

SAGARDO FORUM

Sagardoa eta natura, lurraldeak elkartzen
Sidra y naturaleza, conectando territorios
Cider and nature, connecting lands

2023 30 azaroa
noviembre
november

2 abendua
diciembre
december

Erribera Kulturgunea (Astigarraga)
Kursaal (Donostia - San Sebastián)



HITZALDIAK
LEHIAKETA
AZOKA

CONFERENCIAS
CONCURSO
FERIA

CIDER
WEEK



CIDER TALKS CONFERENCIAS HITZALDIAK



On December 1, the technical talks of the V Sagardo Forum were held in Erribera Kulturunea, in Astigarraga. National, state and international experts spoke about apple production, tourism and cider production. In addition to the presentations, a tasting and food with canned cider was offered.

TOURISM



TALKS

- *Tourism model in the Basque cider sector.* **Amaia Zubeldia**, Sagardo Route (Basque Country).
- *What does the visitor who comes to the Basque Country ask for?.* **Leire Alkorta**, Sagardoaren Lurralde (Basque Country).
- *A journey through the world of cider.* **Haritz Rodriguez**, Ciderzale (Basque Country).
- *Round table: Turismo en las sidras de Euskal Herria.* **Amaia Zubeldia, Leire Alkorta and Haritz Rodriguez.**

APPLE PRODUCTION

TALKS

- *Kazakhstan, the origin of the cultivated apple.* **Catherine Peix**, ALMA Association (France).
- *Regenerative agriculture.* **Nuri Madeo**, The Regen Academy (Spain).
- *The experience with the new apple tree rootstocks of the Geneva series in Catalonia.* **Joaquím Carbó**, IRTA Mas Badia (Spain).



At lunchtime, **Paul Vander Heide**, from Vander Mill cider house, offered a tasting with explanations of his cider.

In addition to the cider he makes and which he serves in cans, several ciders from local producers were tasted, also in cans, as well as a selection of pintxos offered by **Miniature Gastronomic Experience.**



TALKS

- *Cider diversification and canned cider.* **Paul Vander Heide**, Vander Mill (United States).
- *Business model of a Norwegian cider house.* **Asbjørn Børsheim**, Ulvik Frukt & Cideri (Norway).
- *The international story of Perry.* **Adam Wells**, Cider Review (United Kingdom).
- *Cider export.* **Jasper Smith** (Son of Man) and **Charlie Burt** (Anxo Cider), United States.

CIDER CONTEST CONCURSO LEHIAKETA

www.sagardoforum.euz



INTERNATIONAL CIDER COMPETITION

Cider houses from **19 countries** have participated in the **IV Sagardo Forum International Cider Competition**. In total, **262 products** have been presented in nine categories. In the afternoon of November 30, 37 national and international judges tasted and rated the ciders at the Kursaal Conference Center. In teams, they evaluated the ciders and awarded the medals for each category. They gave **202 medals**: 59 gold, 67 silver and 76 bronze. Likewise, they chose the best of the competition among those who won the gold medal. The **Best of Show** award went to the **Replicant Pinot Noir** cider, from the Swedish producer **Pomologik**.



JUDGES

- | | |
|------------------------------|---|
| Virginie Thomas | Bouscule Tes Sens (France) |
| Michael Stöckl | Cider World (Germany) |
| Agurtzane Andueza | Director of the Fraisoro Laboratory (Basque Country) |
| Rubén Arranz | Sommelier (Spain) |
| Paul Vander Heide | Vander Mill (United States) |
| Guillermo Castaños | Oenologist (Spain) |
| Tano Collada | Valle, Ballina y Fernández (Spain) |
| Dani Corman | Essencia Wine (Basque Country) |
| Franz Egger | Floribunda (Italy) |
| Jasper Smith | Son of Man (United States) |
| Patrik Svensk | Pomologik (Sweden) |
| Norman Groh | Weidmann & Groh (Germany) |
| David Kargl | Kühbrein Most (Austria) |
| Marta Costas | Xènese wine pub (Spain) |
| Xabier Kamio | Oenologist at AZ3 Oeno (Basque Country) |
| Jon Andoni Rementeria | Sommelier (Basque Country) |
| Octavio Costa | Sidrama (Portugal) |
| Javier Vázquez | La Caníbal (Spain) |
| Ana López | Senior technician at the Fraisoro Laboratory (Basque Country) |
| Pablo Montero | Gunea restaurant (Spain) |
| Luis Vida | Oenologist (Spain) |
| Christian Suárez | SB Gourmet (Spain) |
| Maite Retolaza | Oiharte Cider House (Basque Country) |
| Mikel Rodríguez | Xaiope restaurant (Basque Country) |
| Valerie Maza | 115 Sagar Ore Ama (Basque Country) |
| Charlie Burt | Anxo Cider (United States) |
| Iñaki Santos | Researcher (Basque Country) |
| Félix San Sebastian | Fruitel (Basque Country) |
| Maore Ruiz | Bizio (Basque Country) |
| Egoitz Zapiain | Zapiain Cider House (Basque Country) |
| Ion Zapiain | Zapiain Cider House (Basque Country) |
| Alaitz Garrastazu | Bereziartua Cider House (Basque Country) |
| Argoitz Otaño | Petritegi Cider House (Basque Country) |
| Laurence Real | Alai Cider (Chile) |
| Pablo Bastias | Alai Cider (Chile) |
| Josef Grunenberg | Apfelweinkontor (Germany) |
| Maidar Larrañaga | Arteaga restaurant (Basque Country) |
| Edu Vázquez | Cider expert (Spain) |
| Haritz Rodríguez | Ciderzale (Basque Country) |



