



IV SAGARDO FORUM

18-21

NOVEMBER 2021

Kursaal
(Donostia)

Erribera
Kulturgunea
(Astigarraga)

www.sagardoforum.eus
#sagardoforum2021



**SAGARDOAREN
LURRALDEA**
el territorio de la sidra

CIDER TALKS CONFERENCIAS HITZALDIAK



The technical talks of the 4th Sagardo Forum were held on 18-19 November at Erribera Kulturgunea. Local, national and international experts gave an overview of the current situation in the world of cider and reported on the evolution of the sector in recent years. The talks were structured in three thematic topics: the apple, the cider and the cider houses as a touristic resource. In addition to the talks, there was also a workshop on the production of ice cider and single-varietal ciders.

APPLE

TALKS

- Compatibility and viability of pollen of cider apple varieties in Gipuzkoa. **Carlos Miranda**, Teacher at the Department of Agronomy, Biotechnology and Food of the Public University of Navarra.
- Clearing and balancing between harvests. **Yves Barranco**, Managing Director of Harbus Habilis.
- The Ibarbi Errezil apple. **Luis Bertrondo**, President of the Ibarbi Errezil apple association.
- Thee apple tree and the ground in organic apple orchards. **Andreu Vila**, Agronomist engineer with a Master's Degree in Organic Farming.
- Necessity of soil and water in organic apple orchards. **Ángel Anocibar**, Technical Director of the Abadia Retuerta Winery.
- Profitability of cider apple trees. **Daniel Exner**, Manager of Finca Gallinal.



Apples are fundamental for the production of a good cider, and this was the starting point of the technical talks for cider producers and professionals in the sector.

CIDER

The rise and strengthening of cider in the world is linked both to new forms of production and to the type of cider. Some examples of cider diversification were presented.

TALKS

- Keys to the positioning of cider in the haute cuisine sector. **Juan Luis García**, Summiller of Casa Marcial.
- Sales arguments in wineries. **Juan Carlos López de Lacalle**, Manager of Bodegas Artadi.
- Opportunities to direct cider to HORECA and Retail. **Michelle Foik**, Manager of Eris Restaurant in Chicago.
- Evolution of wineries in times of pandemics. **Rainer Brusis**, Consultant of Innova Management.
- Cavas Llopart: Successful case of Wine Tourism in a family winery in the Penedès region. **Cristina Soler**, Head of Wine Tourism at Cavas Llopart.
- Round table: Cider house season 2022. What will it be like? What to do?



WORKSHOP



It was also possible to learn how to make other types of cider during the technical talks. **Eleanor Leger** of Eden Specialty Cider from the USA explained the production process and marketing possibilities for ice ciders, while **Norman Groh** of Weidmann & Groh from Germany explained the production process for single-varietal ciders.

CONTEST CONCURSO LEHIAKETA



INTERNATIONAL CIDER COMPETITION

Cider makers from **15 countries** took part in the **3rd Sagardo Forum International Cider Competition**. A total of 205 products were entered in the ten categories. On the morning of 20 November, 32 national and international judges tasted and scored the ciders at the Kursaal Conference Centre. In teams, they assessed the ciders and awarded the medals in each category. They awarded 168 medals: 54 gold, 61 silver and 53 bronze. They also chose the best of the competition from among those who won the gold medal. **The Best of Show** award went to the Panizales ice cider, from the Llagar Panizales producer in Asturias.



