



Latvian
apple
cider

CIDER
ROUTE

ENJOY
LATVIAN
CRAFT CIDER!



FACTS ABOUT LATVIAN CRAFT CIDER

- 🍏 Cider tradition in Latvia began about 25 years ago.
- 🍏 Our cider culture is open-minded, liberal, dynamic, and innovative.
- 🍏 We have 16 cider producers who produce about 600,000 liters of cider per year.
- 🍏 The cooler Northern European climate yields fresh, aromatic ciders with distinctive acidity and a clear, sweet-sour, or dry profile.
- 🍏 Ciders are crafted from 100% apple juice sourced from our local gardens.
- 🍏 Apples used include traditional heirloom cooking/ eating varieties, crabapples, wild apples (*Malus sylvestris*) and wild seedlings.
- 🍏 Production methods include Pet Nat, traditional method, natural cider, flavored ciders, wood or barrel-aged.
- 🍏 Added flavors include aronia, rhubarb, quince, elderflower, hops, and other.
- 🍏 Options range from organic to non-alcoholic ciders, with perry also available.



NEVER HEARD OF LATVIA?



HERE'S WHAT YOU NEED TO KNOW:

- 🍏 About the size of West Virginia, located in Eastern Europe by the Baltic Sea.
- 🍏 Nope, we're not in the Balkans! 😊
- 🍏 We are one of the three Baltic countries, along with Estonia and Lithuania, established in 1918 and regaining independence from the Soviet Union in 1991.
- 🍏 Our capital is Riga, where half of the country's population lives.

LATVIA IN A NUTSHELL:

Home to 1.8 million people, with our own unique Latvian language.

No, it's not the same as Russian! 😊

Is it always cold and snowy?

Not quite—we need more than snow to grow apples!

We have four beautiful seasons of the year.

Strong drinking culture?

Yes! And cider is a big part of it. 😊

How do you say "Cheers" in Latvian?

Priekā!



Baltic Country Holidays

Discover more at: balticcider.countryholidays.info



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