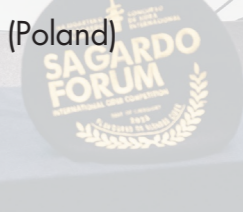
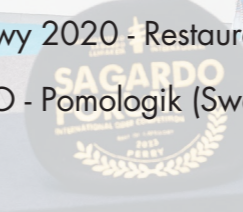
WINNERS IN EACH CATEGORY

1. "Best of show" award:

Replicant Pinot Noir - Pomologik (Sweden)

2. Txapela of honour for the winner's of each category:

- **Natural cider:** Zapiain Euskal Sagardoa Premium 2022 - Zapiain Sagardotegia (Basque Country)
- **Dominant acidity:** Boskop 2022 - Weidman & Groh (Germany)
- **Dominant bitterness:** Muerte fría y serena - Sidrería Tencai (Chile)
- **Premium sparkling ciders:** Cidre Cuvée Ombrage 2022 - Gaec De L'Aubiniere (France)
- **Perries:** Seppelbauer - Speckbirnen Most (Austria)
- **Flavored or blended:** Replicant Pinot Noir - Pomologik (Sweden)
- **Modern ciders:** Gaitero Extra - Valle, Vallina y Fernández (Spain)
- **Dessert cider:** Tabun Cydr Lodowy 2020 - Restauracja Tabun (Poland)
- **Open category:** Ingrid Marie XO - Pomologik (Sweden)



Natural cider

AWARDED



GOLD

>89-100 POINTS

Zapiain sagardotegia	Basque Country	Zapiain Euskal Sagardoa Premium	91,6
Llagar Sidra Castañón	Spain	Valdeboides	91,5
Son of Man	United States	Son of Man Beti	91,1
Oiharte Sagardotegia	Basque Country	Markesaren lurra	90,5
Llagar Sidra Castañón	Spain	Castañón	90,2
Aburuza Sagardotegia	Basque Country	Aburuza Euskal Sagardoa	90
Zapiain Sagardotegia	Basque Country	Joanes de Zapiain 2022	89,3



SILVER

>79-89 POINTS

Sidra Trabanco	Spain	Sidra Trabanco Selección	86
Llagar Sidra Cabueñes	Spain	Sidra Cabueñes DOP	86
Alorrenea Sagardotegia	Basque Country	Alorrenea D.O.	86
Son of Man	United States	Son of Man Sagardo	85,3
Txopinondo Sagardotegia	Basque Country	Txopinondo Sagarinoa	80,9
Alorrenea Sagardotegia	Basque Country	Alorrenea D.O. Premium	80,3
Llagar Sidra Fran	Spain	Ramos del Valle	80,2
Alorrenea Sagardotegia	Basque Country	Alorrenea Gorenak	79,3



BRONZE

70-79 POINTS

Son of Man	United States	Son of Man Handi	76,8
The Drunken Pharmacist	Portugal	The Drunken Pharmacist Sidra Natural	75,3
Manuel Busto Amandi	Spain	Sidra Natural M. Busto	73,7
Isastegi Sagardotegia	Basque Country	Isastegi Premium	73
Baldorba Naturel & Sagarraleku	Basque Country	Sabaiza Premium	72,5
Sidra Riestra	Spain	Sidra Natural Riestra	72,2
Baldorba Naturel & Sagarraleku	Basque Country	Naizhaga Premium	72,1
Bodegas FRP Sidra Niebla	Spain	Sidra Niebla Etiqueta Verde	71,7
Juankorena Sagardotegia	Basque Country	Basajaun Gold	71,2
Mizpiradi Sagardotegia	Basque Country	Sidra Mizpiradi D.O.	71,1
Sociedade Agricola Sidralfa	Portugal	Sidra Alfa	71
Baldorba Naturel & Sagarraleku	Basque Country	Orbaibar Premium	71
Casa do Caramanchao	Portugal	Sidra Boneca de Canudo 2022	70,8
Calonge Sagardotegia	Basque Country	Sidra Calonge	70,3

Ciders produced mainly in Asturias, the Basque Country, Galicia and Cantabria. Cider made from 100% fresh juice of cider apples, unfiltered and unpasteurised, with carbon dioxide and sugar content exclusively of endogenous origin. The volatile acidity must be less than 2.2 g/l of acetic acid.