JUDGES

Arita Akree	Owner of Edel Sider Akree Garde
Irati Amondarain	Enologist
Agurtzane Andueza	Director of the Fraisoro Laboratory
Rubén Arranz	Sommelier
Ryan Burk	Angry Orchard's Production Manager
Guillermo Castaños	Owner of Essencia Wine
Tano Collada	Enologist
Dani Corman	Enologist of the Fraisoro Laboratory
Franz Egger	Owner of Floribunda
Michelle Foik	Owner of Eris Brewery & Cider House
Yan Gilles	Enologist
Norman Groh	Owner of Weidmann & Groh
Sarah Hemly	Owner of Hemly Cider
Albert Johnson	Owner of Ross on Wye Cider & Perry
Xabier Kamio	Enologist of AZ3 Oeno
Maidar Larrañaga	BMW Más Gastronomía Award for the best sommelier in Gipuzkoa
Eleanor Leger	Owner of Eden Specialty Cider
Marc Lhommeau	Owner of Domaine de la Mare
Ana López	Fraisoro Laboratory
Pablo Montero	Gunea Restaurant
Tom Oliver	Owner of Oliver's Cider and Perry
Santi Rivas	Enodivulgator of Colectivo Decantado
Jasper Smith	Owner of Son of Man
Maite Retolaza	Oiharte cider house
Mikel Rodríguez	Xaiope Restaurant
Alvar Roosima	Owner of Jaanihanso Cider
Félix San Sebastián	President of FRUITEL
Iñaki Santos	Researcher
Karl Sjöström	Owner of Frukstereo
Christian Suarez	Enologist
Egoitz Zapiain	Zapiain cider house
Ion Zapiain	Zapiain cider house





WINNERS IN EACH CATEGORY

1. "Best of show" award:

Sidra de hielo Panizales (Llagar Panizales) (Asturias).

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

- **Natural basque cider:** Sidrería Oiharte (Basque Country).
- **Traditional asturian cider:** Sidra Castañon, Llagar Sidra Castañón (Asturias).
- **Traditional french cider:** L'Insoumis, Domaine de la Mare (France).
- **Traditional english cider:** Bitter Steve, Angry Orchard (United States).
- **Modern cider:** Cervenka, Cidérka (Czech Republic).
- **Premium carbonated cider:** Edel sider-Metode Trad, Edel Sider-Aakre Gard (Norway).
- **Apfelwine:** Speierling halbtrocken, Weidmann & Groh (Germany).
- **Flavoured cider and perry:** Cydonia, Weidmann & Groh (Germany).
- **Ice cider:** Sidra de hielo Panizales, Llagar Panizales (Asturias).



Natural basque cider

AWARDED



GOLD

45-50 POINTS

EUSKAL SAGARDOA			
Zapiain sagardotegia	Basque Country	Joanes de Zapiain 2020	45
Oiharte sagardotegia	Basque Country	Euskal Sagardoa	45



SILVER

38-44 POINTS

NATURAL BASQUE CIDER			
Gurutzeta sagardotegia	Basque Country	Gorenak	41
Son of Man	United States	Sagardo	38

EUSKAL SAGARDOA			
Isastegi sagardotegia	Basque Country	Euskal Sagardoa Premium	43
Zapiain sagardotegia	Basque Country	Berezia 2020	41
Gurutzeta sagardotegia	Basque Country	Euskal Sagardoa Premium	41
Isastegi sagardotegia	Basque Country	Euskal Sagardoa	40



BRONZE

30-37 POINTS

NATURAL BASQUE CIDER			
SAS Egarri	Basque Country	Sagardoa Kupela	37
SAS Egarri	Basque Country	Aingura Kupela	35
Baldorba Naturel & Sagarra-leku	Basque Country	Baldorba Naturel & Sagarraleku	34

EUSKAL SAGARDOA			
Alorreneia sagardotegia	Basque Country	Euskal Sagardoa Premium	36
Izeta sagardotegia	Basque Country	Euskal Sagardoa	31

BEST OF CATEGORY



OHIARTE SAGARDOTEGIA OHIARTE EUSKAL SAGARDOA

Maite Retolaza Ojanguren and Haritz Eguren Urrestarazu started selling cider in 2010, although Haritz and Maite's families have traditionally been cider makers. In 2002 they renovated the Oiharte farmhouse and converted it into a rural house. Later they built the cider house and with it the possibility of offering a complete cider experience.

The cider maker is open all year round and they make cider 100% aimed at Euskal Sagardoa with their own apples and apples from other farmhouses in Goierri. They make natural and organic cider, premium sparkling cider and ice cider.

They are ciders with body, and a notable presence of carbon dioxide of endogenous origin. The aromas of Natural Basque Cider derive from the different varieties of apples; with the greener, fresh character of less ripe fruit, or the sweeter and even syrupy character of more mature fruit.

