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SINGLE DOCUMENT

"Traditional Welsh Cider"

EC No:

☒ PDO ☐ PGI

1. NAME

"Traditional Welsh Cider"

2. MEMBER STATE OR THIRD COUNTRY

United Kingdom

3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1. Type of product

Class 1.8.other products of Annex 1 of the Treaty (spices etc.)

3.2. Description of product to which the name in (1) applies

"Traditional Welsh Cider" is cider made from first-pressed juice of cider apples from indigenous and non-indigenous apple varieties grown in Wales to a traditional method. "Traditional Welsh Cider" may be made from a blend or a single variety of first pressed apple juice.

The colour of "Traditional Welsh Cider" ranges from light to dark gold with shades of red and bronze depending on apple varieties used. It can be either clear or cloudy but is typically semi-opaque with a clean crisp taste and sweetness levels ranging from extremely dry to very sweet. It is predominantly fruity with a balance of malic acidity and tannins and has an alcoholic strength between 3.00%-8.49% ABV.

Traditional Welsh Cider has a clean crisp taste with sweetness levels which range from extremely dry to very sweet. It is prominently fruity with a balance of malic acidity and tannins. Although not usually measured, tannins and acidity are judged to individual cider makers' style and preference.

The only additives permitted to either the fermented or unfermented juice are cultured yeasts and sulphite as follows:

- Cultured yeasts such as S. bayanus, S.cerevisiae, which are usually supplied in dried form.
- Sulphite – in the form of sodium or potassium metabisulphite is not always necessary, but is permissible on occasions to add to safeguard microbiological standards. Where a maker chooses to add sulphite it should not be more than 200mg/kg or 200mg/litre and its inclusion must be identifies on the label as required by law.
- Calcium Chloride salt and Pectin esterase enzyme - permissible when producing a naturally sweet cider using the 'keeving' method.

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

The raw materials for the production of Traditional Welsh Cider are:

- Cider Apples from varieties grown in Wales
- First pressed juice of cider apples from indigenous and non-indigenous apple varieties grown in Wales.
- Permitted additives: -
    - Cultured yeasts such as S.bayanus, S. cerevisiae.
    - Sulphite in the form of sodium or potassium metabisulphite.
    - Calcium Chloride salt and Pectin esterase enzyme when using the "keeving" method to reduce its yeast and yeast nutrient content.

3.4. Specific steps in production that must take place in the identified geographical area

"Traditional Welsh Cider" must be made in the designated area from first pressed juice of indigenous and non indigenous apple varieties grown and collected in the designated area. More specifically, the following steps in production must take place in the geographical area:

- Sourcing of the apples
- Pressing / juicing of apples
- Production of cider
- Fermentation
- Bottling and barrelling

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

Still cider

Bottling and barrelling are the final packaging processes applied to still cider.

All bottling and barrelling of Traditional Welsh Cider must take place within the geographical area; the cider is an unpasteurised "live" product and to maintain quality, traceability, temperature control and the avoidance of any contamination, transportation at this stage should be kept to a minimum. "Traditional Welsh Cider" production relies on the multifactorial influences of the local natural environment upon the final product and this precludes widespread bulk transport before final packaging.

Sparkling, bottle conditioned and bottle fermented cider

Sparkling cider is produced in bottles. The sparkle is caused by dissolved carbon dioxide that can only be introduced naturally (by means of fermentation of yeast inside the sealed bottle.)

For bottle conditioned cider: (completion of primary fermentation within the bottle)

Whether keeved or not, the cider is bottled at the required specific gravity to give the required conditioning and sweetness in the bottle.

For bottle fermented cider: (secondary in-bottle fermentation). Bottle fermentation applies to the process of secondary fermentation of still cider within a sealed bottle.

Cider used for this process is manufactured to the exact same specification as still cider prior to bottling. Bottles must be heavy-duty, punted and capable of being sealed with either a 29mm crown cap or a cork and wire cage closure, and able to withstand a sustained internal pressure of 6-10 bar at 10oC.

3.6. Specific rules concerning labelling of the product the registered name refers to

None

4. Concise definition of the geographical area

The Country of Wales

5. Link with the geographical area

The unique individual characteristics of “Traditional Welsh Cider” are based upon the soil and climate of the designated area affecting the characteristics of the first pressed juice of indigenous or non-indigenous variety or varieties of apples grown and made into cider by a traditional method. The variety of apples used influences the flavour and appearance of the cider with the correct level of taste, flavour and appearance being obtained from expert and skilled artisan training.

The soil and the climate of the designated area underpin the reputation of “Traditional Welsh Cider” and the character and flavour of “Traditional Welsh Cider” has variations depending on the areas of Wales within which the cider is produced.