BEST OF CATEGORY



ZAPIAIN SAGARDOTEGIA ZAPIAIN EUSKAL SAGARDOA PREMIUM

The surname Zapiain has been linked to the production of cider since at least the 16th century, that is, since the most prosperous time of Basque cider production. This growth coincided with the development of whaling, a pioneering industry in the Basque Country.

Today it is still a family winery, a benchmark in the Basque cider sector. It defends the quality and origin of its products, maintains the tradition of Basque cider and is committed to innovation.

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(+34) 943 330 033
www.zapiain.eus
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Dominant acidity ciders

AWARDED



GOLD

>89-100 POINTS

Weidmann & Groh	Germany	Boskop 2022	96
Apfelweinkontor	Germany	Skylineschoppen (Mixed Apples)	91,9
Restauracja Tabun	Poland	Tabun Antonówka 2022	90,3
Hardangergutane AS	Norway	Solglimt	90,1
Sidra Angelón	Spain	1947 Sidra Natural de Mesa	89,4



SILVER

>79-89 POINTS

Omcider AS	Norway	Skoiar	88
Het Hamerstuk	Netherlands	Hamerstuk Wilde Appel	84,8
Pomologik	Sweden	Aroma	81,3
Weidmann & Groh	Germany	Speierling Halbtrocken 2022	81,3
Ulvik Frukt & Cideri	Norway	Stille Stunder	80,8
Apfelweinkontor	Germany	Goldparmäne & Bohnapfel Cuvée	80,1
Sidra Trabanco	Spain	Alicia	79,8
Kühbrein Most	Austria	Champagner Renette	79,2



BRONZE

70-79 POINTS

Anxo Cider	United States	Happy Trees	77,9
Cidérka	Czech Republic	Sojka	75,1
Valle, Ballina y Fernández	Spain	Gaitero Natural	75
Hardangergutane As	Norway	Vindpust	74,5
Cider Sekt	Czech Republic	Cider Talk Semi Sweet	74,5
Mooma	Spain	Sidra Envellida	73,9
Elegast Cidery	Norway	Dorestad Wild Cider	73,9
Lofthus Ekspedisjon	Norway	OPO by Lofthus Ekspedisjon	73,7
Cydronya Zywer	Poland	Panskie 2022	72,5
Ulvik Frukt & Cideri	Norway	Gravenstein	72,1

Cider made from 100% fresh apple juice from cider or dessert apples. Although the outstanding characteristic is the fixed acidity, these are ciders that can be elaborated using techniques such as clarification or filtering. Low carbonated level ciders (maximum 1.5 bars), which can be exogenous in origin.

BEST OF CATEGORY



WEIDMANN & GROH BOSKOP 2022

The Weidmann farm is located in the fruit-growing region of Ockstadt, where they have been working as producers for generations. They used to produce distillates with them. In 2006 the son-in-law Norman Groh joined the project, forming the company Weidmann & Groh. In addition to distillates, they started to produce artisan cider and is now one of the most renowned producers in Germany and has received numerous awards at international competitions.

It produces single-varietal ciders with high acidity, producing intense and aromatic ciders similar to the white wines of the Rhine area. In recent years they have also started brewing beer.

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Ober-Wöllstädterstr. 3
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weidmann-groh.de
mail@brennerei-ockstadt.de

Dominant bitterness ciders

AWARDED



GOLD

> 89-100 POINTS

Sidrería Tencai	Chile	Muerte Fría y Serena	91,2
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SILVER

> 79-89 POINTS

Etablissement Chapron Cidre Sorre	France	Rose Cuvée D'Exception	86,5
Etablissement Chapron Cidre Sorre	France	Spiritus Cuvée D'Exception	86,4
Cidrerie D'Auray	France	Cidre Brut	82



BRONZE

70-79 POINTS

Etablissement Chapron Cidre Sorre	France	Cidre Sorre Guillevic	76,4
Killahora Orchards	Ireland	Pet Nat Dry Bittersweet Cider 2021	75,5
Restauracja Tabun	Poland	Tabun Fine	74,1
Pomologik	Sweden	Cidre Brut	74
Cider Sekt	Czech Republic	Cider Talk Bitter Sweet	73,9
Etablissement Chapron Cidre Sorre	France	Cidre Sorre Brut Les Marinieres	71
Anxo Cider	United States	Oliver's Hereford Gold	71

BEST OF CATEGORY

Cider made from 100% fresh cider apple juice. The most notable characteristic is the bitterness. Ciders with high tannin content. Generally made with bitter-sweet apples. Produced mainly in Great Britain (Somerset or Herefordshire), Normandy, Brittany, etc., but also in other places where this type of apple is used (often from France or Great Britain).