Contact:
Irukarate-gain auzoa
20214 Zerain (Gipuzkoa)
(34) 690 79 35 07
(34) 686 29 91 58
www.ohiarte.com
sagardotegia@ohiarte.com

Traditional asturian cider

AWARDED



GOLD

45-50 POINTS

Sidra Menéndez	Spain	Sidra natural	46
Sidra Trabanco	Spain	Sidra Trabanco Selección	46
Llagar Sidra Castañón	Spain	Sidra Castañón	45



SILVER

38-44 POINTS

Llagar Sidra Castañón	Spain	Sidra Val de Boides	42
Llagar Sidra Fran	Spain	Ramos del Valle	41
Sidra Menéndez	Spain	Sidra natural D.O.P.	38



BRONZE

30-37 POINTS

Sidra Piñera	Spain	Piñera	37
Angry Orchard	United States	Edu	36
Sidra Trabanco	Spain	Sidra Trabanco Tradicional	35
Sidra Piñera	Spain	Piñera D.O.P.	35
Valle, Ballina y Fernández	Spain	Pomarina Natural Tradicional	30

BEST OF CATEGORY



LLAGAR SIDRA CASTAÑÓN

SIDRA CASTAÑÓN

The grandfather of the current manager, Alfredo García Menéndez, created the cider press in 1938. He began by selling small productions of natural cider, and then his son-in-law Julián Castañón took over, increasing production every year and improving the equipment. On his death in 1982, his son took over the management, accompanied by his mother and sister. From the Santa Ana neighbourhood, it was moved to its current location.

Under the name of Sidra Castañón they produce natural cider, cider with denomination of origin, the modern cider with bubbles Xiz Frizzante and Roxmut, cider macerated in barrels with herbs.

Natural Asturias cider is made mainly with varieties of acid or semi-acid apple. Alcoholic fermentation and subsequent malolactic fermentation take place during the preparation process. Straw yellow in colour, the main characteristic is its volatile acidity above 1 g/L of acetic acid and usually around 2 g/L.

They are ciders with fresh aromas that do not suffer artificial stabilisation of any kind, evolving over time in the bottle. In the mouth they do not have excessive body; they are dry ciders, with very moderate residual endogenous carbon dioxide. Acid and citric flavour predominates, with a balanced astringency.

Contact:
Los Pisones 90
San Miguel de Arroes 33314
Quintueles (Villaviciosa) Asturias
985 89 45 76
www.sidracastanon.com
info@sidracastanon.es

Traditional english cider

AWARDED



GOLD

45-50 POINTS

Oliver's Cider and Perry	United Kingdom	Gold Rush #9	46
Angry Orchard	United States	Bitter Steve	45



SILVER

38-44 POINTS

Oliver's Cider and Perry	United Kingdom	The Mayflower Cider	43
Ross on Wye Cider & Perry	United Kingdom	Bastet 2000	40
Berryland	Ukraine	Pet-nat apple cider	40
Berryland	Ukraine	Barrel fermented apple cider	39



BRONZE

30-37 POINTS

Ross on Wye Cider & Perry	United Kingdom	'Dancing Required' cider	34
Gutshof Kraatz	Germany	Apfel cider 2020	33
Eden Specialty Ciders	United States	Cinderella's Slipper	30

BEST OF CATEGORY



ANGRY ORCHARD BITTER STEVE

It is the Boston Beer Company, which produces ciders with apples from a 25-hectare apple orchard in the Hudson Valley. In 2020 it was the best-selling cider brand in the United States.

At Angry Orchard, the first apple trees date back some 100 years. With the aim of bringing back the usual types of apple, some areas of the orchard are used for variety research and growing new cider apple trees. They grow various types of cider: traditional English and French, and especially modern and flavoured ciders. They also have a natural Asturian cider.

Spicy, smoked, vanilla aromas are prominent, and in some cases aroma of stable. Maturing in oak barrels is common. English ciders normally have fermentation through to the end, meaning they generally do not exceed 6% alc. vol.

