

## 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.









## HERE'S WHAT YOU NEED TO KNOW:

- ♠ About the size of West Virginia, located in Eastern Europe by the Baltic Sea.
- 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!

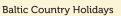
We have four beautiful seasons of the year.

Strong drinking culture?

Yes! And cider is a big part of it. ©

How do you say "Cheers" in Latvian?

Priekā!



Discover more at: balticcider.countryholidays.info







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