SIDRERÍA TENCAI MUERTE FRÍA Y SERENA

TenCai is a cider house located in the rural area of Niagara, in the Chilean region of Araucanía. Its name is inspired by the Mapuche legend "trenseng y kay kay" and the snake in its logo represents knowledge, protection and spiritual strength.

Their ciders are made based on the Mapuche worldview. The traditional line represents duality, day and night, the sun and the moon, while the specialty line is the seasons of the year, from rimu to pewu, the cycles of nature.

Contact:

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tencaitemuco@gmail.com

Premium sparkling ciders

AWARDED



GOLD

>89-100 POINTS

Gaec De L'Aubinière	France	Cidre Cuvée Ombrage 2022	92,7
Gaec De L'Aubinière	France	Cidre Cuvée Déferlante Signature Barrique 2022	91,5
Llagar Sidra Fran	Spain	Ramos del Valle	91,3
Bodegas FRP Sidra Niebla	Spain	Sidra Niebla Etiqueta Roja	91,1
Valle, Ballina y Fernández	Spain	Gaitero Etiqueta Negra	91
Mooma	Spain	Sidra Ancestral Reserva	90,7



SILVER

>79-89 POINTS

Bodegas FRP Sidra Niebla	Spain	Sidra Niebla Etiqueta Negra	88,3
Bizio	Basque Country	Zelaia	87,2
Petritegi	Basque Country	Petritegi 1526 Reserva	87,2
Sidra Riestra	Spain	Guzman Riestra	86,7
Mooma	Spain	Sidra Ancestral Criança	86,5
Floribunda	Italy	Rosé Cider	85,2
Gaec De L'Aubinière	France	Cidre Cuvée Automme 2021	85,1
Sociedad Agrícola Sidralfa	Portugal	Espumamente Alfa	84,7
Sidra Angelón	Spain	Paru Monga Sidra Natural Espumosa	81,3
Floribunda	Italy	Apfel Cider Alla Mela	80,9
Weidmann & Groh	Germany	Grohsecco	80,9
Sidra Trabanco	Spain	Poma Áurea	80,4
Valle, Ballina y Fernández	Spain	Valle, Ballina y Fernández	80



BRONZE

70-79 POINTS

Apfelweinkontor	Germany	German Cider 0,33	77,7
Antwerpse Cider Compagnie - Ottercider	Belgium	Laatzomer	76,8
Sidra Somarroza	Spain	Espumosa Seca Somarroza	75,7
Paca y Tola Bebidas	Spain	La Naveta Brut	74,3
Cyrdownia Zywer	Poland	Crocels 2022	72,9
Cyrdownia Zywer	Poland	Brus 2022	72,5
Paca y Tola Bebidas	Spain	La Naveta Roxa	72,3
Nua Cider	Portugal	Nua #2 - Pet Nat Cider	71,8
Sidra Somarroza	Spain	Rubí de Somarroza	71,7
Weidmann & Groh	Germany	Dicke Berta Pet Nat	71
Sidra Trabanco	Spain	Lagar de Camín Brut Premium	71
Zapiain Sagardotegia	Basque Country	Zapiain Apariduna 2019	71
Cider Bohemia	Czech Republic	Cider Bohemia	70,8
Sidra Somarroza	Spain	Sidra Espumosa Dulce Somarroza	70,7

Cider made from 100% fresh apple juice from cider or dessert apples. Ciders made by the traditional, ancestral or Charmat method. Endogenous carbon dioxide, not added. Forced carbonation is not allowed.

BEST OF CATEGORY



GAEC DE L'AUBINIÈRE CIDRE CUVÉE OMBRAGE 2022

Family rural house 25 km from Rennes, managed since 2010 using organic farming. Around fifteen varieties of apples and pears work there, including old and local varieties. They make ciders according to the old method.