Contact:

2241 Albany Post Road
Walden, NY 12586

(AEB)

1 888 845 3311

www.angryorchard.com

Traditional french cider

AWARDED



GOLD

45-50 POINTS

Domaine de la Mare	France	L'Insoumis	46
Domaine de la Mare	France	Le Généreux	46
Eden Specialty Ciders	United States	Semi Dry Methode Traditionelle	46



SILVER

38-44 POINTS

Rozavern	France	Finisterrae	42
Cider Sekt	Czech Republic	Cider talk by Provoco semi dry	41
Les Vergers de Kermoo	France	Kermoo AOP Cornouaille	41
Angry Orchard	United States	Dear Brittany	38
Txopinondo sagarnotegia	Euskal Herria	Cidre pétillant	38
Cider Sekt	Czech Republic	Cider talk by Provoco bitter sweet	38



BRONZE

30-37 POINTS

Cidrerie au pressoir du Bélon	France	AOP Cornouaille	31
Rozavern	France	AOP	30

BEST OF CATEGORY



DOMAINE DE LA MARE L'INSOUMIS

Domaine de la Mare is located in Sarge-les le Mans, Sarthois. On land cultivated by the family for generations, Marc Lhommeau planted apple trees. The family business, founded in 1994, bases its actions on eco-responsible values, caring for the trees with respect. They produce the best apples and are passionate about turning them into perfect products, protecting ecosystems and nature in the process. In 2012 they obtained the seal of Organic Agriculture.

They sell traditional French ciders, sparkling ciders and must.

A preparation method known as Keeving is used in the Brittany and Normandy regions of France; this process removes nutrients before the yeast starts to work, thus preventing all the sugar from turning to alcohol, and achieving tasty, sweet ciders with low alcohol content and a certain degree of complexity.

Carbonated both in bottle and tank, they are sweet-bitter in character. Three types are therefore distinguished: brut, semi-sec and doux. They are ciders made with a high percentage of ripe apple, abundant in tannins, giving them amber and orange colours. Notable fruit in the nose, although aromas of poultry house or stable are also typical.

Contact:
72190, Sargé-lès-le-Mans
(Frantzia)
(+33) 2 43 76 00 46
www.domainedelamare.com

Modern cider

AWARDED



GOLD

45-50 POINTS

Sagar iraultza	Basque Country	Musker	48
Cidérka	Germany	Rehek	47
Angry Orchard	United Kingdom	Understood in Motion 4	47
Alde AS	Norway	Alde Sider	46
Cidérka	Czech Republic	Cervenka	46
Urban Farm Fermentary	United States	Super Dry Cidah	46
Ulvik Frukt & Cideri	Norway	Gravenstein	46
Edel Cider - Aakre Gard	Norway	Edel sider 6.5	45
The Walnut House Sarl	Lebanon	Wata lebanese cider brut	45
Hera Cider Drinks	Spain	Hoppy cider	45
Ulvik Frukt & Cideri	Norway	Kvitanesen - Poesider	45
Sidra Trabanco	Spain	Pecado del paraíso dulce	45



SILVER

38-44 POINTS

Jaanihanso Cider	Estonia	Sec Methode Traditionnelle 2017	44
Cidrerie au pressoir du Bélon	France	Cidre Blanc	44
Gallinal Drink	Spain	Exner craft apple cider	43
Ciderzale	Basque Country	High Flying cider	43
SAT Posma	Spain	Posma	42
Llagar Sidra Castañón	Spain	Xiz Frizzante	40
Pom Sidro Creativo	Italy	Pom Sidro Creativo	40
Lionel Staudenmann	Switzerland	Pokl	40
Sidra Trabanco	Spain	Llagar de Camin sin alcohol	39
Sidra Trabanco	Spain	Pecado del paraíso sin alcohol	39
Sidra Somarroza	Spain	Capricho de Somarroza	39
Domaine de la Mare	France	L'Imprévu	39
Edel Cider - Akree Gard	Norway	Edel Sider 4.7	38
Weidmaan & Groh	Germany	Grohsecco	38
Campple Ibérica	Spain	Campple Cider	38
The Walnut House Sarl	Lebanon	Wata Lebanese Cider Dry	38
Valle, Ballina y Fernández	Spain	Pomarina natural	38



