

Cider apples are a group of [apple cultivars](#) grown for their use in the production of [cider](#) (referred to as "hard cider" in the [United States](#)). Cider apples are distinguished from "cookers" and "eaters", or dessert apples, by their bitterness or dryness of flavour, qualities which make the fruit unpalatable but can be useful in cidermaking. Some apples are considered to occupy more than one category. In the United Kingdom, the [Long Ashton Research Station](#) categorised cider apples in 1903 into four main types according to the proportion of [tannins](#) and [malic acid](#) in the fruit.^[1] For cider production, it is important that the fruit contains high [sugar](#) levels which encourage [fermentation](#) and raise the final [alcohol](#) levels. Cider apples therefore often have higher sugar levels than [dessert](#) and [cooking apples](#). It is also considered important for cider apples to contribute tannins, which add depth to the finished cider's flavour.