Contact:
GAEC de l'Aubinière lieu-dit
l'Aubinière 35150 JANZÉ
(Frantzia)
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www.laubiniere.fr
contact@laubiniere.fr

Perries

AWARDED



>89-100 POINTS

Seppelbauer	Austria	Speckbirnen Most	94,5
Seppelbauer	Austria	Birnen Cider	94,1
Seppelbauer	Austria	Baronmost	93,5
Verein Mostbarone	Austria	Baroncider Birne	92,8
Verein Mostbarone	Austria	Brous Mostviertler Birnenmost	92,1
Seppelbauer	Austria	Grünpichelbirnen Most	92



>79-89 POINTS

Distelberger Genuss-Bauernhof	Austria	BaronMost	86,5
Mostheuriger Hansbauer	Austria	Speckbirne	86,1
Gutes Vom Lieglhof	Austria	LandlBirnenMost	85
Verein Mostbarone	Austria	Preh, Mostviertler Birnenmost	84,7
Mr. Plume	Latvia	Perry 2021	83,3
Seppelbauer	Austria	Baronfrizzante	83,2
Killahora Orchards	Ireland	Fine Perry 2022	81,6
Distelberger Genuss-Bauernhof	Austria	Dorschbirne	81,5
Distelberger Genuss-Bauernhof	Austria	Birnen Schaumwein Brut	81
Gaec De L'Aubinière	France	Poiré Cuvée Étincelles Demi-Sec 2022	80,5
Haselberger Most	Austria	Beste Birnen Unter Sich-Pyrus Birnenwein Reserve 2019	80,1



70-79 POINTS

Verein Mostbarone	Austria	Exibatur, Mostviertler Birnenmost	76,5
Leopold Und Michaela Reikersdorfer	Austria	Birnenmost Gemischt	76
Haselberger Most	Austria	Unter Der Dorschbirne 2021	74,1
Gaec De L'Aubinière	France	Poiré Cuvée Étincelles Brut 2021	73
Haselberger Most	Austria	Unter der Speckbirne 2020	71,7
Gutes Vom Lieglhof	Austria	SpeckBirnenMost	71,7
Haselberger Most	Austria	Unter der Landlbirne 2020	71

Ciders made with pear, either still or sparkling. Perry made from 100% fresh dessert or perry pear juice. Endogenous or added carbon dioxide.

BEST OF CATEGORY



SEPPELBAUER SPECKBIRNEN MOST

It is a cider house located in the municipality of Amstetten, in the heart of the Mostviertel, in Austria. On their farm they work as a family business, focusing on processing the best raw materials, mostly from their own cultivation. Quality is then ensured by using gentler pressing processes, modern winery technology and temperature-controlled stainless steel tanks for perfect fermentation and storage.

It has won several awards in competitions such as the Cider World in Frankfurt, the Falstaff Spirits Trophy 2022 or the Falstaff GIN Trophy 2020.

Contact:
Datzberger Bernhard
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3300 Amstetten
+43 664 / 562 58 87
www.seppelbauer.at
servus@seppelbauer.at

Favored or blended

AWARDED



GOLD

>89-100 POINTS

Pomologik	Sweden	Replicant Pinot Noir	98,3
Floribunda	Italy	Quitten Cider Alla Cotogna	93,7
Manuel Busto Amandi	Spain	Xana Cider Melocotón	93,3
Cydr Tradycyjny Z Trzebnicy	Poland	Cydr Z Mieta / Cider With Spearmint	91,8
Nua Cider	Portugal	Nua Hybrid Cider - Pet Nat	91,5
Anxo Cider	United States	Hopped	91,4
Sidra Somarroza	Spain	La Sidruca con limón	91,2
Apfelweinkontor	Germany	Hausschoppen (Mixed Apples with 15% Quince-Wine)	90,6
Apfelweinkontor	Germany	Apfelperlwein Rosé	90,5
Floribunda	Italy	Mele e Miele	90,2
Floribunda	Italy	Ginger Cider	90,1
Vander Mill	United States	Maiti Fresh	90
Sidra Somarroza	Spain	Bíter Bio Somarroza	89,4
Manuel Busto Amandi	Spain	Xana Cider Fresa & Lima	89,1



SILVER

>79-89 POINTS

Alai Cider	Chile	The Pome King	86
Het Hamerstuk	Netherlands	Hamerstuk Appel-Peer-Southern Gris	84,9
Lepola Drinks	Finland	Lepola Dry Hopped Apple Cider	84,4
Bizio	Basque Country	Basoa	84,3
Ulvik Fukt & Cideri	Norway	Hylleblomsider	83,7
Het Hamerstuk	Netherlands	Hamerstuk Appel-Peer-Johanniter	82,5
Anxo Cider	United States	Quince	82,3
Manuel Busto Amandi	Spain	Xana Cider Frutos del Bosque	82,2
Valle, Ballina y Fernández	Spain	Gaitero Red Grape	82,1
Het Hamerstuk	Netherlands	Hamerstuk Appel-Kwee	81,9
Antwerpse Cider Compagnie - Ottercider	Belgium	Roos	81,2
Lepola Drinks	Finland	Lepola Cucumber Apple Cider	80,5



