

Acetic

A small and sharp taste like vinegar, solvent, acetone (nail polish remover). A fault in cider caused by acetic or lactic acid bacteria.

Astringent

A drying sensation in the mouth, similar to sucking on a tea bag. Due to excess tannin.

Phenolic

A plastic taste and smell caused by some wild yeasts and bacteria. Also sometimes describes as smoky, pitchy, medicinal, barny, or leathery.

Still

Lacking carbonation

Sulfuric

A smell or taste like burnt matches. Due to fermentation at high temperature or excessive use of sulfites. A fault.

Oxidized

A flavor described as stale, leathery, caramelized, saltine cracker, sherry-like.

Single Varietal

A cider made from a single variety of apples.

Brilliant

A quality of a cider's appearance, the highest level of clarity.

Lees

Yeast that has fallen to the bottom of the fermenter.

Pomace

The material that remains after juice is pressed from apples.

Press

The method of extracting juice from apples. Also refers to the piece of equipment used to extract juice from apples.

Keeping

A method of cidermaking that retains natural residual sugar.

Viscosity

The quality of a liquid's texture, from thin (water) to thick (honey).

Legs

Also known as tears. Formed on the side on the glass after swirling. More legs imply higher alcohol.

Fructose

Fruit sugar

Tannins

Polyphenols that contribute to a cider's flavor and mouthfeel.
Especially characteristic of bitter apples.

Sorbitol

A non-fermentable sugar found in pears.

Malic

The characteristic acid in apples.

Brix

A measure of dissolved sugar in liquid. Measured with a refractometer.

Grafting

The standard process of propagating fruit trees that joins a variety to a rootstock.

Pome

A type of fruit that includes apples and pears.

Crown Cap

A bottle closure that must be pried off.

Cork and Cage

A bottle closure in two parts, usually used for bottle-conditioned cider.

Cut

The function of dividing or cleansing a strong flavor in a dish. For example, acidic cider served with rich fatty flavors of a salumi sandwich.

Compliment

The function of reflecting the flavors of a dish. For example, cider with notes of mango and spice served with a mango chutney and pork.

Contrast

The function of bringing an opposite flavor to a pairing. For example, a sweet cider paired with a lime grilled swordfish.

Complete

The function of filling out the five basic tastes. For example, a tannic cider brings bitter to a dish that already offers sweet, sour, umami, and salt.

Match Intensity

The function of filling out the five basic tastes. For example, a tannic cider brings bitter to a dish that already offers sweet, sour, umami, and salt.

