

CIDER TASTING JOURNAL

Owner



Interreg
Baltic Sea Region



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RESILIENT ECONOMIES AND COMMUNITIES

BASCIL

WHERE TO FIND REAL CIDER

Real cider begins with natural apple juice – fresh and crisp. From sweet to dry, tart or slightly bitter – every flavour note and aroma is a new adventure in the diverse world of cider. Set off on a cider-tasting journey and enjoy discovering your favourite!

Cider makers welcome visitors, offering tours and tastings of their finest ciders.



1. Abuls Cidery

"Vecspreniši", Launkalnes pagasts,
Smiltenes novads
Tel: +371 29754016
sidsr@abuls.lv, www.abuls.lv



2. Mr. Plūme Cidery

"Zīles", Jumpravas pagasts,
Ogres novads
Tel: +371 29631631
sidsr@mrplume.lv
www.mrplume.lv



Alus un sidra darītava

3. Turkalne Manor Brewery and Cidery

"Turkalne", Turkalne,
Ogres novads
Tel: +371 26355554
info@turkalnesmuiza.lv
www.turkalnesmuiza.lv



4. Abava Winery

"Kalējkrāmi", Ārlavciems,
Slampes pag., Tukums
Tel: +371 26630022
veikals@abavas.lv
www.abavas.lv



5. TĀLAVA Cidery

"Tālavas", Daudzeva,
Aizkraukles novads
Tel: +371 2832 5269
cider@talava.lv
www.talava.lv



SABĪLES
SIDRS



HERBSTS
SIDRA DARĪTAVA

6. Lauskis Winery and Cidery

"Lauski", Lēdmane, Ogres
novads, tel: +371 26052137
vins.lauskis@gmail.com
www.lauskissidsr.lv

7. Sabīles Sidrs Cidery

Rīgas iela 22, Sabile, Talsu
novads, tel: +371 61301707
info@sabilessidsr.lv
www.sabilessidsr.lv

8. Murbūdu Sidrs Cidery

Folkklubs Ala pagrabs
Peldu iela 19, Rīga
Tel: +371 25594086,
murbudu@nenormalssidsr.lv
www.nenormalssidsr.lv

9. Herbsts Cidery

Miera iela 3, Gramzda,
Dienvidkurzemes novads
Tel: +371 26159390
info@herbsts.lv
www.herbsts.lv



10. Līgatne Winery

Sprīņu iela 3, Līgatne,
Cēsu novads, tel: +371 26521467
ligatnesvinadaritava@gmail.com
www.ligatnesvinadaritava.lv

11. Naukšēnu Winery

"Saulsvārti", Naukšēni,
Valmieras novads
Tel: +371 26641461
nauksenuvini@inbox.lv
www.nauksenuvini.lv



Baltic Cider brings together cider makers from Latvia, Estonia and Finland who craft ciders in a range of cider styles and flavours using freshly pressed local apple juice and other natural ingredients – without concentrates or artificial additives.



12. Zilver Beverages

Saltavota iela 33, Matīši,
Siguldas novads
Tel: +371 26159133
info@zilver.lv
www.zilver.lv



Discover more about cider
www.balticcider.com

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 @latvianciderroute,
@baltic_cider

HOW TO TASTE CIDER

- 1 **Glass** – Pour the cider into a clear white wine glass to better appreciate its colour and aromas.
- 2 **Rest** – Before tasting, allow the cider to rest in the glass for at least a minute so that exposure to air can reveal its aromas and flavours. While the cider is opening up in the glass, take a moment to assess its appearance.
- 3 **Appearance** – Evaluate the cider's colour, clarity, intensity and carbonation (its sparkle).

4 **Aroma** – First, smell the cider without swirling the glass. Place your nose inside the glass and inhale slowly and deeply to fully perceive the aroma. Then gently swirl the glass and inhale several times, discovering different aromatic nuances – for example, fruity, floral, citrus, vanilla, caramel, smoky, grassy and more. Note down what you sense in the aroma – use the Flavour Notes as a guide to different aromas.

5 **Taste** – Take small sips, allowing the cider to linger in your mouth and gently swishing it around so its balance, texture and nuances come forward. You can intensify the flavour by gently drawing air through it – pulling in a small amount of air while the cider is still in your mouth.

Structure. When tasting, first determine the cider's structure – assess its sweetness (dry, semi-dry, semi-sweet, sweet), acidity (low, medium-low, medium, medium-high, high) and tannins – low, medium or high levels. Is the taste soft, silky, mouth-drying, rough, or slightly bitter? Is the cider well balanced? Does it have a pleasant balance of sweetness and acidity? Is it lacking tannins? Or perhaps too astringent?

