INSTITUTO NACIONAL DA PROPRIEDADE INDUSTRIAL

# Revista da Propriedade Industrial

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# Indicações Geográficas

**Seção IV**

**REPÚBLICA FEDERATIVA DO BRASIL**

Presidente

**Michel Temer**

**MINISTÉRIO DA INDÚSTRIA, COMÉRCIO EXTERIOR E SERVIÇOS**

Ministro da Indústria, Comércio Exterior e Serviços

**Marcos Pereira**

INSTITUTO NACIONAL DA PROPRIEDADE INDUSTRIAL

Presidente

Luiz Otávio Pimentel

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# NOTA INFORMATIVA

Conforme o disposto no art. 3º da Instrução Normativa INPI/PR Nº 079 de 25 de outubro de 2017, publicada no Diário Oficial da União em 27 de outubro de 2017, tornam-se públicas a lista oficial e as fichas técnicas das indicações geográficas registradas na União Europeia fornecidas por sua representação diplomática.

Os subsídios de terceiros contrários à recomendação de reconhecimento do registro no Brasil, assim como a manifestação da representação diplomática da União Europeia, devem ser apresentados nos prazos previstos, respectivamente, nos §§ 2º e 4º do art. 3º da Instrução Normativa.

Nos termos do art. 4º da Instrução Normativa, o INPI emitirá parecer técnico favorável ou recomendação de não reconhecimento do registro da indicação geográfica nos termos da Lei n° 9.279, de 1996.

# EU-MERCOSUR Free Trade Agreement

## LIST OF EU GEOGRAPHICAL INDICATIONS

| EU Country | Designation Name (GI) | Product Type |
|---|---|---|
| Austria | Steirischer Kren | Horseradish |
| Austria | Steirisches Kürbiskernöl | Other edible oils |
| Austria | Tiroler Almkäse ; Tiroler Alpkäse | Cheeses |
| Austria | Tiroler Bergkäse | Cheeses |
| Austria | Tiroler Graukäse | Cheeses |
| Austria | Tiroler Speck | Pork Ham |
| Austria | Vorarlberger Alpkäse | Cheeses |
| Austria | Vorarlberger Bergkäse | Cheeses |
| Austria | Inländerrum | Other spirit drinks |
| Austria | Jägertee / Jagertee / Jagatee | Liqueur |
| Austria<br>Belgium<br>Germany | Korn / Kornbrand | Grain spirit |
| Belgium | Beurre d'Ardenne | Oils and fats |
| Belgium | Fromage de Herve | Cheeses |
| Belgium | Gentse azalea | Flowers and ornamental plants |
| Belgium | Jambon d'Ardenne | Pork ham |
| Belgium | Pâté gaumais | Other cooked meats |
| Belgium | Plate de Florenville | Potato |
| Belgium | Vin mousseux de qualité de Wallonie | Wine |
| Belgium | Vin de pays des jardins de Wallonie | Wine |
| Belgium | Crémant de Wallonie | Wine |
| Belgium | Côtes de Sambre et Meuse | Wine |
| Belgium | Peket-Pekêt / Pèket-Pèkèt de Wallonie | Juniper-flavoured spirit drinks |
| Bulgaria | Българско розово масло (Bulgarsko rozovo maslo) | Essential oils |
| Bulgaria | Дунавска равнина (Dunavska ravnina) | Wine |
| Bulgaria | Тракийска низина (Trakiĭska nizina) | Wine |
| Cyprus | Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) | Confectionery |
| Cyprus | Λεμεσός (Lemesos) | Wine |
| Cyprus | Κουμανδαρία (Commandaria) | Wine |
| Cyprus<br>Greece | Ouzo / Ούζο | Distilled anis |
| Cyprus | Ζιβανία / Τζιβανία / Ζιβάνα / Zivania | Grape marc spirit |
| Cyprus | Πάφος (Pafos) | Wine |
| Czech Republic | Budějovické pivo | Beers |
| Czech Republic | Budějovický měšťanský var | Beers |
| Czech Republic | České pivo | Beers |
| Czech Republic | Českobudějovické pivo | Beers |
| Czech Republic | Žatecký chmel | Hops |
| Germany | Allgäuer Bergkäse | Hard cow cheese |
| Germany | Allgäuer Emmentaler | Hard cow cheese |
| Germany | Bayerische Breze / Bayerische Brezn / Bayerische Brez'n / Bayerische Brezel | Bread |
| Germany | Bayerisches Bier | Beers |
| Germany | Bremer Bier | Beers |
| Germany | Dresdner Christstollen / Dresdner Stollen/ Dresdner Weihnachtsstollen | Pastry / cakes |
| Germany | Holsteiner Katenschinken / Holsteiner Schinken / Holsteiner | Pork Ham |



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| EU Country | Designation Name (GI) | Product Type |
|---|---|---|
| | Katenrauchschinken / Holsteiner Knochenschinken | |
| Germany | Hopfen aus der Hallertau | Hops |
| Germany | Münchener Bier | Beers |
| Germany | Nürnberger Bratwürste ; Nürnberger Rostbratwürste | Preparations from pork (100%) |
| Germany | Nürnberger Lebkuchen | Biscuits |
| Germany | Schwäbische Maultaschen / Schwäbische Suppenmaultaschen | Pasta |
| Germany | Schwäbische Spätzle / Schwäbische Knöpfle | Pasta |
| Germany | Schwarzwälder Schinken | Pork ham |
| Germany | Tettnanger Hopfen | Hops |
| Germany | Baden | Wine |
| Germany | Franken | Wine |
| Germany | Mittelrhein | Wine |
| Germany | Mosel | Wine |
| Germany | Pfalz | Wine |
| Germany | Rheingau | Wine |
| Germany | Rheinhessen | Wine |
| Germany | Württemberg | Wine |
| Germany | Schwarzwälder Kirschwasser | Clear fruit brandy |
| Germany | Steinhäger | Juniper-flavoured spirit drinks |
| Denmark | Danablu | Blue cow cheese |
| Greece | Ελιά Καλαμάτας (Elia Kalamatas) | Table olive |
| Greece | Καλαμάτα (Kalamata) | Olive oil |
| Greece | Κεφαλογραβιέρα (Kefalograviera) | Cheeses |
| Greece | Κολυμβάρι Χανίων Κρήτης (Kolymvari Chanion Kritis) | Olive oil |
| Greece | Κονσερβολιά Αμφίσσης (Konservolia Amfissis) | Table olive |
| Greece | Κορινθιακή Σταφίδα Βοστίτσα (Korinthiaki Stafida Vostitsa) | Currant grape |
| Greece | Κρόκος Κοζάνης (Krokos Kozanis) | Saffron |
| Greece | Λυγουριό Ασκληπιείου (Lygourio Asklipiou) | Olive oil |
| Greece | Μανούρι (Manouri) | Cheese |
| Greece | Μαστίχα Χίου (Masticha Chiou) | Natural gums and resins |
| Greece | Σητεία Λασιθίου Κρήτης (Sitia Lasithiou Kritis) | Olive oil |
| Greece | Φέτα (Feta) | White sheep cheese or sheep and goat milk cheese |
| Greece | Αμύνταιο (Amyntaio) | Wine |
| Greece | Μαντινεία (Mantineia) | Wine |
| Greece | Νάουσα (Naousa) | Wine |
| Greece | Νεμέα (Nemea) | Wine |
| Greece | Ρετσίνα Αττικής (Retsina of Attiki) | Wine |
| Greece | Σάμος (Samos) | Wine |
| Greece | Σαντορίνη (Santorini) | Wine |
| Greece | Τσίπουρο (Tsipouro) | Grape marc spirit |
| Spain | Aceite del Baix Ebre-Montsià ; Oli del Baix Ebre-Montsià | Olive oil |
| Spain | Aceite del Bajo Aragón | Olive oil |
| Spain | Antequera | Olive oil |
| Spain | Azafrán de la Mancha | Saffron |
| Spain | Baena | Olive oil |
| Spain | Cecina de León | Other cured meats |
| Spain | Cítricos Valencianos / Cítrics Valencians | Oranges, Clementines, Lemons |
| Spain | Dehesa de Extremadura | Pork ham |
| Spain | Estepa | Olive oil |
| Spain | Guijuelo | Pork ham |
| Spain | Idiazabal | Hard sheep cheese |

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| EU Country | Designation Name (GI) | Product Type |
|---|---|---|
| Spain | Jabugo | Pork ham |
| Spain | Jamón de Teruel / Paleta de Teruel | Pork ham |
| Spain | Jijona | Confectionery |
| Spain | Les Garrigues | Olive oil |
| Spain | Los Pedroches | Pork ham |
| Spain | Mahón-Menorca | Hard mixed milk cheese |
| Spain | Polvorones de Estepa | Biscuits |
| Spain | Priego de Córdoba | Olive oil |
| Spain | Queso Manchego | Hard sheep cheese |
| Spain | Salchichón de Vic; Llonganissa de Vic | Other cured meats |
| Spain | Sierra de Cádiz | Olive oil |
| Spain | Sierra de Cazorla | Olive oil |
| Spain | Sierra de Segura | Olive oil |
| Spain | Sierra Mágina | Olive oil |
| Spain | Siurana | Olive oil |
| Spain | Sobrasada de Mallorca | Other cured meats |
| Spain | Turrón de Alicante | Confectionery |
| Spain | Alicante | Wine |
| Spain | Bierzo | Wine |
| Spain | Calatayud | Wine |
| Spain | Campo de Borja | Wine |
| Spain | Cariñena | Wine |
| Spain | Castilla | Wine |
| Spain | Castilla y León | Wine |
| Spain | Cataluña | Wine |
| Spain | Cava | Wine |
| Spain | Empordà | Wine |
| Spain | Jerez-Xérès-Sherry | Wine |
| Spain | Jumilla | Wine |
| Spain | La Mancha | Wine |
| Spain | Manzanilla-Sanlúcar de Barrameda | Wine |
| Spain | Navarra | Wine |
| Spain | Penedès | Wine |
| Spain | Priorat | Wine |
| Spain | Rías Baixas | Wine |
| Spain | Ribeiro | Wine |
| Spain | Ribera del Duero | Wine |
| Spain | Rioja | Wine |
| Spain | Rueda | Wine |
| Spain | Somontano | Wine |
| Spain | Toro | Wine |
| Spain | Utiel-Requena | Wine |
| Spain | Valdepeñas | Wine |
| Spain | Valencia | Wine |
| Spain | Yecla | Wine |
| Spain | Brandy de Jerez | Brandy / Weinbrand |
| Spain | Brandy del Penedés | Brandy / Weinbrand |
| Spain | Pacharán navarro | Sloe-aromatised spirit drinks |
| Finland | Suomalainen Marja-ZHedelmdlikoori / Finsk Bdr-ZFruktlikor / Finnish Berry / Fruit liqueur | Liqueur |
| Finland | Suomalainen Vodka / Finsk Vodka / Vodka of Finland | Vodka |
| France | Beurre Charentes-Poitou ; Beurre des Charentes ; Beurre des Deux-Sèvres | Butter |
| France | Bleu d'Auvergne | Blue cow cheese |
| France | Bœuf de Charolles | Fresh meat |



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| EU Country | Designation Name (GI) | Product Type |
|---|---|---|
| France | Brie de Meaux | Soft cow cheese |
| France | Brillat-Savarin | Soft cow cheese |
| France | Camembert de Normandie | Soft cow cheese |
| France | Canard à foie gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy) | Other cooked meats and fresh liver |
| France | Cantal ; fourme de Cantal ; cantalet | Cheeses |
| France | Chaource | Soft cow cheese |
| France | Comté | Hard cow cheese |
| France | Emmental de Savoie | Hard cow cheese |
| France | Époisses | Soft cow cheese |
| France | Génisse Fleur d'Aubrac | Meat products |
| France | Gruyère | Hard cow cheese |
| France | Huile essentielle de lavande de Haute-Provence / Essence de lavande de Haute-Provence | Essential oils |
| France | Huîtres Marennes Oléron | Non processed Molluscs |
| France | Jambon de Bayonne | Pork ham |
| France | Livarot | Soft cow cheese |
| France | Pont-l'Évêque | Cheeses |
| France | Pruneaux d'Agen ; Pruneaux d'Agen mi-cuits | Plums (dried or candied) |
| France | Reblochon / Reblochon de Savoie | Hard cow cheese |
| France | Riz de Camargue | Rice |
| France | Roquefort | Blue sheep cheese |
| France | Sainte-Maure de Touraine | Soft goat cheese |
| France | Saint-Marcellin | Soft mixed milk cheese |
| France | Selles-sur-Cher | Soft goat cheese |
| France | Soumaintrain | Soft cow cheese |
| France | Alsace / Vin d'Alsace | Wine |
| France | Anjou | Wine |
| France | Beaujolais | Wine |
| France | Bordeaux | Wine |
| France | Bourgogne | Wine |
| France | Cahors | Wine |
| France | Chablis | Wine |
| France | Champagne | Wine |
| France | Châteauneuf-du-Pape | Wine |
| France | Côtes de Provence | Wine |
| France | Côtes du Rhône | Wine |
| France | Côtes du Roussillon | Wine |
| France | Fronton | Wine |
| France | Graves | Wine |
| France | Irouléguy | Wine |
| France | Languedoc | Wine |
| France | Madiran | Wine |
| France | Margaux | Wine |
| France | Médoc | Wine |
| France | Pauillac | Wine |
| France | Pays d'Oc | Wine |
| France | Pessac-Léognan | Wine |
| France | Pomerol | Wine |
| France | Pommard | Wine |
| France | Romanée-Conti | Wine |
| France | Saint-Emilion | Wine |
| France | Saint-Estèphe | Wine |
| France | Saint-Julien | Wine |
| France | Sauternes | Wine |



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| EU Country | Designation Name (GI) | Product Type |
|---|---|---|
| France | Touraine | Wine |
| France | Val de Loire | Wine |
| France | Armagnac | Wine spirit |
| France | Calvados | Cider spirit and perry spirit |
| France | Cognac | Wine spirit |
| France | Rhum de Guadeloupe | Rum |
| France | Rhum de la Martinique | Rum |
| Croatia | Baranjski kulen | Meat product |
| Croatia | Dalmatinski pršut | Pork ham |
| Croatia | Drniški pršut | Pork ham |
| Croatia<br>Slovenia | Istarski pršut / Istrski pršut | Pork ham |
| Croatia | Krčki pršut | Pork ham |
| Croatia | Dingač | Wine |
| Hungary | Szegedi szalámi ; Szegedi téliszalámi | Other cured meats |
| Hungary | Tokaj / Tokaji | Wine |
| Hungary<br>Austria | Pálinka | Fruit spirit |
| Hungary | Törkölypálinka | Grape marc spirit |
| Ireland<br>United Kingdom (Northern Ireland) | Irish Cream | Liqueur |
| Ireland<br>United Kingdom (Northern Ireland) | Irish Whiskey / Uisce Beatha Eireannach / Irish Whisky | Whisky / Whiskey |
| Italy | Aceto Balsamico di Modena | Vinegar |
| Italy | Aceto balsamico tradizionale di Modena | Vinegar |
| Italy | Aprutino Pescarese | Olive oil |
| Italy | Asiago | Hard cow cheese |
| Italy | Bresaola della Valtellina | Other cured meats |
| Italy | Cantuccini Toscani / Cantucci Toscani | Biscuits |
| Italy | Culatello di Zibello | Other cured meats |
| Italy | Fontina | Hard cow cheese |
| Italy | Gorgonzola | Blue cow cheese |
| Italy | Grana Padano | Hard cow cheese |
| Italy | Mela Alto Adige ; Südtiroler Apfel | Apples |
| Italy | Mortadella Bologna | Preparations from pork (100%) |
| Italy | Mozzarella di Bufala Campana | Soft bufflone cheese |
| Italy | Pancetta Piacentina | Meat products |
| Italy | Parmigiano Reggiano | Hard cow cheese |
| Italy | Pasta di Gragnano | Pasta |
| Italy | Pecorino Romano | Hard sheep cheese |
| Italy | Pomodoro S. Marzano dell'Agro Sarnese-Nocerino | Tomatoes |
| Italy | Prosciutto di Parma | Pork ham |
| Italy | Prosciutto di San Daniele | Pork ham |
| Italy | Prosciutto Toscano | Pork ham |
| Italy | Provolone Valpadana | Soft cow cheese |
| Italy | Salamini italiani alla cacciatora | Other cured meats |
| Italy | Taleggio | Soft cow cheese |
| Italy | Toscano | Olive oil |
| Italy | Zampone Modena | Preparations from pork (100%) |
| Italy | Asti | Wine |
| Italy | Barbaresco | Wine |



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| EU Country | Designation Name (GI) | Product Type |
|---|---|---|
| Italy | Barbera d'Alba | Wine |
| Italy | Barbera d'Asti | Wine |
| Italy | Bardolino / Bardolino Superiore | Wine |
| Italy | Barolo | Wine |
| Italy | Brachetto d'Acqui / Acqui | Wine |
| Italy | Brunello di Montalcino | Wine |
| Italy | Campania | Wine |
| Italy | Chianti | Wine |
| Italy | Chianti Classico | Wine |
| Italy | Conegliano – Prosecco / Conegliano Valdobbiadene – Prosecco / Valdobbiadene – Prosecco | Wine |
| Italy | Dolcetto d'Alba | Wine |
| Italy | Emilia / dell'Emilia | Wine |
| Italy | Fiano di Avellino | Wine |
| Italy | Franciacorta | Wine |
| Italy | Greco di Tufo | Wine |
| Italy | Lambrusco di Sorbara | Wine |
| Italy | Lambrusco Grasparossa di Castelvetro | Wine |
| Italy | Marca Trevigiana | Wine |
| Italy | Marsala | Wine |
| Italy | Montepulciano d'Abruzzo | Wine |
| Italy | Prosecco | Wine |
| Italy | Sicilia | Wine |
| Italy | Soave | Wine |
| Italy | Toscana / Toscano | Wine |
| Italy | Valpolicella | Wine |
| Italy | Veneto | Wine |
| Italy | Vernaccia di San Gimignano | Wine |
| Italy | Vino Nobile di Montepulciano | Wine |
| Italy | Grappa | Grape marc spirit |
| Lithuania | Originali lietuviška degtinė / Original Lithuanian vodka | Vodka |
| Netherlands | Edam Holland | Hard cow cheese |
| Netherlands | Gouda Holland | Hard cow cheese |
| Netherlands | Hollandse geitenkaas | Hard goat cheese |
| Netherlands<br>Belgium<br>France<br>Germany | Genièvre / Jenever / Genever | Juniper-flavoured spirit drinks |
| Poland | Polska Wódka / Polish Vodka | Flavoured vodka |
| Poland | Wódka ziołowa z Niziny Północnopodlaskiej aromatyzowana ekstraktem z trawy żubrowej / Herbal vodka from the North Podlasie Lowland aromatised with an extract of bison grass | Vodka / Flavoured vodka |
| Portugal | Azeite de Moura | Olive oil |
| Portugal | Azeite do Alentejo Interior | Olive oil |
| Portugal | Azeites da Beira Interior (Azeite da Beira Alta, Azeite da Beira Baixa) | Olive oil |
| Portugal | Azeite de Trás-os-Montes | Olive oil |
| Portugal | Azeites do Norte Alentejano | Olive oil |
| Portugal | Azeites do Ribatejo | Olive oil |
| Portugal | Chouriça de Carne de Vinhais; Linguiça de Vinhais | Other cured meats |
| Portugal | Chouriço de Portalegre | Other cured meats |
| Portugal | Mel dos Açores | Honey |
| Portugal | Ovos Moles de Aveiro | Pastry / cakes |
| Portugal | Pêra Rocha do Oeste | Pears |
| Portugal | Presunto de Barrancos / Paleta de Barrancos | Pork ham |



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| EU Country | Designation Name (GI) | Product Type |
|---|---|---|
| Portugal | Queijo S. Jorge | Hard cow cheese |
| Portugal | Queijo Serra da Estrela | Hard sheep cheese |
| Portugal | Queijos da Beira Baixa (Queijo de Castelo Branco, Queijo Amarelo da Beira Baixa, Queijo Picante da Beira Baixa) | Hard cow cheese |
| Portugal | Açores | Wine |
| Portugal | Alentejano | Wine |
| Portugal | Alentejo | Wine |
| Portugal | Algarve | Wine |
| Portugal | Bairrada | Wine |
| Portugal | Beira Interior | Wine |
| Portugal | Carcavelos | Wine |
| Portugal | Dão | Wine |
| Portugal | Douro | Wine |
| Portugal | Duriense | Wine |
| Portugal | Lisboa | Wine |
| Portugal | Vinho da Madeira / Madère / Vin de Madère / Madera /Madeira Wein / Madeira Wine / Vino di Madera / Madeira Wijn / Madeira | Wine |
| Portugal | Madeirense | Wine |
| Portugal | Oporto / Port / Port Wine / Porto / Portvin / Portwein / Portwijn / vin du Porto / vinho do Porto | Wine |
| Portugal | Palmela | Wine |
| Portugal | Pico | Wine |
| Portugal | Setúbal | Wine |
| Portugal | Távora-Varosa | Wine |
| Portugal | Tejo | Wine |
| Portugal | Trás-os-Montes | Wine |
| Portugal | Vinho Verde | Wine |
| Romania | Magiun de prune Topoloveni | Fruit |
| Romania | Salam de Sibiu | Meat products |
| Romania | Telemea de Ibăneşti | Cheeses |
| Romania | Coteşti | Wine |
| Romania | Cotnari | Wine |
| Romania | Dealu Mare | Wine |
| Romania | Murfatlar | Wine |
| Romania | Odobeşti | Wine |
| Romania | Panciu | Wine |
| Romania | Recaş | Wine |
| Romania | Târnave | Wine |
| Romania | Pălincă | Fruit spirit |
| Romania | Ţuică Zetea de Medieşu Aurit | Fruit spirit |
| Romania | Vinars Târnave | Wine spirit |
| Romania | Vinars Vrancea | Wine spirit |
| Sweden | Svensk Aquavit / Svensk Akvavit / Swedish Aquavit | Akvavit or aquavit |
| Sweden | Svensk Punsch / Swedish Punch | Spirit |
| Sweden | Svensk Vodka / Swedish Vodka | Vodka |
| Slovenia | Kranjska klobasa | Meat products |
| Slovenia | Kraška panceta | Meat products |
| Slovenia | Kraški pršut | Pork Ham |
| Slovenia | Kraški zašink | Meat products |
| Slovenia | Slovenski med | Honey |
| Slovenia | Štajersko prekmursko bučno olje | Pumpkin seed oil |
| Slovakia | Vinohradnícka oblasť Tokaj | Wine |
| United Kingdom | Scotch Beef | Fresh meat |
| United Kingdom | Scottish Farmed Salmon | Non processed Fishes |
| United Kingdom | Welsh lamb | Lambs |

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| EU Country | Designation Name (GI) | Product Type |
|---|---|---|
| United Kingdom | White Stilton cheese / Blue Stilton cheese | Blue cow cheese |
| United Kingdom | Scotch Whisky | Whisky/Whiskey |

*END*

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Regulation (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Article 5 ( ) Article 17 (X)

PDO (X) PGI ( )
National reference No.: ……

1. Competent authority of the Member State:
Name: German Federal Ministry of Justice
Heinemannstr. 6
D-53170 Bonn
Tel.: +49 (0)228-58-0
Fax: +49 (0)228-58 45 25

2. Applicant group
a) Name: Allgäuer Emmentaler Käseverband e.V.
b) Address: Tilsiter Straße 16a
D-87439 Kempten

c) Membership: Producers/processors ( ) Other ( )

3. Product name: Allgäuer Bergkäse

4. Type of product: (see list) Cheese (No 3)

5. Product description: (summary of requirements under Article 4(2))
a) Name: Allgäuer Bergkäse
b) Description: Shape and weight: rind-matured wheel of 15-50 kg manufacturing weight.
Eyes: pea-sized, isolated to sparse. At least full fat (45-49 % fat).
Dry matter content as a percentage of weight: at least 62 %.

c) Geographical area: The rural districts Lindau (Lake Constance), Oberallgäu, Ostallgäu, Unterallgäu, Ravensburg and Bodenseekreis; The towns Kaufbeuren, Kempten and Memmingen

d) Historical origin: Swiss Alpine shepherds were employed in the area in around 1820; this situation led to the production of new varieties of cheese (Emmental) as well as the refinement of existing varieties, particularly Bergkäse.

e) Method of production: The cheese is only made from raw cheese milk that has been obtained in the production area in accordance with the provisions of the German Milk Supply Code for Milk Suppliers of Emmental cheese-makers [*Milchlieferungsordnung für Milchlieferanten von Emmentalerkäsereien*] of 12 August 1980 and that is kept below 40 ºC before renneting.
Ripening period: 4 months

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f) Link with geographical area: Swiss Alpine dairymen migrated to the Allgäu, as this area had characteristics similar to those of their home country (climate, geology, agricultural structure).

g) Inspection body:
For inspections of producers: Bayerische Landesanstalt für Ernährung, PO Box 95 01 40, D-81517 Munich, Tel.: +49 (0)89-6221-0, Fax: +49 (0)89-659888

For checks on abusive practices:
Bayerisches Ministerium für Arbeit und Sozialordnung, Familie, Frauen und Gesundheit, D-80792 Munich, Tel.: +49 (0)89-1261-0, Fax: +49 (0)89-1261-1122

h) Labelling: In accordance with the general provisions, with the designation as given in Annex 1b to the German Cheese Ordinance [*Käseverordnung*].

i) national legislative requirements (where applicable): ……
Sections 8 and 14(2)(1)(a) of the German Cheese Ordinance
and general requirements of the German Cheese Ordinance

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TO BE COMPLETED BY THE COMMISSION

EC No: …….
Date of receipt of full application by EC: …../…../…../

Regulation (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Article 5 ( ) Article 17 (X)

PDO (X) PGI ( )
National reference No.: ……

1. Competent authority of the Member State:
Name: German Federal Ministry of Justice
Heinemannstr. 6
D-53170 Bonn

Tel.: +49 (0)228-58-0 Fax: +49 (0)228-58 45 25

2. Applicant group
a) Name: Allgäuer Emmentaler Käseverband e.V.
b) Address: Tilsiter Straße 16a
D-87439 Kempten

c) Membership: Producers/processors ( ) Other ( )

3. Product name: Allgäuer Emmentaler

4. Type of product: (see list) Cheese (No 2)

5. Product description: (summary of requirements under Article 4(2))
a) Name: Allgäuer Emmentaler

b) Description: rind-matured wheel of at least 60 kg manufacturing weight or rectangular block of at least 40 kg manufacturing weight. Eyes: 1-3 cm in size, round, sparse to frequent, evenly distributed. Appearance: matt to shiny. Full fat (45-49 % fat).

c) Geographical area: The rural districts Lindau (Lake Constance), Oberallgäu, Ostallgäu, Unterallgäu, Ravensburg and Bodenseekreis; The towns Kaufbeuren, Kempten and Memmingen

d) Historical origin: Immigrating Swiss Alpine shepherds brought specialist knowledge of Emmental cheese production to the Allgäu region in about 1821.

e) Method of production: The cheese is made only from raw cheese milk that has been obtained in the production area in accordance with the provisions of the German Milk Supply Code for Milk Suppliers of Emmental cheese-makers [*Milchlieferungsordnung für Milchlieferanten von Emmentalerkäsereien*] of 12 August 1980 and that is kept below 40 ºC before renneting.
**Ripening period:**
Three months. During this period the cheese must spend at least four weeks in a fermenting cellar at a temperature of at least 20 °C.

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f) Link with geographical area: The geological and climatic conditions of the Allgäu region are similar to those of the Emmental in Switzerland. The amount of precipitation and the altitude are criteria which serve to delineate the production area.

g) Inspection body:
For inspections of producers: Bayerische Landesanstalt für Ernährung, PO Box 95 01 40, D-81517 Munich, Tel.: +49 (0)89-6221-0, Fax: +49 (0)89-659888

For checks on abusive practices:
Bayerisches Ministerium für Arbeit und Sozialordnung, Familie, Frauen und Gesundheit, D-80792 Munich, Tel.: +49 (0)89-1261-0, Fax: +49 (0)89-1261-1122

h) Labelling: In accordance with the general provisions, with the designation as given in Annex 1b to the German Cheese Ordinance [*Käseverordnung*].

i) national legislative requirements (where applicable): ……
Sections 8 and 14(2)(1)(a) of the German Cheese Ordinance
and general requirements of the German Cheese Ordinance

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TO BE COMPLETED BY THE COMMISSION

EC No: …….
Date of receipt of full application by EC: …../…../…../

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**SUMMARY TECHNICAL SPECIFICATIONS**

**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**

*Korn* or *Kornbrand*

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Grain spirit (category point 3 of Annex II of Regulation (EC) No 110/2008)

*Korn* or *Kornbrand* are spirit drinks produced exclusively by the distillation of a fermented mash of whole grains of wheat, barley, oats, rye or buckwheat with all their component parts.

**APPLICANT:**

Germany:

- Bundesministerium für Ernährung, Landwirtschaft und Verbraucherschutz (Federal Ministry of Food, Agriculture and Consumer Protection; BMELV)
- Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e. V. (Federal Association of German Spirit Drinks Producers and Importers; BSI)
- Bundesverband Deutscher Korn- und Getreidebrenner e. V. (Federal Association of German Korn- and Cereals Distillers)

Austria:

- Fachverband der Nahrungs- und Genussmittelindustrie Österreich – Sektion Spirituosen – (Austrian Association of Spirit Drinks Producers)

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

Germany (on national level):

Law on the German Alcohol Tax (Reichsbranntweinsteuergesetz) of/vom 15. July/Juli 1907

German Definitions on Spirits (Deutsche Begriffsbestimmungen für Spirituosen) von 1930, 1971

Austria (on national level):

Codex Alimentarius Austriacus

European Union:

Council Regulation (EEC) No 1576/89 of 29 May 1989 laying down general rules on the definition, description and presentation of spirit drinks (OJ L 160, 12.6.1989, p. 1)

Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89 (OJ L 39, 13.2.2008, p. 16)

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## DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

*Korn* or *Kornbrand* are spirit drinks produced exclusively by the distillation of a fermented mash of whole grains of wheat, barley, oats, rye or buckwheat with all their component parts. The minimum alcoholic strength by volume of *Korn* shall be 32% and of Kornbrand shall be 37,5%. In the most cases the physical appearance is clear without colour but sometimes the liquid has got a colour from pale yellow to yellow, amber, light brown and even dark brown if matured in contact with wood especially in oak recipients. No additives are allowed.

## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The whole territory of Germany, the whole territory of Austria and the territory of the German-speaking Community of Belgium

## LINK WITH THE GEOGRAPHICAL AREA

The origin of Korn or Korn as typical spirit drinks of the German-speaking regions can be traced back to the end of the Middle Ages when pharmacists and alchemists used the distilled drink for medicinal purposes. The first written reference to Korn is an excise duty document of 1507 from the town of Nordhausen in the North of Thuringia. Since the beginning of the 17$^{th}$ century more and more Korn distilleries were founded in the whole territory of the Holy Roman Empire of German nation lasting to 1806. Especially in the regions where rye and other cereals grew more and more farmers were running small agricultural distilleries using pot stills to produce Korn distillates. The word “Korn” is a German word describing rye and other cereals varieties. The German Empire law of excise duty for spirits from 1907 stated a so called “Purity Law” (Reinheitsgebot like for German beer) prescribing that only the five local grain varieties of whole grains of wheat, barley, oats, rye or buckwheat with all their component parts could be used as raw materials for a spirit drink called “Kornbranntwein” or “Korn”. The soil and climatic conditions in the German grain regions like Westphalia, Thuringia are the origin of good and healthy grains which are the origin of a mild and smooth grain distillate, i.e. for the typical organoleptic characteristics of Korn. With the increasing number of Korn distilleries more and more producers of special pot stills and other distillery equipment were founded in these regions. Germany is in general well-known as a country with skilled people in the artisanal and quality engine technology even in former times. So with the modern technology a distillate of an excellent quality was produced. In comparison to other grain spirits Korn is produced only on the basis of grain varieties which are the typical home grain varieties. Furthermore the whole grain of the cereals with all components must be used. Nowadays Korn is produced also in greater industrial distilleries using distilling columns.

## SPECIFIC RULES CONCERNING LABELLING (IF ANY)

EU spirit drinks basic Regulation No 110/2008

Germany:

Alkoholhaltige Getränke-Verordnung (National Regulation for alcoholic beverages)

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Deutsche Begriffsbestimmungen für Spirituosen

Austria:

Codex Alimentarius Austriacus

**CONTROL AUTHORITY/CONTROL BODY**

Germany:

- Bundesministerium für Ernährung, Landwirtschaft und Verbraucherschutz (Federal Ministry of Food, Agriculture and Consumer Protection; BMELV)
- Ministries for Agriculture, Food safety and Consumer Protections in the 16 Länder
- Chemical and veterinary Institutions in the 16 Länder
- Foodstuff control authorities of towns and districts

Austria:

- Competent authorities (Landeshauptmann of each province) according Lebensmittelsicherheits und Verbraucherschutzgesetz LMSVG ,BGBl. I Nr. 1372006 implementing Regulation (EC) No 110/2008 on spirit drinks[3].

# TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION

## NAME OF THE GEOGRAPHICAL INDICATION

Inländerrum

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Austria

## APPLICANT

Fachverband der Nahrungs- und Genussmittelindustrie
Zaunergasse 1-3, 1030 Vienna
Austria

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 15.1.2008
*Date of Protection in the Member State:* 1995

## PRODUCT DESCRIPTION

Spirits Reg (EC) No. 110/2008, category "Other Spirits"

Inländerrum is a spirit drink produced with Ron, and colorizantes flavoring substances with an alcohol content of at least 38%, Usually with liquid brown appearance, occasionally colorless.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The whole territory of Austria.

## LINK WITH THE GEOGRAPHICAL AREA

The production of Inländerrum in Austria has an ancient tradition and its longstanding reputation among consumers extends well beyond the confines of its area of origin
Inländerrum is a spirit drink defined and produced according to the rules laid down in Chapter I of Regulation (EC) 110/2008 on spirit drinks.
Inländerrum identifies a spirit drink that originates in Austria, where its specific quality, reputation or other characteristics are essentially attributable to this geographical origin. Furthermore, the raw materials used and the traditional knowledge and methods specific to this region used for the distillation and preparation of the spirit drink determine its uniqueness

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

Sales denomination: "Inländerrum " as well as in conjunction with indication of alcoholic strength as subject heading e.g. " Inländerrum 38"

## CONTROL BODY

Bundesministerium fuer Gesundheit
Radetzkystrasse

www.smartpi.com.br

1030 Wien
Austria

Competent authorities (Landeshauptmann of each province) according Lebensmittelsicherheits und Verbraucherschutzgesetz LMSVG ,BGBl. I Nr. 1372006 implementing Regulation (EC) No 110/2008 on spirit drinks3. The verification of compliance with the specifications in the technical file, before placing the product on the market is ensured by the designated competent authorities

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Jägertee / Jagertee / Jagatee

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Austria

## APPLICANT

Fachverband der Nahrungs- und Genussmittelindustrie
Zaunergasse 1-3, 1030 Vienna
Austria

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 15.1.2008
*Date of Protection in the Member State:* 1995

## PRODUCT DESCRIPTION

Spirits Reg (EC) nr. 110/2008, Category 32 "Liquor".

Jägertee / Jagertee / Jagatee is a spirit drink produced from ethyl alcohol of agricultural origin, Inländerrum and tea, flavoring substances, colorants and sugar. The alcohol content is 22.5%, the liquid product has a brown appearance.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The whole territory of Austria.

## LINK WITH THE GEOGRAPHICAL AREA

Production Jägertee / Jagertee / Jagatee in Austria has a long tradition and existing reputation long ago among consumers , extends beyond the boundaries of their area of origin.
Jägertee / Jagertee / Jagatee is defined and produced according to the rules laid down in Chapter I of Regulation ( EC ) 110/2008 on spirits spirit . Addition of a liqueur is a spirit that has been produced exclusively by the methods set out in point 32 of Annex II to Regulation 110/2008.
Jägertee / Jagertee / Jagatee identifies a spirit drink originating in Austria , where its specific quality , reputation or other characteristic is essentially attributable to that geographical origin . In addition , raw materials , traditional knowledge and methods specific to this region used for the distillation and preparation of the drink , determine its uniqueness..

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[…]

## CONTROL BODY

Bundesministerium fuer Gesundheit
Radetzkystrasse
1030 Wien
Austria

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Competent (Chairman of each province) Authorities according to the Food Safety Law and Consumer Protection LMSVG, Federal Law Gazette. I No. 137/2006 implemented in Regulation (EC) No 110/2008 of spirit drinks3. Verification of compliance with the specifications in the technical file before placing the product on the market is ensured by the competent authorities designated.

**SUMMARY**

COUNCIL REGULATION (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**"STEIRISCHER KREN" [Styrian horseradish]**

**EC No AT/PGI/005/0249/04.09.2002**

**PDO ( )  PGI ( X )**

This summary sets out the main elements of the product specification for information purposes.

## 1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

| | |
|---|---|
| Name: | Österreichisches Patentamt |
| Address: | A-1200 Wien, Dresdner Straße 87 |
| Tel.: | ++43–1–53424-0 |
| Fax: | ++43–1–53424-535 |
| E-mail: | info@patentamt.at |

## 2. GROUP

| | |
|---|---|
| Name: | Landesverband Steirischer Gemüsebauern |
| Address: | A-8010 Graz, Hamerlinggasse 3 |
| Tel.: | ++43 – 316-8050-1611 |
| Fax: | ++43 – 316-8050-1620 |
| E-mail: | garten@lk-stmk.at |

Composition: Producers/processors ( X )  Other ( )

## 3. TYPE OF PRODUCT

Class 1.6: Vegetables, fresh or processed

## 4. SPECIFICATION

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

### 4.1. Name:

"Steirischer Kren" [Styrian horseradish]

### 4.2. Description:

"Steirischer Kren" is a plant of the family Brassicaceae = Cruciferae (Latin name: Amoracia rusticana), synonymous with "Meerrettich" in German. The cultivated horseradish roots are used as the fresh product, as are the slender lateral roots in some cases (specially in processing).

Description of unprocessed "Steirischer Kren"



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“Steirischer Kren” has a typical appearance characterised by smooth, even main roots with only slightly bent heads and a small number of fine roots. The average overall length of the main roots is 25 to 30 cm (although it is also sold cut into pieces) and their diameter is approximately 3 cm.

“Steirischer Kren” is mainly valued for its pungent, fiery taste, which is often highlighted in various tasting sessions and descriptions. It is also characterised by robust growth and the fact that it does not tend towards bitterness.

Description of the processed horseradish:

“Steirischer Kren” is either preserved – freshly grated – as part of a natural, gentle process which makes it comparable with freshly grated horseradish in terms of appearance and taste, or it is grated and additives are added to improve consistency (creaminess) and preservability. In both cases, it is offered in different types of container (tubes, tins, jars, etc.). Exclusive use of “Steirischer Kren” guarantees the high level of pungency and fieriness. In addition to the main horseradish roots, the slender lateral roots are also used in processing.

**4.3.Geographical area:**

“Steirischer Kren” is traditionally grown in southern Styria, in the districts of Radkersburg, Feldbach, Leibnitz, Deutschlandsberg, Voitsberg, Graz and surrounding area, Weiz, Hartberg and Fürstenfeld (along a line Hartberg-Weiz-Graz- Voitsberg). This region is delimited by the Wechselsstraße (currently called the B54) and the Packerbundesstraße (currently called the B70).

**4.4. Proof of origin:**

The Styrian Vegetable Growers’ Association [Landesverband steirischer Gemüsebauern] keeps a producers’ register with a list of Styrian horseradish growers. Only producers listed in the register may offer “Steirischer Kren” PGI as an unprocessed raw material or deliver it under that name to companies for marketing or processing. To this end, the Styrian Vegetable Growers’ Association and client companies have jointly created a “Horseradish PGI” working group. Clear labelling on the product enables the origin to be traced by means of cultivation contracts and land registers in IACS multiple applications. The origin of “Steirischer Kren” can be identified at all times by means of producers' records (land registers, harvest and sales records).

The sourcing of the root cuttings (selected lateral roots for cultivating horseradish) must be demonstrated when cultivation is extended or taken up. Only root cuttings from registered producers of “Steirischer Kren” PGI may be used. A study conducted by the Austrian Research Center on distinguishing “Steirischer Kren” from foreign horseradish samples using isotope investigation resulted in good identification of “Steirischer Kren” compared to reference samples of different origin. In future cases of doubt, this method will enable Styrian origin to be confirmed or discounted quickly and reliably.

**4.5. Method of production:**

Type of production:

In spring, the root cuttings (selected lateral roots) are planted in the prepared field in rows 70 cm apart. This work is done using planting machines which plant the horseradish root cuttings almost horizontally, 10 to 15 cm apart (in other producing countries, the root cuttings are also planted vertically).

To prevent the formation of unwanted multiple-head roots, from June onwards the root-cutting heads are exposed and all lateral shoots broken off to leave only the strongest shoot. Later on, the roots are again exposed and the lateral shoots and roots broken or cut off to leave just the lowest root crown. In wet years this work is repeated after about one month. This is still the case today, involving laborious work by hand. These steps make it possible to harvest smooth, even roots with slightly bent heads in late autumn (November) or early spring (February/March). This produces the typical appearance of "Steirischer Kren".

Harvesting is done using an uprooter (a counter-rotating oscillating drum harvester), which involves digging up the horseradish roots and depositing them on the surface. The harvested horseradish roots are cleaned and, for marketing fresh, usually wrapped in foil or sometimes cut into pieces. To provide a continual market supply, the horseradish roots can be stored uncleaned at a temperature of -2°C.

The cultivated area in Styria is currently approx. 300 ha. Annual production is approx. 3 000-4 000 tonnes.

Processed "Steirischer Kren" is prepared as follows:

Processing takes place using both the main horseradish roots and the thinner lateral roots, but in all cases using only (100%) selected, inspected and hand-picked raw material from the specified production region. Raw material which is not processed straight away can be stored in chill rooms at -2°C.

Gentle processes are used to clean, wash and sort by hand the horseradish roots in order to eliminate those with poor qualities. The horseradish roots are then freshly grated and either enriched using additives which improve consistency and preservability (vinegar, oil, citric acid, sulphur), thereby enabling the "Steirischer Kren" to retain its special aroma and pungency – or the freshly grated horseradish is preserved using a natural, gentle process (addition of E223, preservative), making it comparable for a few months with freshly grated horseradish. Finally, the sterile filling of jars, tubes or tubs takes place.

**4.6. Link:**

History and reputation of "Steirischer Kren":

The good reputation of "Steirischer Kren" has been well known for as long as approximately 140 years. Farm cultivation of horseradish in Styria developed from 1940 onwards, beginning in the district of Radkersburg. Since 1967, contractual cultivation has been organised by the Styrian Vegetable Growers' Association. This has been instrumental in developing "Steirischer Kren" for export also. For over 40 years, "Steirischer Kren" has also been preserved in economically significant quantities.

Styrian farmers have also played a key role in the development of cultivation and harvest methods in this agricultural sector. In 1976, for example, a method was patented for

packing horseradish roots. A special uprooter was also developed in Styria for harvesting horseradish, and a Styrian company was even awarded the "Fast Forward Award" – Styria's greatest technology prize – for its method of preserving freshly grated horseradish.

Numerous media reports confirm both the popularity of "Steirischer Kren" and the economic importance of horseradish cultivation and horseradish processing for the region. Unprocessed horseradish is traditionally prized in the Styrian horseradish-growing region mainly as an accompaniment to various pub snacks.

Climate and soil conditions:

The Illyrian climate in southern Styria is characterised by high air humidity, relatively high precipitation and high temperatures in the growing season. The average annual temperature is 9.5°C; average annual precipitation is 880 mm. The medium-heavy soils (brown earth and a high proportion of clay) in the horseradish-growing region have good drainage and thus create ideal growing conditions.

Vegetative reproduction over decades (root-cutting selection) has interacted with these influences in southern Styria to produce "Steirischer Kren" with its excellent taste properties and characteristic appearance – the latter alone enabling experts to distinguish it from horseradish roots of different origin. Consumers prize and specifically ask for it mainly because of its pungent fiery taste.

Processed horseradish:

The use of "Steirischer Kren", with its distinctive properties, also enables processed products of different origin to be distinguished, since pungency and fieriness are retained as a result of gentle processes.

**4.7. Inspection body:**

| | |
|---|---|
| Name: | Amt der Steiermärkischen Landesregierung, Fachabteilung 8 B |
| Address: | 8010 Graz, Paulustorgasse 4 |
| Tel.: | 0043-316-877-3528 |
| Fax: | 0043-316-877-5589 |
| E-mail: | susanne.reissner@stmk.gv.at |

**4.8 Labelling: —**

# TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION

## NAME OF THE GEOGRAPHICAL INDICATION

Steirisches Kürbiskernöl

## PRODUCT CATEGORY

Oil - Class 1.5. Oils and fats (butter, margarine, oil, etc.)

## COUNTRY OF ORIGIN

Austria

## APPLICANT

**Name:** Gemeinschaft der Arbeitsgemeinschaft steir. Kürbisbauem Gen. m.b.H., mit der Bemfsgruppe Ölpresser-Landesinnung der Müller Stmk.

**Address**: c/o LWK Stmk., Abteilung Gartenbau, z.Hd. DI Weber, A - 8020 Graz, Großmarktstr. 8 A

Competent authority in the Member State

Name: Bundesministerium für wirtschaftliche Angelegenheiten/Ref. f. gewerblichen, Rechtsschutz

Phone: 01/53424

Fax: 01/53424/520

## PROTECTION IN THE COUNTRY OF ORIGIN

Date of protection in the European Union: 02.07.1996

## PRODUCT DESCRIPTION

Cooking oil with a dark, dense colour, mainly used in salads. It is obtained from Styrian pumpkin seeds (*Cucurbita pepo var. Styriaca*), through a gentle pressing process of the seeds in their natural shelled state. It has a high content of polyunsaturated fatty acids and nutritional components of high value.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The "Steirisches Kürbiskernöl" is pressed exclusively in the traditional region of southern Styria (administrative districts of Deutschlandsberg, Feldbach, Fürstenfeld, Graz-Umgebung, Hartberg, Leibnitz, Radkersburg, Voitsberg, Weiz) and in southern Burgenland (Jennersdorf districts, Güssing, Oberwart). The starting material, shelled pumpkin seeds in their natural state, comes exclusively from the aforementioned region and certain parts of Lower Austria (administrative districts of Hollabrunn, Horn, Mistelbach, Melk, Gänserndorf, limited to the judicial district of Zisterdorf and Korneuburg-Stockerau, limited to the judicial district of Stockerau).



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The development of "Steirisches Kürbiskernöl 'is closely linked to the region of Styria. There are documents that attest that pumpkin oil was produced in the eighteenth century. The traditional method of pressing and growing gourds without shells originates in Styria. The mechanization of harvesting and packaging of the product have also been improved in this province.

The shelled pumpkin seeds are washed, dried, ground, opened with care and pressed. This gentle non-invasive process enables the precious components of Styrian pumpkin seeds to be kept.

## LINK WITH THE GEOGRAPHICAL AREA

Due to the warm and humid climate (Illyrian and pre-Alpine in Styria) that characterizes the production regions, the Styrian pumpkin only matures in autumn, a fact that allows it to reach its high content of unsaturated fatty acids. In the areas where it is grown (the currently cultivated area is about 10 000 hectares) pumpkin farming plays an important economic role in allowing smaller farms to continue operating. Similarly, the production of "Steirisches Kürbiskernöl " provides a significant number of jobs and and income for around 70 artisanal factories situated in deprived areas and which would otherwise by threatened by rural depopulation. The "Steirisches Kürbiskernöl" is especially valued by consumers.

## SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST

Steirisches Kürbiskernöl

## CONTROL BODY

**Name:** Landeshauptmann stmk.

**Address:** A - 8010 Graz, Herrengasse 16



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# COUNCIL REGULATION (EEC) No 2081/92

## APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )

National application No: 1299-GR/95

1. **Responsible department in the Member State:**
   Name: Bundesministerium für wirtschaftliche Angelegenheiten, Referat für den gewerblichen Rechtsschutz
   Address: A-1014 Wien, Kohlmarkt 8-10
   Tel: 0222/53424-0 Fax: 0222/53424-520

2. **Applicant group:**
   (a) Name: Verband der Tiroler Käserei- und Molkereifachleute
   (b) Address: A-6020 Innsbruck, Brixner Straße 1
   Tel: 0043-512/5929-239 Fax: 0043-512/5929-275 or 206
   (Contact: Andreas Lettenbichler)
   (c) Composition : producer/processor (X) other ( )

3. **Name of product: "Tiroler Almkäse/Tiroler Alpkäse PDO**

4. **Type of product:** (see list in Annex VI) Hard cheese made from raw cows' milk

5. **Specification:**
(summary of requirements under Art. 4(2))

(a) name: (see 3)

(b) description: Tiroler Almkäse/Alpkäse is produced in the form of a loaf (never a block) exclusively from raw cheesemaking-quality milk from cows grazed on alpine pastures with lactic acid bacteria and calf rennet. The rind is firm, yellow to brownish in colour, without cracks and is sometimes covered with a thin dry smear. The cheese has a firm to soft texture with a uniform ivory to light-yellow colour and a few well-defined pea-sized to cherry-sized eyes. It is aromatic and piquant. The minimum fat content is 45% fat in DM, the ripening period 4½ to 6 months. The loaves weigh between 30 kg and 60 kg.

(c) geographical area: Tiroler Almkäse/Tiroler Alpkäse is produced in the Austrian Land of Tyrol (North and East Tyrol) exclusively from milk from cows grazed on alpine pastures in the Land. In the Tyrol uplands to the west of Innsbruck, the cheese is traditionally known as Alpkäse, and in the Tyrol lowlands as Almkäse.

Holdings on the Tyrol alpine pastures are independent cattle and dairy production units either entered in the land



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register of the Government of the Land of Tyrol or registered and recognised by the market regulation body *Agrarmarkt Austria (AMA)* (see paragraph 15 of the Regulation on guaranteed quantities for milk (BGBI Nr. 1995/225)). Pastures used for the production of Almkäse lie above the normal habitation altitudes, pastures up to an altitude of around 2 500 m above sea-level being used.

(d) proof of origin:

A document in the Land Archives (Land Register 93/5 1544 Fol. 47 to 49) dating from 1544 attests to the traditional production of cheese of good keeping-quality. In the second half of the nineteenth century, there were already numerous cheese-making dairies in the Tyrol. In his *Geschichte der österreichischen Land- und Forstwirtschaft 1848-1896* (History of Austrian Agriculture and Forestry 1848-96) (Commissionsverlag Moritz Perles, Vienna, 1899, Vol. 3, page 376), Dr Willibald Winkler describes the predominant form of the cheese in the Tyrol as fat cheese. Dr Heinrich Mair-Waldburg, in his *Handbuch der Käse* (Cheese Handbook) (Volkswirtschaftlicher Verlag GmbH Kempten, 1974, p. 298, Annex 5), writes that Alpkäse has been produced for a long time in the Tyrol. In the past, in mountain regions of the Tyrol, turning alpine milk into Almkäse/Alpkäse was the best way of preserving it. Since 1955, official statistics on the quantities of Almkäse/Alpkäse produced in Austria have been gathered by the *Milchwirtschaftsfonds* (Milk Marketing Fund). In 1969, for example, 294 tonnes of Almkäse were produced in the Tyrol.

(e) method of production:

Tiroler Almkäse/Alpkäse is produced exclusively during the 90 to 120 day growing period of alpine pastures. Milk from the evening milking is placed in shallow containers (wooden milk pans) and then skimmed the next morning, normally by hand (in modern alpine cheese dairies, the fat content of the milk is adjusted using a centrifuge). The skimmed milk from the previous evening is then mixed with milk from the morning milking and poured into copper vats for processing into Alm/Alpkäse. For acidification of the milk and ripening of the cheese, the *Bundesanstalt für alpenländische Milchwirtschaft* (Federal Office for the Alpine Dairy Industry Rotholz) produces bacterial cultures which are often further cultured at the cheese dairy with precipitated whey (recuite). The use of additives such as anti-oxidants, preservatives, emulsifiers, stabilisers, thickening agents, gelling agents, colourings, peroxides, nitrates and flavourings is not permitted. The pre-ripened vat milk is heated to a temperature of 31-32°C and coagulated by the addition of rennet (only calf rennet is used, no rennet substitute or genetically produced rennet is used). After initial cutting, the curd is left to thicken for a period (gradual separation of the whey) and then cut into pea-



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sized grains using a cheese harp and, typically for Tiroler Alm/Alpkäse, cooked. This involves heating the curd-whey mixture to 50-54°C while stirring regularly and then leaving it to further coagulate for up to 45 minutes. When the desired consistency is achieved, the curd is removed using cloth and a system of rails and placed in cheese moulds. The curd is then pressed by means of heavy stones, hydraulically or using a system of levers (many cheese dairies still use old traditional presses made from wooden beams). The following morning, the cheese is placed in a brine bath for up to two days. The cheese is then ripened, often in a natural cellar with wide temperature variations (10-18°C) and relative humidity of 90-95%, for around 4½ to 6 months. During ripening, the cheese is smeared with brine, to which initially a red culture can be added (*Brevibacterium linens*), producing bacterial flora which makes a considerable contribution to developing flavour. This surface treatment is initially carried out every day, and then less and less frequently. There are also varieties of cheese with a dry smear.

(f) link: The milk used for the production of Tiroler Alm/Alpkäse imparts a particular flavour due to the alpine vegetation and the altitude of the production region (high-Alp production area) and to the fact that the cattle are exclusively grass-fed. This, together with the traditional hand production method, gives the cheese its particular character. Cheese production makes an essential contribution to maintaining mountain farming in the Tyrol and is vital for the ecological variety and stability of alpine agricultural areas.

(g) inspection body: Name: The Prime Minister of the Tyrol
Address: A-6020 Innsbruck, Landhaus

(h) labelling: The words 'Tiroler Almkäse/Tiroler Alpkäse - protected designation of origin' must be printed on the label in legible, indelible characters which clearly stand out from any other markings. The use of names, company names or own marks is allowed provided this does not mislead the purchaser. Loaves from each alpine farm must be numbered consecutively. Most of the cheese is sold cut from the loaf or in the form of ready packaged portions.

(i) national requirements: (if any) Codex Alimentarius Austriacus (ÖLMB), Third Edition, Chapter B 32 Milk and Milk Products, Section 'Hard Cheeses', Production requirements for 'Milk suitable for the production of hard cheese' - Information Bulletin of the *Milchwirtschaftsfonds* of 29 March 1993, Volume 4, Nr. 37;
Regulation on milk hygiene (BGBI. Nr. 897/1993);
Regulation on guaranteed quantities for milk (BGBI Nr. 225/1995).

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**TO BE COMPLETED BY THE COMMISSION**

EC No: G/AT 01436/95/07/03

Date of receipt of the full application: 14/07/1997



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**COUNCIL REGULATION (EEC) No 2081/92 APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)**
PDO (X) PGI ( )
National application No;Jl 187-GR/95

**Responsible department in the Member State:**

Name: Bundesministerium fur wirtschaftliche Angel egenheiten, Referat fur den gewerblichen Rechtsschutz

Address: A-1014 Wien, Kohlmarkt 8-10 Tel: 0222/53424r0 Fax: 0222/53424-520

**Applicant group: •**

(a) Name: Erzeuger bzw. Verarbeiter des Tiroler Milchkauferverbandes reg. Genossenschaft m.b.H.

(b) Address: A-6020 Innsbruck, Heiliggeiststrasse 21

The application is being coordinated by the EURO INFO CENTRE of the Wirtschaftskammer Tirol, Meinhardstrasse 14, A-6020 Innsbruck Tel: +43/512/5310-293 (Dr Volker Peter) Fax: +43/512/5310-275

(c) Composition : producer/processor (X) other ( )

**Name of product: "Tiroler Bergkase g.U."**

**Type of product:** (see list in Annex VI)
Hard cheese made from raw cow's milk

**Specification:**

(summary of requirements under Art. 4(2))

(a) name: (see 3)

(b) description:

*Tiroler Bergkase* is produced in wheel form with a painted-on and dried-on rind ranging from yellowish-brown to brown in colour. The minimum weight of each wheel is 12 kg. Occasional pea-size eye's may be matt or shiny and are distributed evenly throughout. The body ranges from firm to more supple and from ivory- coloured to light yellow in colour. The flavour ranges from mildly aromatic to slightly sharp.

Composition:

Minimum fat: 45% fat in the dry matter

Maximum water content: 40%

Minimum dry matter: 60%

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The raw material (cow's milk) for *Tiroler Bergkase* is Alpine or valley milk obtained from herds in North or East Tyrol that are not fed any silage fodder. Calf rennet (no substitutes or genetically modified rennet) is used in the cheesemaking process.
The use of antioxidants, preservatives, emulsiflers, stabilizers, thickeners and gelling agents, colours, peroxides, nitrates or flavourings is prohibited.

(c) geographical area:
*"Tiroler Bergkase g.U."* may only be made by producers or processors and farmers in the Austrian Land of Tyrol (North Tyrol and East Tyrol: see enclosed map in Annex 2).

(d) proof of origin:
The production of fat cheese, and thus the production of *Bergkase* (Alpine cheese), spread throughout the Tyrol in the 1840s (Dr Willibald Winkler, "Geschichte der osterreichischen Land- und Forstwirtschaft 1848 to 1898", 3. Band, Commissionsverlag Moritz Perless Wien 1899: see Annex 4), since when Tyrolean cheese dairies have been producing Alpine cheese. National provisions regulate milk quality (see Annex 5, "Tiroler Milchlieferungsordnung", the Austrian Milk Delivery Regulations of 1950).

(e) method of production:
Compliance with certain milk production criteria (Austrian milk marketing fund provisions governing milk suitable for the production of hard cheese, see Annex 6), and in particular the following rules, is an essential feature of production: - Since the production of *Tiroler Bergkase* involves processing raw milk, the milk may not be transported from one cheese dairy to another.



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Cattle feed must consist mainly of grass and hay and may not include any fermenting or fermented feedingstuff or any green forage warmed up in haystacks. Flavourings from the fodder pass into the "cheese and contribute to its flavour.

Actual production:

- The milk is partially skimmed (leaving a fat content of around 3%).
- Rennet is added to this preprocessed milk producing precheese, which is then scalded at a temperature of around 52 "C.
- The cheese is then placed in presses and the wheel transferred to the brine compartment (around 20% sodium chloride, pH-value 5.25). If the necessary microorganisms are not present (e.g. in new equipment or following disinfection), accelerator cultures are added to the brine compartment.
- *Tiroler Bergkase* is ripened at a temperature of between 12 and 16"C and relative humidity of between 90 and 95%.
- The cheeses are treated with brine twice a week, producing a special growth on the surface of the wheels which contributes to the sharp, aromatic flavour.

(f) link:

Poor transport infrastructure in the Tyrol led to the development of the *Tiroler Bergkase* production process, as a result of the need to store and transport the large quantities of milk produced in the valleys of the Tyrolean lowland, such as Zillertal, Unterinntal and Achental (Molkerei-Lexikon, Prof.Dr.Ing.M.E. Schulz, 1952, see Annex 3).

