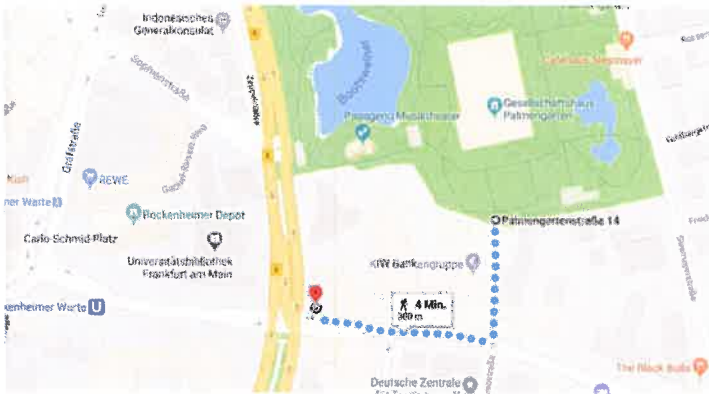


Route zur / to CiderWorld Award Party „Libertine Lindenberg“



Fußweg zur | Footpath to UBahn



Station Bockenheimer Warte

U4 bis / to Hauptbahnhof

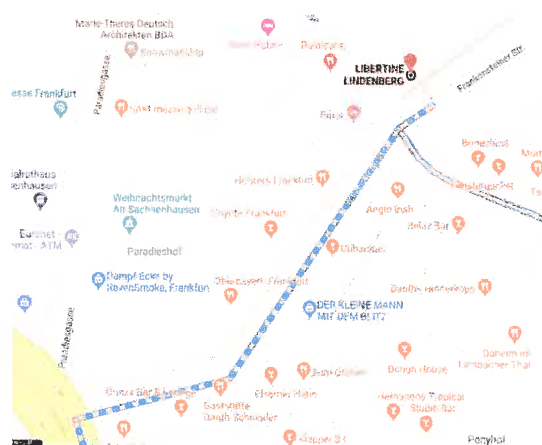
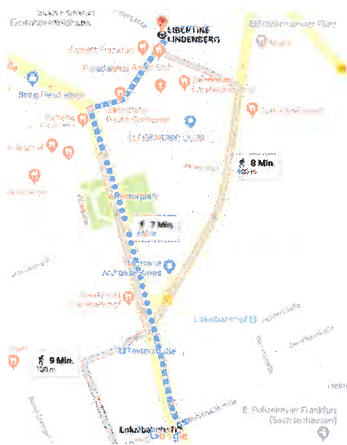
Station Hauptbahnhof

S3, S4 Richtung / Direction Langen, Darmstadt
oder / or

S5, S6 Richtung / Direction Frankfurt Südbahnhof
Ausgang / Exit Darmstädter Landstraße

Fußweg zur | Foodpath to Location „Libertine Lindenberg“

Darmstädter Landstraße > Elisabethenstraße > Kleine Ritterergasse > Frankensteiner Straße



By Taxi +49 69 230001

Setting up – process - disassembly

Please read before starting!

 Saturday/Sunday = clock change !

Setting up your stall

Saturday, 08.00 - 11.00 am | Sonntag, 08.00 – 10.00 am

- **First: pick up your documents and exhibitor passes in the foyer – Check-in Desk**
- It's not possible to pin posters at the wall or lean something on.
- **No stickers please! Do not give stickers to the guests.** In case of damages the causer will be charged
- Do not store packages, jackets, empty bottles at the windows to the Palmenhaus.
- Champagne Bowles: If you did not order in advance (14.3.19) please bring it with you.
- Ice available from service personal on demand
- **NEW:** CiderWorld Spittoons are available. Please empty your spittoons at 4 „Disposal points“ by yourself (s. plan). After the fair you may buy them if you like - €15,00.
- Saturday, 11.00 am | Sunday, 10.00 am: your stand is ready prepared.

