

Exploring the Many Styles of Cider

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Great Lakes International Cider and Perry Competition (GLINTCAP)



First held in 2005 at Great Lakes EXPO.

617 entries in 2015. **800-1000** expected in 2016.

Most respected judging in North America.

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Great Lakes International Cider and Perry Competition (GLINTCAP)

Standard Class

New World Modern Cider
New World Heritage Cider
English Cider
French Cider
Spanish Cider
New World Perry
Traditional Perry

Specialty Class

New England Cider
Fruit Cider
Applewine
Hopped Cider
Spiced Cider
Wood-Aged Cider
Specialty Cider & Perry
Unlimited Cider & Perry
Mead
Beer

Great Lakes International Cider and Perry Competition (GLINTCAP)

Intensified and Distilled Class

Ice Cider

Pommeau

Eau de vie

Brandy

glintcap.org/styles

New World Modern Cider

New World broadly refers to the ciders typically made in the US, Canada, Australia, New Zealand, and South Africa. Typically less than 7% ABV.

Commonly grown apple varieties such as Winesap, Macintosh, Golden Delicious, Jonathan are used.

Often packaged like craft beer: 12oz or 16oz bottles and cans, 22oz bottles, and on draft.

New World Heritage Cider

Inspired by *Old World* traditions but with a clean, *New World* fermentation. Typically 6-9% ABV.

Heirloom and dual-purpose varieties like Northern Spy, Baldwin, Winesap, Rhode Island Greening, Newtown Pippin, Gravenstein. English and French apples are also used.

Often packaged like wine: 375ml, 500ml, 750ml bottles.

English Cider

Typically drier and more austere than New World ciders. Often made with tannic varieties known as bittersweets and bittersharps.

Natural fermentation often used. Aroma and flavor notes may include spice, smoke, barnyard.

Carbonation is typically still to lightly carbonated. 5-8% ABV is normal.

French Cider

Cider production in France is centered in the northern regions of Normandy and Brittany.

Most French ciders are sparkling and low alcohol (3-5% ABV). Cork-and-cage bottle presentation.

Calvados is a highly prized oak-aged apple brandy distilled in parts of Normandy.

Spanish Cider

Cider production in Spain is centered in the northern regions of Asturias and the Basque Country. Made with sharp and semi-sharp local apple varieties.

Traditional *sidra natural* is packaged in a 700ml green bottle. Naturally fermented, unfiltered, unpasteurized, unsulfited, uncarbonated. 5-6.5% ABV.

Citric, floral, spice, leather, smoke aromas.

New World Perry / Traditional Perry

Just as cider is fermented apple juice, perry is fermented pear juice. Not the same as “pear cider”.

New World Perry is made from culinary/table pears. Traditional Perry is made from small, tannic pears that are often hard and nearly inedible.

Perry can be challenging to ferment successfully. Non-fermentable sorbitol means that perry is rarely “bone dry”.

New England Cider

Often made with Northern Spy, Roxbury Russet, Baldwin, and other traditional New England apples.

High acidity, high alcohol, substantial character from added white sugar, brown sugar, maple syrup, molasses, honey, raisins.

Often aged in oak barrels, which may impart whiskey or rum notes.

Fruit Cider

Cider with other fruits or fruit juices added. For example, "pear cider" is made from a base of cider with pear juice added.

Blueberry, cherry, apricot, peach, and many other fruits commonly added.

Very popular commercially.

Applewine

Applewine is a simply a cider with substantial amounts of sugar added prior to fermentation to boost the alcohol content.

Often more like a white wine than a cider. Often sweet. Popular with wineries that make fruit wines. Low astringency and bitterness.

Hopped/Herbal Cider

A cider with any combination of botanicals added, typically hops.

Hopped cider was at first an attempt to encourage beer-drinking men to try cider. It has become a legitimate style of cider and very popular product, particularly in the Pacific Northwest.

Spiced Cider

A cider with any combination of spices added.

Mulling, apple pie, and pumpkin pie spices (cinnamon, nutmeg, cloves, allspice, star anise) are most common.

Ciders with ginger are included in this category.

Wood Aged Cider & Perry

A cider or perry in which wood/barrel character is a significant part of the overall flavor profile.

The cider or perry can be *fermented* in contact with wood, *aged* in contact with wood, or *both*.

There is a wide continuum of flavor intensity based on proportion of wood used to the cider or perry and previous use of the wood (beer, wine, spirits).

Specialty Cider & Perry

An open-ended category for cider or perry with other ingredients that does not neatly fit in any of the previous categories.

Cider or perry that combines elements of two or more style categories—such as a hopped cider with added fruit—should be entered here.

Entries that have especially intense flavors—such as jalapeño peppers—appear at the end of a flight.

Unlimited Cider & Perry

These entries may resemble a *Standard Cider* by style, but by ingredients and/or production process may resemble a *Specialty Cider*.

Entries in this category contain less than 85% juice.

These are typically mass-market ciders with ingredients such as *malic acid* and *natural/artificial flavors* listed on the label.

Mead

An alcoholic beverage made by fermenting honey with water. All meads entered in this category must contain apples and/or pears.

Cyser is a style of fruit mead made with apples.

Entrants are encouraged to describe their entries by referencing the [BJCP Mead Style Guidelines](#).

Beer

All beers entered in this category must contain apples and/or pears.

Entrants are encouraged to describe their entries by referencing the [BJCP Beer Style Guidelines](#).

This category is rarely entered by commercial entrants and is likely to be eliminated from future competitions.