The high scalding temperature (around 50"C) guaranteed food safety and produced a longer shelf life. This was essential because the cheese was not marketed locally but in far-off cities such as Vienna and Berlin.

Flora typical of the Tyrolean grassland influences the flavour of the cheese.

Economic importance for the region:

A total of 5 132 018 kg of hard cheese was produced in 1995, of which 1 277 080 kg (around 25%) was Alpine cheese (source: AMA-Bericht - total cheese production in the Tyrol).



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(g) inspection bodv:

Name: Der Landeshauptmann von Tirol

Address: A-6020 Innsbruck, Landhaus

(h) labelling:

The protected designation of origin "*Tiroler Bergkäse"* may not be translated into any other language. It must be printed on the label in legible, indelible lettering and stand out from any other reference. The words "Geschutzte Ursprungsbezeichnung" (protected designation of origin) and/or its abbreviation "g.U." (PDO) must follow immediately after this designation in the language used where the product is sold.

The use of any additional information which is not specifically provided for is prohibited. Names, company names and brand names are permitted as long as they do not mislead the buyer.

*Tiroler Bergkäse* may be sold loose, or packed under vacuum or in a controlled atmosphere either whole, in pieces or in slices.

(i) national requirements: (if any)

The legal provisions applicable to the production of *"Tiroler Bergkase g.U."* are to be found in the third edition of the "Codex Alimentarius Austriacus", chapter B 32 paragraph 3 "Milk and milk products: hard cheese" (see Annex 7).

**TO BE COMPLETED BY THE COMMISSION**

EC No: G/AT/1414/95/07/03

Date of receipt of the full application: 12.11.96



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# COUNCIL REGULATION (EEC) No 2081/92

## APPLICATION FOR REGISTRATION: Art. 17

PDO (X) PGI ( )
National file No: 1190-GR/95

1. Competent service of the Member State:
Name: Federal Ministry for Economic Affairs
Referat für den gewerblichen Rechtsschutz
Kohlmarkt 8-10, 1010 Vienna
Tel.: ++43/1/53424-0 Fax: ++43/1/53424-520

2. Applicant group:
(a) Name: Verband der Tiroler Käserei- und Molkereifachleute
(b) Address: Brixner Straße 1, 6020 Innsbruck
(c) Composition : producer/processor for the Tiroler Milchkäuferverband reg.Gen.m.b.H., Heiliggeistsraße 21, 6020 Innsbruck
Application coordinated by: Dipl.-Ing. Thomas Lorenz, Brixner Straße 1, 6020 Innsbruck; Tel.: ++43/512/5929-262 Fax: ++43/512/5929-206
Dr. Peter Völker, Meinhardstraße 14, 6021 Innsbruck; Tel.: ++43/512/5310-293 Fax: ++43/512/5310-275

3. Name of product: Tiroler Graukäse g.U.

4. Type of product: Acid-curd cheese made from cow's milk (low-fat milk)

5. Description of product: summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description: Acid-curd cheese made from Tyrolean cow's milk, raw or pasteurised, usually low-fat milk, with no added rennet, only lactic acid precipitation. Appearance: some mould veins, surface ripening (from outside inwards), sometimes mould on the surface, added salt and/or pepper. Form: small loaves or bars from 1 to about 4 kg. External appearance: thin, bluish-grey to green-grey rind with slight map-like cracks.



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Internal appearance: Colour from outside inwards grey to grey-green, marbled or with white centre; consistency at edges rather dry, when mature yellow and fatty towards the inside. Taste: tartish, spicy to sharp. Graukäse has a character specific to parts of the Tyrol: in the Upper Inn Valley it is fatty and well-matured, in the Lower Inn Valley it is curd-like and matures very slowly.
(c) geographical area: "Tiroler Graukäse g.U." may only be made by authorised producers/processors as part of farm milk processing in the Austrian Bundesland of Tyrol (North Tyrol/East Tyrol).
(d) evidence of origin: Tiroler Graukäse is a typical product of the Tyrolean Alp valleys (see "Molkerei-Lexikon", Prof.Dr.Ing. M.E. Schulz, 1952, "Wegweiser für die Milchwirtschaft", Dr. Winkler, 1925).
(e) acquisition: The milk is curdled by acidification and not by rennet. Maturation is from outside inwards, the consistency being usually somewhat dry at the edges; when mature the cheese is fatty towards the inside with a few unmatured pieces of curd.
(f) link: The production of Tiroler Graukäse has been a significant element of Tyrolean peasant gastronomy for centuries. Graukäse making has become widespread on farms for the following reasons:

- the cheese-making process is very simple
- production is possible on small farms
- the milk obtained on alpine pastures is excellently suited to this cheese
- the low-fat milk obtained during the production of butter finds a value-enhancing use
- Graukäse has a firmly established role in many peasant recipes.

Apart from the production process, it is above all the quality of the (mostly) raw milk used, which is derived from its bacteriology and its microchemical composition, that gives Tiroler Graukäse its delimited, regional character.
(g) control: Name: Landeshauptmann of Tyrol
Address: Landhaus, A-6020 Innsbruck
(h) labelling: "Tiroler Graukäse g.U." (not translated into any other language) must be on the label in legible and indelible lettering and must be clearly distinguishable from any other wording. The use of names, company names or own brandnames is, however, permitted provided that this does not mislead the consumer.



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(i) national legislative requirements: The rules applicable to the production of "Tiroler Graukäse g.U." are contained in the Codex Alimentarius Austriacus, 2nd edition, Chapter XLII "Käse", Section C.d "länger gereifte, größer geformte Quarkkäse" [long-maturing, relatively large curd cheeses].

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TO BE COMPLETED BY THE COMMISSION
EEC No : .....
Date of receipt of dossier : ../../....



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COUNCIL REGULATION {EEC) No 2081/92

**APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 ( )**

PDO ( ) PGI (/)

National application No: 1188-GR/95

**1. Responsible department in the Member State:**

Name: Federal Ministry for Economic Affairs, Industrial Property

Department Address: Kohlmarkt 8-10, 1010

Vienna Tel: ++43/1/53424-0 Fax: ++43/1/53424-520

2. **Applicant group:**

(a) The application has been presented by a group of producers and processors of Tiroler Speck listed in annex 1, coordinated by

(b) Address: EURO-INFO der Wirtschaftskammer Tirol

Meinhardstraj3e 14, 6020 Innsbruck;

For further details, please contact Dr Peter Volker Tel.: +43/512/5310-293, Fax: +43/512/5310-275.

(c) Composition : producer/processor (X) other ( )

Name of product: Tiroler Speck PGI

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3. Type of product: Uncooked cured meats

4. Specification:

(summary of requirements under Art. 4(2))

(a) name: (see 3)

(b) description:

The prime material for Tiroler Speck PGI derives from the followed deboned and trimmed cuts of pork:

- leg
- loin and best end of neck
- shoulder
- belly and
- neck

Tiroler Speck is lightly salted, spiced with a special mixture in line with local customs and traditions, stored in special rooms at between 18°C and 20°C and exposed to aromatic smoke. .

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The outer colour is smoky brown; when cut the ***speck*** is reddish in colour with a white layer of back fat. Its odour is lightly aromatic with a clearly distinguishable hint of smoke. The taste is spicy, characterized by the special spice mixtures and a particular smoking process, and only slightly salty.

Physicochemical and microbiological properties:

- Water: protein ratio of maximum 1.5 (tolerance 0.2),
- Sodium chloride maximum 5%,
- Sodium nitrite calculated as sodium nitrite ($NaN0_2$) 5 mg/100 g (50 mg/kg),
- Potassium nitrate calculated as sodium nitrite ($NaNO_2$) 25 mg/100 g (250 mg/kg),
- Mesophilic total colony units (including lactic acid bacteria) CFU/g $\leq 1 \times 10^7$.

(c) geographical area:

Tiroler Speck PGI may only be produced by authorized commercial and agricultural producers or processors in the Austrian Federal State of Tyrol (see map in annex ***2)***.

The animals providing the prime materials indicated in 5.b must satisfy the conditions for production laid down in annex 3. which sets out the quality criteria for the fresh meat, or prime material (see annex 31)

(d) proof of origin:

In Tyrol ***speck*** has been an essential ingredient in local rural cuisine for hundreds of years.

The age-old tradition of ***speck*** in Tyrol is documented. One of things mentioned by Nikolaus Graff and Hermann Holzmann in their book "Geschichte des Tiroler Metzgerhandwerkes" (History of the butcher's art in Tyrol) (Universitatsverlag Wagner 1982) is the setting of prices for a pound of ***speck,*** together with pork sausages, on 23 July 1573 (see annex 5). Other parts of the book provide further evidence of the importance of speck in Tyrolean culinary tradition. For example, there is a report of large pieces of pork being bought at market and processed into ***speck*** for the private sector. "Most of the pig was salted, then cured and was served throughout the year in the form of ***speck*** and cured meat." (see annex 6).

(e) method of production:

The following criteria must be observed when processing the cuts listed under 5.b:

- All cuts being processed into Tiroler Speck must be trimmed in the traditional manner (see annex 3);

- the meat must be dry-salted (a mixture of salt and spices must be rubbed into it dry) and cured;

- smoking and the concomitant drying process is to take place at a maximum smoke and room temperature of 20°C;

- air curing and maturing must be done at a room temperature of between 10°C and 15°C and a relative humidity of 60% to 80%. Adequate air circulation must be ensured;

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- dlying and maturing must be uniform so as to prevent the forming of a dry rind;

- the products must be kept free of parasites and'noxious organisms;

- the cuts mentioned must not be injection cured or tumbled;

- quality is tested by means of the testing procedure set down in annex 4:

(f) link:

Over many generations the production of Tiroler Speck became a traditional method of processing meat in the largely rural, mountainous region of Tyrol where there was no possibility of cooling fresh meat. The dry curing in pure mountain air, an essential part of the process, and the careful smoking using special spice mixtures and beech and ash wood give Tiroler Speck its typical characteristics.

Recipes for the spice mixtures and the method of producing Tiroler Speck were handed down from the farmers to their children. This individual handed-down tradition developed into a general business practice for the commercial production of Tiroler Speck that exists today. Many generations have held it in high esteem on account of its high nutritional value, long life and the variety of uses to which it can be put.

(g) inspection bodv: Landeshauptmann von Tirol, 6020 Innsbruck, Landhaus

Bundesanstalt fur Lebensmitteluntersuchung,



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Technikerstr 70, 6020 Innsbruck.

(h) labelling:

The protected geographical indication "Tiroler Speck" may not be translated into any other language. It must be written on the label in legible, indelible letters and must be stand out against any other words.

The definition "protected geographical indication" and/or the abbreviation PGI, which must be used when the product is being mentioned in a commercial context, must come directly after the name.

Names, descriptions of companies or house brands may be added, if they do not mislead the consumer.

Tiroler Speck can be sold loose, vacuum packed or packed under controlled conditions as whole pieces, cuts or sliced.

(i) national requirements: (if any)

The relevant legal provisions governing the production of Tiroler Speck are contained in the Codex Alimentarius Austriacus, Chap. B 14.

TO BE COMPLETED BY THE COMMISSION



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EC No: GATO 1395/95/07/03

Date of receipt of the full application: 13. 3. 1997



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# COUNCIL REGULATION (EEC) No 2081/92

## APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )

National application No: 1147-GR/95

1. **Responsible department in the Member State:**
   Name: Bundesministerium für wirtschaftliche Angelegenheiten, Referat für den gewerblichen Rechtsschutz
   Address: A-1014 Vienna, Kohlmarkt 8-10
   Tel: 0222/53424-0 Fax: 0222/53424-520

2. **Applicant group:**
   (a) Name: Vorarlberger Alpwirtschaftsverein
   (b) Address: A-6900 Bregenz, Römerstrasse 15
   Tel: 05574/511-4178 Fax: 05574/511-4141
   (c) Composition : producer/processor (X) other ( )

3. **Name of product:** Vorarlberger Alpkäse g.U.

4. **Type of product:** (see list in Annex VI)
   Hard cheese made from cow's milk

5. **Specification:**
   (summary of requirements under Art. 4(2))

   (a) name: (see 3)
   (b) description:

   Hard cheese made from natural raw milk produced in areas of Alpine grassland in the Vorsäss and Maisäss regions, which has a dried-on, grainy rind ranging from yellowish-brown to brown in colour. It is not subject to heat treatment, bactofugation or pasteurization, and does not contain any preservatives, stabilizers, chemical additives or genetically engineered rennet. The body ranges from firm to more supple and is ivory-coloured, generally with round pea-size eyes. The cheese contains more than 45% fat in the dry matter and each wheel weighs up to 35 kg. The flavour is mild and aromatic, becoming more piquant as the cheese ages.

   The minimum ripening period is between three and six months, and there may be slight variation in the characteristics of the cheese (small slits, fewer eyes).

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(c) geographical area:

Alpine areas in the Vorsäss and Maisäss regions of the Austrian Land Vorarlberg. Officially recognized Alpine farms lie around 1 000 to 1 800 m above sea level and are only farmed in the summer months as part of a 3-stage farming system.

(d) proof of origin:

Documents show that the "*Süss- bzw. Fettsennen*" ( a process which remains the basis of *Vorarlberger Alpkäse* cheesemaking) was used as early as the time of the Thirty Years' War. In the 18th century a large proportion of Alpine milk was already used to produce Alpine cheese. The designation "*Vorarlberger Alpkäse*" has been used since then.

(e) method of production:

Raw milk suitable for making hard cheese is obtained from officially controlled herds that are not fed any silage fodder. It is processed on-site, rather than being transported elsewhere or put into interim storage. Neither does it undergo pasteurization, heat treatment or bactofugation. Milk yielded in the evening is immediately placed in small containers (wooden tubs or vats) to allow the cream to rise. The cream is separated the next day in order to obtain the desired fat content; this is done by skimming off the cream by hand (Alpine butter). The Alpine cheese is then produced in *Sennkesseln* (copper kettles) using this matured, skimmed milk together with whole milk yielded in the morning, lactic acid cultures and rennet. The curd is removed by hand using cheese cloths rather than cheesemaking machines. The curd is then heated up to between 51.5°C and 52.5°C, pressed and regularly treated with brine to form the rind. The cheesemaking process is restricted to the months of summer pasturing (i.e. herd fed exclusively on mountain grazing). The short summering period (3-4 months) means that the product is only available seasonally and in small quantities.

Use of milk from valley farms in any form is prohibited.



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National regulations govern livestock farming, animal welfare, farm hygiene and staff hygiene. Quality is guaranteed by means of controls and staff training courses, including hygiene courses.

(f) link:

The milk used to produce *Vorarlberger Alpkäse* has a particular flavour as a result of the Alpine vegetation in the area of manufacture, since the cattle are entirely grass-fed. This, together with the fact that the cheese is produced by hand using traditional methods, gives the cheese its characteristic appearance and taste. Cheesemaking plays a key role in preserving Vorarlberg's traditional Alpine farming and is indispensable to maintaining the biodiversity and stability of Vorarlberg's Alpine cultural landscape.

(g) inspection body:

Name: Der Landeshauptmann von Vorarlberg

Address: A-6900 Bregenz, Landhaus

(h) labelling:

The designation "*Vorarlberger Alpkäse*" g.U. must be printed on the label in legible, indelible lettering and stand out from any other reference. Names, company names and brand names are permitted as long as they do not mislead the buyer.

Each wheel must carry a non-coded and permanent label (inset casein roundel), indicating the date of production and the name of the Alpine area.

(i) national requirements: (if any)

Milk Hygiene Order - Federal Law Gazette No 324/1993

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**TO BE COMPLETED BY THE COMMISSION**

EC No: G./AT/1413/95.07.03

Date of receipt of the full application: 12.11.96



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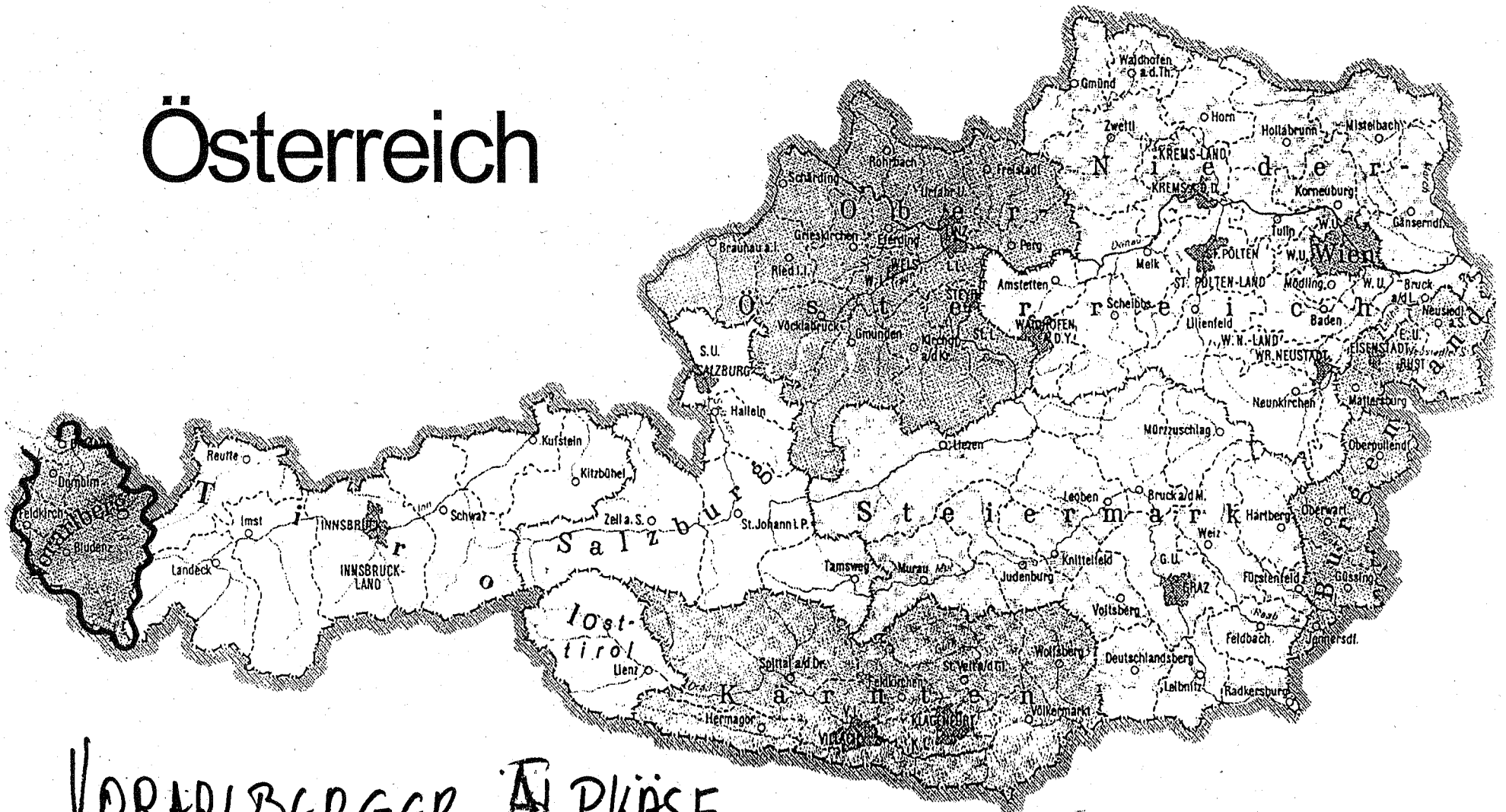
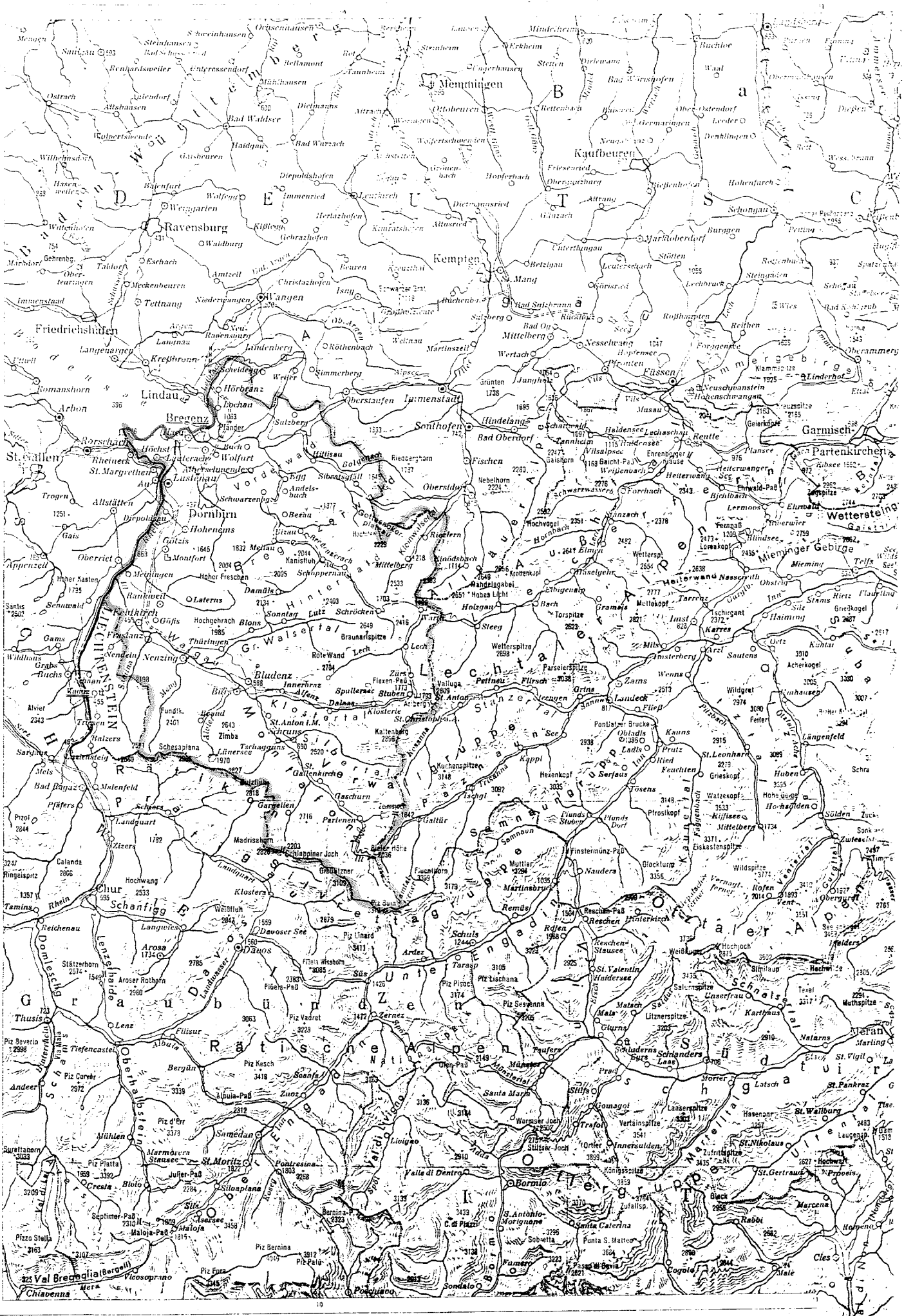
# Österreich




VORARLBERGER ALPKÄSE

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**ANNEX I**

**COUNCIL REGULATION (EEC) No 2081/92**

**APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)**

PDO ( X) PGI ( )

National application No: 1192-GR/95

1. **Responsible department in the Member State:**
   Name: Federal Ministry for Economic Affairs, Industrial Property Department
   Address: A-1014 Wien, Kohlmarkt 8-10.
   Tel: 0222/53424-O Fax: 0222/53424-520

2. **Applicant group:**
   (a) Name: Vorarlberger Sennenverband
   (b) Address: A-6900 Bregenz, Montfortstraße 9-11.
   Tel:+43/5574/42044-28 Fax:+43/5574/47107
   (c) Composition : producer/processor ( ) other (X) Representation of interests

3. **Name of product:** **Vorarlberger Bergkäse g.U.**

4. **Type of product:** (see list in Annex VI) Hard cheese made from raw cow's milk

5. **Specification:**
   (summary of requirements under Art. 4(2))

   (a) name: (see 3)

(b) description: Vorarlberger Bergkäse is made from natural raw milk (cow's milk), contains about 50% fat in dry matter and has a smeared-on or dried-on grainy rind ranging from yellowish-brown to brown in colour. The wheels weigh between 8 to 35 kg and are 10 to 12 cm high. The round, roughly pea-size eyes, are matt to shiny and evenly distributed throughout. The body ranges from firm to more supple and is ivory-coloured to light yellow in colour. The flavour ranges from aromatic to piquant. The raw material is Alpine or valley milk suitable for making hard cheese obtained from herds that are not fed any silage fodder. Only natural rennet is used.

(c) geographical area: Vorarlberger Bergkäse is manufactured exclusively by producers, or processors, and farmers in the Bregenzerwald, Kleinwalsertal, Großwalsertal, Laiblachtal (Pfänderstock) and Rheintal from raw milk produced in Vorarlberg.

(d) proof of origin: Due to the population increase in the 14th century, milk production began which was then followed by cheese production. In the middle of the 18th century too much fat cheese was being produced in Vorarlberg to be sold locally, which meant that it was,

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with professional organization, sold principally to Italy. In 1921 the Vorarlberg Alpine dairies and farmers founded a marketing co-operative, which still markets Vorarlberger Bergkäse both nationally and internationally to this day.

(e) method of production: Vorarlberger Bergkäse is a typical traditionally produced product. An essential feature of the production is the compliance with certain strict milk production criteria (Quality guidelines for milk producers).
In particular:

- only holdings with extensive grassland farming - without silage production and feeding - are approved for milk supply, that is only milk from that type of holding may be used in the production of Vorarlberger Bergkäse;
- the milk must be delivered at least once daily to the cheese dairy and immediately processed on-site (no further transport from one cheese dairy to another).

Actual production:

- the raw milk (which has not undergone thermization, pasteurization or bactofugation) is partially skimmed (leaving a fat content of around 3.3%),
- then coagulated with calf-rennet and a whey culture, or lactic acid culture, produced by the cheesemaker (with the evaluation and growth of this culture being dependent on the cheesemaker's experience). It is the addition of these whey cultures which makes Vorarlberger Bergkäse so distinct from other similar products.
- the curd is then heated to between approximately 51 and 52.5°C and pressed.
- afterwards the cheese is soaked in brine for 2-3 days (around 20% sodium chloride) and then ripened in cellars at a temperature of between 12 and 15°C and relative humidity of between 90 and 95%. During this time the wheels are regularly treated with brine so that a typical rind and taste develop (i.e. brushed, or rubbed with brine twice a week (around 20% sodium chloride, pH-value around 5.25).
- Vorarlberger Bergkäse is, at the earliest, ready to be consumed when it is 3 to 6 months old (depending on the degree of ripeness its characteristics may vary somewhat: small slits in the body (0.5 - 1 cm), fewer eyes, sharper taste).

Constant controls and quality assurance ensure that high raw milk and Vorarlberger Bergkäse production standards are guaranteed. Compliance with quality assurance requirements is checked by the Quality Management Association for Foodstuffs from Vorarlberg. Checks on production and staff hygiene and animal health are required by law.

(f) link: The Vorarlberger Bergkäse owes its distinctive characteristics to the milk used to produce it ,the ingredients, flavour and consistency of which are considerably influenced by the Vorarlberg Alpine flora, to the weather conditions and to the fact that the cheese is produced by hand using traditional methods. Since production is small-scale, artisanal production and traditional handling and storage methods have been retained to this day. The Vorarlberger Bergkäse's particularly good quality and long shelf life are a direct result of this. The production of this cheese plays a key role in preserving Vorarlberg's family farming concerns. It is difficult to imagine life without Vorarlberger Bergkäse which is a typical Vorarlberger regional speciality. Bergkäse accounts for twenty percent of the entire cheese production in Vorarlberg.

(g) inspection body: Name: Der Landeshauptmann von Vorarlberg (Head of the Vorarlberg provincial government)



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Address: A-6900 Bregenz, Landhaus

(h) labelling: Cheeses are marked with the date of production (the day on which the cheese is made), the number of the producer and the health mark (pressed into the cheese in the form of a casein roundel or printed on the packaging) which is issued by the inspection authority appointed by the Landeshauptmann (=Veterinary authority in Bregenz). The health mark must be indelible and legible and either on the whole cheese or parts of the packaging. When sold by marketing organizations, the latters' health mark must appear on the packaging with the designation "Vorarlberger Bergkäse". Own brand names are allowed, as long as they do not mislead the buyer.

(i) national requirements: (if any) The legal provisions applicable to the production of "Vorarlberger Bergkäse g.U." are found in the third edition of the "Codex Alimentarius Austriacus", chapter B 32, paragraph 3 "Milk and milk products: hard cheese". Milk hygiene Order, Section 7, 1993.

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**TO BE COMPLETED BY THE COMMISSION**

EC No: G/AT/01454/95/0703
Date of receipt of the full application: 07/03/97



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**COUNCIL REGULATION *(EEO* No 2081/92**

**APPLICATION FOR REGISTRATION Art. 5 () Art. 17 ()**

**PDO(X) PGI ( )**

National application No 93/3

**1. Responsible department in the Member State:**

Ministere de la Region Wallonne,
Direction Generale de FEconomie et de FEmploi,
Direction de FAgriculture
Avenue Prince de Liege, 7
B-5100 JAMBES (BELGIQUE)
Tel. (081) 32.12.86
Fax (081) 30.64.34

**2. Applicant group:**

**a) Name:** a.s.b.l. Pour FUsage et la Defense de FAppellation "Beurre d'Ardenne"
**b) Address:** rue du Carmel, 1
B-6900 MARLOIE (Belgique)

**c) Composition:** 3 producers and 3 processors

**3. Name of product:** ***Beurre d'Ardenne***

**4. Type of product:** animal fats - cow's milk product - category **1.5**

**5. Specification:**
**(Summary of Article 4 (2))**

**a) Name:** Beurre d'Ardenne.
**b) Description:**

Pasteurized dairy butter which, in addition to the conditions prescribed by law,

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meets very precise criteria regarding chemical composition, bears the inspection mark of the National Dairy Office delivered following an organoleptic test, and is manufactured from Ardennes milk (see Royal Decree of 18.12.1984, Articles 4 and 5).