BRONZE

30-37 POINTS

Eris Brewery & Cider House	United States	Pedestrian apple cider	37
The Walnut House Sarl	Lebanon	Wata Lebanese Cider Original	36
Paladeus	Italy	Cider 1979	36
Jaanihanso Cider	Estonia	Doux Methode Traditionnelle 2017	35
Sidra Trabanco	Spain	Llagar de Camin clásica dulce	35
Sidra Trabanco	Spain	Pecado del paraíso natural	34
Elegast Cidery	Netherlands	Wild Cider	32
Valle, Ballina y Fernández	Spain	Sidra Gaitero Rosé	30
Valle, Ballina y Fernández	Spain	Sidra Gaitero Extra	30
Valle, Ballina y Fernández	Spain	Spring Cider Manzana	30
Hera Cider Drinks	Spain	Natural	30

BEST OF CATEGORY



CIDÉRKA CERVENKA

They produce cider by hand, without additives and respecting nature with apples purchased from selected orchards in Moravia. No sugar is added to the must and the cider is fermented slowly so that it retains most of its flavour and aroma. Like French ciders, it matures naturally in the bottle. They also grow must, flavoured ciders, modern, natural or sparkling ciders.

In 2019 they renovated a cider house in Brno. Here they combine traditional methods and new technologies.

Mostly filtered ciders, with initial froth in the glass which disappears almost instantly. Generally quite flat and without great astringency, sweet and refreshing, with medium acidity and low alcohol content (between 4 and 5% alc. vol.). Their sweet, fruity aromas are generally not very intense.

Contact:
Nálepková 205/6
637 00 Brno
(+420) 732 81 79 49
www.ciderka.cz
info@ciderka.cz

Premium carbonated cider

AWARDED



GOLD

45-50 POINTS

Eden Specialty Ciders	United States	Brut Nature	47
Edel Cider - Akree Gard	Norway	Metode Trad	47
Mount Diablo Cider Company	United States	Cox Orange Pippin	47
Sidra Somarroza	Spain	Sidra espumosa dulce	46
Llagar Sidra Fran	Spain	Ramos del Valle Brut Nature	45
Yria + Eduardo	Spain	Gaia	45



SILVER

38-44 POINTS

Sociedade agricola Sidralfa	Portugal	Espumante Sidra Alfa	44
Oiharte sagardotegia	Basque Country	Ama Oiharte	43
Sidra Somarroza	Spain	Sidra espumosa seca	43
Eden Specialty Ciders	United States	Ezekiel	42
Floribunda	Italy	Apfel cider alla mela	41
Valle, Ballina y Fernández	Spain	Sidra Gaitero etiqueta negra	39
Angry Orchard	United States	Baldwin Traditional Method	39
Sidra Riestra	Spain	Guzman Riestra	38
Edel Cider - Akree Gard	Norway	Light-Methode trad	38
Angry Orchard	United States	Trois Pomme Traditional	38



BRONZE

30-37 POINTS

Sidra Trabanco	Spain	Poma Aurea	37
Jaanihanso Cider	Spain	Brut Methode Traditionnelle 2016	36
Valle, Ballina y Fernández	Spain	Pomarina Espumosa	36
Weidmann & Groh	Spain	Nizza	34
Astarbe Sagardotegia	Basque Country	Byhur Sagardo Aparduna	34
Astarbe Sagerdotegia	Basque Country	Byhur 24	34
Valle, Ballina y Fernández	Spain	Valle, Ballina y Fernández Brut Nature	33
SAT Posma	Spain	Posma Brut	32
Angry Orchard	United States	Newtown Pippin Traditional Method	30
Elegast Cidery	Netherlands	Premium Organic Cider	30

BEST OF CATEGORY

Sparkling ciders made exclusively through second fermentation in the bottle or Charmat - Grand vas. They have a certain similarity to sparkling wines such as Cava in Spain, Champagne in France, or German Sekt.