Ice Cider

A cider in which the juice is concentrated before fermentation either by freezing fruit before pressing (*cryoextraction*) or by freezing juice and removing water (*cryoconcentration*). Fermentation stops or is arrested before reaching dryness.

Ice cider originated in Quebec in the 1990s and remains commercially popular. Often packaged in 187ml or 375ml bottles.

Pommeau

Pommeau is essentially a blend of apple brandy with apple juice. The juice is typically fermented as little as local jurisdiction will allow.

Pommeau is well suited as an aperitif or as a cocktail ingredient. Fruit should be forward and acidity should be well balanced. 16-18% ABV is common.

Originally from Normandy and Brittany, but increasingly popular in North America.

Eau de vie

Eau de vie is an unaged fruit spirit. It usually ranges from 30-50% ABV, though products under 40% ABV are uncommon in the United States.

Apple eau de vie is usually subtle on the fruit and may carry a hint of spice.

Pear eau de vie may be heavily aromatic to the point of perfume. Pear spirits often bear a subtle spicy aftertaste. Bartlett pear is readily identifiable.

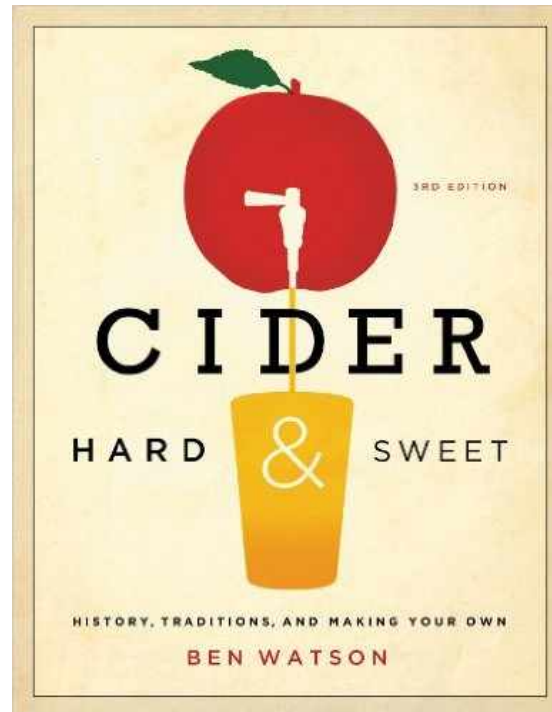
Brandy

Fruit brandy is simply an eau de vie that has been aged in wood, typically oak. Apple brandies fall into two main camps – French and American.

Calvados is fermented from a French style cider and is dominated by wild fermentation flavors. A calvados-style apple brandy should be heady with muted barrel character.

American apple brandy (sometimes known as applejack) should not evidence heads, but rounded, generic apple or apple blossom flavors and aroma.

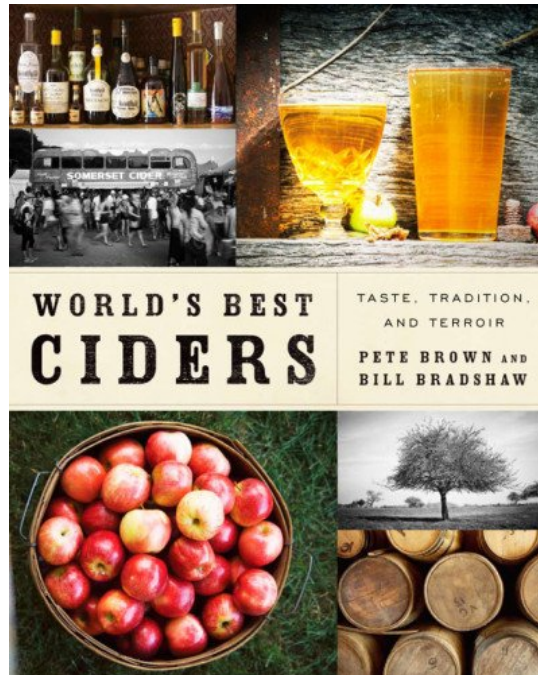
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Ben Watson

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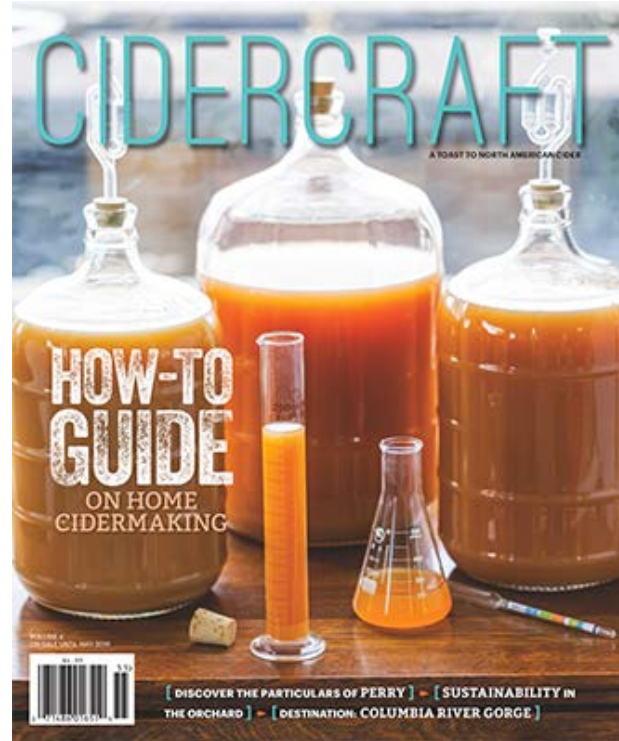
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Cider Styles, Old and New

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