

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 botanical adjuncts.

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 all impact the cider's characteristics, including the 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 4.5–8.5%.

PERRY

PRODUCTION:

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

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 all impact the cider'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 4.5–8.5%.

FRUIT CIDER

PRODUCTION:

In addition to the primary ingredient of fermented apple or pear juice, other fruits or fruit juices are included, such as 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 4.5–8.5%.

BOTANICAL CIDER

PRODUCTION:

In addition to the primary ingredient of fermented apple or pear juice, additional plant-based ingredients are included 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 4.5–8.5%.



DESSERT CIDERS

PRODUCTION:

Production methods vary widely by sub-styles.

- 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.
- Pommeau - made from wood-aged apple brandy combined with fresh or very lightly fermented apple juice.
- Apple/pear Eau de Vie - apple or pear distillate without wood aging.
- Apple/pear Brandy - apple or pear distillate aged in wood.

FLAVOR RANGE:

- Will trend sweet, except for pure distillates, and will have a higher ABV than other cider styles.

CERTIFIED CIDER
PROFESSIONAL
STUDY GUIDE

LEVEL 1



AMERICAN
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ASSOCIATION

ciderassociation.org