CiderWorld Award & Medal ceremony - Saturday, 12.00 am

Welcome ceremony - Sunday, 10.30 am

- Please come to the middle of the festival hall 15 minutes in advance

Process

- CiderWorld fair glasses are available in Foyer -deposit €5,00.
- Clean glasses for exchange will be available in the foyer and on galerie (Stand 112/113)
- basic equipment of each product (chilled) will be available in the fridge nearby your stand.
- Please order further bottles at the service desk on your floor or ask the service personal. Use notice paper from your fair documents (service desk between 12 / 13 – 114 / 115)
- Liquors/Brands: please bring small cups.
- Spittoons: empty your spittoons at the 4 „Disposal points“ by yourself. (s. Plan)
- Dispose empty bottles at the „Disposal points“ please.

Disassembly

- Do not leave empty bottles and packages in the hall
- Service and tasting stops on Saturday at 05.00 pm | on Sunday at 06.00 pm.
- Disassembly on Sunday starts at 06.00 pm
- The approach to the Gesellschaftshaus Palmengarten may be used for disassembly
- Excess ciders can be collected on Monday, 01.04.2019 - 8.00 am – 04.00pm or will be distributed on demand with us in CiderWorld Webshop.

CiderWorld Farewell

07.00 pm – Daheim im Lorsbacher Thal | Große Rittergasse 49 | 60594 Frankfurt-Sachsenhausen
www.lorsbacher-thal.de (selfpayment!)



CIDER²⁰ WORLD

Frankfurter
Apfelweinmesse

18. – 19. April 2019

**Gesellschaftshaus Palmengarten
Frankfurt am Main**



Program



CiderWeek'20 Frankfurt (Date will be fixed in March 2019)

Cider hotspots with tastings, menus, parties
and more in Bars, Restaurants, Clubs
and special locations in the Frankfurt area

CiderWorld Award | Friday, 17. April 2020

10.00am 2.00pm Jury tasting

CiderWorld Dinner | Friday, 17. April 2020

Cider dinner menu with food pairing with products of
Guest of Honour



Program



CiderWorld Award & Preview | Saturday, 18. April 2020

12.00am - 1.30pm

CiderWorld'20 Award Ceremony

1.30 pm – 5.00pm

CiderWorld'20 Preview

Exclusive tasting for wholesale- and retail-buyers, sommeliers, press, manufacturers and producers

7.00pm

CiderWorld'20 Party

Get together for judges & exhibitors

CiderWorld Fair | Sunday, 19. April 2020

10.00am

Opening ceremony CiderWorld'20

welcome & presentation of guest of honor
Tasting for wholesale-and retail-buyers

11.00am

1.00pm– 6.00pm

Public tasting

Farewell-evening at „Daheim im Lorsbacher Thal“
Traditional cider tavern

7.00pm



Facts & Figures 2018



Cider World Frankfurt is one of the world's leading cider fair

It links local and international manufacturers and producers

with local and worldwide wholesale-and retail-buyers

- 500 different ciders to taste
- 95 exhibitors from
- 17 nations and 4 continents
- 300 professional visitors
- 2.000 visitors
- 160 submitted products for the award
- 30 international judges

Target Groups

- Wholesale & retail buyers
- Decision makers
- Restaurant & hotel owners
- Sommeliers
- Food- and cider Blogger
- Cider, wine and food journalists

CIDER²⁰
WORLD
Frankfurter
Apfelweinmesse



TRANSGOURMET

SELGROS
cash & carry



Cider & more

Vinissima
Frauen & Wein e.V.



