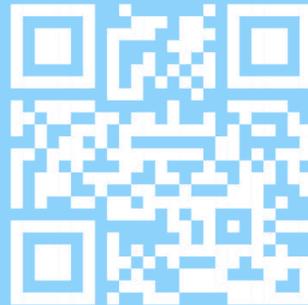




CRAFTING
CIDER'S
FUTURE
TOGETHER



The Baltic Cider

Panelists/Presenters:

Asnāte Ziemele, Jānis Matvejs,
Mārtiņš Knipšis, Māris Plūme

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www.balticcider.com



Interreg



Co-funded by
the European Union

Estonia – Latvia

Baltic Cider

AGENDA

- What is Baltic Cider?
- Origins: Climate, Topography, and Soils
- Orcharding Practices and Apple Varieties
- Styles and Production Methods
- State of the Art and Current Challenges



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BALTIC CIDER - WHO WE ARE

Organized by “Baltic Country Holidays” –
a tourism and local food NGO
in Riga, Latvia, since 2019.

Baltic Cider brand unites in 2026:

24 cideries across:

-  Latvia (12)
-  Estonia (5)
-  Lithuania (2)
-  Finland (5)



Today's presentation focus: Latvia and Estonia



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THE BALTIC CIDER STORY



- Emerged after the restoration of independence in LV, EE, LT (1991)
- Restitution of land and revival of historic apple orchards
- Favorable climate and a strong apple-growing heritage
- Inspiration drawn from European and UK cider traditions (First registered cideries: LV 2010; EE 2014; LT 2025)
- Ciders rooted in local terroir and native apple varieties
- Beyond traditional cider definitions
- Focus on quality and authenticity



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BALTIC CIDER - WHAT WE DO

Implementing EU-funded projects since 2019, focused on cider as a characteristic drink of the Baltic region:

- Training
- Marketing
- Events & Competitions
- Export Support

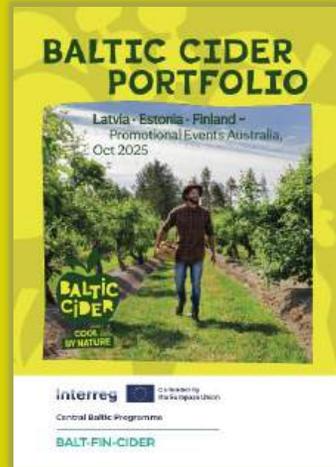


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Visual Identity



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THE BALTIC CIDER - CAREFULLY CRAFTED FROM FRESH APPLE JUICE GROWN IN LOCAL ORCHARDS

Northern European climate makes Baltic ciders:

- Fresh
- Aromatic
- Distinctive acidity
- Pronounced apple aroma



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CLIMATE

Maritime



Photo: latvia.travel



Continental with maritime influence



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CLIMATE

Typical USDA Cold Hardiness Zones

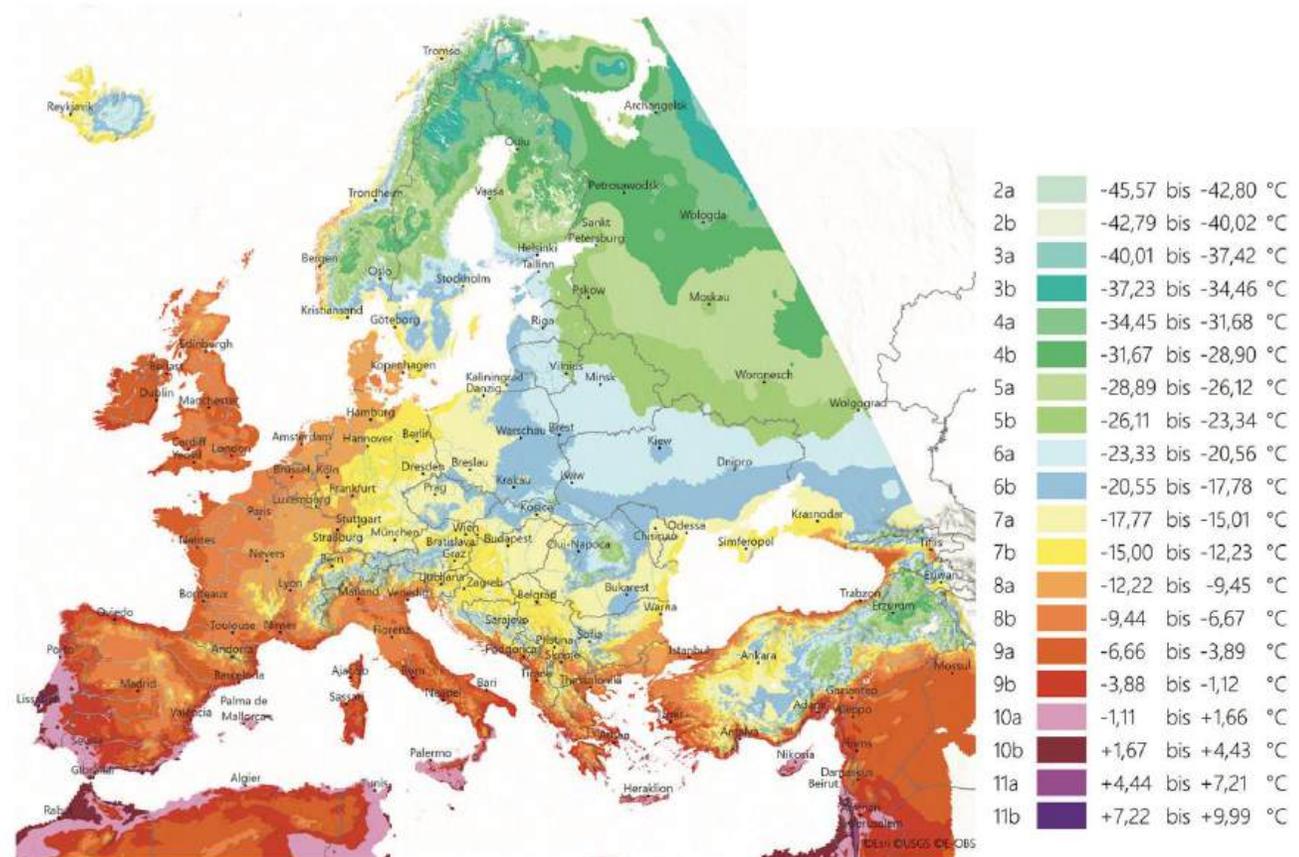
Latvia: ~5b - 6b

Estonia: ~5b - 6b

Lithuania: ~5b - 6b

Finland: ~3b - 6a

Rhode Island: ~6a - 7b



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CLIMATE

Average temperatures

July +17.8°C (max +30°C)



January -3.0°C (max -30°C)

Average sunshine

~ 1,868 hours of sunshine per year



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VEGETATION

- Apple trees grow well; abundant crops
- Slow ripening - rich aromas and higher acidity than in warmer regions
- Blossoming: May-beginning of June, occasional frost at nights
- Summers: sunshine < 30 °C and rainfalls
- Harvest: late August to November



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TOPOGRAPHY

- Lowlands of the Northern European Plain
- Flat terrain or gentle south-, southeast-, or southwest-facing slopes
- Lands mostly < 100 meters above sea level



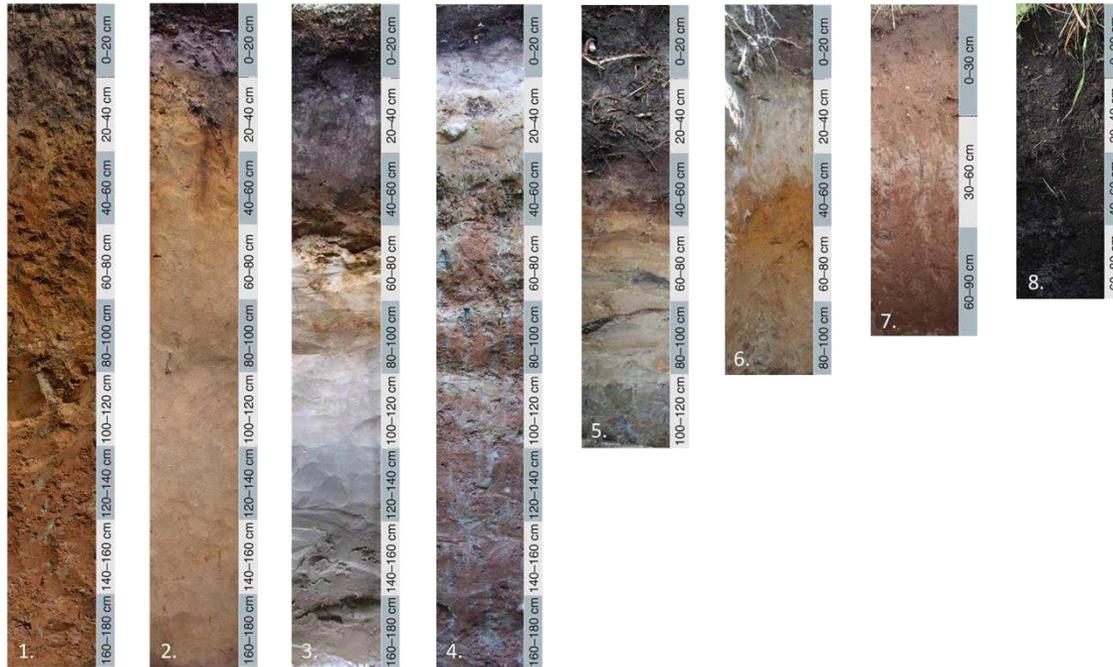
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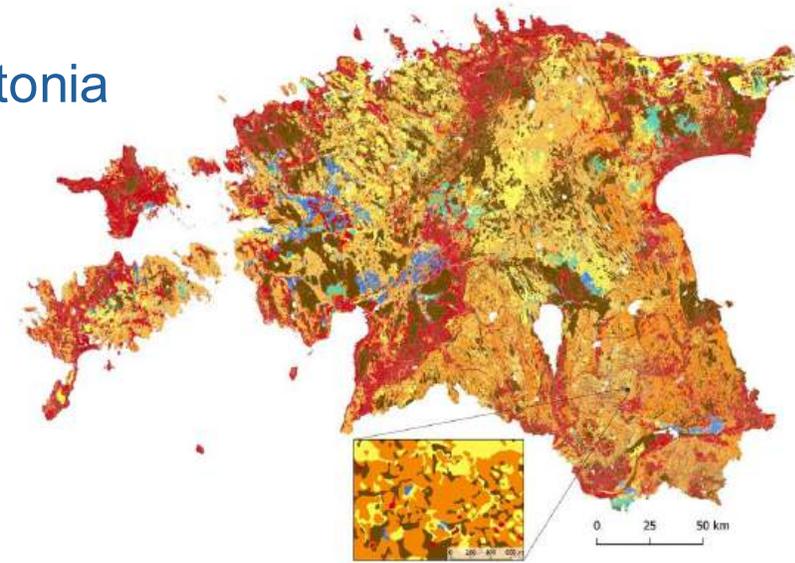
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SOILS

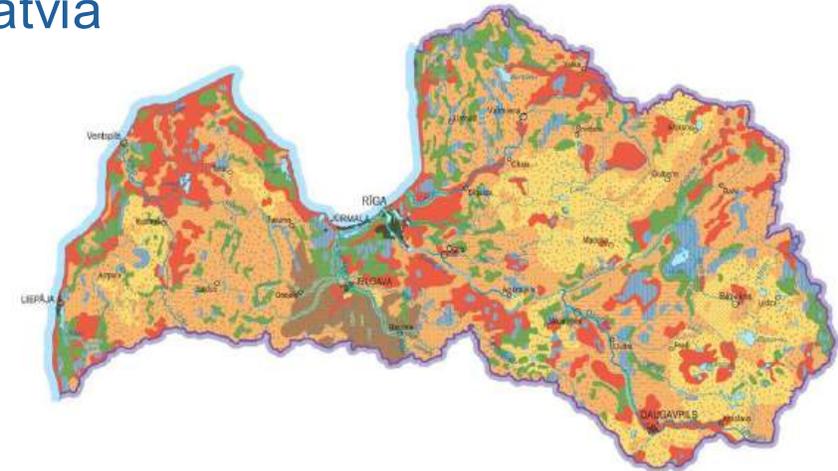
Light sandy textures to richer clay and loam, fertile clayey carbonate soils, limestone-rich soils



Estonia



Latvia



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ORCHARDING

Rootstocks:

- Cider apples usually grafted onto semi-dwarf MM106 rootstocks in new orchards
- Older orchards mostly use vigorous seedling rootstocks ('Antonovka')

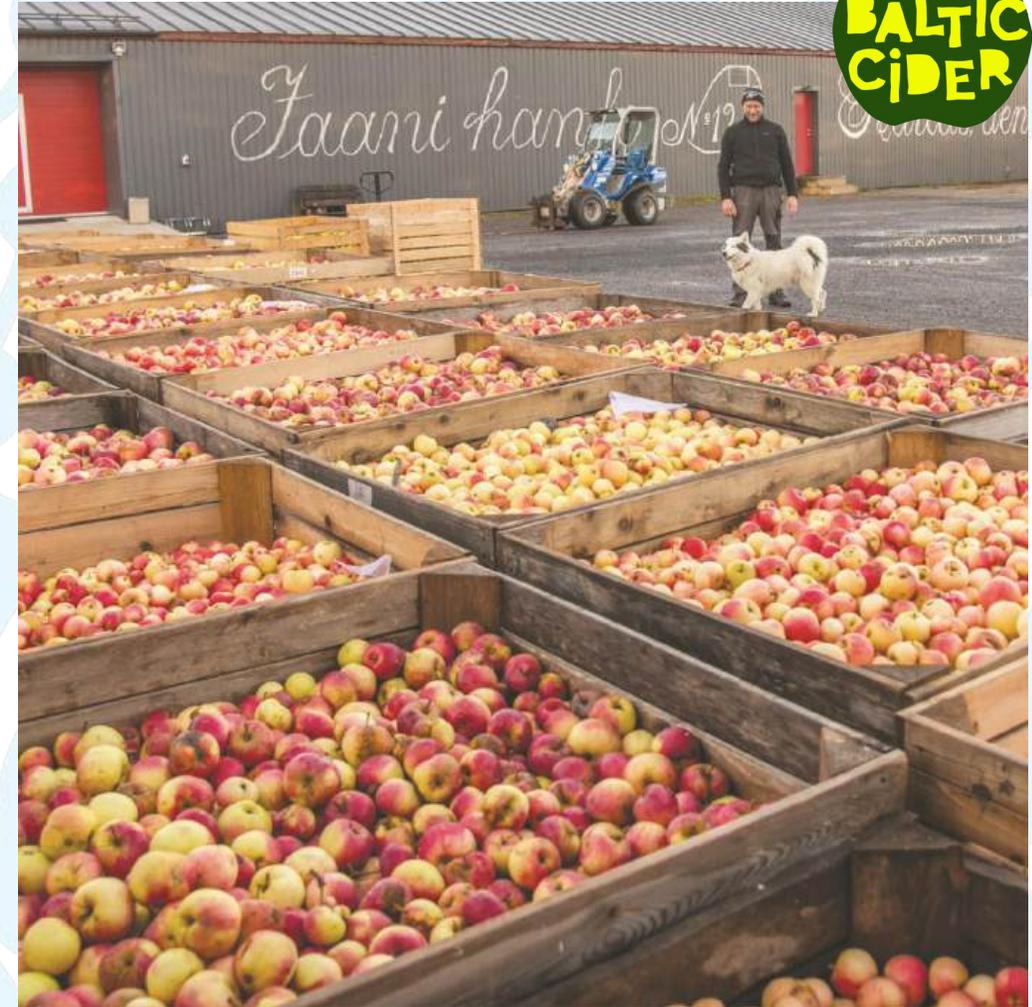
Orchard management:

- From integrated management to no intervention
- Many orchards effectively organic, even if not certified
- Apples largely from home gardens
- All apples hand-picked



APPLE TYPES USED FOR CIDER

- Traditional heirloom cooking and eating varieties
- European cider apple cultivars
- Baltic-origin cider apple varieties - new experimental orchards
- Crabapples
- Wild apples (*Malus sylvestris*)
- Wild seedlings



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HEIRLOOM VARIETIES



Heirloom variety:
L.Pepiņš



Traditional eating variety:
Auksis



Traditional eating variety:
Sinap Orlovsky



Traditional eating variety:
Sīpoliņš



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CIDER APPLES



Cider apples:
Dabinett



Baltic-origin cider apples:
Plakanais ("The Flat One")