BRONZE

70-79 POINTS

Kaurlango Sagardotegia	Basque Country	Callabocas	77,3
Etablissement Chapron Cidre Sorre	France	Cidre Sorre Yuzu Menthe Gamme Herboriste	77,1
Elegast Cidery	Norway	Vine	76,5
Hardangergutane AS	Norway	Fjellskrent	72,9
Kühbrein Most	Austria	Himbeer (Raspberry)	72,3
Manuel Busto Amandi	Spain	Xana Cider Manzana	71,2
Pomologik	Sweden	Hopple - Non Alcoholic	71
Manuel Busto Amandi	Spain	Xana Cider Pera	71
Gaëc De L'Aubinière	France	Cidre Cuvée Aux Épices 2021	71
Distelberger Genuss-Bauernhof	Austria	Glückssprudel, Birnencider Mit Holunderblüten	70,6

These are blended ciders: apple/pear with other fruit/spices. Apart from apple or pear, other elements have been added such as flowers (elderberry, etc.), herbs (hops, etc.), fruits (berries, etc.) or vegetables (cucumber, bell pepper, etc.).

BEST OF CATEGORY



POMOLOGIK REPLICANT PINOT NOIR BEST OF SHOW

Pomologik is a craft cider collective that strives to bring out the best of the Nordic apples. Johan Sjöstedt, Oskar Palm and Patrik Svensk are at the forefront with this sustainable, award-winning Scandinavian company.

Through low intervention and organic fruit they strive to make crisp, clear, unique and accessible ciders. Their goal is to highlight beautiful apple flavors and aromas in their ciders. The process starts and ends with 100% fresh-pressed apple juice. No water, no concentrates, and minimal intervention.

Contact:
Åkers Krutbruk 1 K1N,
Åkers Styrkebruk 647 50
Suedia
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www.pomologik.se
info@pomologik.se

M modern ciders

AWARDED



GOLD

>89-100 POINTS

Valle, Ballina y Fernández	Spain	Gaitero Extra	93,4
Baldorba Naturel & Sagarraleku	Basque Country	Oiii Baldorba Patxaka	91,3



SILVER

>79-89 POINTS

Cider Sekt	Czech Republic	Cider Talk Semi Dry	82,4
Manuel Busto Amandi	Spain	Sidra Ecológica M. Busto	82,3
Mooma	Spain	Sira Mooma	81,9
Kühbrein Most	Austria	Kühbrein Secco	81,5
Kühbrein Most	Austria	Kühbrein Red Love Secco	81,5
Gallinal Drinks	Spain	Exner Craft Apple Cider	81,1
Pomologik	Sweden	Cider State of Mind	80
Llagar Sidra Castañón	Spain	Xiz Frizzante	79,4



BRONZE

70-79 POINTS

Verein Mostbarone	Austria	Baroncider Apfel	78,5
Vander Mill	United States	Honeycrisp	77,2
Valle, Ballina y Fernández	Spain	Gaitero Tercio	76,9
Mostheuriger Hansbauer	Austria	Florina	74,6
Mostheuriger Hansbauer	Austria	Braeburn	74
Sidra Trabanco	Spain	Pecado del Paraíso sidra sin	73,9
Sidra Trabanco	Spain	Lagar de Camín Clásica Dulce	71
Vander Mill	United States	Chapman's Blend	71
Sidra Trabanco	Spain	Pecado del Paraíso semiseca	70,6
Petritegi	Basque Country	Sagar Krash Sagar	70,6
Proalsueño Srl	Uruguay	Sidra Matriarca	70,5

Modern production ciders where the use of concentrated juice is allowed, along with water, sugars, aromas or other sweeteners added after fermentation, and forced carbonation.

BEST OF CATEGORY



VALLE, BALLINA Y FERNÁNDEZ GAITERO EXTRA

The Valle, Ballina y Fernández company is a family business, centuries old but modern, that preserves the value of tradition and artisan production, and continues to advance in innovation and development thanks to the use of the most cutting-edge technologies.

Its facilities, declared Historical Industrial Heritage, now exceed 40,000 square meters and its production reaches 20 million bottles of cider per year. The company is committed to creating traditional but innovative products.