Their character will depend on their origin, the apple used and the tradition. Clean in appearance, always filtered,

they are straw to intense gold in colour. They are ciders between 6 - 8% alc. vol., with a balance between any acidity, bitterness and residual sugar, and a high carbon dioxide level that explodes in the mouth. They can be Brut Nature, Bruts or sweeter, depending on the amount of residual sugar.



EDEL CIDER - ÅKRE GARD

METODE TRAD

It is located west of the Sørfjord in Ullensvang Herad (Hardanger). Today, Arita and Gjermund are running the project together with Marit and Olav, a younger generation.

The main activity of the business is the production of apple juice and apple products. The fruit comes from their own production or from neighbours in the district. In order to maintain the nature of the varieties they use different types of apples: Aroma, Gravenstein, Idun, Karen Schneider... No additives.

Contact:
Fv550 30
5776 Nå (Norvegia)
(+47) 958 55 683
www.åkregård.no
post@åkregård.no

Apfelwine

AWARDED



GOLD

45-50 POINTS

Weidmann & Groh	Germany	Speierling halbtrocken	48
Weidmann & Groh	Germany	Speierling	47
Sabiles Sidrs	Latvia	Dry apple wine Gardener's five seed	45
Weidmann & Groh	Germany	Boskop	45
Gutshof Kraatz	Germany	Rote Sternrenette	45



SILVER

38-44 POINTS

Gutshof Kraatz	Germany	Kanada Renette 2020	39
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BRONZE

30-37 POINTS

Buschenschank Lippitz	Austria	Jonagold	33
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BEST OF CATEGORY



WEIDMANN & GROH SPEIERLING HALBTROCKEN

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.

Typical cider of countries such as Germany and Austria. Made with mostly acid apples, some of which are ancient, versatile varieties for both eating and preparing cider. They are dry ciders, with a good acidity level and reminiscent of white wines, hence their name.

Unlike other ciders, they can never present volatile acidity.

They can be cloudy or filtered. They are golden and non-carbonated, although some sparkle is acceptable. Dry ciders and marked full acidity predominate. They may have some residual sugar, but very little. Acetic acid cannot be present in these ciders. The taste of apple or green fruit predominates. Usually between 5.5% and 6% alc. vol.

Contact:
Ober-Wöllstädterstr. 3
D-61196 Friedberg
(+49) 06031/77 03 97
www.weidmann-groh.de
ng@weidmann-groh.de

Flavoured cider and perry



GOLD

45-50 POINTS

Sidra Somarroza	Spain	Biter Bio	48
Ulvik Frukt & Cideri	Norway	Hylleblomsider	47
Angry Orchard	United States	Francenstein	47
Oiharte sagardotegia	Basque Country	Lupuloarekin hartzitutako Euskal Sagardo Naturala	47
Floribunda	Italy	Quitten Cider alla Cologna	46
Weidmann & Groh	Germany	Cydonia	46
Floribunda	Italy	Holunder Cider al Sambuco	46
Txopinondo Sagarnotegia	Basque Country	Kalipoko peche	45
Floribunda	Italy	Ginger Cider	45
Llagar Panizales	Spain	Sidra de aperitivo Viesk	45
Hemly Cider	United States	Brut Pear	45
Oliver's Cider and Perry	United Kingdom	Keeved Perry #8	45
Llagar Sidra Castañón	Spain	Roxmut	45



SILVER

38-44 POINTS

Eris Brewery & Cider House	United States	Van Van Mojo Hopped Blueberry Cider	43
Castelo Branco Cider	Portugal	Chiron	43
Elegast Cidery	Netherlands	Plum Cider	42
Sidra Somarroza	Spain	La sidruca con limón	42
Valle, Ballina y Fernández	Spain	Spring Cider Manzana + Uva	42
Sidra Trabanco	Spain	Alma de Trabanco	42
Txopinondo sagarnotegia	France	Kalipoko Citron	42
Angry Orchard	United States	FLX Cherry	42
Berryland	Ukraine	Quince apple cider	42
Hemly Cider	United States	Chai Pear	41
Sabiles Sidrs	Latvia	Sweet apple and quince cider	41
Jaanihanso Cider	Estonia	Rose Methode Traditionnelle	39
Eris Brewery & Cider House	United States	Blush Cherry Cider	39
Urban Farm Fermentory	United States	Flakey Bark SV 2000 Perry	38
Ross on Wye Cider & Perry	United Kingdom	Mayador frutas del bosque	38



