



FUJI CIDER CHALLENGE

TME Bldg. 1-9-10 Higashi Nihombashi, Chuo-ku, Tokyo, Japan 103-0004

Tel: 81-3-5825-9177 Fax: 81-3-5825-2789

info@japanwinechallenge.com www.JapanWineChallenge.com

CATEGORIES

SWEET CIDER: Includes mainstream, contemporary and premium varieties, and can be still or sparkling. Includes French-style keeved cider and New World-style cider made without traditional bittersweet cider apples.

MEDIUM CIDER: Includes mainstream, contemporary and premium varieties, and can be still or sparkling. Includes French-style keeved cider and New World-style cider made without traditional bittersweet cider apples.

DRY CIDER: Includes mainstream, contemporary and premium varieties and can be still or sparkling.

PERRY MEDIUM/SWEET: Made primarily from traditional Perry pear varieties and can be still or sparkling.

PERRY DRY: Made primarily from traditional Perry pear varieties and can be still or sparkling.

PEAR CIDER: Pear cider made using culinary pears or added pear flavouring to cider. May also include North American style 'pyder'. Can be still or sparkling.

BOTTLE CONDITIONED/BOTTLE FERMENTED CIDER: Cider whose primary fermentation is completed in the bottle, or a secondary fermentation is started in the bottle by the addition of yeast, sugar etc.

BOTTLE CONDITIONED/BOTTLE FERMENTED PERRY: Perry whose primary fermentation is completed in the bottle, or a secondary fermentation is started in the bottle by the addition of yeast, sugar etc.

ENGLISH FARMHOUSE-STYLE/SCRUMPY: Traditional still cider that has been unfermented and unpasteurised.

FRUIT CIDER: Products whose primary source of fermentable sugars does not necessarily come from apple juice, and whose primary flavour is derived from fruit juices or syrups. Can be still or sparkling.

FLAVOURED CIDER: Cider whose primary source of fermentable sugars comes from apple juice, but features added fruit, spices, hops, honey etc. Can be still or sparkling.

WOOD-AGED CIDER: Cider whose fermentation or conditioning has been completed in barrels designed to impart flavour characteristics from the wood itself, or from previous barrel contents such as rum, whisky etc. Can be still or sparkling.

SPECIALITY CIDER AND CIDER VARIANTS: Includes pommeau, Canadian-style ice cider/cidre de glace and its derivatives, and any other cider not covered by the above categories. Due to its remarkable difference in character from other ciders, traditional Spanish-style sidra should also be entered in this category. Can be still or sparkling.