Contact:

La Espuncia s/n
33318, Villaviciosa (Asturias)
985890100
www.sidraelgaitero.com
info@gaitero.com

Dessert ciders

AWARDED



GOLD

> 89-100 POINTS

Restauracja Tabun	Poland	Tabun Cydr Lodowy 2020	98,1
Pomologik	Sweden	Rubinola	98
Zapian Sagardotegia	Basque Country	Zapian Bizi-Goxo 2017	94,8
Llagar Sidra Castañón	Spain	Castañón	94,3
Valle, Ballina y Fernández	Spain	Sidra de Hielo 1898	94
Lepola Drinks	Finland	Lepola Vega Ice Cider	93,8
Pomaradas y Llagares de Sariego	Spain	Valverán 20 Manzanas	92,7
Pomologik	Sweden	Akerö	91,7
Etablissement Chapron Cidre Sorre	France	Cidre Sorre Doux Gamme Mariniere	90,5
Sidra Riestra	Spain	Guzman Riestra	90
Sidra Angelón	Spain	Sidra de Hielo Viuda de Angelón	89,4



SILVER

>79-89 POINTS

Kuartango Sagardotegia	Basque Country	Su Sagar	87,2
Juankorena Sagardotegia	Basque Country	Basajaun Hielo	84,3
Killahora Orchards	Ireland	Rare Apple Ice Wine 2020	81,1



BRONZE

70-79 POINTS

Pomologik	Sweden	Ice Ice Baby	73,6
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BEST OF CATEGORY

Ice, fire or other techniques in which the must has been reduced and then fermented. Sweet apple or pear ciders, whose sugar is exclusively residual (not added). May contain low carbon dioxide level (maximum 1.5 bars.).



RESTAURACJA TABUN TABUN CYDR LODOWY 2020

Tabun is the first craft cider factory to open in the Polish region of Pomerania. Tabún was initially a restaurant, which opened in 2010, as well as an agrotourism. However, for some years they have also been making cider with apples that are not sulfured or powdered and do not contain any chemical additives.

Contact:
Konna 29, Gdansk, Poland
+48 731 726 666
www.restauracjatabun.pl
cydr@restauracjatabun.pl

pen category

AWARDED



GOLD

>89-100 POINTS

Pomologik	Sweden	Ingrid Marie XO	93,5
Killahora Orchards	Ireland	Pom'O - Roe and Co Irish Whiskey Cask Matured	93
Llagar Sidra Castañón	Spain	Roxmut	92,1
Sidra Trabanco	Spain	Alma	92,1
Kuartango Sagardotegia	Basque Country	Kuartango	90,7
Distelberger Genuss-Bauernhof	Austria	Non Secco Rot	90
Gaec De L'Aubinière	France	Cidre Cuvée Origines Signature Barrique 2022	89,2



SILVER

>79-89 POINTS

Sidrería Tencai	Chile	Tank!	84,5
Elegast Cidery	Norway	Gin barrel aged cider	84,3



BRONZE

70-79 POINTS

Distelberger Genuss-Bauernhof	Austria	Non Secco Grün	75,3
Nailsea Cider	United Kingdom	Ethical Director	74,6

En esta categoría han competido aquellas sidras que no encajaban en las demás categorías.

BEST OF CATEGORY



POMOLOGIK INGRID MARIE XO

Pomologik is a craft cider collective that strives to bring out the best of the Nordic apples. Johan Sjöstedt, Oskar Palm and Patrik Svensk are at the forefront with this sustainable, award-winning Scandinavian company.

Through low intervention and organic fruit they strive to make crisp, clear, unique and accessible ciders. Their goal is to highlight beautiful apple flavors and aromas in their ciders. The process starts and ends with 100% fresh-pressed apple juice. No water, no concentrates, and minimal intervention.

Contact:
Åkers Krutbruk 1 K1N,
Åkers Styckebruk 647 50
Suedia
+46 152 421 60
www.pomologik.se
info@pomologik.se

CIDER FAIR FERIA AZOKA

www.sagardoforum.eu

EXHIBITORS



INTERNATIONAL CIDER FAIR

The Kursaal Conference Centre hosted the **3rd International Cider Fair**. For one day, the professional public and local residents had the opportunity to get to know the different types of cider made in other parts of the world.

24 local, national and foreign producers, leaders in the sector, brought their products. Natural, sparkling, flavored, perry, dominant acidity or bitterness, dessert or modern ciders. Attendees were able to taste everyone's products and discover them from the producers themselves. In addition, the pizzeria **115 Sagar Ore Ama** in Astigarraga offered pintxos, while the French **Virginie Thomas** and the American **Paul Vander Heide** two different tastings.

Around **1.000 people** came to the Sagardo Forum fair.