Flavour Notes. Next, identify the flavours – starting with the apple. Is it a green, crisp apple, or a well-ripened, sweet apple? Baked apple? What else do you sense – perhaps sweet notes – floral or honeyed? Something fruity? Pear, citrus, berries? Or maybe another nuance – for example, earthy, smoky or oaky?

Flavour Intensity. – Was the flavour pronounced, medium (gentle and delicate), or light?

6 **Finish** – Assess the length and character of the aftertaste that remains after sipping. Does the flavour linger? Describe the finish as short (<5 sec), medium (5–8 sec), or long (>8 sec). Is the finish dry, acidic or sweet?

7 **Notes and Rating** – Write down your impressions and associations – this is your personal cider story.

Video guide
"How to Taste Cider"

www.balticcider.com



CIDER TASTING NOTES

Date:

Cider name:

Cider maker:

TYPE OF CIDER

- ☐ Apple cider
- ☐ Flavoured cider
- ☐ Perry
- ☐ Non alcoholic
- ☐ Hot cider
- ☐ Other

3 APPEARANCE

Colour

- ☐ Pale/Colourless
- ☐ Straw
- ☐ Yellow
- ☐ Golden
- ☐ Amber
- ☐ Pink
- ☐ Red
- ☐ Brown
- ☐ Other

Clarity

- ☐ Cloudy
- ☐ Hazy
- ☐ Clear
- ☐ Extra clear

Carbonation

- ☐ High
- ☐ Medium
- ☐ Low
- ☐ Still

4 AROMA

- ☐ Light
- ☐ Medium
- ☐ Strong
- Flavour Notes

5 TASTE

Structure

Sweetness Acidity Bitterness (tannins)

Flavour Notes

Fruits	☐ Green apple ☐ Ripe apple ☐ Baked apple ☐ Pear ☐ Citrus ☐ Plum
Berries	☐ Blackcurrant ☐ Blackberry ☐ Chokeberry ☐ Raspberry
	☐ Strawberry ☐ Cherry ☐ Cranberry
Flowers & Herbs	☐ Meadowsweet ☐ Yarrow ☐ Apple blossom ☐ Mint ☐ Hops
	☐ Jasmine
Spices	☐ Cinnamon ☐ Cloves ☐ Chilli ☐ Ginger ☐ Vanilla ☐ Cardamom
	☐ Bergamot ☐ Nutmeg
Other flavours	☐ Rhubarb ☐ Honey ☐ Caramel ☐ Nuts ☐ Earthy
	☐ Mineral ☐ Oak ☐ Smoky
Other flavours you sensed	

Taste intensity

- ☐ Light
- ☐ Medium
- ☐ Strong

6 FINISH

- ☐ Short
- ☐ Medium
- ☐ Long

7 NOTES AND RATING

Mark your rating for this cider



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7 NOTES AND RATING

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KĀ TOP SIDRS

HOW CIDER IS MADE

Mēneši / Months

VIII
IX
X
XI
XII
I
II
III
IV
V



1 Ābolu ražas novākšana

Dažādu šķirņu sidra āboli nogatavojas no vasaras beigām līdz vēlam rudenim.

Harvesting Apples

Cider apples ripen from late summer through autumn.

2 Šķirošana, mazgāšana

Sorting & Washing



3 Sulas spiešana

Īstu sidru dara tikai no dabīgas ābolu sulas.

Pressing

Authentic cider is made only from natural apple juice

4 Raudzēšana

Fermentation

Sidrs rūgst līdz pavasarim.

Cider ferments until spring



5 Blendēšana

Blending

Iegūst vēlamo garšu un aromātu.

Ciders are blended to balance flavour and aroma



6 Nogatavināšana

Maturation

Sidrs atpūšas pēc raudzēšanas, iegūst dzidrumu un garšu.

Cider rests to develop clarity and depth



7 Par burbuļiem

The Bubbles

Sidrs var būt nedzirkstošs, dabīgi dzirkstošs vai gāzēts.

Cider can be still, naturally sparkling, or carbonated



8 Pildīšana

Sidru pilda dažādos tilpumos.

Bottling

Packaged in various formats



SIDRA VEIDI

- Pet-Nat
(*Pétillant Naturel*) /
ancestrālā metode
- Kīvotais sidrs
- Pudelē raudzēts
(*Bottle Conditioned*)
- Tradicionālā metode
(*Šampanieša metode*)
- Charmat metode
- Modernais sidrs

CIDER STYLES

- Pet-Nat
(*Pétillant Naturel*) /
Ancestral Method
- Keeved Cider
- Bottle-Conditioned
- Traditional Method
(*Champagne Style*)
- Charmat Method
- Modern Style



www.balticcider.com