**c) Geographical area:**

The Belgian Ardennes, as defined by Royal Decree of 18.12.1984 - Article 3: Province of Luxembourg and 10 other neighbouring districts.

**d) Evidence:**

In the Ardennes, butter has always been very highly rated, even by the local inhabitants themselves. However, they ate very little of it for various reasons, including low milk production, until the mid-nineteenth century.

Butter was at that time food for the rich, sold at high prices in the region itself. Lard and tallow, as well as bacon fat, were the main fats consumed.

Towards 1870, there was a very rapid improvement in milk production and village dairies and regional butter-dairies collecting the cream from them were set up. The production and consumption of butter started to grow very quickly. Towards 1910, *beurre d'Ardenne* held an important place among the other local specialized butters (Herve, Hasselt,...) appreciated on the Liege market. The Brussels market was already a large-scale consumer at that time.

The success of the word ARDENNE resulted in it being usurped to such an extent outside the Ardennes, between the two World Wars, that the inhabitants of the Ardennes were vociferous in calling for an end to these improper practices. The constant efforts by the Ardennes producers, agricultural organizations and Provincial Trade Corporations culminated in 1984 with the Belgian legislator recognizing the designation of origin *"BEURRE D ARDENNE",* which lays down the conditions for production and the territorial limits where this butter can be produced.

**e) Method of production:**

The butter must ripen and be churned in the Ardennes, as defined in this Article, from milk or butter from the same region.

**f) Link:**

**The natural factors**

The Ardennes is a country of medium altitude. It is characterized by a shaly, acid soil. It has a harsh, humid climate, meagre soil but vigorous harvests. These climatic and geological factors influence the quality of the production of the land.

It is also a country essentially devoted to stock-farming. Grass is the main crop. This grassy vegetation is characterized by its special flora which are also a result of the climatic and geological conditions.

The composition of the milk and its organoleptic properties are closely related to the nature of the grass consumed by the Ardennes cows.

In their production, the dairy cows are undeniably affected by the influences of these many factors of the natural environment. As in the case of wine and its different vintages, these influences determine naturally the specific characteristics of the milk and are ultimately to be found in the produce derived from it, to the extent that it is common to refer to butter in terms of "local specialities".

**g) Inspection structure:**

Two bodies duly appointed by Royal Decrees:

1) PROMAG asbl
Place des Chasseurs Ardennais, 1 - 6700 ARLON
(Royal Decree of 4.1.1985)

2) QUALITY CONTROL sc
rue du Trdne, 57 - 1050 BRUXELLES
(Royal Decree of 12.6.1985)

**h) Labelling:**

See the Royal Decree of 18.12.1984 - Article 5 (2).

The packets in which the butter is wrapped must bear the number of the proprietor and the initials approved by Ministerial Decree of 23.1.1985 or by Ministerial Decree of 23.6.1985.

**i) National requirements:**

Excerpt from the Act of 4 July 1991 (replacing the Act of 14.7.1971) on trading practices and consumer information and protection: the designation of origin.

Royal Decree of 20.12.1973 establishing the conditions for the authorization of the bodies responsible for awarding designations of origin.

Royal Decrees of 4.1.1985 and 12.6.1985 authorizing the bodies responsible for awarding certificates of origin for "Beurre d'Ardenne".

Ministerial Decrees of 23.1.1985 and 23.6.1982 approving a prototype certificate of origin for "Beurre d'Ardenne".

TO BE COMPLETED BY THE COMMISSION.

EEC No: ~~IA.BI.4~~ | B | 00311 | 94.01.25

Date of receipt of the application tS/sl/ty

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**Existing designations of wines - technical file**

# I. SINGLE DOCUMENT

*1. DENOMINATION AND TYPE*

**a. Name(s) to be registered:** Côtes de Sambre et Meuse (FR)

**b. Type of geographical indication:** PDO - Protected Designation of Origin

*2. CATEGORIES OF GRAPEVINE PRODUCTS*

1. Wine

*3. DESCRIPTION OF WINE(S)*

**Analytical characteristics**

Brief written description

The minimum natural alcoholic strength by volume is 8 %. The residual sugar content must be less than 8 grams per litre. Total acidity must be between 4 and 7 grams per litre expressed as $H_2SO_4$. Maximum volatile acidity is 18 milliequivalents per litre for red wines and 20 milliequivalents per litre for white and rosé wines. Maximum total sulphur dioxide is 150 milligrams per litre for red wines and 200 milligrams per litre for white and rosé wines.

| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume)* | |
| *Minimum actual alcoholic strength (in % volume)* | 9 |
| *Minimum total acidity* | |
| *Maximum volatile acidity (in milliequivalents per litre)* | 20 |
| *Maximum total sulphur dioxide (in milligrams per litre)* | 200 |

**Organoleptic properties**

Brief written description

The wines are still and white, red or rosé. The colour of the white wines is understated while the reds have a solid colour. All the wines must be bright. The bouquet is clean and quite distinctive, evoking the grape varieties. In the mouth, the wines have a characteristic acidity which gives them a freshness and vivacity. The finish has a mineral character for the whites, and is subtly tart for the reds. The wines are dry and fruity, expressing the character of the grape varieties. The wines that have come into contact with wood during ageing can have a woody taste. The tannin content is low.

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| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume)* | |
| *Minimum actual alcoholic strength (in % volume)* | |
| *Minimum total acidity* | |
| *Maximum volatile acidity (in milliequivalents per litre)* | |
| *Maximum total sulphur dioxide (in milligrams per litre)* | |

*4. WINEMAKING PRACTICES*

**a. Essential oenological practices**

Type of oenological practice: Cultivation method

Description of the practice

The spacing between lines (or rows) is between 1 and 2.5 metres. The spacing between plants is between 0.9 and 1.3 metres. The pruning methods used are simple or double Guyot, as well as Cordon de Royat. The space between rows is generally grassed over naturally and maintained with regular trimming, which preserves the organic life of the soil and the interaction between the vine and the vegetation cover. Harvests are late.

Type of oenological practice: Restriction applicable to wine production

Description of the practice

In order to have the right to the designation 'Côtes de Sambre et Meuse', the grape used must necessarily come from varieties of the species *Vitis vinifera*. The processing of grapes into grape must, and of grape must into wine, takes place within the established area in which they were harvested. The oenological practices are conducted in accordance with Commission Regulation (EC) No 606/2009.

Type of oenological practice: Specific oenological practice

Description of the practice

Microbiological stabilisation of musts and wines occurs at temperatures between 4 and 35 degrees centigrade. The natural alcoholic strength by volume can be increased with the addition of sucrose, concentrated grape must or rectified concentrated grape must. This increase of natural alcoholic strength by volume cannot exceed 3 % volume. Enrichment cannot bring the total alcoholic strength to over 11.5 % volume for white wines and 12 % volume for red wines. Partial de-acidification of wines is permitted at a rate of 1 gram per litre expressed as tartaric acid, or 13.3 milliequivalents per litre.

**b. Maximum yields:**

**Côtes de Sambre et Meuse**

Maximum yield
65 hectolitres per hectare

*5. DEMARCATED AREA*

In order to have the right to the designation ‘Côtes de Sambre et Meuse’, the wines must be made from grapes harvested exclusively in the river basin of the Meuse, which includes the Meuse upstream and downstream, and the Sambre, Ourthe, Amblève, Semois-Chiers, Vesdre and Lesse flowing through the region of Wallonia. The grapes must be harvested in municipalities situated either entirely or partially in the Meuse basin. In the latter case, the wines must come from parcels situated entirely in the Meuse basin. The full list of municipalities appears in the specification. This area is defined precisely and definitively in Article D.7 of the Water Code.

*6. MAIN WINE GRAPES*

** cabernet Jura (OTHER)
** cabernet dorsa (OTHER)
* Bronner (OIV)
** Auxerrois B (OIV)
** acolon (OTHER)
* Gewürztraminer B (OIV)
* Gamay N (OIV)
** Dornfelder N (OIV)
** Johanniter B (OIV)
* Chenin B (OIV)
* Chasselas B (OIV)
** Chardonnay B (OIV)
** Ortega (OIV)
** Muscat (OIV)
** Muller-Thurgau B (OIV)
* Merzling (OIV)
** Merlot N (OIV)
* Madeleine Angevine (OIV)
** sieger (OTHER)
* Seibel (OIV)
* Traminer B (OIV)
** rondo (OTHER)
* Rivaner (OIV)
** Riesling B (OIV)
** Regent N (OIV)
* pinot noir précoce (OTHER)
** Pinot Noir N (OIV)
** Pinot Gris G (OIV)
** Pinot Blanc B (OIV)

*7. DESCRIPTION OF LINK(S)*
**Côtes de Sambre et Meuse**
label.newWineName.singleDocument.linkWithArea.conciseDetails

The area, and the wine that it produces, are characterised by a damp, temperate climate and rich, diversified soils. The grapes grown there are acidic with a low sugar and tannin content. This enables wine to be produced with a particular acidity and a naturally low alcohol level. The winemaking methods in use preserve the typically fruity notes of the grape varieties. These aspects, together with the know-how of the wine growers, make it possible to produce light, fruity and lively wines characteristic of the demarcated area.

*8. ESSENTIAL FURTHER CONDITIONS*

## II. OTHER INFORMATION

*1. GENERAL INFORMATION*

| | |
|---|---|
| *Equivalent term(s):* | |
| *Traditional designation used:* | No |
| *Language of the application* | French |
| *Legal basis for the submission:* | Article 118s of Regulation (EC) No 1234/2007 |
| *This technical file contains amendments adopted in compliance with:* | |

*2. CONTACT DETAILS*

**a. Contact details of the applicant**

| | |
|---|---|
| *Applicant name and title:* | Association des vignerons de Wallonie [Wine-Growers Association of Wallonia] |
| *Legal status, size and composition (in the case of legal persons):* | Association sans but lucratif (a.s.b.l.) [non-profit organisation] |
| *Nationality:* | Belgium |
| *Address:* | 47 Chaussée de Namur<br>5030 Gembloux<br>Belgium |
| *Telephone:* | 081/ 62.73.10 |
| *Fax:* | |
| *Email address(es):* | vigneronswallons@gmail.com |

**b. Contact details of the intermediary**

| | |
|---|---|
| *Name of the intermediary:* | Service public de Wallonie (SPW) [Public Service of Wallonia] |
| *Address:* | 14 Chaussée de Louvain<br>5000 Namur<br>Belgium |
| *Telephone:* | 081 649 432 |
| *Fax:* | 081 649 444 |
| *Email address(es):* | roxana.dragomir@spw.wallonie.be |

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**c. Contact details of interested parties**

**d. Contact details of competent regulatory bodies**

| | |
|---|---|
| *Name of competent regulatory body:* | Service public de Wallonie (SPW)<br>Direction générale opérationnelle de l'Agriculture, des Resources naturelles et de l'Environnement (DGARNE)<br>[Operational Directorate-General for Agriculture, Natural Resources and the Environment]<br>Department of Development<br>Quality Directorate |
| *Address:* | 14 Chaussée de Louvain<br>5000 Namur<br>Belgium |
| *Telephone:* | 081 64 96 08 |
| *Fax:* | |
| *Email address(es):* | damien.winandy@spw.wallonie.be |

**e. Contact details of inspection bodies**

*3. TRADITIONAL TERMS*

**a. Point a)**
Appellation d'origine controlée

**b. Point b)**

*4. NUTS area*

BE3: WALLOON REGION

*5. SECONDARY VARIETIES*

*6. SUPPORTING DOCUMENTS*
**a. Product specification**

Status: Attached
File name: CC - AOP.Cotes.Sambre.Meuse.pdf

**b. National decision of approval**

| | |
|---|---|
| *File name:* | Walloon Government Decree Sambre et Meuse and Vins de pays 27 05 2004.pdf[1] |
| *Legal reference:* | Walloon Government Decree of 27 May 2004 establishing the designation and the conditions for approving wines produced in the Walloon region (Ministerial Decree of 15 June 2004); Ministerial Decree of 27 May 2004 approving 'Côtes de Sambre et Meuse' (Ministerial Decree of 4 November 2004, amended 29 May 2007, Ministerial Decree 26 June) |

**c. Other document(s)**

File name: AM côtes sambre et meuse.pdf
Description:

File name: Annexe 2 - Synthèse historique.pdf
Description:

**d. Maps of the demarcated area**

File name: Annexe 1 - Aire geo - AOP.CS&M.pdf
Description

**e. Note for the European Commission**

*7. LINK TO THE PRODUCT SPECIFICATION*
Link:

*8. LINK TO E-BACCHUS*

[1] Translator's note: this appears to be a file name but there is no linked document in the original text.

**Existing designations of wines - technical file**

# I. SINGLE DOCUMENT

*1. DENOMINATION AND TYPE*

**a. Name(s) to be registered:** Crémant de Wallonie (fr)

**b. Type of geographical indication:** PDO - Protected Designation of Origin

*2. CATEGORIES OF GRAPEVINE PRODUCTS*

4. Sparkling wine

*3. DESCRIPTION OF WINE(S)*

**Analytical characteristics**

Brief written description

The minimum natural alcoholic strength by volume is 8 %. The actual alcoholic strength by volume must be at least 8.5 %. The sugar content must be less than 50 grams per litre.

| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume)* | |
| *Minimum actual alcoholic strength (in % volume)* | |
| *Minimum total acidity* | |
| *Maximum volatile acidity (in milliequivalents per litre)* | 18 |
| *Maximum total sulphur dioxide (in milligrams per litre)* | 150 |

**Organoleptic properties**

Brief written description

'Crémant de Wallonie' is a sparkling white or rosé wine. All the wines must be bright. The wines can be brut, sec or demi-sec. The characteristic aromas and tastes are partly the result of the 'traditional method' of secondary fermentation, and partly dependent on the characteristics of the basic wines used and the amount of sugar in the 'expedition liqueur'. The bubbles must be fine, plentiful and lasting. In the mouth, the wines have a characteristic acidity which gives them freshness and vivacity. Ageing on the lees for a minimum of nine months gives them body. This gives a mineral finish to the white wines.

| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume)* | |
| *Minimum actual alcoholic strength (in % volume)* | |
| *Minimum total acidity* | |

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| | |
|---|---|
| *Maximum volatile acidity (in milliequivalents per litre)* | |
| *Maximum total sulphur dioxide (in milligrams per litre)* | |

*4. WINEMAKING PRACTICES*

**a. Essential oenological practices**

**Vineyard**

Type of oenological practice: Cultivation method

Description of the practice

The spacing between lines (or rows) is between 1.5 and 2.5 metres. The spacing between plants is between 0.9 and 1.3 metres. The pruning methods used are simple or double Guyot, as well as Cordon de Royat. The space between rows is generally grassed over naturally and maintained with regular trimming, which preserves the organic life of the soil and the interaction between the vine and the vegetation cover.

**Must adjustment**

Type of oenological practice: Restriction applicable to wine production

Description of the practice

Enrichment and de-acidification operations must respect the limits laid down by Annex V(c)(d) and (e) to Regulation (EC) No 1493/1999.

**Basic wines**

Type of oenological practice: Restriction applicable to wine production

Description of the practice

The basic wines intended for the production of 'Crémant de Wallonie' must be entered in separate registers and comply with the conditions in Annex V to Regulation (EC) No 1493/1999 on the common organisation of the market in wine.

**Straining - Pressing - Crushing**

Type of oenological practice: Restriction applicable to wine production

Description of the practice

All systems for straining, crushing or pressing the grapes using a helical screw or press fitted with chains are prohibited. The weighing of the grapes is obligatory at the point of pressing, as is keeping a press log-book. In the case of both white and rosé wine, the grapes must be placed whole into the press.

**Winemaking**

Type of oenological practice: Restriction applicable to wine production

Description of the practice

The temperatures are controlled. Microbiological stabilisation of musts and wines takes place at temperatures ranging between 4 and 35°C. The secondary fermentation must occur after bottling. The wines must remain on the lees for at least nine months from the time when the cuvée was

constituted. Separation from the lees is by disgorging. Following disgorging, the excess pressure of carbon dioxide must not be less than 4 atmospheres at 20 °C. Bottling for secondary fermentation cannot occur before 1 January of the year following the harvest.

**Tirage liqueur and expedition liqueur**
Type of oenological practice: Restriction applicable to wine production

Description of the practice
The tirage liqueur must comply with Annex VI(k)(5) to Regulation (EC) No 1493/1999. The expedition liqueur must comply with Annex V(h)(2) to Regulation (EC) No 1493/1999.

**Harvest**
Type of oenological practice: Restriction applicable to wine production

Description of the practice
The phrase 'wine intended for the manufacture of Crémant de Wallonie' can only be applied to wines produced in accordance with local custom from grapes harvested when fully ripe and produced within the established threshold of 100 litres of must per 150 kilos of grapes.
Grapes can only be transported in unsealed containers.

**b. Maximum yields**
Maximum yield
95 hectolitres per hectare

*5. DEMARCATED AREA*

The geographical area associated with the designation 'Crémant de Wallonie' refers to the whole of Wallonia. The designation can, optionally, be supplemented with the name of a smaller geographical entity from among those at point 1.4 of the 'Crémant de Wallonie' specification. The transformation of grapes into grape must and of grape must into wine occurs within the established area in which the grapes are harvested.

*6. MAIN WINE GRAPES*

** Chardonnay B (OIV)
** Pinot Noir N (OIV)
** Pinot Meunier (OIV)
** Pinot Blanc B (OIV)

*7. DESCRIPTION OF LINK(S)*
**Crémant de Wallonie**

label.newWineName.singleDocument.linkWithArea.conciseDetails

The geographical area associated with the designation 'Crémant de Wallonie' refers to the whole of Wallonia. This region, and the grape it produces, is characterised by a climate that is cool and damp with limited sunshine. Indeed, maturation is restrained leaving the grapes with a high concentration of acids and low accumulation of sugars. The basic wine produced is acidic with a low natural alcohol rate. It is therefore particularly suited to making sparkling wines. The expertise of wine growers and

use of the 'traditional method' of winemaking makes it possible to produce a sparkling wine unique to Wallonia.

*8. ESSENTIAL FURTHER CONDITIONS*

## II. OTHER INFORMATION

*1. GENERAL INFORMATION*

| | |
|---|---|
| *Equivalent term(s):* | |
| *Traditional designation used:* | No |
| *Language of the application:* | French |
| *Legal basis for the submission:* | Article 118s of Regulation (EC) No 1234/2007 |
| *This technical file contains amendments adopted in compliance with:* | |

*2. CONTACT DETAILS*

**a. Contact details of applicant:**

| | |
|---|---|
| *Applicant name and title:* | Association des vignerons de Wallonie [Wine-Growers Association of Wallonia] |
| *Legal status, size and composition (in the case of legal persons):* | Association sans but lucratif (a.s.b.l.) [non-profit organisation] |
| *Nationality:* | Belgium |
| *Address:* | 47 Chaussée de Namur<br>5030 Gembloux<br>Belgium |
| *Telephone:* | 081/ 62.73.10 |
| *Fax:* | |
| *Email address(es):* | vigneronswallons@gmail.com |

**b. Contact details of the intermediary:**

| | |
|---|---|
| *Name of the intermediary:* | Direction générale opérationnelle Agriculture, Ressources naturelles et Environnement (DGARNE) [Operational Directorate-General for Agriculture, Natural Resources and the Environment] Département des Politiques européennes et des Accords internationaux [European Policy and International Agreements Department] Direction de la Politique agricole [Agricultural Policy Directorate] |
| *Address:* | 14 Chaussée de Louvain<br>5000 Namur<br>Belgium |
| *Telephone:* | 081 649 696 |
| *Fax:* | 081 649 444 |
| *Email address(es):* | roxana.dragomir@spw.wallonie.be |

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**c. Contact details of interested parties:**

| | |
|---|---|
| *Name and title of interested party:* | Fédération belge des vins et spiritueux asbl [Belgian Federation of Wines and Spirit Drinks] |
| *Legal status, size and composition (in the case of legal persons):* | Association sans but lucratif (a.s.b.l.) [non-profit organisation] |
| *Nationality:* | Belgium |
| *Address:* | 13/5 Rue de Livourne<br>1060 Bruxelles<br>Belgium |
| *Telephone:* | + 32 2 537 00 51 |
| *Fax:* | + 32 2 537 81 56 |
| *Email address(es):* | fbvs.bfwg@skynet.be |

**d. Contact details of competent regulatory bodies**

| | |
|---|---|
| *Name of competent regulatory body* | Service public de Wallonie (SPW) [Public Service of Wallonia]<br>Direction générale opérationnelle Agriculture, Ressources naturelles et Environnement (DGARNE) [Operational Directorate-General for Agriculture, Natural Resources and the Environment]<br>Department of Development<br>Quality Directorate |
| *Address:* | 14 Chaussée de Louvain<br>5000 Namur<br>Belgium |
| *Telephone:* | 081 64 96 08 |
| *Fax:* | |
| *Email address(es):* | damien.winandy@spw.wallonie.be |

**e. Contact details of inspection bodies**

*3. TRADITIONAL TERMS*

**a. Point a)**
Controlled Designation of Origin

**b. Point b)**

*4. NUTS area*
BE3: WALLOON REGION

*5. SECONDARY VARIETIES*

*6 SUPPORTING DOCUMENTS:*
**a) Product specification**

Status: Attached
File name: CC - AOP.Cremant.Wallonie.pdf

**b. National decision of approval:**

| | |
|---|---|
| *File name:* | AGW - AOP.Mousseux.pdf |
| *Legal reference:* | Walloon Government Decree of 5 March 2008 approving the certifying body for Walloon wines and establishing the designation and conditions of approval of 'Vin mousseux de qualité de Wallonie' and 'Crémant de Wallonie' as [...] (quality sparkling wine produced in a specified region ) (Ministerial Decree of 25 March 2008). |
| *File name:* | AM - AOP.Mousseux.pdf |
| *Legal reference:* | Ministerial Decree of 5 March 2008 approving and establishing the specifications of 'Vin mousseux de qualité de Wallonie' and 'Crémant de Wallonie' as [...] (quality sparkling wine produced in a specified region ) (Ministerial Decree of 19 June 2008). |

**c. Other document(s):**

File name: Annexe 2 - Synthese historique.pdf
Description:

**d. Maps of the demarcated area**

File name: Annexe 1 - Aire geo - AOP.Cremant.pdf
Description:

**e. Note for the European Commission**

*7. LINK TO THE PRODUCT SPECIFICATION*
Link:

*8. LINK TO E-BACCHUS*

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: Art. 17

PDO (X) PGI ( )

National file No 93/2

1. **Competent service of the Member State:**

Ministère de la Région Wallonne,
Direction Générale de l'Economie et de l'Emploi,
Direction de l'Agriculture
Avenue Prince de Liège, 7
B-5100 JAMBES (BELGIQUE)
Tel. (081) 32.12.86
Fax (081) 30.64.34

2. **Applicant group:**

a) **Name:** Association des négociants en fromage Herve origine
b) **Address:** rue de Gorhez, 77
B-4880 AUBEL (Belgique)

c) **Composition:** The association is composed of producers and ripeners.

3. **Name of product:** ***Fromage de Herve***

4. **Type of product:** Soft cheese, with washed rind

5. **Specification:**

**a) Name:** Fromage de Herve.

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**b) Description:**

*Fromage de Herve* is a soft cheese with washed rind, obtained from untreated or pasteurized cow's milk and manufactured according to the procedures used in the Herve region. It takes the form of a cube or parallelepiped and it has a net weight of 50, 100, 200 or 400 grams.

The internal structure of the cheese is homogeneous, firm, unctuous and its minimum fat content in relation to dry matter is 45%. When cutting a *fromage de Herve*, the cheese under the rind is more unctuous, the taste more mature and the degree of ripeness diminishes towards the centre.

**c) Geographical area:**

The geographical area of production and ripening is bordered in the south by the Vesdre and the Ourthe, in the west by the Meuse, in the north by the Dutch border and in the east by the German border, to the exclusion of the Fourons area, where the production of *Fromages de Herve* has been reduced to a bare minimum.

**d) Evidence:**

Fromage de Herve has been produced since the 15th century in the farms of the grassy region located around the town of Herve. *Fromage de Herve* is the result of research conducted at the end of the Middle Ages by stock breeders who wished to preserve surplus milk production until the beginning of winter by fermentation of the traditional "maquée" or "fromage blanc". Under Charles V, there was a ban on wheat exports to the Netherlands and it is in this way that, towards the mid-sixteenth century, the inhabitants of Herve were forced to convert some of their lands into meadows. It is from this time that cheese production diversified, geared to the local market and large-scale exports. Depending on variants which do not basically affect their specific nature, the *fromages de Herve* were known under the names of "remoudous" (double-cream, the recipe for which was specified in 1512), or "quatre saisons", "bizeux", etc.



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**e) Acquisition:** (traditional recipe)

- Once the cows have been milked, the jugs of milk are gathered together in a warm place and poured into a vat with slanting sides where the milk is curdled.

- One and a half hours after having added the rennet which provokes the curdling, the curds are cut into four pieces. Fifteen minutes later, the coagulated curdled milk is cut into small pieces the size of a hazel nut.

- Draining: the whey is separated from the curds.



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- When the curds are sufficiently coagulated, they are poured between wooden planks to shape the cheese. The strips of cheese thus formed are pressed lightly and turned over after a few hours. They are turned 4 or 5 times per day for two days and finally cut into curd cubes which are reshaped between the planks. The curd cubes are salted and sold a few days later to the ripeners.

- Ripening: in damp cellars, the curd cubes are set out on planks and washed regularly, 2 or 3 times a week during the first fortnight then once a week. Under the action of specific local ferments, the curd cubes are covered with a brown, slightly rosy rind.

**f) Link:**

- **Human factors**

Production and ripening of the cheese is a centuries-old tradition passed on from generation to generation, with mothers explaining the ancestral recipe to their daughters. Each producer has his cows, his pastures and his production secrets which give the cheese a typical bouquet.

The ripening technique enables a cheese to be obtained which is "mature", "mature in the centre" or "uniformly mature", which has the advantage of preventing it caving in at the sides.

- **Natural factors**

1. THE COUNTRY.

The Herve plateau comprises some forty villages and small hamlets scattered amongst orchards planted with apple and pear trees and edged with hedges typical of the region. The climate, the 200 metres altitude and the clayey, chalky soil have a direct impact on the nature of the pastures of the Herve plateau.



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## 2. THE MILK.

The composition of the milk (high protein content) and the natural ferments contained in the untreated farm milk used for traditional production are closely related to the nature of the grasses of the region.



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3. THE CELLARS.

The climate of the ripening cellars of the Herve countryside, sometimes cut into its chalky rock, plays a crucial role: their temperature and humidity promote the development of the ferments which give the ripened cheese a characteristic taste. This microbial flora contains in particular specific local yeasts and bacteria (Brevibacterium linens). These micro-organisms are present in the atmosphere, on the cellar walls and in the water used to wash the cheeses and the planks. The seeding of the curd cubes is exclusively natural, without there being any need to use the standardized ferments often used in industrial production. Five to six weeks are necessary for a *fromage de Herve doux* to ripen, two months for a "*piquant*".

**g) Control:**

PROMAG ASBL (rue du Carmel, 1 B-6900 MARLOIE), a certifying body, approved by the Région Wallonne since 18 July 1991 to deliver the Walloon quality label, the local designation of origin and the Walloon designation of origin, is responsible for monitoring compliance with the specifications. It is in the process of accreditation EN 45000.

**h) Labelling:**

The collective label "Herve origine" (Annex 1) made available to all the members of the association is the subject of trade mark protection for Benelux, dated 20 November 1987 (Registry of Trade Marks of The Hague).

The local designation of origin "*Fromage de Herve*" may only be used for cheeses which are produced, manufactured and ripened in the geographical area defined above.



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**i) National requirements:**

Legal protection is based on the Ministerial Order of 30 April 1938 introducing arrangements for the official and optional inspection of *fromage de Herve*. While still in force, these rules have largely been overtaken by practical considerations of quality and origin.
Producers and ripeners now comply with the **Rules governing the use and inspection of the designation 'Fromage de Herve' and the collective label 'Herve d'origine'** which define the cheese, the area in which it must be manufactured and its characteristic features such as weight, form, fat content, structure and packaging.

Milk used to manufacture the cheese comes from the defined area, i.e. the plateau de Herve.

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TO BE COMPLETED BY THE COMMISSION.

EEC No: G/B/0312/940125

Date of receipt of full dossier: 12 March 1996



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OTHER ACTS

# COMMISSION

## Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2008/C 198/11)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ([1]). Statements of objection must reach the Commission within six months of the date of this publication.

SUMMARY

**COUNCIL REGULATION (EC) No 510/2006**

**'GENTSE AZALEA'**

**EC No: BE-PGI-005-0536-24.03.2006**

**PDO ( ) PGI ( X )**

This summary sets out the main elements of the product specification for information purposes.