By the nature of its soil and climate, lowland areas of Wales are highly suitable for cider apple growing as it allows the selection of orchard sites which avoid frost pockets in early spring during blossom time. The Welsh climate also has plentiful rainfall, essential during both blossom time and during the autumn prior to harvest. The character of “Traditional Welsh Cider” varies depending on the areas of Wales within which the cider is produced. At higher altitude there is a frost risk at blossoming time leading to reduced yields but conversely fermentation is slower which is considered to improve the taste of the cider. The Welsh climate is warm and sunny enough at the right times to produce sufficient levels of fruit sugars, and wet enough to satisfy the high water demands of established cider apple trees and to supply the needs of newly planted trees.

The Welsh county providing the majority of apples for “Traditional Welsh Cider” is eastern Monmouthshire. The deep alluvial red sandstone soils have excellent moisture retaining properties whilst maintaining excellent drainage properties during times of above average rainfall. This combination is reputed to give a higher quality fruit which is translated into the cider. There are cider apples trees in Monmouthshire that are anything up to 150 years old.

“Traditional Welsh Cider” is made by fermenting the juice of apples grown in Wales from indigenous and non-indigenous varieties. The variety of cider apples used

influences the flavour and appearance of the cider. The colour of “Traditional Welsh Cider” will vary from light to dark gold with shades of red and bronze depending upon which apple varieties are used. The character and flavour also has variations depending upon the area of Wales within which the cider is grown. At higher altitude fermentation is slower which is considered to improve the taste of the cider resulting in a clean crisp taste.

“Traditional Welsh Cider” can range from extremely dry to very sweet. The addition of fermentable sugars such as glucose, fructose and sucrose is only allowed in “Traditional Welsh Cider” production of bottle fermented cider to start the secondary fermentation process. With all other Traditional Welsh Ciders no extra sugar is added as there are sufficient natural fruit sugars in the Welsh cider apples themselves.

The juice of “Traditional Welsh Cider” consists of 100% first pressed apple juice from either a blend or a single variety, whereas in other parts of the UK a second pressing may occur. In addition in other parts of the UK the juice may be chapitalized (sugar added) leading to subsequent fermentation to a higher alcohol content, then subsequently diluted with water which results in a more homogenous product. In comparison no two batches of “Traditional Welsh Cider” are ever exactly the same which adds to the unique individual characteristic of this artisanal product.

Specific traditional making skills are required to make “Traditional Welsh Cider” throughout the milling, pressing and blending stages. This knowledge and expertise is passed down from one “Traditional Welsh Cider” maker to the next. Specific skills are required in blending the varieties in order to balance the tannins of the “Bittersweets” with the acidity of the “sharps”. “Bittersweet” varieties contain tannins that give bitterness and a dark colour, as well as a full bodied drink. “Sharp varieties” contain high levels of malic acid giving the cider a sharp “bite”. “Sweet” varieties have low levels of tannin and acid but can add fruitiness, and can dilute the effect of any harsh tannins. “Bitter-sharp” varieties contain both tannins and acid. Tannins are not normally measured but rather a juice is blended to the taste of each cider maker which is a specific skill. New cider makers often learn their skill from one another, frequently sharing equipment until they are able to afford equipment of their own.

“Traditional Welsh Cider” dates back to the tradition of Welsh farmers in the nineteenth century producing enough cider for their own use and as a way of supplementing their income. “Traditional Welsh Cider” was often supplied to agricultural workmen often as part payment. It was exclusively a domestic undertaking and what little trade there was took place locally between neighbouring farms or with public houses. Commercial cider making on any scale simply did not exist in Wales. Cider making in Wakes still largely remains a business that supplements another main income.

In 2001 the Welsh Perry and Cider Society was formed and today there are approximately 50 cider makers in Wales. In 2003 the Welsh Perry and Cider Society’s was recognised by the Campaign for Real Ale(CAMRA) winning their Pomona Award for “their outstanding work raising the profile of Welsh Real Cider” In 2009 the Welsh Perry and Cider Society was given the annual award of recognition by the Asturian Cider Foundation in Spain. This was for the Society’s merit and innovations in promoting the production of craft cider; raising awareness

of traditional cider and their dedication in maintaining the cultural heritage associated with the conservation and regeneration of native apple varieties through the creation of a gene bank at their museum. “Traditional Welsh Cider” is becoming well established and widely recognised by the food industry both in the UK and worldwide. As a quality product it is used by many top chefs and gastronomes and it regularly appears as a named ingredient on their menus. In 2005 Welsh Cider makers scooped all the main awards at the UK championships in Reading winning Champion Cider and Bottled Cider.

Reference to publication of the product specification

(the second subparagraph of Article 6(1) of this Regulation)

https://whitehall-admin.production.alphagov.co.uk/government/uploads/system/uploads/attachment_data/file/339507/welsh-cider-pdo.pdf