Baltic-origin cider apples:
Cidross



Crabapples:
Kuku



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BALTIC CIDER STYLES



- Cider/perry are **based on apple/pear juice**
- Possible addition of **natural ingredients**: fruits, berries, botanicals
- **Most popular flavours**: aronia, rhubarb, chaenomeles japonica, elderflower, hops, black currant
- **No single traditional style** — from modern carbonated ciders to traditional-method, wild-fermented, and keeved styles



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BALTIC CIDER – COOL BY NATURE



No fixed traditions — freedom to experiment
No legal standards for cider (ABV, ingredients, etc.)
All ingredients acceptable if natural:
fruit and berry juices, spices, botanicals, and wood

Challenges:

- Getting real cider properly recognized – marketing & promotion
- Competing on price with mass-produced cider
- Public education and awareness still falling short



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ABULS

Abuls
—❤—
SIDRA DARĪTAVA



balticcider.com/abuls
www.abuls.lv



LATVIA

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ABULS CIDERY



- Founded: 2017
- Location: Silva village, Vidzeme region, NE **Latvia**
- Owner & Cider Maker: **Jānis Matvejs**
- Home-crafted cider-making since 2000
- Now: one full time person + coworking on harvesting and apple pressing
- Ciders Styles: focus on apple varieties and techniques - carbonated modern cider, pet-nat, traditional method, keiving, mulled forest berry wine, spirit based berry/herbal infusions
- Annual Production Volume: up to **10 000 liters**





Abuls

♥
SIDRA DARĪTAVA



Abuls
♥
SIDRA DARĪTAVA



~Menu~

Tomātu zupa 5,-
Liellopa šņicele -10,-

Saldie:

Tiramisu
Ogu panna
cotta 3,-

Braunijs

Abuls
SIDRA DARITAVA



CIDER: NATURĀLISTS (THE NATURALIST)



- Style: pet-nat, pétillant
- ABV: 6%
- Sweetness Level / Taste Profile: bone dry, rustic and tanninic cider
- Apple Varieties: English bittersweets, mainly Yarlington mill, local wild seedlings, Heirloom apples
- Year: 2023





PIENJĀNI ' CIDĒRY



balticcider.com/pienjani



LATVIA

**COOL
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PIENJĀNI CIDERY



- Founded: 2009
- Location: Skaistkalne, Bauska Municipality, Latvia
- Owner & Cider Maker: Mārtiņš Knipšis
- Cider Styles: dry, semi dry, dry rose – all organic
- Annual Production Volume: 6`000-10`000 liters









CIDER: ORGANIC DRY ROSE

- Style: modern style
- Carbonation: still
- ABV: 6%
- Sweetness Level / Taste Profile:
dry / light / easy-drinkable / fruity
- Apple Varieties: Hyslop
- Year: 2024



MR. PLŪME CIDERY



balticcider.com/mrplume
www.mrplume.lv



LATVIA

**COOL
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MR. PLŪME CIDERY



- Founded: 2013
- Location: “Zīles”, Jumpravas parish, Ogre Municipality, Latvia
- Owner & Cider maker: Māris Plūme. Making cider since 2010. Gained knowledge in France & Austria. Judge in international cider competitions.
- Orchard based cidery owned & operated by family of 2 people
- Orchard: 1700 trees (from which more than 300 are perry pear trees), about 50 varieties.
- Annual Production Volume: 10'000 - 15'000 liters
- Cider styles: Pet-nat, modern style, wild fermented, perry, traditional method, still cider, carbonated cider, hopped cider, mulled wine.



Mr. Plüme

STRECKE & LÄNGE



La Plume






Mr. Plumbe




www.celotajs.lv

CIDER: WILD



- Style: Tannic, traditional Pet-Nat
- ABV: 5%
- Carbonation: Slightly to medium naturally sparkling
- Sweetness Level: Medium natural sweetness
- Taste Profile: Tannic, well balanced with noticeable acidity
- Aroma: Rich, complex aroma
- Apple Varieties: Dabinett, Sīpoliņš, Wild seedlings, Crab apples
- Year: Vintage 2023





DISCOVER THE UNIQUE FLAVORS, TRADITIONS, AND CRAFT OF BALTIC CIDER MAKERS!



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