1. **Responsible department in the Member State:**

| | |
|---|---|
| Name: | Vlaamse Overheid, Departement Landbouw en Visserij, Afdeling Duurzame Landbouwontwikkeling |
| Address: | Ellipsgebouw<br>Koning Albert II-laan 35<br>Bus 40<br>B-1030 Brussel |
| Tel. | (32-2) 552 78 84 |
| Fax | (32-2) 552 78 71 |
| E-mail: | lieve.desmit@lv.vlaanderen.be |

2. **Group:**

| | |
|---|---|
| Name: | Vereniging van Vlaamse Azaleatelers |
| Address: | P/a Axelsvaardeken 29a<br>B-9185 Wachtebeke |
| Tel. | (32-9) 342 91 26 |
| Fax | (32-9) 342 92 14 |
| E-mail: | info@vaneetvelde.com |
| Composition: | Producers/processors ( X ) Other ( X ) |

3. **Type of product:**

Class 3.5: Flowers and ornamental plants

([1]) OJ L 93, 31.3.2006, p. 12.

4. **Specification:**

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. *Name:* 'Gentse azalea'

4.2. *Description:* The 'Gentse azalea' is the ready-for-sale azalea (*Azalea indica* or *Rhododendron simsii*), from the first show of colour or the 'candle-flame' stage. It is available in various shapes (spherical shrub or standard azaleas, tall-stemmed, pyramid and various unusually shaped varieties) and colours (including white, salmon, red, carmine, pink, purple and lilac) and can be either pure or tinged with another colour (veined or edged). The unique characteristic of the 'Gentse azalea' is that it is the result of a quality-oriented production process based on tradition and diversity.

Quality is guaranteed by compliance with predetermined quality criteria based on product performance (e.g. bud distribution), user-friendliness (e.g. leaving a gap below the rim to allow for watering), reliability (e.g. guaranteed colour) and aesthetic character (e.g. fresh and green appearance). It is a product that is known for its quality, born of many years of tradition, expertise, extensive research and professional information.

4.3. *Geographical area:* The production area covers the whole of the province of East Flanders (with Ghent as its capital).

4.4. *Proof of origin:* A 'Gentse azalea' must come from a company listed in the register kept by the applicant group. That register is forwarded to the competent supervisory body. The registered companies are either azalea growers (cultivating azaleas from cuttings until they reach the fully grown 'green' stage or until the first show of colour) or traders/forcers (buying fully grown 'green' azaleas and placing them in forcing houses at least until the first show of colour).

Every 'Gentse azalea' producer must comply with the standards laid down by the Azalea Quality Project (*Project Azalea Kwaliteit*, PAK). The PAK is intended to maintain the high quality of the 'Gentse azalea' and is a way of guaranteeing that quality. By signing a quality charter and receiving a participant number and a PAK number, each and every registered company undertakes to comply with the quality standards laid down by the PAK. Registered azalea growers keep a crop information sheet for each batch until the plants are ready for sale. The crop information sheet guarantees that the growing method and quality standards have been applied. When 'green' azaleas are shipped to the forcer, they are accompanied by the crop information sheet for the batch in question and a PAK sticker showing their PAK number. Plants that are ready for sale are labelled by the grower or the trader/forcer with the label described in point 4.8 before leaving the company.

4.5. *Method of production:* For the 'Gentse azalea', the entire cultivation process (from the propagation of cuttings to the production of a plant that is able to bear flowers) takes place within the geographical area defined in point 4.3.

The 'Gentse azalea' is propagated by taking cuttings or by grafting onto other rootstock. The cuttings are immediately covered with a plastic sheet. Undersoil heating then increases the temperature of the propagation substrate to 23-25 °C.

During cultivation, the tops of the plants need to be pinched out regularly. This involves removing the top part of the sprig to allow the plant to produce more shoots. The number of times this is done depends on the desired size of the final product. During the first phase of cultivation (up to and including the second time the tops are pinched out), the plants remain under cover. Further cultivation may occur either under cover or in the open air. Once it has reached the desired final diameter, the 'green' azalea will finally form buds. For this to happen, the plant must first be exposed to cold temperatures for a certain period of time. Depending on the length of this exposure, *Gentse azaleas* are classified as very early flowering (from 15 August), early flowering (from 1 December), medium-early flowering (from 15 January) and late flowering (from 15 February). 'Green' azaleas are sold when the buds are sufficiently mature. The standards laid down as part of the Azalea Quality Project apply to both 'green' and flowering azaleas. Flowering azaleas are obtained through forcing. This is done by exposing the sufficiently mature plants to a temperature of at least 20 °C, watering them regularly and, in many cases, using artificial lighting. They are sold from the first show of colour or the 'candle-flame' stage.

4.6. *Link:* This application for recognition of the 'Gentse azalea' is based on the reputation of the product. However, the characteristic cultivation of the 'Gentse azalea' came about through a combination of historical, natural and human factors.

Over the past two centuries, the Ghent region became the hub of azalea cultivation and trade in Western Europe. Research in this area, the dissemination of information and the supply sector are also concentrated in the region.

The development of azalea cultivation in the geographical area in question was due not only to historical circumstances but also to natural factors. The region around Ghent has a temperate maritime climate that is well suited to azalea growing. Azaleas also need permeable soil. They were primarily grown in a substrate of pine-needle and leaf litter, which was available in the region.

The Ghent master gardener Judocus Huytens first brought azaleas to the region from England in 1774, but *Azalea indica* was actually brought over from England in 1808 by Captain Welbanck. A key factor in the success of the azalea was the founding of the Ghent Agricultural and Botanical Society in 1808.

The reputation of the 'Gentse azalea' is shown by the following:

— The first azalea was exhibited by Baron Du Bois de Vroeylande at an exhibition held on 6 February 1819. A big flower show, judged by an international jury, has been held every five years since 1839. It is still going today and enjoys worldwide fame as the 'Gentse Floraliën'.

— Louis Van Houtte was a pioneer of 'Gentse azalea' growing, as he perfected the growing technique and his work in the field of selection and breeding resulted in various new shapes and colours being developed. His first catalogue was published in 1839 and already included 97 varieties of *Azalea indica*.

— On 17 May 1869, the 'Gentse azalea' was exhibited at the St Petersburg Flower Show in Russia.

— Azalea cultivation became so important for the region around Ghent that a periodical dedicated exclusively to azaleas, entitled *Iconographie des azalées de l'Inde* (Iconography of Indian azaleas), was launched in 1881.

— In 1893, Georges Truffaut wrote in his *Étude sur la culture et la végétation de l'Azalea Indica* (Study on the cultivation and vegetation of *Azalea indica*): 'The most important centres of azalea cultivation are to be found in Belgium, particularly in the region around the town of Ghent'.

— In 1938, a postage stamp bearing an azalea was issued in Ghent on the occasion of a three-day azalea exhibition that ran from 17 to 19 December.

— Various publications testify to the fact that growers strove to achieve the greatest possible variety of colours and shapes. In the '*Landbouwtijdschrift*' (Journal of Agriculture) published in October 1954, F. Peeters wrote: 'Azalea cultivation, for which Ghent is famous, is practised by numerous horticulturalists. They grow a large number of varieties, which differ in terms of colour and shape …'

4.7. *Inspection body:*

Name: Federale Overheidsdienst Economie, K.M.O., Middenstand en Energie Algemene Directie Controle en Bemiddeling Tweede Afdeling Gespecialiseerde Diensten, Sectie A Controles Uitgaven EOGFL en Marktordening

Address: WTC III
Simon Bolivarlaan 30
B-1000 Brussel

Tel. (32-2) 208 40 40

Fax (32-2) 208 39 75

E-mail: Dirk.Demaeseneer@economie.fgov.be

4.8. *Labelling:* A label displaying the indication 'Gentse azalea', the European PGI symbol and the PAK number is affixed to the plants.

# COUNCIL REGULATION (EEC) No 2081/92

## APPLICATION FOR REGISTRATION Art. 5 ( ) Art. 17 (X)

## PDO () PGI(X)

National application No 93/1

**1. Responsible department in the Member State:**

Ministere de la Region Wallonne,
Direction Generale de FEconomie et de FEmploi,
Direction de FAgriculture
Avenue Prince de Liege, 7
B-5100 JAMBES (BELGIQUE)
Tel. (081) 32.12.86
Fax (081) 30.64.34

**2. Applicant group:**

**a) Name:** a.s.b.l. Pour FUsage et la Defense de I'Appellation "Jambon d'Ardenne"
**b) Address:** rue du Carmel, 1
B-6900 MARLOIE (Belgique)

**c) Composition:** 6 producers, 1 other

**3. Name of product:** ***Jambon d'Ardenne***

**4. Type of product:** Meat products - category 1.2

**5. Specification:**
**(Summary of Article 4 (2))**

**a) Name:** Jambon d'Ardenne.

**b) Description:**

Dry meat product, obtained from a pig's hind leg, by dry salting, rubbing with salt or immersion in salt water, maturing in cold storage, smoking being optional but using wood or sawdust to the exclusion of wood and sawdust from coniferous trees and recycled wood, with the minimum production time depending on the type of product: ham on the bone, "coeur", "noix". The products thus obtained must meet a series of physical and chemical and bacteriological analytical standards (Royal Decree of 4.2.1974).

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**c) Geographical area:**

The ham must be produced in the Belgian Province of Luxembourg or in certain districts bordering on the Provinces of Liege and Namur (Royal Decree of 4.12.1974 - Art. 3 (1)).

**d) Evidence:**

In the old days in the Ardennes, pigs provided the only source of meat for consumption, usually in cured form.

Ham has always been thought to be the choicest part, and that of the Ardennes has always been associated with festivities there.

Ham was served to travellers all over the Ardennes, to the extent that narrators at the beginning of the 19th century ended up complaining about it, as shown by their books.

Public or private collections of menus would almost always mention *Jambon d'Ardenne.* In the Ardennes, this custom, which is still very much alive today, was the rule.

Surveys conducted in recent years confirm that a well-assured reputation continues. One of these surveys give *Jambon d'Ardenne* a rating of 51.1%. This reputation naturally led to fraud by producers from outside the Ardennes.

Enthusiasts, as well as the manufacturers, called for regulations to ensure the quality, prevent imitations and avoid the designation falling into the public domain.

The specific nature of *Jambon dArdenne* was recognized by Belgian legislation: Royal Decree of 4.2.1974.

This made the production methods used in the Ardennes into a legal requirement and defined the territory in which production could be carried out.

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**e) Method of production:**

The ham must be salted, matured and smoked in the Ardennes as defined by the Royal Decree, which also stipulates the methods to be used for these processes (Royal Decree of 4.2.1974: Article 3 (a), (b) and (c)).

**f) Link:**

The **natural factors** are fundamental in the case of *Jambon d'Ardenne.*

It has been observed that the maturing and drying of the green hams are linked to the conditions of the microclimate of the Ardennes. They give the dry ham its highly typical characteristics. The seasonal phenomena of temperature, humidity and circulation of fresh, humid air are conditions for harmonious maturing and drying.

The Royal Decree of 4.2.1974 therefore lays down the conditions to be met for *Jambon dArdenne* to be produced and sold under this designation. It defines the geographical area (cf. point c above) where these climatic conditions are encountered and where traditional production exists.

The **human factors** represent the tradition component. They are defined as conditions of production which are linked to local, fair and constant customs.

The designation of origin invokes biological phenomena which we cannot control. The methods of producing the ham have been adapted to these natural conditions over time to make the very specific product, *Jambon d'Ardenne.*

Its originality and quality are the result of a whole series of rules governing production, which derive from these "local, fair and constant" customs.

**g) Inspection structure:**

Two bodies duly appointed by Royal Decrees:

1) PROMAG asbl
Place des Chasseurs Ardennais, 1 - 6700 ARLON (Royal Decree of 30.3.1984)

2) QUALITY CONTROL sc
rue du Trone, 57 - 1050 BRUXELLES (Royal Decree of 18.2.1974)

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**h) Labelling:**

The hams must bear a seal (Royal Decree of 4.2.1974: Article 4 (2)) bearing on one side the initials of the certifying body (Ministerial Decrees of 6.4.1984 and 20.2.1974) and on the other side a serial number.

**i) National requirements:**

Excerpt from the Act of 4 July 1991 (replacing the Act of 14.7.1971) on trading practices and consumer information and protection: the designation of origin.

Royal Decree of 20.12.1973 establishing the conditions for the authorization of the bodies responsible for awarding designations of origin.

Royal Decrees of 10.2.1974 and 30.3.1984 authorizing the bodies responsible for awarding certificates of origin for "Jambon d'Ardenne".

Ministerial Decree of 20.2.1984 approving a prototype certificate of origin for "Jambon d'Ardenne".

TO BE COMPLETED BY THE COMMISSION.

EEC No: ..UI-BZ-4/B\00310\94.01.25

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# Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2001/C 56/02)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

**PDO ( ) PGI (x)**

**National application No RW/9912**

1. **Responsible department in the Member State**

Name: Ministère de la Région wallonne

Direction générale de l'agriculture

Direction de la coordination

Address: 7, avenue Prince de Liège,

B-5100 Jambes

Tel. (32-81) 33 53 63

Fax (32-81) 33 53 33

E-mail: g.spoiden@mrw.wallonie.be

2. **Applicant group**

2.1. Name: Association pour l'usage, la défense et la promotion du pâté gaumais et de son appellation

2.2. Address: rue des Grasses Oies, 2b, B-6760 Virton

2.3. Composition: Producers/processors (25) Others (4).

3. **Type of product** 1.8 — Other Annex 1 products.

4. **Specification**

(Summary of requirements under Article 4(2))

4.1. ***Name:*** Pâté gaumais.

4.2. ***Description:*** Pâté gaumais is a baked pie made of yeast dough pastry filled with chunks of pork that have been marinated using a recipe customary in the Gaume region, round in shape and with a diameter of not less than 15 cm, it weighs at least 200 g. The pork content following preparation represents not less than 30 % of total weight.

4.3. ***Geographical area:*** The preparation of pâtés gaumais, comprising preparation of the pastry and filling, the placing of the filling in the pastry case, and the baking and marking of the product, takes place in an area bound to the north by the Ardenne forest, to the west and south by France, and to the east by the district of Arlon.

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The geographical area consists of 10 Gaume districts not including a number of old municipalities. The area comprises: Chiny excluding Suxy (Chiny, Izel, Jamoigne, Les Bulles, Termes); Etalle (Buzenol, Chantemelle, Etalle, Sainte-Marie, Vance, Villers sur Semois); Florenville (Chassepierre, Florenville, Fontenoille, Lacuisine, Muno, Sainte-Cécile, Villers-devant-Orval); Habay excluding Anlier (Habay-la-Neuve, Habay-la-Vielle, Hachy, Houdemont, Rulles); Meix-devant-Virton (Gérouville, Meix-devant-Virton, Robelmont, Sommethonne, Villers-la-Loue); Musson (Musson, Mussy-la-Ville); Rouvroy (Dampicourt, Harnoncourt, Lamorteau, Torgny); Saint-Léger (Châtillon, Meix-le-Tige, Saint-Léger); Tintigny (Bellefontaine, Rossignol, Saint-Vincent, Tintigny); Virton (Bleid, Ethe, Latour, Ruette, Saint-Mard, Virton) and Halanzy in the district of Aubange.

4.4. ***Proof of origin:*** The recipe for Pâté gaumais is thought to have originated with Mr and Mrs Leroux-Subitte, butchers in Virton, who were manufacturing the product towards the end of the 19th century. In the period since then, the recipe has been imitated, both professionally and privately. While improved by the personal touch of each and everyone, the basic recipe has remained unchanged and the product has unquestionably become well known.

Pâté gaumais is prepared by butchers and bakers with business premises located in the geographical production area. As a rule, the pastry is prepared by bakers and the filling and marinade by butchers, with one or other assembling the materials, although in some cases butchers prepare their own pastry.

Certificates are issued by the inspection body referred to at 4.7, following verification of compliance with the requirements in the specification, including the location of the business premises in the defined area, the marking of the product, compliance with the manufacturing process, traceability, etc. Certificates are valid for one year, and are renewable on condition that the production requirements continue to be met.

4.5. ***Method of production:*** The pastry, containing fat and slightly sweetened, is prepared from yeast dough. The filling consists of quality pork, including spiering and ribs but not including belly or other inferior cuts. The meat is cut into separate pieces and marinated. The marinade ingredients are drawn exclusively from the following: red wine, white wine, vinegar; garlic, shallots, onions, parsley and fresh carrots; cooking salt, pepper, sage, thyme, bay leaf, juniper berries and cloves.

4.6. ***Link:*** The original character of Pâté gaumais, with its filling of pork marinated in wine and/or flavoured vinegar, is due to the convergence of the cultures of the Ardennes and Burgundy. Its reputation was established right at the start of the last century as borne out by historical research and by the competition organised each year since the late 1950s and held on 26 December at Saint-Mard (district of Virton) to find the person who can eat the largest quantity of Pâté gaumais.

4.7. ***Inspection body:***

asbl Promag,
rue du Carmel 1,
B-6900 Marloie.

The inspection authority was accredited by licence of 4 May 1999 in accordance with EN standard 45011 under the Royal Decree of 6 September 1993 establishing the Belgian accreditation system Belcert, which is a member of EA. It is approved by the Government of the Region of Wallonia.

4.8. ***Labelling:*** Pâtés entitled to use the indication Pâté gaumais are identified by a seal made of unleavened bread bearing at its centre the name Pâté gaumais and within the circle the names of the licensing body and the association responsible for the use, protection and promotion of Pâté gaumais.

4.9. ***National requirements:*** Inapplicable.

**EC No:** G/BE/00091/99.03.24.

**Date of receipt of the full application:** 25 July 2000.

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# Transmission of an established geographical indication of spirit drinks

Draft - Last save on **15/09/2017 10:49:48** by **moulasa**

## 1. TECHNICAL FILE

### 1.1. Name and Type

#### *1.1.1. Name(s)*

Peket-Pekêt/Pèket-Pèkèt de Wallonie (fr)

#### *1.1.2. Category*

19. Juniper-flavoured spirit drinks

#### *1.1.3. Applicant country(ies)*

Belgium

#### *1.1.4. Application language:*

français

#### *1.1.5. Geographical indication type:*

PGI - Protected Geographical Indication

### 1.2. Contact details

#### *1.2.1. Applicant name and title*

| | |
|---|---|
| Applicant name and title | Région Wallonne |
| Legal status, size and composition (in the case of legal persons) | Service Public de Wallonie (SPW)<br><br>Direction générale opérationnelle Agriculture, Ressources naturelles et Environnement (DGARNE)<br><br>Département des Politiques européennes et des Accords internationaux (DPEAI)<br><br>Direction de la Politique Agricole (DPA) |

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| Nationality | Belgium |
| Address | Chaussée de Louvain, 14<br><br>B 5000, Namur |
| Country | Belgium |
| Phone | +32 (0)81 64 96 96 |
| E-mail(s) | roxana.dragomir@spw.wallonie.be |

### *1.2.2. Intermediary details*

### *1.2.3. Interested parties details*

| | |
|---|---|
| Interested party name and title | Vinum & Spiritus Association Belgium |
| Legal status, size and composition (in the case of legal persons) | |
| Nationality | Belgium |
| Justification of the interest | |
| Address | Rue de Livourne 13 bte 5<br><br>à 1060 Bruxelles |
| Country | Belgium |
| Phone | + 32 (0)2 537 00 51 |
| E-mail(s) | fbvs.bfwg@skynet.be |

### *1.2.4. Competent control authorities details*

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|---|---|
| Competent control authority name | Service Public Fédéral Economie, P.M.E., Classes Moyennes et Energie<br><br>Direction générale de l'inspection économique |
| Address | Avenue Roi Albert II 16<br><br>à 1030 Bruxelles |



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|---|---|
| Country | Belgium |
| Phone | +32 (0)2 277 54 84 |
| E-mail(s) | eco.inspec@economie.fgov.be |

*1.2.5. Control bodies details*

## 1.3. Description of the spirit drink

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|---|---|
| Title – Product name | Peket-Pekêt/Pèket-Pèkèt de Wallonie |
| Physical, chemical and/or organoleptic characteristics | 1. Description sommaire<br><br>« Peket » ou « Peket de Wallonie » est une Indication géographique protégée (IGP) obtenue par aromatisation d'alcool éthylique d'origine agricole et/ou de distillat(s) de grains avec des baies de genévrier (juiperus communis L. et/ou juniperus oxicedrus L.), avec un minimum de 1,5% de « moutwijn » exprimé dans la teneur totale en alcool pur dans le produit fini de telle sorte que le(s) produit(s) de la distillation présente(nt), d'une manière perceptible, les caractères organoleptiques spécifiques des matières premières utilisées.<br><br>2. Principales caractéristiques physiques, chimiques et/ou organoleptiques du produit<br><br>2.1. Titre alcoométrique minimal du produit fini : 30 % vol.<br><br>2.2. Clarté : clair<br><br>2.3. Couleur : résultat des ingrédients utilisés et/ou des récipients utilisés pour le vieillissement.<br><br>2.4. Edulcoration : dans la limite d'un adoucissement (rounding) afin de |



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| | compléter le goût final (max . 15 g/l)<br><br>2.5. Doit contenir un minimum de 1,5 % en volume de distillat(s) de grains (« moutwijn »), exprimé dans la teneur totale en alcool pur dans le produit fini, obtenu(s) par distillation de grains entiers entre 73 % et 46 % vol.<br><br>2.6. Adjonction d'additifs :<br><br>a) Colorant : éventuellement et exclusivement à l'aide de caramel (E150a) ;<br><br>b) Arômes : une aromatisation provenant des baies de genévrier et éventuellement suivant les traditions régionales par d'autres plantes aromatiques (telles que par ex. cumin, gentiane, coriandre, …), pour autant que celles-ci ne se voient pas conférer un caractère prédominant par rapport aux baies de genévrier. |
| Specific characteristics (compared to spirit drinks of the same category) | Le « Peket » ou « Peket de Wallonie » se distingue par rapport à la catégorie « boisson spiritueuse aromatisée aux baies de genévrier » par les caractéristiques qui lui sont propres :<br><br>- Le « Peket » ou « Peket de Wallonie » doit acquérir ses caractéristiques définitives en Région Wallonne (Belgique).<br><br>- Les matières premières utilisées pour le(s) distillat(s) de grains (blé, seigle, orge, maïs, avoine, triticale).<br><br>- Un minimum de 1,5 % en volume de distillat(s) de grains (« moutwijn »), exprimé dans la teneur totale en alcool pur dans le produit fini par distillation de grains entiers entre 73 % et 46 % vol.<br><br>- Une limitation de l'édulcoration (rounding-off) à max. 15 g/l.<br><br>- Une macération dans de l'eau-de-vie de grains de baies de genévrier et/ou une aromatisation directe avec des |



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| | baies de genévrier et éventuellement de cumin, de gentiane, coriandre ou autres éléments aromatiques originaires de la région, suivant les traditions. |

## 1.4. Define geographical area

### *1.4.1. Description of the defined geographical area*

La zone géographique concernée est la Région de Wallonie de la Belgique. La phase du processus de fabrication du produit fini qui a conféré à la boisson spiritueuse son caractère et ses qualités définitives essentielles doit avoir lieu dans la région mentionnée. La réduction par adjonction d'eau, embouteillage et conditionnement peut être exécutée en dehors de la zone géographique concernée.

### *1.4.2. NUTS area*

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| BE | BELGIQUE-BELGIË |
| BE3 | RÉGION WALLONNE |

## 1.5. Method for obtaining the spirit drink

| Title – Type of method | |
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| Method | L'alcool utilisé en vue d'être aromatisé par des baies de genévrier est de l'alcool éthylique d'origine agricole et/ou du distillat de céréales.<br><br>Le distillat de céréales est issu du processus d'élaboration suivant :<br><br>Les grains de céréales sont broyés grossièrement en une mouture.<br><br>La mouture est brassée en présence d'eau afin d'obtenir un mélange qui est chauffé pour donner le moût. Des enzymes peuvent y être ajoutées afin de faciliter la saccharification de l'amidon.<br><br>Le moût est ensuite fermenté, le cas échéant, à l'aide de levures.<br><br>Le moût fermenté est ensuite distillé en distillation discontinue simple ou multiple (alambic) ou en colonne de |



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| | distillation.<br><br>L'alcool est ensuite aromatisé. L'alcool ainsi aromatisé peut être redistillé. |

### 1.6. Link with the geographical environment of origin

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| Title – Product name | « Peket » se réfère à Peket, Pekêt, Pékèt, Pèkèt, Peket de Wallonie, Pekêt de Wallonie, Pékèt de Wallonie et Pèkèt de Wallonie |
| Details of the geographical area or origin relevant to the link | Le Peket est fabriqué en Région wallonne. |
| Specific characteristics of the spirit drink attributable to the geographical area | « Peket » ou « Peket de Wallonie » est une Indication géographique protégée (IGP) obtenue par aromatisation d'alcool éthylique d'origine agricole et/ou de distillat(s) de grains avec des baies de genévrier (juiperus communis L. et/ou juniperus oxicedrus L.), avec un minimum de 1,5% de « moutwijn » exprimé dans la teneur totale en alcool pur dans le produit fini de telle sorte que le(s) produit(s) de la distillation présente(nt), d'une manière perceptible, les caractères organoleptiques spécifiques des matières premières utilisées.<br><br>1. Historique<br><br>1.1. Le mot « Peket »<br><br>Le terme « Peket » est un mot typiquement wallon. Il est solidement ancré dans cette langue au moins depuis le 18e siècle comme l'attestent les dictionnaires dialectaux. Déjà, en 1787, M. R. H. J. Cambresier référençait dans le Dictionnaire wal[l]on-françois [français] le mot « peket » et le définissait comme étant du genièvre ou de l' « eau-de-vie de genièvre ». En 1793, le Dictionnaire wallon-françois [français] d'A.-F. Villers fait le même |



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| | commentaire, le « pèkèt » désigne le « genévrier » (l'arbuste) mais aussi le « genièvre » (l'alcool). Au 19e siècle, les auteurs Ph. Delmotte [1812], L. Remacle [1823], J. Sigart [1866] et G. Gothier [1879] en donnent la même définition pour le wallon parlé dans les provinces de Hainaut, Liège, Luxembourg et Namur. Cette définition est toujours bien présente dans les ouvrages des 20e et 21e siècles (J. Haust [1933], F. Deprêtre et R. Nopère [1942], J. Wisimus [1947], J. Coppens [1962], L. Léonard [1969], A. Carlier [1991], L. Vindal [1995], L. Somme [1997], Em. de Ridder [2000], Em. Lempereur [2000], M. Vray [2000] et E. Gilliard [2007]). Par exemple, M. Francard (linguiste et professeur à l'Université catholique de Louvain) définit, en 2010, le terme actuel comme une « eau-de-vie obtenue par distillation de moûts fermentés de céréales et aromatisée aux baies de genévrier ». Il ajoute que c'est un emprunt du wallon/lorrain qui désigne initialement le « genévrier » et l'« eau-de-vie ». Étymologiquement, dans le Dictionnaire liégeois [1933], J. Haust explique que ce mot serait un dérivé du radical « pikk- » qui signifie « petit ». Quant à l'ouvrage Französisches etymologisches Wörterbur [1928] de W. von Wartburg, le mot « Peket » prendrait son origine de « pekkare », terme qui signifie en français « aiguille », ce qui ferait référence aux aiguilles du genévrier auxquelles ont se pique lorsque l'on cueille la baie.<br><br>Le mot « Peket » a donné lieu à la création de termes dérivés. Par exemple, selon A.-F. Villers [1793], être un « pèk'teû » en wallon signifie être un « buveur de pequet ou genièvre, qui s'amuse à boire l'eau-de-vie ». Mais progressivement, aux 19e et 20e siècles, ce terme a pris une connotation péjorative. En 1991, A. Carlier explique que ce terme désigne un « ivrogne ». Du |



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| | nom commun « Peket », découle aussi le verbe « pekter » qui désigne, selon G. Gothier [1879], l'action de « boire fréquemment du genièvre ». Enfin, Gothier défini le terme « pektraye » par l' « habitude du genièvre ». Par métonymie, le terme « Peket » désigne aussi le verre contenant ce liquide.<br><br>Par extension, le Peket peut aussi signifier un « rameau de verdure qu'on attache à une maison, pour faire connaître qu'on y vend des boissons » d'après J.-B. Dasnoy [1856] et A. Carlier [1991].<br><br>La dénomination « Peket/Pekêt de Wallonie » est présentée d'une manière générale dans les ouvrages Grande eau-de-vie et petit pèkèt de C. Thoen [1996] et Genièvre et pèkèt : notre eau-de-vie de St. Van Laere (écrivain) [2005] avant une présentation individuelle des distillateurs wallons et de leurs alcools. Cette dénomination est ou a été utilisée par certains producteurs notamment la Distillerie Saint-Hubert pour sa « Cuvée prestige », mentionnée dans le livre consacré à La cuisine traditionnelle belge [2010] de M. Declercq (critique gastronomique), et la distillerie Gentix Spiritueux ardennais avec le « Vieux système Pèket de Wallonie » (C. Thoen [1996]).<br><br>1.2. Peket et société :<br><br>D'après les travaux réalisés par J. Xhayet (conservateur du Musée de Malmédy) présentés dans l'article Quand le « péquet » était roi [1946], autrefois, le Peket se consommait dans les cabarets, les ateliers d'usine, les chantiers de construction et chez soi. Alexis Colard souligne qu'au début du 20e siècle « l'hospitalité est reconnue en |