**Nobelhart &
Schmutzig**
Speiseabak



Dalheim im
ORSBACHER THAL

CIDER
KULTUR

Vinum
EUROPAS WEINHAGAZIN

**DER
FEINSCHMECKER**
DAS INTERNATIONALE GOURMET-JOURNAL

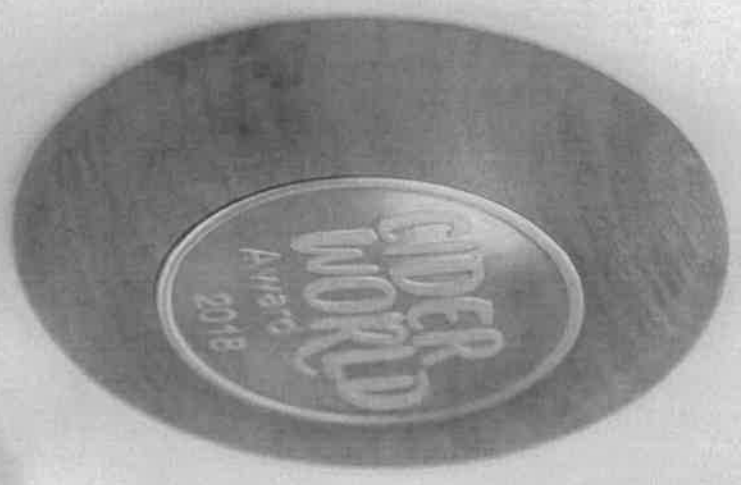
Sommelier

Prominent Guests 2018



- Claude Jolicoeur (cider journalist, Canada)
- Mark Gleonec (AOP Cournoaille, Bretagne)
- Eduardo Vásquez Coto (cider importer, Asturias)
- Prof. Dr. Frank Will (Geisenheim University)
- Prof. Torben Toldem Andersen (Copenhagen University)
- Peter Mitchell (Perry & Cider Academy, England)
- Susanna Forbes (cider journalist, U.K.)
- Darlene Hayes (cider journalist, U.S.A.)
- Anzu Fernandez (La Sidra, Asturias)
- Jens Becker (Apfelweinhandlung JB, Germany)
- Tom Oliver (famous cider producer, England)
- Jens Heinemeyer (flying fruit wine maker, Germany)
- Serkan Müller (sommelier, vinissima, Germany)
- Anna Häkblom (cider importer, Sweden)
- Natalia Wszelaki (blog Cider Explorer, Berlin, Germany)
- Thomas Vaterlaus (journalist, Vinum, Switzerland)
- Thomas Koch (Head of winbuying department, Transgourmet)

GOLD MEDALIST



Category: Ice Cider
Product: Birmer
Producer: [illegible]
Points: [illegible]

CiderWorld Award



- Chemical analyses by Geisenheim University, the leading scientific institute for cider and wine in Germany
- Cider-specific sensory evaluation in different categories by an independent international jury:
 - Prof. Dr. Will (Geisenheim University), Prof. Toldem Andersen (Copenhagen University), Peter Mitchell (Cider & Perry Academy, England), Darlene Hayes (Journalist & author, U.S.A.), Mark Gleonec (AOP Cornouaille, Brittany), Claude Jolicœur, Quebec), Thomas Vaterlaus (Vinum, Switzerland), Eduardo Vázquez Coto (La Sidra, Asturias), Natalia Wszelaki (Blog Cider Explorer, Berlin) and other sommeliers, cider makers, traders and journalists
- Country-specific characteristics of products are considered
- Transparent and precise documentation for each tested product
- CiderWorld Medal for the best product of each category



CIDDER WEEK

Frankfurt



CIDER '18
WEEK
TASTING IM HOF

1. SCHNEIDER SCHOPFER
2. BRAEBURU
3. GOLD PARHANE

3 x 0,1
5,-



CiderWeek



Cider hotspots all over Frankfurt region

Tastings, menus and presentations of cider in special places and restaurants

- Focus on Apfelwein & Craft Cider in Frankfurt
- Tastings, menus, parties and presentations of
- cider, apfelwein, cidre, sidra & co
- in special stores, restaurants and locations in Frankfurt
- Ideal regional marketing tool for manufacturers
- discover a new market and convince new consumers

Date of CiderWeek'20 will be fixed in March 2019!