BRONZE

30-37 POINTS

Elegast Cidery	Netherlands	Kriek Cider	37
Sabiles Sidrs	Latvia	Semi dry apple and black currant cider	36
Berryland	Ukraine	Cabernet franc apple cider	35
Berryland	Ukraine	Cabernet franc apple cider	34
Ulvik Frukt & Cideri	Norway	Svartsurbaer	34
Jaanihanso Cider	Estonia	Perry Brut Nature Methode Traditionnelle 2019	33
Hera Cider Drinks	Spain	Kiwi & Lima	32
Elegast Cidery	Netherlands	Premium Organic Perry	31
Elegast Cidery	Netherlands	Mispel Cider	31
Hemly Cider	United States	Sloughouse Jalapeno Pear Cider	30

BEST OF CATEGORY

Cider in whose elaboration process other fruits, juices or spices have been added. They are clear and bright, with a color according to the fruit or spice used, but without oxidation. They can be cloudy or filtered and with greater or lesser astringency, acidity or bitterness depending on the fruit or spices used. On the nose, the base cider used is appreciable and has to be balanced with the fruit

or spice used.

The perry will be made 100% with pear must. It is pale in color, it should have moderate tannins perceived in its level of astringency. The aroma is fruit, in some cases, young white wine.



WEIDMANN & GROH CYDONIA

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.

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Contact:

Ober-Wöllstädterstr. 3
D-61196 Friedberg
(+49) 06031/77 03 97
weidmann-groh.de
mail@brennerei-ockstadt.de

ce cider

AWARDED



GOLD

45-50 POINTS

Llagar Panizales	Spain	Sidra de fuego Caldea	47
Zapiain sagardotegia	Basque Country	Bizi-Goxo 2017	47
Zapiain sagardotegia	Basque Country	Bizi-Goxo 2015	46
Edel Cider - Akree Gard	Norway	Edel Is-Sider	46
Llagar Panizales	Spain	Sidra de hielo Panizales	46
Eden Specialty Ciders	United States	Falstaff 2013	45
Edel Cider - Akree Gard	Norway	Premium 12	45
Llagar Panizales	Spain	Sidra de postre Olivia	45



SILVER

38-44 POINTS

Juankorena sagardotegia	Basque Country	Basajaun crianza	40
Juankorena sagardotegia	Basque Country	Basajaun dulce	38



BRONZE

30-37 POINTS

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BEST OF CATEGORY



LLAGAR PANIZALES
SIDRA DE HIELO PANIZALES

BEST OF SHOW

Family business in Mieres. The business is currently run by brothers Juan Carlos and Faustino Vázquez Fernández, ‘Tino Panizales’. They took over in 1991, when Faustino turned what until then had been his hobby into a profession. Their love of research and testing has given rise to some of the products they have today. For example, their star product is ice cider.

He freezes and thaws the fruit in trays, obtaining a more complex drink. It sells only 3,000 bottles a year and bottles the cider on demand. They also have aperitif cider and have been researching ice cider made from pear juice.

Dark in color, they are bright and full-bodied ciders. Extremely tasty, a lot of ripe fruit, acidity and the end in the mouth is very durable. The balance with acidity helps prevent it from being extremely cloying. Alcoholic degree between 9% and 14%.

Contact:
Espinedo kalea, 13
33618 Espinedo, Asturias
(+34) 985 46 78 15
www.sidrapanizales.com

CIDER FAIR FERIA AZOKA

www.sagardoforum.eus



INTERNATIONAL CIDER FAIR

The Kursaal Conference Centre hosted the **2nd International Cider Fair**. For two days, 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.

