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**Triumph at NICA 2023:  
Celebrating the Winners of the Nordic International Cider Awards in Riga**

*The winners of the 2023 Nordic International Cider Awards were chosen from a pool of 251 ciders crafted by 106 producers across 19 countries, all meticulously evaluated by an international panel of experts.The award ceremony was held during the opening of the renowned international Riga Food exhibition, the largest of its kind in the Baltic countries.*

The Nordic International Cider Awards competition took place on September 6th in Riga. Within the span of just one competition day, the international NICA judging panel had the challenging task of selecting winners from a collection of 251 genuine craft ciders, each hailing from 19 different countries and competing in 9 categories.

**The competion was tough**

The countries were well-represented, often boasting multiple producers and cider varieties.

**Norway**, last year's host of the competition, led the pack with an impressive 72 ciders from 31 producers. **Latvia**, the host of this year's event, followed with 37 ciders from 14 producers.

**Poland** stood out with 20 ciders sourced from 7 producers.

**Sweden** and **Finland** contributed 17 ciders each, supported by 7 and 6 producers respectively.

**Spain's** offering consisted of 14 ciders from 7 producers.

**Estonia** and **Lithuania** matched each other with 11 ciders each, stemming from 5 and 6 producers respectively.

**The Netherlands** and **France** arrived with 9 ciders each, from 3 and 4 producers respectively.

**Italy** delivered 8 ciders, represented by 3 producers.

**Denmark's** selection included 6 ciders presented by 2 producers.

**Germany** and **Portugal** displayed 5 ciders each, showcasing the talents of 3 producers in each country.

**The Czech Republic** made a presence with 3 ciders originating from 1 producer.

**Austria, Belgium,** and **Serbia** each made their mark with 2 ciders, all from individual producers.

**The United States** proudly stood represented by 1 cider, crafted by 1 producer.

**Awarding the winners of NICA2023**

The winners were honored in their respective categories and received their awards from the Latvian Minister of Agriculture, Didzis Šmits. This took place during the inauguration of the international Riga Food exhibition, in the presence of exhibition participants, trade visitors, and members of the media.

**The Category winners of NICA 2023 are:**

* **The winner in the category Acid Dominant:   
  Rudu Cider (22-17) / Rudenstams Bär och Frukt / Sweden**

*Acid Dominant: ciders made from culinary, dessert, or eating apples, high in acid typical styles include Classic Norwegian cider, New World, Modern ciders, English Eastern Counties Ciders, German Apfelwein.*

* **The winner in the category Flavoured Ciders:**  
  **57/2 - Brudeferd / Store Naa Siderkompani / Norway**

*Flavored ciders (hopped / herbed / spiced / botanical cider): ciders that include the addition of other fruits and flavors either as a co-ferment or an addition after fermentation.*

* **The winner in the category Pet Nat, Champagne method, traditional method:  
  ABAVAS Secret garden / Abava winery / Latvia  
  Jaanihanso Sec Methode Traditionnelle / Jaanihanso / Estonia**

***Pet Nat, method champanoise, method traditonale: c****iders carbonated in bottle.*

* **The winner in the category Tannin Dominant:   
  Vintage cider 2021 / Mr Plūme cidery / Latvia**

***Tannin Dominant:*** *ciders made predominantly from bittersweet or bittersharp cider apples rich in tannins: traditional West Country style cider, keeved cider produced in the manner of Breton or Normandy ciders.*

* **The winner in the category Fruit wines & Perries:   
  Apfel-Quitte Cider / Böhm Ciderwerkstatt / Germany  
  *Fruit Wines & Perries:*** *fermented alcoholic beverages made from a variety of base ingredients from anything else then grapes or apples; they may also have additional flavors taken from fruits, flowers, and herbs.*
* **The winner in the category Ice ciders:   
  Bizi Goxo 2017 / Zapiain / Spain**

**Lepola Vega Ice Cider / Lepola Drinks / Finland  
*Ice ciders:*** *ciders with a high level of sweetness, and typically a higher-than-average percentage ABV for most other ciders. This is brought about through the freeze concentration, and subsequent controlled fermentation, of apple juice.*

* **The winner in the category Open class:   
  Hermanshaug / Aga sideri / Norway**

***Open class:*** *this class contains ciders that do not adequately fit into any other category. There are no sweetness parameters for this class.*

* **The winner in the category Natursider / Sidra Natural / Sagardoa:  
  Joanes de Zapiain 2022 / Zapiain / Spain**

***Natural cider / sidra natural / Sagardoa:*** *spontaneously fermented ciders with fermentation derived acidity as large components of their flavor and/or aroma. Asturian Sidra Natural, Basque Sagardoa.*

* **The winner in the category Wood or Barrel-Aged:  
  Dabinett Barrel-Aged Cider / Tall Ship Craft Cider (Fjordfolk Mikrobryggeri) / Norway**

***Wood or Barrel-Aged:*** *ciders with a large flavor and/or aroma component from barrels, or wood.*

Also see information about NICA2023 winners here: <https://www.celotajs.lv/en/conf/NICA/results>

**Cider Celebration**

This year, the NICA competition is accompanied by exciting satellite events dedicated to cider. A total of 80 cider producers and experts, including the judging panel, gathered in Riga to connect with fellow enthusiasts and immerse themselves in the cider experience. This includes the Cider Festival with tastings, the Cider Seminar exploring the challenges and future potential of authentic craft cider, along with two cider tours that venture to Latvian cideries in different regions as well as convivial get-together dinners and informal exchange.

Stay updated and share our latest news:

Cider world events: cider-world.com

Facebook: <https://www.facebook.com/nica.cider>

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See you at NICA 2024!

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