

MORE ABOUT THE NICA

The Nordic International Cider Awards (NICA) in Bergen, Norway is the first of its kind. The NICA taking place from 10 to 12 november 2022 is a competition and celebration of cider with a regional focus, but an international appeal. Our goal is to create an unique platform for producers, distributors, importers, exporters and the public through an international competition, an industry conference and a cider festival. Hundreds of different local and international ciders will fight to be voted best in their own category. The city of Bergen is going to be filled with cider culture, history, tourist attractions, gourmet dinners, cider-activities and more. The Nordic International Cider Awards (NICA) judging day will be held November 10 followed by an international cider conference and cider festival on 11 & 12 november. The awards consist of a broad spectrum of cider products that will be given a judging process. The NICA is to reward and celebrate the diversity and range of varying styles of nordic & other international cider. Ciders are entered to the competition in different categories and will be blind tastes by an expert panel of independent judges and assessed according to their taste, appearance and aroma. Medals and trophies will be awarded with the results published in our social media and press.

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Participating in the competition during NICA will provide cider producers the opportunity for international recognition by fellow cider makers and international experts, local and international visibility, opportunity to discover new markets, detailed feedback and sensory evaluation as well as NICA certification. Ciders are entered to the competition in 9 different categories and will be blind tastes by an expert panel of independent local and international judges and assessed according to their taste, appearance and aroma. Medals and trophies will be awarded with the results published in our and our partners social media and press.

NORWEGIAN CIDER FESTIVAL

The Norwegian Cider Festival will offer an exciting program hosted by passionate cider producers, exceptional chefs, and fantastic guest speakers and taste experts. At Kulturhuset in Bergen, cider producers from all over Norway are showcasing the best of Norwegian sider and all its varieties. During the festival you can also participate in various cider workshops and "masterclass" facilitated by cider experts and chefs from Bergen restaurants.

Opening hours

Friday 11 November at 15.00 – 21.00
Saturday 12 November at 12.00 – 21.00

Matarena is the organizer of the Norwegian Sider Festival in collaboration with Hardanger Siderprodusentlag. More info: <https://norsksiderfestival.no/>

So stay tuned, and follow siderlandet.no, and our social media.



OUR SPONSORS





NICA 2022 CIDERLANDS CONFERENCE INFO

PRACTICAL INFO:

ACCOMMODATION VENUE:

- Hordaheimen Hotel Bergen
- C.Sundtsgt 18, Bergenhus, 5004 Bergen, Norway
- Approximately 600 meters from conference venue

CONFERENCE VENUE

- 3rd floor - Kulturhuset, Vaskerelven 8, 5014, Bergen, Norway



PROGRAM - CIDERLANDS

Friday 11 November

- 0900-15.00 Attendance during Internasjonal industry conference with guest speakers & parallel seminars
 - 12.00-13.30 Annual meeting - Ciderlands
 - 19.30 - Dinner hosted by NICA & Basque Tourism Office & partners
- 15 First day Norwegian Cider Festival*

Saturday 12. november - Day trip to Hardanger with Asbjørn, Eivind and other Ciderlands delegates

- 08.30 - Departure from Bergen to Ulvik (2 hours and 15 minutes)
- 10.45 - Farm visit and cider tasting - Ulvik Frukt & Cideri
- 12:30 - Lunch, tasting & farm visit - Syse Gard
- 14.30 - Farm visit and cider tasting - Hardanger Saft & ciderrfabrikk / Lekve Gard
- 16.00 - Departure (1 hour 20 min drive)
- 17.30 - Dinner and cider tasting at Hardangerfjord Hotel in Øystese
- 20.30 - Departure from Øystese (cirka 1 hour 20 min drive)
- 22.00 - Arrival at Hordaheimen Hotel in Bergen