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| | Wallonie : il n'est fait aucune visite sans que la ménagère offre one jate di cafeu [une tasse de café] et l'homme on catè di frisse pèkèt » [un verre de pèkèt frais]. Partout, sa consommation était généralisée et selon Fr. Tasset (romaniste), dans L'alimentation traditionnelle en 1900 [1973], « il était l'alcool populaire par excellence et se buvait à toute occasion ». N. C. Anselot (membre de l'Académie gastronomique de Belgique) ajoute, qu'à la fin du 19e siècle, la consommation de « 'péquet' était en train de se renforcer » dans la province de Luxembourg au détriment de la bière (Cuisine en Ardenne, Famenne et Gaume. Défense et illustration d'un bien-manger régional [1980]).<br><br>Cependant, aux 19e et 20e siècles, plusieurs campagnes de sensibilisation contre l'alcoolisme ont été menées dans l'ensemble de la Belgique. En Wallonie, en raison de sa popularité, le Peket était au centre des débats. Il a donné lieu à des productions artistiques mettant en évidence son ancrage dans la société wallonne dont le « Concours spécial […] sur les buveurs de genièvre (Les Pequeteux) », un concours littéraire lancé en 1876 par M. Grandgagnage (président de la Société liégeoise de Littérature wallonne) où les participants devaient créer une histoire en wallon mais également la pièce de théâtre Maudit Pèket, créée en 1902 par D. Robyn et L. Pirsoul, un drame anti-alcoolique présenté en wallon.<br><br>Il est à noter qu'aujourd'hui le Peket est une boisson qui a continué d'exister et qu'elle se consomme surtout à l'occasion des événements importants du folklore wallon. |



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| | 2. Réputation<br><br>2.1. Les confréries<br><br>En Wallonie, plusieurs confréries ont choisi de défendre les traditions liées au Peket, comme la Confrérie du Peket d'Namur et de ses escargots (créée en 1996) qui a sa propre marque de Peket, « D'jo Pèket d'Namur », ainsi que la Confrérie des Maîtres Brasseurs et Distillateurs de Wallonie asbl (créée en 1977) dont le but est de promouvoir les produits du terroir wallons dont la bière et le Peket. Celle-ci demande à ses postulants de jurer « fidélité au Pèket et à la bière de tradition wallonne ». Il y avait également la Confrérie du Pèkèt d'Serè [Peket de Seraing] autrefois installée à Seraing.<br><br>D'autres confréries font appel à des distillateurs wallons pour fabriquer des Pekets « à façon » afin d'avoir leur propre marque et de le servir lors d'occasions particulières. Ce sont, par exemple, la Confrérie des Claw'Tîs di Benne Houssèye qui fait fabriquer son « Pèkèt des Claw'Tîs », la Confrérèye des Maîsses Houyeûs dè Payis d'Lîdje qui défend le « Pékèt dè houyeû » ou encore la Confrérie de la Fraise de Vottem avec « Le Fraisier », une boisson réalisée à partir de pèkèt et de liqueur de fraise, et la Confrérie des Magneûs d'Crolêye Djote di Warou avec le « Pèkèt des Crolêyes », etc.<br><br>Il est à noter que, lors des cérémonies d'intronisation de la Confrérie Tchantchès, un protocole particulier a été mis en place. En effet, « les candidats doivent se purifier les mains au pèket » avant de « manger quatre tartines de makêye (fromage blanc) et boire un litre de bière Dju d'là ». |



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| | 2.2. Les événements folkloriques :<br><br>Partout en Wallonie, le Peket fait partie du folklore. M. Francard remarque, en effet, que « cette boisson est de plus en plus consommée en particulier lors de rassemblements festifs ».<br><br>Le principal événement auquel le Peket est associé est les « Fêtes de Wallonie », organisées chaque année en septembre dans les communes de cette région. C'est d'ailleurs pendant ces fêtes que, dans la ville de Seraing, le géant « Li Rayeu », personnage folklorique présenté à la foule à cette occasion, a été baptisé en 2003 avec du « Pèket d'Serè [Peket de Seraing]».<br><br>Le Peket est également indissociable de la légende de Tchantchès, personnage de la ville de Liège au caractère typiquement wallon. D'ailleurs, lors de la « Fête du 15 août », fête populaire annuelle organisée par le quartier d'Outremeuse de la ville de Liège, quartier d'origine de Tchantchès, le Peket est la principale boisson alcoolisée que les visiteurs consomment si bien que cette fête est aussi appelée « Fête du Peket ».<br><br>À plusieurs reprises, des chants wallons ont mis en scène ou font référence au Peket. Nous pouvons prendre comme exemple celui de Cuvelier (chansonnier ardennais décédé en 1860) qui chantait :<br><br>« Pèket, pèket, Genièvre, genièvre,<br><br>Charmant browet Charmant brouet ;<br><br>Qwand dj'sèrè mwèrt Quand je |



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| | serai mort<br><br>Qui est-ce qui t'beûrè ?... Qui te boira ?... ».<br><br>Les pièces de théâtre wallonnes intègrent également ce genre de chanson comme la pièce Mirakes à St. Guignolèt [1992] d'Ed. Burton, A.-J. Deltendre et P. Vandeput où un des personnages, Mandine, avoue qu'il a « in gros panchant pou l'pèkèt » [un gros penchant pour le pékèt].<br><br>Selon R. de Warsage, dans La cuisine de Wallonie. Tradition, folklore et recettes [2004], au début du 20e siècle, à Liège, certains buveurs de Peket versaient « le fond du verre dans le creux de la main » pour se « frictionner la tête afin de renforcer sa chevelure ». Il semblerait qu'à la naissance d'un enfant, l'ouvrier lui mouillait « les lèvres avec du pèkèt afin de le baptiser Liégeois véritable ».<br><br>2.3. En cuisine :<br><br>L'alcool de genièvre et les baies de genévrier sont emblématiques de la cuisine wallonne. En effet, plusieurs plats qui en contiennent se voient attribuer le qualificatif « à la namuroise », « à la liégeoise » ou « à l'ardennaise » faisant référence directement aux provinces wallonnes, Namur et Liège, à la région naturelle de l'Ardenne belge ou encore à la Wallonie.<br><br>Le Peket est donc tout naturellement utilisé dans la cuisine traditionnelle wallonne. En 1980, N.-C. Anselot propose la recette du « Poulet au 'Peket' » de Vielsam (Est de la Wallonie) et, en 1994, J. Van Remoortere, dans Le guide Ippa de la cuisine régionale en Belgique, présente deux recettes |



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| | typiques du Condroz, le « Lapin aux pruneaux, miel et Pekèt », et de l'Ardenne, la « Pocheuse de l'Amblève » (plat à base de poisson d'eau douce et d'une sauce aromatisée au Peket). Y. Delairesse (éditrice liégeoise), dans le livre Quand le pays de Liège se met à table [2001] propose onze recettes réalisées avec du Peket. Il en existe à l'infini.<br><br>Les chefs de restaurants travaillent également ce produit dans différents plats comme le restaurant Amon Nanesse (Liège) qui propose « La pièce de bœuf au poivre vert flambée au peket » et, en dessert, « La coupe maison (Fraise + Peket fraise) » ou le restaurant Le Bon Vin (Namur) qui présente à sa carte la « Terrine de Marcassin (de chasse wo[a]llonne) au Peket, Toasts, condiment ».<br><br>Enfin, le Peket étant une boisson alcoolisée, il est également choisi pour la préparation de cocktails comme le « P'tit Peket » de C. Thoen [1996] ou encore l'« Apéritif Charlemagne » et l'« Apéritif Nanesse » de Y. Delairesse [2003].<br><br>Différentes traditions plus locales se sont mises en place. Par exemple, à Malmédy, Fanny Thibout (La gastronomie populaire en Wallonie [1978]) relate que, dans la première moitié du 20e siècle, à la période de Carnaval, à partir du Jeudi gras, les familles préparaient comme plat la « salade russe », servie pendant toute la durée des festivités. Cette salade permettait de « combattre l'action des verres de bière et des nombreux petits pèkèts dégustés ». Toujours dans cette localité, l'arrachage des pommes de terre, effectué entre septembre et |



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| | octobre, a donné naissance à une coutume, celle où l'on partage la « cûchnée », un plat à base de filets de harengs accompagnés d'une préparation d'oignons, de lait et de pommes de terre, le tout étant « arrosé copieusement de bière et de pèkèt ».<br><br>L'ensemble de ces exemples soulignent nettement que le Peket produit en Wallonie est une boisson reconnue et consommée. Ces traditions ont conduit à la création du Musée de la bière et du Peket au Château de l'Avouerie (Anthismes) où une collection d'alambics et d'ustensiles utiles à la fabrication du Peket est présentée.<br><br>2.4. Conditionnement et aspects commerciaux :<br><br>Traditionnellement, le Peket est conservé dans des bouteilles en grès. Aujourd'hui, certaines distilleries utilisent encore ce type de conditionnement comme l'Espérance Commerciale (Montegnée). D'autres le conditionnent dans des bouteilles en verre.<br><br>Le Peket, comme beaucoup d'autres alcools, est vendu en majeure partie en grande surface. Cependant, certains lieux de vente se sont spécialisés dans la commercialisation de ce produit dont la Maison du Pékèt (Liège) où l'on met en avant le Peket et les autres alcools à base de genièvre. Ce produit est suffisamment réputé pour être commercialisé au-delà des frontières belges, en Europe mais aussi au Canada, etc. |
| Causal link between the geographical area and the product | Le lien entre le Peket et son origine géographique est basé sur l'histoire et la réputation de ce produit. |



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| | En effet, les différents dictionnaires dialectaux attestent de l'utilisation du terme « Peket » au moins depuis la fin du 18e siècle en Wallonie. Ils reconnaissent la principale spécificité du Peket, celle d'être une eau-de-vie de genièvre.<br><br>De plus, il est fortement ancré dans le folklore wallon par sa présence dans les nombreuses confréries, mais aussi dans la littérature wallonne et les différents événements culturels, passés et présents, ponctuels ou réguliers (« Fêtes de Wallonie », « Fêtes du 15 août », etc.) ainsi que dans le Musée de la bière et du Peket (Anthsimes). L'utilisation de cette boisson dans les multiples recettes traditionnelles wallonnes et par les chefs de restaurant en atteste également.<br><br>Ce produit a acquis une réputation assez importante pour que C. Thoen ait décidé d'en faire le sujet principal de son livre Grande eau-de-vie et petit pèkèt [1996] et que St. Van Laere ait reconnu, dans son ouvrage Genièvre et pèkèt : notre eau-de-vie [2005], l'importance du Peket autant que les autres alcools à base de genièvre fabriqués en Flandre, en France et aux Pays-Bas. |

### 1.7. Requirements in EU, national or regional

### 1.8. Supplement to the geographical indication

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| Supplement to the geographical indication | Unité géographique plus restreinte |
| Definition, description or scope of the supplement | L'Indication géographique « Peket » ou « Peket de Wallonie » peut être complétée par une dénomination géographique plus petite que celle de la Région Wallonne, lorsque le produit est intégralement élaboré (hors réduction, |



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| | mise en bouteille et conditionnement) dans l'unité géographique plus restreinte. |

### 1.9. Specific labelling rules

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| Title | Référence à des termes qualitatifs |
| Description of the rule | Il peut être fait référence à des termes valorisants (par exemple « premium »), conformément à l'article 9, § 6, point a du règlement (CE) 110/2008, à condition que la qualité du produit diffère du « Peket standard » ou « Peket de Wallonie standard » de façon significative et que le producteur puisse démontrer les caractéristiques spécifiques du produit. |

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| Title | Vieillissement / référence à l'âge |
| Description of the rule | b. Les produits qui sont vieillis au moins un an en foudres ou en fûts en bois peuvent porter sur l'étiquetage une référence à ce vieillissement. Les produits qui sont vieillis au moins un an en foudres ou en fûts en bois et qui sont commercialisés en Belgique et/ou aux Pays-Bas doivent porter sur l'étiquetage une référence à la durée de ce processus de vieillissement dont les détails (le début, la fin, la traçabilité du fût à la bouteille) sont mentionnés dans un registre officiel (ex. registre des accises). |

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| Title | Logement de 2 ans dans d'autres récipients |
| Description of the rule | Les produits logés au moins 2 ans dans d'autres récipients (par exemple cuve en inox) peuvent porter sur leur étiquetage une référence à leur logement. La mention utilisée ne peut induire les consommateurs en erreur. |

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|---|---|
| Title | Distillation « single malt » ou « single grain » |
| Description of the rule | Les produits obtenus par distillation dans une seule distillerie d'un moût d'orge maltée peuvent porter la mention « single malt ». Les produits obtenus par distillation dans une seule distillerie d'un moût d'orge maltée et ou d'autres céréales peuvent porter la mention « single grain ». |

## 2. OTHER INFORMATION

### 2.1. Supporting material

### 2.2. Link to the product specification

| | |
|---|---|
| Link: | |



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OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2015/C 72/13)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**'PLATE DE FLORENVILLE'**

**EC No: BE-PGI-0005-01151 – 6.9.2013**

**PGI ( X ) PDO ( )**

1. **Name**

'Plate de Florenville'

2. **Member State or Third Country**

Belgium

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

'Plate de Florenville' is a potato (*Solanum tuberosum* L.) of the old French variety 'Rosa'. This late to semi-late variety has a very long dormancy and its cultivation requires on average 120 days in the ground.

The tubers of 'Plate de Florenville' have the following varietal and physical characteristics:

— skin colour: pinkish,

— flesh colour: yellow,

— shape: elongated, regular, slightly flattened (club-shaped, kidney-shaped),

— percentage of dry matter: < 20 %,

— size: between 25 mm and 45 mm.

'Plate de Florenville' belongs to the group of firm-fleshed cooking potatoes. Its culinary characteristics (based on the internationally accepted potato variety examination criteria with a view to entering it in the Belgian catalogue) are:

— flesh consistency: at most 4 (on a scale of 0 to 10: 0 = firm; 3 = fairly firm; 6 = fairly soft; 9 = soft),

— characteristics when cooked: at most 3 (on a scale of 0 to 10: 0 = remains whole; 3 = breaks up slightly; 6 = breaks up considerably; 9 = disintegrates completely),

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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— moisture: at least 3 to at most 6 (on a scale of 0 to 10: 0 = moist; 3 = fairly moist; 6 = fairly dry; 9 = dry,

— darkening after cooking: index of at most 30 (index < 20 = good (slight darkening); 20 ≤ index < 30 = medium; 30 ≤ index < 35 = slight; 35 ≤ index < 45 = poor; ≥ 45 = very poor).

Consequently, according to the internationally accepted categorisation used for entering potato varieties in the Belgian catalogue, 'Plate de Florenville' is classified in group A (A – AB – BA), the group of potatoes ideal for being used in salads, steaming or being cooked in their skins.

From an organoleptic point of view, 'Plate de Florenville' is characterised by a fine, delicate and intense taste and by a pleasant firmness in the mouth. It is not at all floury and therefore has a watery feel.

'Plate de Florenville' may be marketed as a fresh or ware potato. Its very long dormancy means that it can easily be stored for a long time, without risk of early and uncontrolled germination.

3.3. *Raw materials (for processed products only)*

—

3.4. *Feed (for products of animal origin only)*

—

3.5. *Specific steps in production that must take place in the defined geographical area*

Apart from the production of seed potatoes, all aspects of production (from planting the tubers to storing the harvest) must take place in the defined area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

The preparation/packing operations may take place throughout the European Union.

3.7. *Specific rules concerning labelling*

The labelling affixed to 'Plate de Florenville' packaging must contain — in addition to the markings required by law — the registered name, the European protected geographical indication (PGI) logo (in the same field of vision as the name), a reference to the independent certifying body for the producer in question, as well as a batch number and the producer's reference if he is not himself the preparer/packer.

When sold loose directly to the consumer, 'Plate de Florenville' must be clearly identified by means of the above mandatory labelling.

The word 'primeur' ('early') may be added to the name 'Plate de Florenville' if the potato has the characteristics of an early potato (harvested before fully ripe, skin easily removable by rubbing) and is marketed fresh before 15 September.

The word 'grenailles' ('baby') may be added to the name 'Plate de Florenville' if the tubers are smaller than 25 mm.

All labelling and means of identification is subject to approval by the independent certifying body for the producer concerned.

4. **Concise definition of the geographical area**

The 'Plate de Florenville' production area comprises the following municipalities:

— Chiny (former municipalities before the merger of Izel and Jamoigne),

— Etalle (Buzenol, Chantemelle, Etalle, Sainte-Marie, Vance),

— Florenville (Chassepierre, Florenville, Fontenoille, Muno, Villers-devant-Orval),

— Meix-devant-Virton (Gérouville, Meix-devant-Virton, Robelmont, Sommethone, Villers-la-Loue),

— Saint-Léger (Châtillon, Saint-Léger),

— Tintigny (Bellefontaine, Saint-Vincent, Tintigny),

— Virton (Ethe, Virton).

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Within that area 'Plate de Florenville' is grown only in well-suited soils, mainly of the type:

— sandy or limy-sandy with excessive or slightly excessive natural drainage,

— sandy-limy with natural drainage.

## 5. Link with the geographical area

### 5.1. *Specificity of the geographical area*

The geographical area linked to the name 'Plate de Florenville' corresponds to an area located in the south of Belgium called 'Lorraine belge' or — from a geological and agricultural point of view — 'Région jurassique'. It is the only region of Belgium dating from the secondary era. More specifically, the 'Plate de Florenville' production area is located in a part of that Jurassic region called Gaume (a historical and geographical name).

The specific contours of its cuestas, with south-facing land, is one of Gaume's main characteristics. Moreover, protected from cold winds and rain from the north by the Ardennes hills, which are higher in altitude, Gaume is the region which marks the transition between the temperate maritime climate in the north of the country and a continental climate. This difference is characterised by a broader range of temperatures, a larger number of summer days, more hours of sunshine, less precipitation and less-strong winds.

The subsoil composition (chalky) is an additional favourable factor because it retains heat well. The two pedological layers which stretch out around Florenville correspond to limy, slightly sandy soils which are well ventilated and well drained and heat quickly, unlike the clayey, heavy and poorly drained soils found in the surrounding areas. Over time, the growers noticed that soils of this type (limy-sandy or sandy-limy) produced better quality 'Plate de Florenville'. They therefore identified the parcels with these soils and used them to grow 'Plate de Florenville'. This reflects the acquisition of specific and unique know-how linked to growing this potato variety.

The railways probably played an important role in establishing these potatoes' reputation. In 1880 the former municipality of Florenville acquired a railway station on line 165 linking Virton to Bertrix. On a larger scale, that line linked — and still links — Arlon, Namur and Brussels (the central point of the rail network in Belgium). The description 'de Florenville' probably comes from the label affixed to the wagons leaving Florenville station, to which production from the surrounding areas was taken via by-roads. The potato therefore took the name of the station from which it was transported.

### 5.2. *Specificity of the product*

The main characteristics of 'Plate de Florenville', apart from its colour and shape, are that it holds together very well during cooking and that it has a fine, delicate taste.

The potato remains whole, does not disintegrate and keeps its shape well, even after being cooked for a long time. This quality enables it to be classified in culinary group A (see point 3.2). It is therefore ideal for salads, as well as for steaming or for cooking in its skin.

Its flavour is intense, delicate and very fine. There is sometimes a hazelnut taste. Its intense taste is closely linked to its small tubers, its aromatic components being more concentrated than in large tubers.

These two characteristics result from the low level of dry matter (< 20 %) specific to 'Plate de Florenville'.

The name 'Plate de Florenville' has existed for at least a century, as the references below demonstrate:

— in 1901 the 'Monographie agricole de la région jurassique (Gaume)' defined 'Plate de Florenville' as a local variety,

— in 1909 the 'Journal de la société agricole de la province du Luxembourg' noted that 'Plate de Florenville' was marketed in Florenville,

— in 1930 the 'Encyclopédie agricole belge' stated that 'Plate de Florenville' is 'grown in Gaume' and 'in strong demand on the Liège market',

— in 2006 'Plate de Florenville' or 'Corne de Florenville' was the subject of an entry in Georges Lebouc's 'Dictionnaire des belgicismes' and, in 2010, in Michel Francard's 'Dictionnaire des belgicismes'.

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5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

Quality

The climatic and pedological conditions in Gaume, as well as the soil types referred to under point 5.1, are particularly well-suited to growing 'Plate de Florenville'. 'Plate de Florenville' needs soil which is well drained (in order to avoid root suffocation) and which warms up quickly so as to promote good growth. Also, the climate described above ensures a good water supply and reduces the risk of late frosts to which potatoes are highly sensitive. This adequate water supply makes it possible to obtain 'Plate de Florenville' potatoes with a dry matter content below 20 %. A drier climate would favour floury potatoes and, by contrast, a colder and damper climate would preclude good tuber development. Moreover, being a slow-growing variety, 'Plate de Florenville' must be planted as early as possible. The fact that the soils in which it is grown warm up quickly is therefore a major advantage. It should be noted, however, that in these draining soils the yield provided by 'Plate de Florenville' is well below the nominal yield of the 'Rosa' variety (which is 90 % of that provided by the reference variety 'Bintje'): depending on the weather conditions, the yield varies between 12 and 25 tonnes per hectare, the maximum authorised yield to qualify for the name 'Plate de Florenville'. This low yield is key to the gustatory quality of 'Plate de Florenville': the smaller the tubers, the greater the concentration of aromatic molecules and the tastier the potato.

The combination of pedological and climatic factors and the growers' know-how therefore enables the 'Rosa' variety to present all its qualities.

Reputation

References to seed potatoes called 'Plates' started appearing in Belgian historical sources from the mid-19th century onwards. In 1860 Edouard de Croeser de Berges compiled a register of 128 potato varieties in Belgium which described 'Plate' as being of good quality, relatively high-yield and disease-free. This variety is also found in the 'Almanach agricole belge' of 1899.

'Plate de Florenville' has a local, national and international reputation. This is borne out, in particular, by the 'Fête de la Pomme de Terre' (potato festival), which has taken place in Florenville for a weekend in October since 1994. This event is covered by the regional press ('L'Avenir du Luxembourg' in 2011, 2012 and 2013, for example), but also outside Belgium (references in the French newspaper 'L'Union-L'Ardennais' in 2013). 'Plate de Florenville' is likewise referred to in the national press ('Le Soir', 'La Libre Belgique' and the Dutch-language daily 'De Standaard'), as well as in the international press ('Le Figaro' (France), for example).

It also appears in several Gaume tourist guides, including:

— 'Tourisme en Beau Canton de Gaume' published in 2002 by the Chiny, Florenville and Herbeumont Tourist Office,

— 'La Transgaumaise', a walking guide written by André Pierlot and published in 2009.

In cooking, 'Plate de Florenville' is used in several Luxembourg Province recipes for which its firmness is an essential quality:

— 'touffaye' is a steamed hotpot ('al touffaye') (Chantal Van Gelderen 1999),

— 'roustiquettes gaumaises', a recipe suggested by Noël Anselot in 1980,

— 'Floriflette', suggested by the 'Confrérie des Sossons d'Orvaulx'.

Moreover, its culinary qualities mean that it is included on the menus of several restaurants, which present it as a fine and typical dish, for example:

— 'Gratinée de Florenville' at the 'Ferme des Sanglochons' (Verlaine-Neufchâteau in Luxembourg Province),

— 'Moelleux de plates de Florenville au crabe, aux crevettes grises et au Royal Belgian caviar, beurre blanc d'huîtres à la ciboulette' at the gourmet restaurant 'Comme Chez Soi' (Brussels).

Greatly appreciated by consumers, 'Plate de Florenville' is recognised as being a low-productivity potato of very good quality. Its price proves this. Several sources dating from the first half of the 20th century attest to the fact that this potato cost more than others. Nowadays it is still more expensive in the shops (EUR 1,99/kg) than any other firm-fleshed potato variety, for example the 'Charlotte' (EUR 1,20/kg).

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**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 [3])

http://agriculture.wallonie.be/apps/spip_wolwin/IMG/pdf/Dossier-Plate-Florenville-IGP.pdf

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[3] See footnote 2.

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TECHNICAL FILE File number: PDO-BE-A0012

**Existing designations of wines - technical file**

# I. SINGLE DOCUMENT

*1. DENOMINATION AND TYPE*

**a. Name(s) to be registered:** Vin de pays de jardins de Wallonie (FR)

**b. Type of geographical indication:** PGI - protected geographical indication

*2. CATEGORIES OF GRAPEVINE PRODUCTS*

1. Wine

*3. DESCRIPTION OF WINE(S)*

**Analytical characteristics**

Brief written description

The minimum natural alcoholic strength by volume is 8 %. The residual sugar content must be less than 8 grams per litre. Total acidity must be between 4 and 7 grams per litre expressed as $H_2SO_4$. Maximum volatile acidity is 18 milliequivalents per litre for red wines and 20 milliequivalents per litre for white and rosé wines. Maximum total sulphur dioxide is 150 milligrams per litre for red wines and 200 milligrams per litre for white and rosé wines.

| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume)* | |
| *Minimum actual alcoholic strength (in % volume)* | 9 |
| *Minimum total acidity* | |
| *Maximum volatile acidity (in milliequivalents per litre)* | 20 |
| *Maximum total sulphur dioxide (in milligrams per litre)* | 200 |

**Organoleptic properties**

Brief written description

The wines are still and white, red or rosé. The colour of the white wines is understated while the reds have a solid colour. All the wines must be clear. The bouquet is clean and quite distinctive, evoking the grape varieties. In the mouth, the wines have a characteristic acidity which gives them a freshness and vivacity. The finish has a mineral character for the whites, and is subtly tart for the reds. The wines are dry and fruity, expressing the character of the grape varieties. The wines that have come into contact with wood during ageing can have a woody taste. The tannin content is low.

| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume)* | |

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| | |
|---|---|
| *Minimum actual alcoholic strength (in % volume)* | |
| *Minimum total acidity* | |
| *Maximum volatile acidity (in milliequivalents per litre)* | |
| *Maximum total sulphur dioxide (in milligrams per litre)* | |

*4. WINEMAKING PRACTICES*

**a. Essential oenological practices**

Type of oenological practice: Cultivation method

Description of the practice

The spacing between lines (or rows) is between 1 and 2.5 metres. The spacing between plants is between 0.9 and 1.3 metres. The pruning methods used are simple or double Guyot, as well as Cordon de Royat. The space between rows is usually grassed over naturally and maintained with regular trimming, which preserves the organic life of the soil and the interaction between the vine and the vegetation cover. Harvests are late.

Type of oenological practice: Specific oenological practice

Description of the practice

Microbiological stabilisation of musts and wines occurs at temperatures between 4 and 35 degrees centigrade. The natural alcoholic strength by volume can be increased with the addition of sucrose, concentrated grape must or rectified concentrated grape must. This increase of natural alcoholic strength by volume cannot exceed 3 % volume. Enrichment cannot bring the total alcoholic strength to over 11.5 % volume for white wines and 12 % for red wines. Partial de-acidification of wines is permitted at a rate of 1 gram per litre expressed as tartaric acid, or 13.3 milliequivalents per litre.

Type of oenological practice: Restriction applicable to wine production

Description of the practice

In order to have the right to the designation 'Vin de pays des Jardins de Wallonie', the grape used must necessarily come from varieties of the species *Vitis vinifera*. Alternatively, it can come from a cross between the aforementioned species and other species of the genus *Vitis*.

**b. Maximum yields:**

**Vin de pays de jardins de Wallonie**

Maximum yield

90 hectolitres per hectare

*5. DEMARCATED AREA*

In order to have the right to the designation ‘Vin de pays des Jardins de Wallonie’, the wines must be made from grapes harvested exclusively in the Walloon region, comprising the provinces of Brabant Wallon, Hainaut, Liège, Luxembourg and Namur.

*6. MAIN WINE GRAPES*

** cabertin (OTHER)
** cabernet Jura (OTHER)
* Bronner (OIV)
** Auxerrois B (OIV)
* Gewürztraminer B (OIV)
* Gamay N (OIV)
** Dornfelder N (OIV)
** helios (OTHER)
** Chardonnay B (OIV)
** Muller-Thurgau B (OIV)
** léon-millot (OTHER)
** solaris (OTHER)
* sirius (OTHER)
** Sirius (OIV)
** sieger (OTHER)
** saint laurent (OTHER)
** rondo (OTHER)
* Rivaner (OIV)
** Regent N (OIV)
** pinotin (OTHER)
** Pinot Noir N (OIV)
** Pinot Gris G (OIV)
** Pinot Blanc B (OIV)
** phoenix (OTHER)

*7. DESCRIPTION OF LINK(S)*
**Vin de pays de jardins de Wallonie**

label.newWineName.singleDocument.linkWithArea.conciseDetails

Wallonia, and the wine that it produces, is characterised by a damp, temperate climate and rich, diversified soils. The vineyards comprise varieties adapted to the cold climate, both traditional and interspecific. The grapes grown there are acidic with a low sugar and tannin content. This gives the wine a particular acidity and a naturally low alcohol level. The winemaking methods in use preserve the typically fruity notes of the grape varieties. These aspects, together with the know-how of the wine growers, make it possible to produce light, fruity and lively wines characteristic of Wallonia.

*8. ESSENTIAL FURTHER CONDITIONS*

## II. OTHER INFORMATION

*1. GENERAL INFORMATION*

| | |
|---|---|
| *Equivalent term(s):* | |
| *Traditional designation used:* | No |
| *Language of the application:* | French |
| *Legal basis for the submission:* | Article 118s of Regulation (EC) No 1234/2007 |
| *This technical file contains amendments adopted in compliance with:* | |

*2. CONTACT DETAILS*

**a. Contact details of applicant**

| | |
|---|---|
| *Applicant name and title:* | Association des vignerons de Wallonie [Wine-Growers Association of Wallonia] |
| *Legal status, size and composition (in the case of legal persons):* | Association sans but lucratif (a.s.b.l.) [non-profit organisation] |
| *Nationality:* | Belgium |
| *Address:* | 47 Chaussée de Namur<br>5030 Gembloux<br>Belgium |
| *Telephone:* | 081/ 62.73.10 |
| *Fax:* | |
| *Email address(es):* | vigneronswallons@gmail.com |

**b. Contact details of the intermediary**

| | |
|---|---|
| *Name of the intermediary:* | Service public de la Wallonie [Public Service of Wallonia]<br>Direction générale de l'Agriculture, des Ressources naturelles et de l'Environnement (DGARNE) [Directorate-General for Agriculture, Natural Resources and the Environment]<br>Direction de la Politique agricole [Agricultural Policy Directorate] |
| *Address:* | 14 Chaussée de Louvain<br>5000 Namur<br>Belgium |
| *Telephone:* | 081 649 696 |
| *Fax:* | 081 649 444 |
| *Email address(es):* | roxana.dragomir@spw.wallonie.be |

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**c. Contact details of interested parties**

| | |
|---|---|
| *Name and title of interested party:* | Fédération belge des vins et spiritueux asbl [Belgian Federation of Wines and Spirit Drinks] |
| *Legal status, size and composition (in the case of legal persons):* | Association sans but lucratif (a.s.b.l.) [non-profit organisation] |
| *Nationality:* | Belgium |
| *Address:* | 13/5 Rue de Livourne<br>1060 Brussels<br>Belgium |
| *Telephone:* | + 32 2 537 00 51 |
| *Fax:* | + 32 2 537 81 56 |
| *Email address(es):* | fbvs.bfwg@skynet.be |

**d. Contact details of competent regulatory bodies**

| | |
|---|---|
| *Name of competent regulatory body* | Service public de Wallonie<br>Direction générale opérationnelle de l'Agriculture, des Ressources naturelles et de l'Environnement, Direction de la Qualité [Operational Directorate-General for Agriculture, Natural Resources and the Environment, Quality Directorate] |
| *Address:* | 14 Chaussée de Louvain<br>5000 Namur<br>Belgium |
| *Telephone:* | 081 64 96 08 |
| *Fax:* | |
| *Email address(es):* | damien.winandy@spw.wallonie.be |

**e. Contact details of inspection bodies**

*3. TRADITIONAL TERMS*

**a. Point a)**
Vin de pays

**b. Point b)**

*4. NUTS area*
BE3: WALLOON REGION

*5. SECONDARY VARIETIES*

*6. SUPPORTING DOCUMENTS:*
**a. Product specification**

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Status: Attached
File name: CC - IGP.Vin.Pays.Jardin.Wallonie.pdf

**b. National decision of approval**

| | |
|---|---|
| *File name:* | AGW – Vins de pays.Jardins.Wallonie.pdf |
| *Legal reference:* | Walloon Government Decree of 27 May 2004 establishing the designation and the conditions for approving wines produced in the Walloon region (Ministerial Decree of 15 June 2004). |
| *File name:* | AM - Vin de pays.jardin.Wallonie.pdf |
| *Legal reference:* | Government Decree of 27 May 2004 approving 'Vins de table avec indication géographique' as 'Vin de pays des Jardins de Wallonie' (Ministerial Decree of 15 June 2004). |

**c. Other document(s)**

File name: Annexe 2 - Synthese historique.pdf
Description:

**d. Maps of the demarcated area**

File name: Annexe 1 - Aire geo - IGP.VDP.pdf
Description

**e. Note for the European Commission**

*7. LINK TO THE PRODUCT SPECIFICATION*
Link: http://www.ejustice.just.fgov.be/cgi/article.pl
pages 44443-44444

*8. LINK TO E-BACCHUS*

TECHNICAL FILE File number: PDO-BE-A0012

**Existing designations of wines - technical file**

# I. SINGLE DOCUMENT

*1. DENOMINATION AND TYPE*

**a. Name(s) to be registered:** Vin mousseux de qualité de Wallonie (FR)

**b. Type of geographical indication:** PDO - Protected Designation of Origin

*2. CATEGORIES OF GRAPEVINE PRODUCTS*

4. Sparkling wine

*3. DESCRIPTION OF THE WINE(S)*

**Analytical characteristics**

Brief written description

The minimum natural alcoholic strength by volume is 8 %. The actual alcoholic strength by volume must be at least 8.5 %.

| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume)* | |
| *Minimum actual alcoholic strength (in % volume)* | |
| *Minimum total acidity* | |
| *Maximum volatile acidity (in milliequivalents per litre)* | 18 |
| *Maximum total sulphur dioxide (in milligrams per litre)* | 185 |

**Organoleptic properties**

Brief written description

'Vin mousseux de qualité de Wallonie' is a sparkling white or rosé wine made by the 'traditional method'. All the wines must be bright. The wines can be brut, sec or demi-sec. The characteristic aromas and tastes are partly the result of the 'traditional method' of secondary fermentation, and partly dependent on the characteristics of the basic wines used and the amount of sugar in the 'expedition liqueur'. The bubbles must be fine, plentiful and lasting. In the mouth, the wines have a characteristic acidity which gives them freshness and vivacity. The white wines have a mineral finish.

| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume)* | |
| *Minimum actual alcoholic strength (in % volume)* | |
| *Minimum total acidity* | |
| *Maximum volatile acidity (in milliequivalents per litre)* | |

| | |
|---|---|
| *Maximum total sulphur dioxide (in milligrams per litre)* | |

*4. WINEMAKING PRACTICES*

**a. Essential oenological practices**

**Basic wines**

Type of oenological practice: Restriction applicable to wine production

Description of the practice

The basic wines intended for the production of 'Vin mousseux de qualité de Wallonie' must be entered in separate registers and comply with the conditions in Annex V to Regulation (EC) No 1493/1999 on the common organisation of the market in wine.

**Vineyards**

Type of oenological practice: Cultivation method

Description of the practice

The spacing between lines (or rows) is between 1.5 and 2.5 metres. The spacing between plants is between 0.9 and 1.3 metres. The pruning methods used are simple or double Guyot, as well as Cordon de Royat. The space between rows is generally grassed over naturally and maintained with regular trimming, which preserves the organic life of the soil and the interaction between the vine and the vegetation cover.

**Winemaking**

Type of oenological practice: Specific oenological practice

Description of the practice

The temperatures are controlled. Microbiological stabilisation of musts and wines takes place at temperatures ranging between 4 and 35°C.

**b. Maximum yields**

**Vin mousseux de qualité de Wallonie**

Maximum yield

95 hectolitres per hectare

*5. DEMARCATED AREA*

The geographical area associated with the designation 'Vin mousseux de qualité de Wallonie' refers to the whole of Wallonia. The designation can, optionally, be supplemented with the name of a smaller geographical entity from among those at point 1.4 of the 'Vin mousseux de qualité de Wallonie' specification.

*6. MAIN WINE GRAPES*

** Auxerrois B (OIV)
** Chardonnay B (OIV)
** Riesling B (OIV)
** Pinot Noir N (OIV)
** Pinot Meunier (OIV)
** Pinot Gris G (OIV)
** Pinot Blanc B (OIV)

*7. DESCRIPTION OF LINK(S)*

label.newWineName.singleDocument.linkWithArea.conciseDetails

The geographical area associated with the designation 'Vin mousseux de qualité de Wallonie' refers to the whole of Wallonia. This region, and the grape it produces, is characterised by a climate that is cool and damp with limited sunshine. Indeed, maturation is restrained leaving the grapes with a high concentration of acids and low accumulation of sugars. The basic wine produced is acidic with a low natural alcohol rate. It is therefore particularly suited to making sparkling wines. The expertise of wine growers and use of the 'traditional method' of winemaking makes it possible to produce a sparkling wine unique to Wallonia.

*8. ESSENTIAL FURTHER CONDITIONS*

## II. OTHER INFORMATION

*1. GENERAL INFORMATION*

| | |
|---|---|
| *Equivalent term(s):* | |
| *Traditional designation used:* | No |
| *Language of the application:* | French |
| *Legal basis for the submission:* | Article 118s of Regulation (EC) No 1234/2007 |
| *This technical file contains amendments adopted in compliance with:* | |

*2. CONTACT DETAILS*

**a. Contact details of applicant**

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| *Applicant name and title:* | Association des vignerons de Wallonie [Wine-Growers Association of Wallonia] |
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| *Nationality:* | Belgium |
| *Address:* | 47 Chaussée de Namur<br>5030 Gembloux<br>Belgium |

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| | |
|---|---|
| *Telephone:* | 081/ 62.73.10 |
| *Fax:* | |
| *Email address(es):* | vigneronswallons@gmail.com |

**b. Contact details of the intermediary**

| | |
|---|---|
| *Name of the intermediary:* | Service public de Wallonie (SPW) [Public Service of Wallonia]<br>Direction générale opérationnelle de l'Agriculture, des Ressources naturelles et de l' Environnement (DGARNE) [Operational Directorate-General for Agriculture, Natural Resources and the Environment]<br>Département des Politiques européennes et des Accords internationaux [European Policy and International Agreements Department]<br>Direction de la Politique agricole [Agricultural Policy Directorate] |
| *Address:* | 14 Chaussée de Louvain<br>5000 Namur<br>Belgium |
| *Telephone:* | +32 (0)81 649 696 |
| *Fax:* | +32 (0)81 649 444 |
| *Email address(es):* | roxana.dragomir@spw.wallonie.be |

**c. Contact details of interested parties**

| | |
|---|---|
| *Name and title of interested party:* | Fédération belge des vins et spiritueux asbl [Belgian Federation of Wines and Spirit Drinks] |
| *Legal status, size and composition (in the case of legal persons):* | Association sans but lucratif (a.s.b.l.) [non-profit organisation] |
| *Nationality:* | Belgium |
| *Address:* | 13/5 Rue de Livourne<br>1060 Brussels<br>Belgium |
| *Telephone:* | + 32 2 537 00 51 |
| *Fax:* | + 32 2 537 81 56 |
| *Email address(es):* | fbvs.bfwg@skynet.be |

**d. Contact details of competent regulatory bodies**

| | |
|---|---|
| *Name of competent regulatory body* | Service public de Wallonie (SPW) [Public Service of Wallonia]<br>Direction générale opérationnelle de l'Agriculture, des Ressources naturelles et de l' Environnement (DGARNE) [Operational Directorate-General for Agriculture, Natural Resources and the Environment]<br>Department of Development<br>Quality Directorate |

| | |
|---|---|
| *Address:* | 14 Chaussée de Louvain<br>5000 Namur<br>Belgium |
| *Telephone:* | 081 64 96 08 |
| *Fax:* | |
| *Email address(es):* | damien.winandy@spw.wallonie.be |

**e. Contact details of inspection bodies**

*3. TRADITIONAL TERMS:*

**a. Point a)**
Controlled Designation of Origin

**b. Point b)**

*4. NUTS area*
BE3: WALLOON REGION

*5. SECONDARY VARIETIES*

*6 SUPPORTING DOCUMENTS:*
**a. Product specification**

Status: Attached
File name: CC - AOP.Vin.Mousseux.Qualite.Wallonie.pdf

**b. National decision of approval**

| | |
|---|---|
| *File name:* | AGW - AOP.Mousseux.pdf |
| *Legal reference:* | Walloon Government Decree of 5 March 2008 approving the certifying body for Walloon wines and establishing the designation and conditions of approval of 'Vin mousseux de qualité de Wallonie' and 'Crémant de Wallonie' as [...] (quality sparkling wine produced in a specified region ) (Ministerial Decree of 25 March 2008). |
| *File name:* | AM - AOP.Mousseux.pdf |
| *Legal reference:* | Ministerial Decree of 5 March 2008 approving and establishing the specifications of 'Vin mousseux de qualité de Wallonie' and 'Crémant de Wallonie' as quality sparkling wine of controlled designation of origin (quality sparkling wine produced in a specified region ) (Ministerial Decree of 19 June 2008). |

**c. Other document(s):**

File name: Annexe 2 - Synthese historique.pdf
Description:

**d. Maps of the demarcated area**

File name: Annexe 1 - Aire geo - AOP.Mousseux.pdf
Description:

**e. Note for the European Commission**

*7. LINK TO THE PRODUCT SPECIFICATION*
Link:

*8. LINK TO E-BACCHUS*

**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2014/C 122/05)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**РОЗОВО МАСЛО' (BULGARSKO ROZOVO MASLO)**

**EC No BG-PGI-0005-01050 – 26.10.2012**

**PGI ( X ) PDO ( )**

1. **Name**

'Българско розово масло' (Bulgarsko rozovo maslo)

2. **Member State or Third Country**

Bulgaria

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 3.2: Essential oils

3.2. *Description of product to which the name in point 1 applies*

'Bulgarsko rozovo maslo' is an essential oil obtained by means of the steam distillation of flowers of the Damask rose (*Rosa damascena* Mill.).

**External appearance**: Oily transparent liquid

**Colour**: Yellow or yellowish green

**Smell**: Characteristic aroma of roses

**Physico-chemical indicators**: These are determined by means of gas chromatography. The representative and typical constituents that have been identified are present in the following proportions, and this is what determines the oil's chromatographic profile:

| Constituents | Content (%) |
|---|---|
| ETHANOL | up to 3,0 |
| LINALOL | between 1,0 and 3,0 |
| PHENYLETHYL ALCOHOL | up to 3,0 |
| CITRONELLOL | between 24,0 and 35,0 |
| NEROL | between 5,0 and 12,0 |
| GERANIOL | between 13,0 and 22,0 |
| GERANYL ACETATE | up to 1,5 |
| EUGENOL | up to 2,5 |
| METHYLEUGENOL | up to 2,0 |
| FARNESOL | at least 1,4 |

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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| Constituents | Content (%) |
|---|---|
| HYDROCARBONS: | |
| $C_{17}$ (heptadecane) | between 1,0 and 2,5 |
| $C_{19}$ (nonadecane) (*) | between 8,0 and 15,0 |
| $C_{19}$ (nonadecene) (**) | between 2,0 and 5,0 |
| $C_{21}$ (heneicosane) | between 3,0 and 5,5 |
| $C_{23}$ (tricosane) | between 0,5 and 1,5 |

(*) a saturated hydrocarbon with the chemical formula $CH_3(CH_2)_{17}CH_3$
(**) a non-saturated hydrocarbon (with one or more double carbon bonds) with the chemical formula $CH_3(CH_2)_{16}CH = CH_2$

3.3. *Raw materials (for processed products only)*

(a) Damask rose (*Rosa damascena* Mill.)

Fresh rose blossom comprising the petals and sepals of roses of the species *Rosa damascena* Mill., with shoots, leaves and buds removed, and without any mechanical impurities (e.g. mud, stones).

(b) Water

3.4. *Feed (for products of animal origin only)*

—

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

Picking, transporting and storage of rose blossom:

The picking of rose blossom usually begins in May, starting in fields at elevations of 300-400 m above sea-level and continuing for about 20-25 days, when the rose blossoms have attained the required maturity and have 14-40 pinkish red petals and a pleasant and characteristic fragrance. The picking of rose blossom begins at 5-6 a.m. and continues until 11-12 noon. The quality of 'Bulgarsko rozovo maslo' is guaranteed by compliance with the requirement that the rose blossoms be processed not later than 10-15 hours after they have been picked, so as to preserve the raw material's freshness and quality.

The blossom is transported to the distilleries immediately after picking, and distilling is carried out round the clock. The rose blossom is sorted, some for immediate processing and some for storage for no more than 15 hours (when the weather is cool and the temperature of the blossom is no more than 20° C) prior to distillation, depending on the time when it was picked.

Processing of the rose blossom – processing stages:

Distillation: The rose blossom is placed in the still in a volume equal to 100 kg per cubic metre and is mixed with water in a ratio of 1:4 to 1:5; this mixture is heated and is transformed by the steam and water into a boiling paste, which is stirred using an automatic device. The essential oils extracted by the steam are cooled and conveyed into receiving flasks, in which they are collected. About 3 500 kg of rose blossom is needed to obtain 1 kg of rose oil.

Cohobation (concentration) of the distilled liquid: is carried out in a continuously operating cohobation column in which the initial distillate undergoes multiple redistillation.

Separation, dehydration and filtration of the rose oil: the essential oil is separated in Florentine vessels, after which any mechanical impurities and water are removed by heating it to 30 °C and filtration.

Blending: Commercial batches are prepared by combining (blending) the rose oil produced in one installation (companies' own blends) or by blending oil produced in various installations.

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3.6. *Specific rules concerning slicing, grating, packaging, etc.*

Storage: On separate protected premises, including in bank vaults, at a temperature of 15 ± 5 °C, out of direct sunlight and away from heat sources, in sealed heat-resistant glass vessels with a capacity of up to 5 000 g fitted with special stoppers preventing direct contact with air, or in lacquer-coated aluminium tanks.

Transport and packaging: In lacquer-coated aluminium tanks or in traditional cylindrical vessels (*konkumi*) whose necks are closed by means of corks and a welded metal plate on top), or in glass jars and vials. The traditional vessels are wrapped in white cloth with traditional accessories, namely a tricolour ribbon and string and a guarantee certificate tied around their necks. Packagings differ and vary in weight from 0,5 g to 5 000 g. The traditional vessels or tanks are transported in standard wooden cases, boxes certified for the carriage of hazardous goods, or ordinary strong corrugated cardboard boxes, subject to a weight limit of 10 kg net.

3.7. *Specific rules concerning labelling*

—

## 4. Concise definition of the geographical area

The geographical region where 'Bulgarsko rozovo maslo' is produced includes the following municipalities:

— in Plovdiv Province: Brezovo, Kaloyanovo, Karlovo, Sopot, Stamboliyski, Saedinenie and Hisarya,

— in Stara Zagora Province: Bratya Daskalovi, Gurkovo, Kazanlak, Maglizh, Nikolaevo, Pavel Banya and Stara Zagora,

— in Pazardzhik Province: Belovo, Bratsigovo, Pazardzhik, Panagyurishte, Peshtera and Strelcha,

— in Sofia Province: Ihtiman, Koprivshtitsa and Mirkovo

## 5. Link with the geographical area

5.1. *Specificity of the geographical area*

Natural and climatic factors

The Damask rose is traditionally grown in the Valley of Roses (Rozovata Dolina) in Central Bulgaria at elevations between 370 and 625 m. The region is characterised by light, sandy brown forest soils which do not retain water, and climatic conditions favourable for growing roses. Thanks to the mild winters and an average annual temperature of 10,6 °C, the blossoms bud in February. The high humidity levels in May and June are optimal for slow and even blooming during the harvesting period.

Historical and human factors

The production of 'Bulgarsko rozovo maslo' is a traditional occupation of the population of the Rozovata Dolina. Over its more than 300-year history the local population has accumulated specialist knowledge of high-quality seed development and rose cultivation and brought technological innovation to the industry. The harvest takes place over a 20 to 30-day period and requires special skills: between several hours before daybreak and the early morning only blossoms with at least one open petal are picked with the sepals, without damaging the stem or the branches. Closed buds are left on the stem for later harvesting. Only experienced distillers are qualified to judge when the blossom is ready to be put in the stills, determine the ratio of blossom to water and decide the optimal distillation temperature. These skills are handed down from generation to generation and serve to improve the stills in which 'Bulgarsko rozovo maslo' is made, ensuring a consistently high quality of the end product.

5.2. *Specificity of the product*

The specific and distinctive characteristics of 'Bulgarsko rozovo maslo' are its rich aroma, its pale, yellowish-green colour, its very good fixative qualities, its long-lingering aroma, and its balanced composition of volatile substances and hydrocarbons.

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The chemical characteristics of 'Bulgarsko rozovo maslo' are closely linked to the region's geographical traits and set it apart from rose oils produced in other parts of the world. These are: a 24-35 % citronellol content (compared with 39-49 % for producers elsewhere in the world); a ratio of citronellol to geraniol of 1,1:2,5 (compared with 2,3:4,8 for producers elsewhere in the world); A distinguishing characteristic of 'Bulgarsko rozovo maslo' is the presence of a great many typical components such as farnesol and geranyl acetate, and a low methyleugenol content.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The specific qualities of 'Bulgarsko rozovo maslo' result from the combined action of factors linked to the geographical area. Climatic conditions influencing the even blooming, the yield and the blossom's oil content are the mild temperatures (15–25 °C), the high atmospheric humidity (over 60 %), the limited variation between day-time and night-time temperatures, and the sufficient degree of soil moisture. These conditions ensure that the roses bloom evenly and fully and accumulate large quantities of high-quality rose oil. To extract as much of the valuable constituents as possible, the technique used to produce 'Bulgarsko rozovo maslo' requires the rose blossom to be processed round the clock, immediately after harvesting; for this reason the distilleries are located in close proximity to the rose fields.

Production of 'Bulgarsko rozovo maslo', and its development, started in the 17th century and has been described by Dr Kosyo Zarev in his book *Bulgarskoto rozoproizvodstvo i traditsionnata kultura* (Rose production and traditional cultivation in Bulgaria), published in 2008. In the late 18th and early 19th centuries, 'Bulgarsko rozovo maslo' captured markets around the world. Bulgaria became the main supplier to Europe's perfume industry. 'Bulgarsko rozovo maslo' used to be widely applied in medicine as a valuable drug, and in cooking as aromatic seasoning.

Soon after the fledgling Bulgarian Principality was created in 1878 the first laws were enacted regulating the quality and purity of 'Bulgarsko rozovo maslo'. A book entitled *'Parva konferentsia varhu Rozovata industria'* ('The first conference on the rose industry'), published in 1906:, explains: 'After the ministerial decree banning the import of geraniums was issued in 1889, the price of "Bulgarsko rozovo maslo" immediately soared to unimaginable heights.'

Official reports to the Bulgarian Foreign Ministry from its consulates and legations in New York (USA), Vichy (France) and North Perth (Australia) and testimony from 1939-45 point to a strong interest in 'Bulgarsko rozovo maslo', which continued even during World War II. A letter of 19 December 1939 from the Royal Bulgarian Consulate to the Ministry, still written in old Bulgarian spelling, reports that 'Mr William A. Hoffman, a chemical engineer currently based in New York, has informed us that that he wishes and is able to set up a regular trade in "Bulgarsko rozovo maslo" on very favourable terms for both parties'. In a letter dated 20 January 1941, an economic adviser to the Ministry, Mr K. Dobrev, informed the Royal Legation in Vichy of 'conditions under which "Bulgarsko rozovo maslo" could be sold in occupied France'. A letter dated 24 February 1944 informed the Ministry that 'the price of "Bulgarsko rozovo maslo" now stands at 5 000 Swiss Francs per kilogramme.' The East-West Trading Company of Australia wrote on 5 October 1945 that 'moreover we would be very interested in "Bulgarsko rozovo maslo" or in representing its manufacturers in Australia'.

'Bulgarsko rozovo maslo' has built up and maintained its international popularity and worldwide reputation by winning numerous awards at international exhibitions and fairs from the 1880s to the present day. In a chapter entitled 'Awards won by Bulgarian rose oil' in his book *Bulgarskoto rozoproizvodstvo i traditsionnata kultura* (Rose production and traditional cultivation in Bulgaria), Dr Kosyo Zarev writes: 'The high-quality of Bulgarian rose oil has won dozens of medals and awards at many exhibitions, shows and trade fairs'. Zarev goes on to mention that manufacturing and trading companies for 'Bulgarsko rozovo maslo' won gold, silver and bronze medals in the late 19th and early 20th centuries at fairs in Vienna (1873), Philadelphia (1876), Chicago (1895), Grasse (1902), Paris, Antwerp (1894), Amsterdam, Liège, Milan and London. The book also mentions the awards 'Bulgarsko rozovo maslo' has won in Bulgaria itself, namely the Plovdiv Fair and the 1968 Third International Essential Oils Conference.

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Festivities marking the tricentenary of Bulgaria's rose oil industry were held in 1964. and the Bulgarian Chamber of Commerce and Bulgarian Rose Directorate awarded gold medals and awards to various organisations that had contributed to the industry's development. The traditional Rose Festival has been held every year since 1903, with recreations of rose picking and distilling as some of its regular features.

Before the Second World War, 'Bulgarsko rozovo maslo' met 70-90 % of world demand for rose oil. Currently Bulgaria produces 1,5 to 2 tonnes annually, which is mainly exported. It now meets 40-50 % of global demand, according to a report by the Institute for Roses and Essential Oil Crops in Kazanlak issued for the jubilee scientific session of 2 July 2007.

In 1994 'Bulgarsko rozovo maslo' was entered in the Bulgarian State Patents Register as a protected designation of origin under No 052-01.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006) ([3])

http://www.mzh.government.bg/MZH/bg/ShortLinks/ZashiteniNaimenovania/Zaiavlenie.aspx

([3]) See footnote 2.

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Дунавска равнина

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Bulgaria

## APPLICANT

Изпълнителна агенция по лозата и виното (Executive Agency on Vine and Wine)
125 Tsarigradsko
1113 Sofia
Bulgaria

Tel. +359 2 97 08 111 / Fax. +359 2 97 08 122
sofia@eavw.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 28/04/2007
*Date of Protection in the Member State:* 04/07/2005

## PRODUCT DESCRIPTION

- **Raw Material**

Main Grape varieties: Merlot, Cabernet Sauvignon, Pamid, Traminer, Aligote, Riesling, Ugni Blanc, Mavrud Wide Melnik Vine, Gamza, Chardonnay, Muscat Ottonel, Dimyat, Muscat red, Rkatziteli

Other Grape varieties: Sauvignon Blanc, Riesling Rhine, Tamianka, Italian Riesling, Pinot Gris, fetească albă, Sungurlarska pearl, pearl Pomorie, Viognier, hárslevelű, Furmint, miski Vratsa, Sands, Varna Muscat, Muscat Markov, Sandanski Muscat, Muscat Sungurlarska, Black diamonds, Black elixir Aheloi, Orpheus, fetească regală, silvaner, Mueller tyurgao, Kokorko, Kaylashka Muscat, Chenin Blanc, Roussanne, Colombard, Cabernet Franc, Pinot Noir, Gamay, Bouquet, Syrah Rubin, Thracian glory gametes freon, Cinsaut, Evmolpia Septemvriyski ruby, ruby Melnik, Melnik Jubilee 1300, Melnik 82, Grenache, Meunier, Hebros Doll Mavroud, Alicante Bouschet, Early Melnik Vine, Grand Noir, Pleven color, Carmenere, Danube Gumza, Petit Verdot, Malbec

- **Alcohol content :**

Мín. 10% vol

- **Physical Appearance**

Clear wines, with slight dye matters arising in case of prolonged aging in bottles. Colour: straw-yellow with greenish touches. Complex aroma with dominant citrus and nuances of herbs, fresh grass and field flowers. The taste is fresh, with balanced acids, harmonious and long-lasting aftertaste.

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**DESCRIPTION OF THE GEOGRAPHICAL AREA**

1. The area for wine PGI "Дунавска равнина" is outlined as follows:
Montana: Berkovitsa, Boychinovtsi, Brusartsi, Chiprovtsi, Georgi Damyanovo, Yakimovo, Lom, Medkovets, Montana, Valchedram, Varshetz.
Vidin: Belogradchik, Boynitsa, Bregovo, Chuprene, Gramada, Kula, Makresh, Novo Selo, Ruzhintsi, Vidin Municipality.
District Vratsa: Byala Slatina, Borovan, Hajredin, Kozloduy, Krivodol, Mezdra, Mizia and Oryahovo, Roman, Vratsa.
Gabrovo: Gabrovo, Sevlievo Municipality.
Lovech: Letnitsa, Lovech, Troyan, Yablanitsa.
Pleven: Belene, Red Beach, D. Metropolis, Dolni Dubnik, Republic of Iskar, Kneja, Levski, Nikopol, Pleven Municipality.
Veliko Tarnovo: Gorna Oryahovitsa, Lyaskovets, Pavlikeni, Polish Trambesh Strazhitsa, Suhindol, Svishtov, Veliko Tarnovo Zlataritsa, Elena.
Razgrad: Tsar Kaloyan, Isperih, Kubrat, Loznitsa, Razgrad Testament.
Ruse: Byala, Borovo, price, Ivanovo, Ruse, Vetovo, Two mounds, Slivo pole.
Silistra: Glavinitsa Tutrakan, Alfatar, Dulovo, Kainardja, Silistra Municipality.
Targovishte: Omurtag, Opaka, Popovo, Targovishte.
Dobrich: Balchik, General Toshevo, Kavarna, Shabla, Dobrich, Krushari, Tervel.
Shumen: Hitrino, Kaolinovo Kaspichan, Novi Pazar, Shumen, Smyadovo, Veliki Preslav, Varbitsa, Venice, Nicolas Kozlevo.
Varna: Aksakovo, Avren, Beloslav, Byala, Devnya, Dolni chiflik, Dylgopol, Provadia, Suvorovo, Varna, Vetrino Valchidol.
District Sofia: Botevgrad, Pravets.

The following territories of settlements, as listed municipalities are excluded from the boundaries of the area:
Belogradchik: Granichak, Praujda, Salads, Stakevtsi.
Chiprovtsi: Martinovo, Pass.
Georgi Damyanovo: Long del, Kopilovtsi.
Berkovitsa: Chereshovitsa.
Varshets: Upper Marinovo, Gorno Ozirovo, Lower Ozirovo.
Vratsa: Lyutadzhik.
Botevgrad: Gurkovo, Kraevo, Radotina, Trudovets.
Pravets: Spill.
Troyan: Balkanets, Beli Osum, Much Iron, Gumoshtnik, Dobrodan, Oreshak, Old village, Terziysko, Cherni Osam, Homestead, Shipkovo.
Lovech: Stefanovo, Malinovo, Balgarene.
Sevlievo: Boazut, Valevtsi, Soldier, Dyalak, Kravenik, Bought, Mlechevo, Tabashka, Ugorelets, Shoppes.
Gabrovo: Balanite, Boycheta, Boriki, Jultesh, Malusha, Orlovtsi, Charkovo, Chernevtsi.
Veliko Turnovo: Voynezha, Voneshta, Vaglevtsi, Kladni, Osenarite, Raykovtsi.
Elena: Bebrovo, Beykovtsi, Buinovtsi, Valchovtsi, Ganev Dol. Gramatitsi, Drenta, Ivanivanovtsi, Ignatovtsi, Mason, Kolari, Kostel, Maryan, Miykovtsi, Palitsi, Popska, Ruhovtsi, Svetoslavtsi, Todyuvtsi.
Zlataritsa: Dedintsi, Ravnovo, Razsoha, Rosno.
Strazhitsa: Zhelezarci, Kavlak.
Popovo: Lower Kabda, Konak, Marchino.
Targovishte: Bojurka, Bratovo, Upper Kabda, Koprets, Paydushko, Presiyan, Prolaz, Turnovtsa, Palm, CHerkovna.
Omurtag: Belomortsi, Velikdenche, Verentsi, Upper Hubavka, Lower Hubavka, Zmeyno, Iliyno, Kamburovo, Cosmas, Krasnoseltsi, Panaiot, Panichino, Petrino, Ptichevo, Stanets.
Varbitsa: Tushovitsa.
Smyadovo: Rish.

