

# ACA CIDER FAMILIES: CIDER, PERRY, FRUIT CIDER/PERRY, BOTANICAL CIDER/PERRY, DESSERT CIDER/PERRY



## CIDER

### Production:

Cider is produced by fermenting the juice of apples with no other added fruit or botanicals.

### Flavor Range:

- Aromas and flavors present are derived solely from the apple varieties used, and the choice of yeast or other production practices.
- Can range from dry to sweet.
- Can be any combination of tannic, fruit-forward, tart, funky, or sour depending on apple variety, yeast and production choices.
- The apple variety and growing conditions such as climate may impact the cider's characteristics including aromas and flavors.
- In cider apples may express a wide range of aromas and flavors such as floral, stone-fruit, tropical-fruits, citrus, berries, and more.
- Typical ABV ranges from 4.0–8.5%.

## PERRY

### Production:

Perry is produced by fermenting the juice of pears with no other added fruit or botanicals.

### Flavor Range:

- Aromas and flavors are derived solely from the pear varieties used, and the choice of yeast or other production practices
- Can range from dry to sweet but will always have some level of perceived sweetness due to the presence of sorbitol, an unfermentable component that is found in pears.
- Can be any combination of tannic, fruit-forward, tart, funky, or sour

depending on pear variety, yeast and production choices.

- The pear variety and growing conditions such as climate may impact the perry's characteristics, including the flavor.
- In perry, pears may express a wide range of aromas and flavors such as floral, stone-fruit, tropical-fruits, citrus, and more.
- Typical ABV ranges from 4.0–8.5%.

## FRUIT CIDER

### Production:

Additional fruits or fruit juices are included with the primary ingredient of apple or pear juice before or after fermentation, for example cherries, blackberries, currants, etc. .

### Flavor Range:

- Aromas and flavor will include those derived from which ever additional fruit is present, whether subtle or pronounced. Note that a combination of apple and pear juices would be considered a fruit cider.
- Can range from dry to sweet.
- Can be any combination of tannic, fruit-forward, tart, funky, or sour depending on fruit, yeast and other production choices.
- Typical ABV ranges from 4.0–8.5%.

## BOTANICAL CIDER

### Production:

Additional plant-based ingredients are included with the primary ingredient of apple or pear juice before or after fermentation, for example such as hibiscus, hops, spices, vegetables or herbs.

### FLAVOR RANGE:

- Aromas and flavor will include those derived from the plant materials that have been used in its production, whether subtle or pronounced.
- Can range from dry to sweet.
- Can be any combination of tannic, fruit-forward, tart, funky, spicy, or sour depending on added plant-based ingredients, yeast and production choices.
- Typical ABV ranges from 4.0–8.5%.

## DESSERT CIDERS

### Production:

Production methods vary widely by sub-type.

- Ice Cider - made from freeze-concentrated juice. Note that in the U.S. and Canada it can only legally be labeled as ice cider if the freezing is done using natural cold.
- Mistelles - made from a distillate, often barrel-aged, combined with fresh or very lightly fermented juice. Pommeau made in France is a classic example.
- Apple/pear Brandy - apple or pear distillate with or without wood aging (often called eau de vie).

### Flavor Range:

- Will tend to be sweet, except for pure distillates, and will have a higher ABV than other types of cider or perry.

