



CARRY ON THE FLAME

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Cider

In Hesse Cider (Apfelwein) is a very popular drink and it is also locally made.

Where did it come from and how did it come into being?

In the meantime cider is 2500 years old. The Celts spread it, and it was officially mentioned for the first time in a document by Emperor Charlemagne. Between the 15th and 16th centuries viticulture was restricted or completely forbidden due to various problems (pests, climate, etc.). Due to the fact that apples were not only cheaper but also easier to grow at that time, they were grown instead of grapes in order to produce the popular apple wine.



How is it produced?

Cider is traditionally a pure natural product. During production, the apples are first crushed and then juiced in a press. The freshly pressed apple juice flows into a stainless steel tank. In this tank, so-called "fermentation processes" take place, whereby the sugar contained is broken down by the fruit's own or added yeast. Alcohol and carbon dioxide are produced within 10 days. Since the large quantities of carbon dioxide can lead to unconsciousness and ultimately to death, there must be constant ventilation of the production rooms.

The longer the cider rests on the yeast, the more aromatic its taste becomes. The remaining apple residues are used as animal feed.

In order to make cider keep longer when cooled, it is heated to 82° to 90°C for 15 to 150 seconds in a plate heat exchanger and thus pasteurised.

General information:

- 5-6 vol. % Alcohol
- The quality of cider depends on the quality of the apple.
- Apples mostly come from local orchards.
- You can drink it pure, or mixed (sprayed) with water (=sour) or with Lemonade (=sweet).
- Typical are also the glasses with the diamond-shaped pattern and large clay jugs (Bembel) in which the cider is served.