

About Nordic International Cider Awards (NICA)

The Nordic and Baltic Cider Awards (NICA) competition aims to enhance collaboration among cider producers in the region, increase cider's recognition, and elevate its overall quality. In 2022, the NICA competition was hosted for the first time in Bergen, Norway, with over 75 cider makers from 11 nations participating and showcasing more than 200 ciders.

The Nordic International Cider Awards will be held annually in one of the Nordic and Baltic countries. In light of the excellent results achieved by Latvian cider makers in the previous year's competition and thanks to their active community, we are delighted to host the Nordic International Cider Awards in Latvia in 2023, within the framework of the annual Baltics' largest food exhibition "Riga Food". We will take over from our Norwegian colleagues and look forward to welcoming a significant number of foreign participants to Latvia.

See info on-line countryholidays.lv/NICA

EVENT DATES:

September 6 - 9, 2023

September 6 - NICA competition

- Judging day at the cider bar "Sidrērija" in Old Town Riga (http://www.sidrerija.lv/).
- At 21:00 welcome dinner and get-together (judges and cider producers) at "Sidrērija".

September 7 - "Riga Food" exhibition, awards, and festival

- Latvian cider producers at the "Riga Food" exhibition the Latvian Cider Route.
- Official opening of "Riga Food" exhibition by the Minister of Agriculture of Latvia and award ceremony of NICA.
- Cider Festival at the Latvian Cider Route exhibition stand with Latvian and international ciders.
- Dinner (for invited guests or extra payment).

September 8 - Professionals' discussions and experience exchange on the "Cider route"

- 10.00 Seminar for Baltic and international cider makers to discuss and exchange experiences.
 - Tasting of Latvian apple and pear varieties developed and selected for cider production by the Dobele institute of horticulture.
- Coffee break and lunch.
- 14:00 departure by bus to Abava Winery and Sabile Cider.
- 19:00 dinner at the restaurant "Restoterase" (www.restoterase.lv) in Sabile for cider producers and judges.

September 9 - <u>Study tour to Vidzeme region on Latvian Cider Route for cider producers and judges</u>.

WHY PARTICIPATE?

- International cooperation, opportunity to discover new markets.
- Promotion of cider as a high-quality national drink in our region.
- International evaluation from other cider makers and cider experts.
- NICA certification and opportunity to obtain a rating internationally.

REGISTRATION AND IMPORTANT DATES:

May 15 - Open for entries

Aug 7 - Entries close

Aug 23 - Bottle delivery in Riga

Sept 6 - Competition day

Sept 7 - Award Ceremony & Cider Festival in "Riga Food"

Sept 8 – Seminar and study tour

Sept 9 – Optional study tour



LATVIA – A LAND OF APPLES AND A NEW CIDER COUNTRY

Latvia is a land of apples, so making cider here is natural! The ancient apple cultivation traditions and the diversity of high-quality apple varieties in our country make for an important advantage in Latvian cider culture. In our climate, it is very tricky to grow good grapes for producing wine; however, the weather conditions are particularly well suited for making apple cider. Our land boasts both ancient and recently planted orchards. The proximity of the Baltic Sea, bright summer nights and wide temperature range make the climate in Latvia ideal for growing apples, pears, cherries, plums, blackcurrants, and various other Northern European berries and fruits. Latvia can be considered as one of the world's newer cider countries, where producers freely express their vision of cider making.

More info: countryholidays.lv/ciderroute

Contacts:



Representatives and organizers of the competition in Latvia: Baltic Country Holidays, in cooperation with Latvian cider makers and the Latvian Association of Winemakers and Winegrowers,

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www.countryholidays.lv/NICA

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Cooperating with:











