

The richness of the European cider market

*National pride
in Cider*

French Cidres

Full bodied and fruity, robust ciders, with strong bittersweet cider apple characteristics.

Higher ABV ciders will be dry, whereas lower ABVs will be naturally sweeter. Tannic rather than acidic, medium carbonation or sparkling.

Flavoured variants exist.

Average ABV from 2 to 4%.

Production style:

Dominantly fresh juice processed from bitter-sweet cider apples. Arrested fermentation or the equivalent.

Cidre



Cidre (Bouché)



German Apfelwein

Classic wine-like cider – pale to light gold, dry, sharp to medium sharp, medium fruity, gently carbonated. Mainly drunk in traditional cider taverns, out of the barrel. Besides, a wide range of flavoured variants and new mixed cider drinks with a fruity and a mild taste are available.

Average ABV 5 %

Production style:

Sharp & medium sharp apples fermented mostly to dryness.



Apfelwein

Draught Apfelwein



Spanish Sidra

Exists in 2 product variants:

‘Sidra’ - a sparkling wine-like cider, very fruity, half dry to sweet, pale to light gold, highly carbonated.

‘Sidra natural’ – a still cider with some acetic notes and a dry finish.

Must be served by an escanciador! Flavoured variants are not made. Average ABV 4-6%.

Production style:

Made from locally grown sweet apples and some imported bittersweet apples.

Sidra



Sidra Natural



Belgian Cidres

Sparkling wine-like & fruity, pale to light gold with pleasant taste of apples and a hint of pear, medium sweet, highly carbonated.

Mixed apples, some added pears.

Flavoured variants dominate the market.

Average ABV 4.5% - 5%.

Production style:

Fermentation to dryness, sugar permitted for sweetening.



Cidre



Flavoured Cidre

British & Irish Ciders

Typically medium bodied ciders and perries with strong cider characteristics and medium carbonation, though niche producers encompass styles across the spectrum.

Refreshing and widely appealing.

Flavoured variants exist.

The strength of cider and perry can be as high as 8.4% ABV but only occasionally; the typical strength range is from 4.5% to 5% ABV.

Production style:

Typically bitter-sweet cider apples fermented to dryness and sweetened after fermentation.

Cider



Pear Cider / Perry



Scandinavian Ciders

Ciders with pronounced fruit character. From dry to very sweet ciders, pale, widely appealing with medium carbonation.

A wide range of different products is available, including a large selection of flavoured ciders.

Average ABV 4.0 – 4.5% (max 8.5 %).

Production style:

Apple/pear juice is fermented to dryness and sweetened after fermentation. Juice from concentrate is allowed.

Cider or Perry



Flavoured cider or perry



Polish Cydr

Ciders and perries produced mainly from dessert/table varieties of apples and pears, which makes them delicate in taste. Mostly semi sweet, with medium carbonation.

Flavoured variants do not exist.

The alcohol strength of cider and perry can be as high as 8.5% ABV, but predominantly remains at 4,5 % ABV.

Production style:

Fermentation to dryness, sugar permitted for sweetening.



Cider



Pear Cider / Perry

