentation in bottles up to 10 years, on average 3 years.

Is CO₂ added to your cider or not (naturally fermented)?

yes

yes

YES!

yes

yes yes yes

> yes yes

> > yes yes

both

both

with natural bubbles, cans with added CO₂

Both. Bottle fermented

no

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What types of ciders do you produce?

Dry Dry

Semi-dry Semi-dry Semi-dry

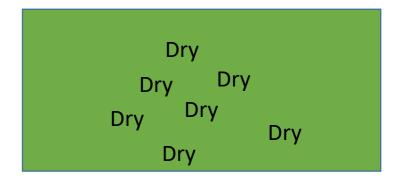
Semi-sweet

Semi-sweet

flavoured

sweet

Ice cider as a sweet cider



Semi-dry Semi-dry
Semi-dry
Semi-dry
Semi-dry
Semi-dry

Semi-sweet Semi-sweet
Semi-sweet Semi-sweet
Semi-sweet

With other fruit/berries added

sweet sweet sweet

What is your total production volume, on average per year?

30 000 L

50 000 L

2 000 L

100 000 L



100 000 L

30 000 L

5 000 - 10 000 L

10 000 - 12 000 L

5 000 L

6 000 L

400 L

8 000 L

What is the percentage distribution between the ciders you produce?

10% dry, 10% semi-dry, **40% semi-sweet**, 20% sweet, 10% other

30% dry, 30% semi-dry, 30% semi-sweet, 10% flavoured

Semi-dry 50%, dry 45%, ice cider 5%

50% dry, 40% semi dry, 10% sweet

100% dry



Majority - medium sweet

60% dry, 40% semi-dry

10% dry, 20% semi-dry, **60% semi-sweet**, 10% sweet

dry 75%, semi-dry 25%

100% dry

Dray 30%, **semi-dry 40%**, semi-sweet 30%

Who are your cider users - target audience?

Rather successful people, with higher income. They are usually more educated, broad-minded people who appreciate good quality food and drink.

Age 28-55, Young professionals through established aficionados—old enough to appreciate craft quality, young enough to experiment. Values craftsmanship, terroir, slow food, and experiential travel. Reads food & drink magazines, follows artisanal brands on Instagram.

farm visitors, special shops and restaurants

cider-lovers

Bars

35-80 yo

20-35 y.o.

Bulk is youngsters 20-40 yer olds in 'hipster bars'. Some cider conosiers (which count is slowly growing), visitours to our cidery (random type).

Tourist, local people and ourselves

Who like real cider, otherways not specified.

Educated adults - age 25-50

People between 25-40 year old



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What are your cider sales channels?

On-site at the production site, Retail chains, Restaurants/cafes, Selling online

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On-site at the production site, Restaurants/cafes, Participating in festivals/markets

Retail chains, Restaurants/cafes

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