20 local and foreign producers, leaders in the sector, brought their products. Natural, sparkling, ice, flavoured and modern ciders. The attendees were able to taste the products of all of them and discover them from the producer himself. Also, in collaboration with Zaporeak, they were able to eat a solidarity pintxo and help the refugees from Lesbos.

During the two days it was open, 765 people attended the Sagardo Forum International Cider Fair.

EXHIBITORS

Angry Orchard



USA / Walden (New York)
www.angryorchard.com

Products:

- Traditional french cider
- Traditional asturian cider
- Flavoured cider and perry
- Premium carbonated cider

Domaine de la Mare



France / Sargé-lès-Mans
www.domainedelamare.com

Products:

- Traditional french cider
- Premium carbonated cider

Edel Cider-Aakre Gard



Norway / Nå
www.åkregård.no

Products:

- Premium carbonated cider
- Modern cider
- Ice cider

Eden Specialty Ciders

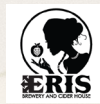


USA / Newport (Vermont)
www.edenciders.com/

Products:

- Premium carbonated cider
- Ice cider
- Flavoured cider and perry
- Traditional french cider
- Traditional english cider

Eris Cider House



USA / Chicago (Illinois)
www.erischicago.com

Products:

- Flavoured cider and perry
- Modern cider

Floribunda



Italy / Salorno (South Tyrol)
www.floribunda.it

Products:

- Premium carbonated cider
- Flavoured cider and perry

Fruktstereo



Sweden / Malmö
www.fruktstereo.com/

Products:

- Modern cider
- Flavoured cider and perry

Gurutzeta sagardotegia



Basque Country /
Astigarraga (Gipuzkoa)
www.gurutzeta.com

Products:

- Gurutzeta Euskal Sagardoa Premium
- Gurutzeta Gorenak

Hemly Cider



USA / Courtland
(California)
www.hemlycider.com

Products:

- Flavoured cider and perry

Jaanihanso



Estonia / Kaelase
www.jaanihanso.ee

Products:

- Modern cider
- Premium carbonated cider
- Flavoured cider and perry

Kuartango sagardotegia



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

Products:

- Flavoured cider and perry
- Ice cider

Oliver's Cider & Perry



UK / Ocle Pychard
www.oliversciderandperry.co.uk/

Products:

- Traditional english cider
- Flavoured cider and perry

Ross on Wye Cider & Perry



UK / Ross-on-Wye
www.rosscider.com

Products:

- Traditional english cider
- Flavoured cider and perry

Sidra Somarroza



Spain / Renedo de Piélagos
(Cantabria)
sidrasomarroza.es

Products:

- Modern cider
- Premium carbonated cider
- Flavoured cider and perry

Son of Man



USA / Columbia River
Gorge (Oregon)
www.sonofman.com

Products:

- Natural basque cider

Sidra Trabanco



Spain / Gijón (Asturias)
www.sidratrabanco.com

Products:

- Premium carbonated cider
- Flavoured cider and perry
- Traditional asturian cider
- Modern cider

Txopinondo sagardotegia



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

Products:

- Euskal Sagardoa
- Flavoured cider and perry
- Premium carbonated cider

Valle, Ballina y Fernández



Spain / Villaviciosa
(Asturias)
www.sidraelgaitero.com

Products:

- Flavoured cider and perry
- Premium carbonated cider
- Traditional asturian cider
- Ice cider

Weidmann & Groh



Germany / Friedberg
weidmann-groh.de

Products:

- Apfelwine
- Flavoured cider and perry

Zapiain sagardotegia



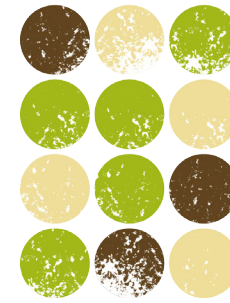
Basque Country /
Astigarraga (Gipuzkoa)
www.zapiain.eus

Products:

- Euskal Sagardoa
- Ice cider
- Licor Sagardoz



CIDER TALKS
CONTEST
FAIR



**SAGARDO
FORUM**

Sidra y naturaleza,
conectando territorios

ORGANIZADOR



COLABORADORES



PATROCINADORES



PATROCINADORES OFICIALES