Cidrerie du Pays D'Auray
France / Locoal-Mendon



Products:

- Dominant acidity ciders

Son of Man
United States / Cascade Locks (Oregon)
www.sonofman.co



Products:

- Natural cider
- Open category

Weidman & Groh
Germany / Friedberg (Hesse)
www.weidmann-groh.de



Products:

- Premium sparkling ciders
- Dominant acidity ciders

Floribunda
Italy / Salerno (South Tiro)
www.floribunda.it



Products:

- Premium sparkling ciders
- Flavored or blended

Apfelweinkontor
Germany / Frankfurt
www.apfelweinkontor.com



Products:

- Premium sparkling ciders
- Dominant acidity ciders
- Perries
- Flavored or blended

Anxo Cider
United States / Washington
www.anxocider.com



Products:

- Dominant bitterness ciders
- Dominant acidity ciders
- Flavored or blended

Pomologik
Sweden / Åkers Styckebruk
www.pomologik.se



Products:

- Natural and modern ciders
- Dominant acidity and bitterness ciders
- Flavored or blended
- Dessert ciders

Kühbrein Most
Austria / Gaa
www.kuehbreinmost.at



Products:

- Dominant acidity ciders
- Flavored or blended
- Modern ciders

Cydrownia Zywer
Poland / Kącuzga
www.zywer.pl



Products:

- Premium sparkling ciders
- Natural cider
- Dominant acidity ciders

Nua Cider
Portugal / Ponte de Lima
www.nuacider.com



Products:

- Premium sparkling ciders
- Flavored or blended

Kuartango sagardotegia
Basque Country / Zuhatu-Kuartango (Araba)
kuartangosagardotegia.com



Products:

- Flavored or blended
- Dessert ciders
- Open category

Sxollie
UK - South Africa / London
www.sxollie.com



Products:

- Perries
- Modern ciders

Bizio
Basque Country / Iurreta (Bizkaia)
www.bizio.eus



Products:

- Premium sparkling ciders
- Flavored or blended

Sidra Somarroza
Spain / Renedo de Piélagos (Cantabria)
www.sidrasomarroza.es



Products:

- Dominant acidity ciders
- Premium sparkling ciders
- Flavored or blended

Alai Cider
Chile / Cachapoal
www.alaicider.com



Products:

- Premium sparkling ciders
- Flavored or blended

Sidra Trabanco
Spain / Gijón (Asturias)
www.sidratrabanco.com



Products:

- Premium sparkling ciders
- Natural and modern ciders
- Dominant acidity ciders
- Flavored or blended

Txopinondo sagardotegia
Basque Country / Azkaine (Lapurdi)
www.txopinondo.com



Products:

- Natural cider
- Premium sparkling ciders
- Open category

Valle, Ballina y Fernández
Spain / Villaviciosa (Asturias)
www.sidraelgaitero.com



Products:

- Premium sparkling ciders
- Modern and dessert ciders
- Dominant acidity ciders
- Flavored or blended

Zapiain sagardotegia
Basque Country / Astigarraga (Gipuzkoa)
www.zapiain.eus



Products:

- Natural cider
- Premium sparkling ciders
- Dessert ciders

Castañón
Spain / Asturias
www.sidracastanon.com



Products:

- Natural cider
- Modern ciders
- Dessert ciders
- Open category

L'Aubinière
France / Janzé
www.laubiniere.fr



Products:

- Premium sparkling ciders
- Perries
- Flavored or blended
- Open category

Lepola
Finland / Ylänkylä
www.lepoladrinks.fi



Products:

- Flavored or blended
- Dessert ciders

Vander Mill
United States / Michigan
www.vandermill.com



Products:

- Flavored or blended
- Natural cider

Ulvik Frukt&Cideri
Norway / Ulvik
www.hakastadsider.no



Products:

- Dominant acidity ciders
- Flavored or blended



Nazi
Degustacio

CIDER WEEK

www.sagardoforum.eu



CIDER WEEK

Coinciding with the celebration of the V Sagardo Forum, this year the Cider Week was organized for the first time, which took place the previous days, between November 23 and 29. Throughout that week, tastings and gastronomic harmonies with local and international cider were offered.

The bars and restaurants that participated in Cider Week were the following:

- **Ibai Lur Sagardoteka (Astigarraga):** Cider & Cheese. Comparative pairing of local and international ciders with local cheeses.
- **Ikatza Taberna (Astigarraga):** Cider & Pintxo.
- **Errioguarda Enea (Hernani):** Cider Pairing.
- **Taupada (Donostia):** Cider & TauTALO.
- **Basqueland Izakaia (Donostia):** Cider & Bao
- **Bodega Klandestina (Donostia):** Meet the cider maker. Informal tasting to meet cider producers, with 5 local and international ciders (Pomologik, Anxo, Son Of Man, Kühbrein and Zapiain).





.: ORGANIZER .:

Sagardoaren lurralde
El territorio de la sidra

Tel: 00 34 943 550 575
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#SagardoForum2023



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Euskadi, auzolana, bien común