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**LINK WITH THE GEOGRAPHICAL AREA**

Temperate continental climate with hot summers and dry, lowland, hilly plain relief and plateaus, humus (carbonate, typical leached and podzolized) and gray forest soils formed on loess basis and human factors and determine specifics characteristic properties of the produced wines.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Изпълнителна агенция по лозата и виното (Executive Agency on Vine and Wine)
125 Tsarigradsko
1113 Sofia
Bulgaria

Tel. +359 2 97 08 111 / Fax. +359 2 97 08 122
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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Тракийска низина

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Bulgaria

## APPLICANT

Изпълнителна агенция по лозата и виното (Executive Agency on Vine and Wine)
125 Tsarigradsko
1113 Sofia
Bulgaria

Tel. +359 2 97 08 111 / Fax. +359 2 97 08 122
sofia@eavw.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 28/04/2007
*Date of Protection in the Member State:* 04/07/2005

## PRODUCT DESCRIPTION

- **Raw Material**

Main Grape varieties: Merlot, Cabernet Sauvignon, Pamid, Traminer, Aligote, Riesling, Ugni Blanc, Mavrud Wide Melnik Vine, Gamza, Chardonnay, Muscat Ottonel, Dimyat, Muscat red, Rkatziteli

Other Grape varieties: Sauvignon Blanc, Petit Verdot, Alicante Bouschet, Cinsaut, gametes freon, doll mavroud, Hebros, Plovdiv Malaga, Meunier, Grenache, Melnik 82, Melnik Jubilee 1300, Melnik ruby, Early Melnik Vine, September ruby, Thracian glory, Evmolpia, ruby Syrah, Shevka bouquet, Gamay, Cabernet Franc, Pinot noir, hárslevelű, Furmint, Mueller tyurgao, silvaner, Semion, Viognier, Pomorie gem, Kokorko, Sungurlarska gem, fetească regală, fetească albă, Orpheus, Aheloi, Black elixir, Black diamonds, Muscat Sungurlarska, Muscat sandanski, Muscat Markov, Muscat Varna, Kamchia, Keratsuda, Muscat Vratsa, Italian Riesling, Pinot Gris, Tamianka, Rhine Riesling

- **Alcohol content :**

Mín. 10% vol

- **Physical Appearance**

Clear wines, with slight dye matters arising in case of prolonged aging in bottles. Colour: yellow-green. The flavour is intense, multi-faceted, evolving in the glass and sweet character, combined with floral nuances. The taste is balanced, harmonious, full-bodied and fruity with a strong character.

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## DESCRIPTION OF THE GEOGRAPHICAL AREA

The area for wine PGI " Тракийска низина" is outlined as follows:
Burgas: Aitos, Burgas, Tsarevo, Karnobat, Malko Tarnovo, Nessebar, Pomorie, Rouen, Sozopol, Sredets Sungurlare, Primorsko.
Yambol: Bolyarovo, Elhovo, Straldzha, Tundzha, Yambol.
Sliven: Kotel, Nova Zagora, Sliven, Tvarditsa.
Haskovo: Dimitrovgrad, Harmanli, Haskovo Ivaylovgrad, Lyubimets,Madzharovo, spas, Simeonovgrad, Stambolovo, Svilengrad
Stara Zagora: Bratya Daskalovi, Chirpan, Galabovo, Gurkovo, Kazanlak, Nikolaevo, Opan, Pavel Banya, Radnevo, Stara Zagora.
Pazardzhik: Belovo, Bratsigovo, Lesichovo, Panagyurishte, Pazardjik, Strelcha.
Plovdiv: Asenovgrad, Brezovo, Hisar, Kaloyanovo Karlovo, Krichim, Puppet, Maritsa Parvomay, Perushtitsa, Plovdiv, Rakovski, Rodopi, Sadovo, Stambolijski.
Smolyan: Galabovo, Madan - only the lands of Leshtak, Vehtino, Leska, Zlatograd - only the lands of Presoka and Zlatograd.
Blagoevgrad: Blagoevgrad, Gotse Delchev, Garmen, Hadzhidimovo, Kresna, Petrich, Sandanski Simitli Municipality.
Kyustendil: Boboshevo, Bobov Dol, Dupnitsa, Kocherinovo, Rila
Kardzhali: Ardino, Djebel, Kirkovo, Krumovgrad, Kardzhali, Momchilgrad.

The following territories of settlements, as listed municipalities are excluded from the boundaries of the area:
Sungurlare: Beronovo, Kamenski, Kamchia, Pchelin, Sadovo.
Kotel: Varlishte, Gradec, Zheravna, Katunishte, Kipilovo, Medven, Neykovo, Ptichari, Sokolartsi, Topuzevo, Filaretovo, Yablanovo.
Sliven: Zaychari, Ichera, Novachevo, Sredorek.
Tvarditsa: Byala Palanka.
Gurkovo: Dvorishte, Dimovtsi, Zlatirat, Pchelinovo.
Maglij: Borushtitsa, Raduntsi, Seltse, Slivito.
Kazanlak: Gorno Izvorovo,Lower Izvorovo, Enina, Kran, Hadjidimitrovo, Shejnovo, Shipka.
Karlovo: Vasil Levski, Iganovo town, Kalofer town, Klissura, Karnare, Hristo.
Rodopi: Boykovo, Dedovo, Lilkovo, Sitovo, Skobelevo, Churen.
Asenovgrad: Bachkovo, Bor, Izvorovo, Uzunovo.
Panagyurishte: Pangyurski, Poibrene.
Lesichovo: Borimechkovo.
Belovo: Gabrovitsa.
Bratsigovo: Ravnogor.
Ardino: Ahryansko, Gurbishte, Dyadovtsi, Galium, Jultusha, Kroyachevo, Lenishte, Mack, Mlechino, Padina, Pravdoliub, Rodopsko, Sedlartsi, Sinchets, Suhovo, Violet, Tarnoslivka, Chubrika , Yabulkovets.
Djebel: Conti, Swan, Pripek.
Kirkovo: Lozengradtsi, Tihomir.
Krumovgrad: Chernichevo.

## LINK WITH THE GEOGRAPHICAL AREA

Sub-continental mild and warm climate with Black Sea and Mediterranean influence favourably the quality of the soils, the most prevalent element. Traditions and of human factors create conditions for the production of wines with specific characteristics. The wines are highly extractive and rich in alcohol. In organoleptic predominant amount of noble tannins. For winemaking traditions in the Thracian Plain is the fact that 90% of the vessels found in archaeological excavations are associated with wine. In everyday life Thracian wine was the basis

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of their whole being, from the production of the drink itself to the manufacture of containers for its storage, transportation and direct consumption.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Изпълнителна агенция по лозата и виното (Executive Agency on Vine and Wine)
125 Tsarigradsko
1113 Sofia
Bulgaria

Tel. +359 2 97 08 111 / Fax. +359 2 97 08 122
sofia@eavw.com

www.smartpi.com.br

# Existing wine names – Technical file

## I. NAME(S) TO BE REGISTERED

| |
|---|
| Πάφος (Pafos) |

## II. APPLICANT'S DETAILS

| | |
|---|---|
| *Applicant's name and title:* | WINE PRODUCTS COUNCIL (ΣΥΜΒΟΥΛΙΟ ΑΜΠΕΛΟΟΙΝΙΚΩΝ ΠΡΟΪΟΝΤΩΝ) |
| *Legal status, size and composition (only for legal persons):* | SEMI-PUBLIC ORGANISATION GOVERNED BY PUBLIC LAW |
| *Nationality:* | Cyprus |
| *Address:* | 86 FRANKLINOU ROOSEVELT AVENUE<br>(PETRA BUSINESS CENTRE)<br>3011 LIMASSOL<br>Cyprus |
| *Telephone:* | 00357 25892892 |
| *Fax:* | 00357 25819305 |
| *E-mail* | extaff@wpc.org.cy |

## III. PRODUCT SPECIFICATIONS

| | |
|---|---|
| *Status:* | Documents attached: |
| *Ref.:* | 704_2004.pdf |

## IV. NATIONAL AUTHORISATION DECISION:

| | |
|---|---|
| *Legal reference* | REGULATORY ADMINISTRATIVE ACT (RAA) 119/2008 – AMENDING RAA 704/2004 |
| *Legal reference* | REGULATORY ADMINISTRATIVE ACT 704/2004 |
| *Legal reference* | REGULATORY ADMINISTRATIVE ACT (RAA) 206/2010 – AMENDING RAA 704/2004 |

| | |
|---|---|
| *Legal reference* | REGULATORY ADMINISTRATIVE ACT (RAA) 213/2005 – AMENDING RAA 704/2004 |
| *Legal reference* | REGULATORY ADMINISTRATIVE ACT (RAA) 150/2011 – AMENDING RAA 704/2004 |

# V. ONE SINGLE DOCUMENT

| | |
|---|---|
| *Designation(s) to be registered:* | Πάφος (Pafos)(el) |
| *Equivalent term(s):* | Pafos(la) |
| *Traditional designation used:* | No |
| *Legal basis:* | Article 118(s) of Commission Regulation (EC) No 1234/2007 |
| *This technical file contains amendments which have been approved in accordance with:* | |
| *Type of geographical indication:* | PGI – Protected Geographical Indication |

## *1. WINE PRODUCT CATEGORIES*

| |
|---|
| 1. Wine |
| 15. Wine from raisined grapes |

## *2. DESCRIPTION OF THE WINE(S):*

***Wine***

| *Detailed characteristics:* |
|---|
| 1. 2000-2009 vintage red wines:<br>- actual alcoholic strength: Average 13.1% vol.<br>- reducing sugars: Average 2.6 g/l<br>- total sulphurous acid: Average 66.8 mg/l<br>- volatile acidity: Average 9.1 meq/l<br>- total acidity: Average 69 meq/l<br>2. 2001-2009 vintage white wines:<br>- actual alcoholic strength: Average 13.1% vol.<br>- reducing sugars: Average 2.5 g/l<br>- total sulphurous acid: Average 118.2 mg/l<br>- volatile acidity: Average 5.8 meq/l<br>- total acidity: Average 68.2 meq/l |
| *Organoleptic characteristics:* |
| 1. White wines have the following characteristics: |

- fruity and flowery aromas,
- pure aromas,
- high aromatic intensity,
- average body and aftertaste,
- good balance,
- metallic taste.

2.Red wines have the following characteristics:

- average colour intensity,
- fruity aromatic character,
- balanced acidity,
- soft tannins.

**Wine from raisined grapes**

| *Detailed characteristics:* |
|---|
| 2007-2009 vintage wines:<br>- actual alcoholic strength: Average 15% vol.<br>- reducing sugars: Average 88.15 g/l<br>- total sulphurous acid: Average 120 mg/l<br>- volatile acidity: Average 12.5 meq/l<br>- total acidity: Average 79 meq/l |
| *Organoleptic characteristics:* |
| 2007-2009 vintage wines have the following characteristics:<br>- moderately intense aromas,<br>- full body,<br>- good structure and complexity,<br>- pleasant acidity,<br>- average aftertaste. |

## *3. TRADITIONAL TERMS*

### a. Part (a)

Τοπικός Οίνος (Local Wine)

### b. Part (b)

Μονή (Moni)

| |
|---|
| Μοναστήρι (Monastiri) |
| Κτήμα (Ktima) |
| Αμπελώνας (-ες) (Ampelonas (-es)) |

## *4. OENOLOGICAL PRACTICES*

### a. Oenological practices

**Wine**

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Practice description:* | |
| No restriction | |

**Wine**

| *Type of oenological practice:* | Vinification-related restrictions |
|---|---|
| *Practice description:* | |
| Minimum natural alcoholic strength by volume 11% vol. for red wines and 10% vol. for white and rosé wines.<br><br>Vinification takes place in the same administrative area or in an adjacent one. | |

**Wine**

| *Type of oenological practice:* | Farming practice |
|---|---|
| *Practice description:* | |
| The vineyards must not be younger than 4 years with at least 168 vines per decare.<br><br>Farming: Mechanical or chemical means in each wine year.<br><br>Pruning: In each wine year. | |

**Wine from raisined grapes**

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Practice description:* | |
| No restriction | |

**Wine from raisined grapes**

| *Type of oenological practice:* | Vinification-related restrictions |
|---|---|
| *Practice description:* | |
| Vinification takes place in the same administrative area or in an adjacent one. | |

**Wine from raisined grapes**

| *Type of oenological practice:* | Farming practice |
|---|---|
| *Practice description:* | |
| The vineyards must not be younger than 4 years with at least 168 vines per decare.<br><br>Farming: Mechanical or chemical means in each wine year.<br><br>Pruning: In each wine year. | |

## b. Maximum yields of wine

### Wine

| *Maximum yield* |
|---|
| For the varieties:<br>1. Chardonnay, Rhine Riesling, Sauvignon Blanc, Semillon: 11,000 Kg/ha*<br>2. Cabernet Franc, Cabernet Sauvignon, Merlot, Shiraz: 8,500 Kg/ha*<br><br>For other varieties:<br>1. White varieties: 14,000 Kg/ha*<br>2. Red varieties: 10,500 Kg/ha*<br><br>* There is a tolerance concerning the above yields per decare of vineyard, with an additional limit of up to 15% for each vineyard. After the tolerance limit is applied, vineyards of a variety with a higher yield may participate, given that these vineyards do not cover more than 10% of the total area participating in wine production and on condition that the total average yield per decare does not exceed the above yields after the addition of the tolerance limit. |

### Wine from raisined grapes

| *Maximum yield* |
|---|
| For the varieties:<br>1. Chardonnay, Rhine Riesling, Sauvignon Blanc, Semillon: 11,000 Kg/ha*<br>2. Cabernet Franc, Cabernet Sauvignon, Merlot, Shiraz: 8,500 Kg/ha*<br><br>For other varieties:<br>1. White varieties: 14,000 Kg/ha*<br>2. Red varieties: 10,500 Kg/ha*<br><br>* There is a tolerance concerning the above yields per decare of vineyard, with an additional limit of up to 15% for each vineyard. After the tolerance limit is applied, vineyards of a variety with a higher yield may participate, given that these vineyards do not cover more than 10% of the total area participating in wine production and on condition that the total average yield per decare does not exceed the above yields after the addition of the tolerance limit. |

## *5. DELIMITED REGION*

| |
|---|
| Administrative boundaries of the Province of Pafos |

### a. NUTS area

| | |
|---|---|
| CY: | KYPROS / KIBRIS |

### b. Map of delimited region

| | |
|---|---|
| *Number of maps attached* | *1* |

## *6. AUTHORISED GRAPE VARIETIES*

### a. Inventory of key wine grape varieties

| |
|---|
| SAUVIGNON |
| SEMILLON |
| MERLOT NOIR |
| PALOMINO |
| EGIAT |
| LEFKADA |
| ALICANTE BOUSCHET |
| GRENACHE NOIR |
| CHARDONNAY |
| OFTHALMO |
| MARATHEFTIKO |
| MATARO |
| SHIRAZ |
| MALAGA |
| CABERNET SAUVIGNON |
| CABERNET FRANC |
| SULTANINA |
| CARIGNAN NOIR |
| XINISTERI |
| DOPIO MAVRO |

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**b. Wine grape varieties registered by the OIV**

| |
|---|
| Asyrtiko B |
| Sauvignon B |
| Omio N |
| Xinisteri B |
| Kypreiko Kokkino N |
| Ofthalmo |
| Giannoudhi N |
| Carignan Noir N |
| Cinsault Vrai N |
| Alicante Bouschet N |
| Shiraz |
| Grenache Noir |
| Riesling Italian |
| Trebbiano |
| Chardonnay B |
| Traminer B |
| Agiorgitiko N |
| Riesling Rhine |
| Altesse B |
| Gamay N |
| Vertzami N |
| Cabernet-Sauvignon N |
| Muscat of Alexandria B |
| Black Muscat |
| Maratheftiko N |
| Pinot Blanc B |
| Vlouriko N |
| Pinot Noir N |
| Cabernet Franc N |
| Semillon B |
| Merlot Noir |
| Soultanina B |
| Sylvaner B |
| Morocanella B |
| Mavro N |
| Mataro |
| Palomino |
| Muller-Thurgau B |

| |
|---|
| Spourtiko B |
| Canella B |
| Moschato Samou |
| Moschato Aspro B |
| Promara B |

**c. Other varieties:**

| |
|---|
| |

## *7. LINK WITH THE GEOGRAPHICAL AREA*

**Wine**

*Details about the geographical area:*

1. Natural factors:

The Province of Pafos lies in the southwestern part of Cyprus and is adjacent to the Province of Limassol in the east and the Province of Nicosia in the northeast. It covers an area of 1,395 square kilometres, representing approximately 15% of the total area of Cyprus.

Relief / soil characteristics: Semi-mountainous to mountainous relief, with moderate natural slopes at altitudes ranging from 150m to 1,140m, with average slopes of 0° to 30°, with mainly clay and limestone soils.

Climate characteristics: The climate in Pafos is Mediterranean, with warm and dry summers and mild winters.

Based on measurements taken in 1991-2005, the average daily temperature is approximately 18.7°C. The average daily temperature in summer ranges between 22.8°C and 25.7°C at low altitudes, and in winter it ranges between 11.8°C and 13.6°C.

There is an average of 9.3 sunshine hours per day.

The average annual rainfall is approximately 390mm. The higher levels of rainfall occur in the months of December, January, February and March, and there is minimum to zero rainfall in other months.

2. Human factors:

Most varieties used for making wine are indigenous varieties grown in the area from ancient times; international varieties dominate at lower altitudes, as they are preferred by producers.

Maximum yields were set by the producers themselves (viticulturists and viniculturists) on the basis of empirical data collected over time and established officially in 2004 by national decrees. Authorised oenological practices are laid down in Community law; traditionally, however, the ones used are those relating to increasing/decreasing acidity, adding sulphites and clarifying-stabilising the wines.

On the basis of empirical data, producers found that grapes ripened better and had a higher sugar content. Therefore they set minimum natural alcohol strengths by volume, which were then established officially.

The planting method varies depending on the type of soil in each vineyard. There are various planting types in the area, particularly in formations determined by the different distances between vines.

The vines are formed primarily in cup shapes. Mechanical equipment is used in cultivation. Fertilisers are applied in certain areas, which is followed by irrigation. In most cases, plastic baskets are used in harvesting.

*Product details:*

Detailed characteristics

1. 2000-2009 vintage red wines:
- actual alcoholic strength: Average 13.1% vol.
- reducing sugars: Average 2.6 g/l
- total sulphurous acid: Average 66.8 mg/l
- volatile acidity: Average 9.1 meq/l
- total acidity: Average 69 meq/l

2. 2001-2009 vintage dry white wines:
- actual alcoholic strength: Average 13.1% vol.
- reducing sugars: Average 2.5 g/l
- total sulphurous acid: Average 118.2 mg/l
- volatile acidity: Average 5.8 meq/l
- total acidity: Average 68.2 meq/l

Organoleptic characteristics

1. White wines have the following characteristics:
- fruity and flowery aromas,
- pure aromas,
- high aromatic intensity,
- average body and aftertaste,
- good balance,
- metallic taste.

2. Red wines have the following characteristics:
- average colour intensity,
- fruity aromatic character,
- balanced acidity,
- soft tannins.

*Causal interaction:*

The above soil and climate characteristics, in conjunction with the human factor, have played a decisive role in the choice of varieties and the quality characteristics of the wines produced in the area. Most vineyards are on sloping ground with a southern orientation, which are additional factors affecting their potential and, in conjunction with the local climate, the vine growth.

The soil characteristics, the relief, the altitude, the temperature, the sunlight, the rainfall, the frost, etc. diversify the quality characteristics and the ripening of the grapes, as well as the resulting wine, therefore contributing to the significance of the geographical indication "Pafos".

## Wine from raisined grapes

*Details about the geographical area:*

1. Natural factors:

The Province of Pafos lies in the southwestern part of Cyprus and is adjacent to the Province of Limassol in the east and the Province of Nicosia in the northeast. It covers an area of 1,395 square kilometres, representing approximately 15% of the total area of Cyprus.

Relief / soil characteristics: Semi-mountainous to mountainous relief, with moderate natural slopes at altitudes ranging from 150m to 1,140m, with average slopes of $0^{o}$ to $30^{o}$, with mainly clay and limestone soils.

Climate characteristics: The climate in Pafos is Mediterranean, with warm and dry summers and mild winters.

Based on measurements taken in 1991-2005, the average daily temperature is approximately 18.7°C. The average daily temperature in summer ranges between 22.8°C and 25.7°C at low altitudes, and in winter it ranges between 11.8°C and 13.6°C.

There is an average of 9.3 sunshine hours per day.

The average annual rainfall is approximately 390mm. The higher levels of rainfall occur in the months of December, January, February and March, and there is minimum to zero rainfall in other months.

2. Human factors:

Most varieties used for making wine are indigenous varieties grown in the area from ancient times; international varieties dominate at lower altitudes, as they are preferred by producers.

Maximum yields were set by the producers themselves (viticulturists and viniculturists) on the basis of empirical data collected over time and established officially in 2004 by national decrees. Authorised oenological practices are laid down in Community law; traditionally, however, the ones used are those relating to increasing/decreasing acidity, adding sulphites and clarifying and stabilising the wines.

On the basis of empirical data, producers found that grapes ripened better and had a higher sugar content.

Therefore they set minimum natural alcohol strengths by volume, which were then established officially.

The planting method varies depending on the type of soil in each vineyard. There are various planting types in the area, particularly in formations determined by the different distances between vines.

The vines are formed primarily in cup shapes. Mechanical equipment is used in cultivation. Fertilisers are applied in certain areas, which is followed by irrigation. In most cases, plastic baskets are used in harvesting.

*Product details:*

Detailed characteristics of 2007-2009 vintage wines:

- actual alcoholic strength: Average 15% vol.
- reducing sugars: Average 88.15 g/l
- total sulphurous acid: Average 120 mg/l
- volatile acidity: Average 12.5 meq/l
- total acidity: Average 79 meq/l

Organoleptic characteristics of 2007-2009 vintage wines:

- moderately intense aromas,
- full body,
- good structure and complexity,
- pleasant acidity,
- average aftertaste.

*Causal interaction:*

The above soil and climate characteristics, in conjunction with the human factor, have played a decisive role in the choice of varieties and the quality characteristics of the wines produced in the area. Most vineyards are on sloping ground with a southern orientation, which are additional factors affecting their potential and, in conjunction with the local climate, the vine growth. The soil characteristics, the relief, the altitude, the temperature, the sunlight, the rainfall, the frost, etc. diversify the quality characteristics and the ripening of the grapes, as well as the resulting wine, therefore contributing to the significance of the geographical indication “Pafos”.

# 8. OTHER CONDITIONS

***Wine***

| | |
|---|---|
| *Legal framework:* | In national legislation |
| *Type of further conditions:* | Derogation for production in the delimited geographical region |
| *Description of conditions* | |
| In accordance with relevant provisions laid down in national legislation, (Regulatory Administrative Act No 206/2010), vinification takes place in the same administrative area or in an adjacent one.<br>Additional provisions laid down in national law (Regulatory Administrative Act No 294/2010) concerning the labelling of wines, in accordance with Article 70(1) of Regulation (EC) No 607/2009:<br>• The terms indicating the harvest year shall appear on all wines with a PDO or PGI. This obligation shall not apply to packages of a nominal volume of 200 ml or less.<br>• The terms listed in Part B of Annex XIV to Regulation (EC) No 607/2009 indicating the sugar content shall appear on the labels of all wines. | |

**Wine from raisined grapes**

| | |
|---|---|
| *Legal framework:* | In national legislation |
| *Type of further conditions:* | Derogation for production in the delimited geographical region |
| *Description of conditions* | |
| In accordance with relevant provisions laid down in national legislation, (Regulatory Administrative Act No 206/2010), vinification takes place in the same administrative area or in an adjacent one.<br>Additional provisions laid down in national law (Regulatory Administrative Act No 294/2010) concerning the labelling of wines, in accordance with Article 70(1) of Regulation (EC) No 607/2009:<br>• The terms indicating the harvest year shall appear on all wines with a PDO or PGI. This obligation shall not apply to packages of a nominal volume of 200 ml or less.<br>• The terms listed in Part B of Annex XIV to Regulation (EC) No 607/2009 indicating the sugar content shall appear on the labels of all wines. | |

# 9. SUPPORTING DOCUMENTS

**a. Other supporting documents:**

## VI. OTHER INFORMATION

### *1. INTERMEDIARY'S DETAILS:*

| | |
|---|---|
| *Intermediary's name:* | WINE PRODUCTS COUNCIL |
| *Address:* | 86 FRANKLINOU ROOSEVELT AVENUE<br>(PETRA BUSINESS CENTRE)<br>3011 LIMASSOL<br>Cyprus |
| *Telephone:* | 00357 25892892 |
| *Fax:* | 00357 25819305 |
| *E-mail* | extaff@wpc.org.cy |

### *2. DETAILS OF PARTY WITH A LEGITIMATE INTEREST*

| | |
|---|---|
| *Name and title of the party with a legitimate interest:* | N/A |
| *Legal status, size and composition (only for legal persons):* | |
| *Nationality:* | Cyprus |
| *Address:* | N/A N/A<br>N/A N/A<br>Cyprus |
| *Telephone:* | N/A |
| *Fax:* | N/A |
| *E-mail* | extaff@wpc.org.cy |

### *3. LINK TO PRODUCT SPECIFICATIONS*

| | |
|---|---|
| *Link:* | http://www.wpc.org.cy/en_PDOs_PGIs.html |

### *4. APPLICATION LANGUAGE:*

| |
|---|
| Greek |

# *5. LINK TO E-BACCHUS*

| |
|---|
| Pafos |

**SUMMARY**

COUNCIL REGULATION (EC) No 510/2006 on protected geographical indications and protected designations of origin for agricultural products and foodstuffs

**"ΛΟΥΚΟΥΜΙ ΓΕΡΟΣΚΗΠΟΥ" ("LOUKOUMI GEROSKIPOU")**

**EC No: CY/PGI/005/0454/06.04.2005**

**PDO ( )  PGI ( X )**

This summary sets out the main elements of the product specification for information purposes.

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

| | |
|---|---|
| Name: | Υπουργείο Εμπορίου, Βιομηχανίας και Τουρισμού (Ministry of Commerce, Industry and Tourism) |
| Address: | Τμήμα Εφόρου Εταιρειών και Επίσημου Παραλήπτη - 1472, Λευκωσία (Department of Registrar of Companies and Official Receiver — 1472, Nicosia) |
| Tel.: | 0035722404305 |
| Fax: | 0035722304887 |
| Email: | deptcomp@rcor.gov.cy |

**2. GROUP:**

| | |
|---|---|
| Name: | Aphrodite Delights (Yeroskipos) Ltd |
| Address: | Αρχιεπισκόπου Μακαρίου 57, Γεροσκήπου, Πάφος (Archiepiskopou Makariou 57, Geroskipou, Paphos) |
| Tel.: | 0035726962212 |
| Fax: | 0035726960534 |
| Email: | aphrodite@loukoumia.com |

Composition: Producers/processors ( X )  Other: ( )

Since its establishment in 1895, the applicant company has — without interruption — performed all stages of the production process within the boundaries of Geroskipou municipality, in accordance with all the obligations imposed by the national regulatory framework. Today the applicant company is the only company producing Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) in the defined area. Any producer in the defined area has the right to produce the product in accordance with the specifications and all the obligations imposed by the national regulatory framework.

The features which distinguish Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) from similar products are its firmness, elasticity and reduced sweetness. Moreover, no glucose or gelatine is used in its production.

**3. Type of PRODUCT:**

Class 2.4 — Bread, pastry, cakes, confectionery, biscuits and other baker's wares

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**4. SPECIFICATION:** (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

**4.1. Name:**

"Λουκουμιού Γεροσκήπου“ ("Loukoumi Geroskipou")

**4.2. Description:**

Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) is a form of confectionery, the main ingredient of which is sugar. It has a gelatinous texture and an intensely sweet taste, and is produced in rectangular parallelepipeds measuring (approximately) 20x20x25 mm3. The product is available in a variety of flavours, according to the flavouring which is added (see Method of production below). It is coated in powdered sugar (caster sugar) or shredded desiccated coconut. Nuts and/or honey and/or bitter chocolate may be added to the product.

**4.3. Geographical area:**

GEROSKIPOU (boundaries of Geroskipou municipality).

**4.4. Proof of origin:**

Monitoring system

The monitoring procedures are carried out by the Agriculture Section of the Ministry of Agriculture, Natural Resources and Environment, which examines the extent to which the specifications are met and checks that the Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) actually comes from the defined geographical area. To ensure that the method of production and the quality of Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) correspond to the specifications, the following points are monitored during the production process, in accordance with the specifications set out in point 4.5:

– Ingredients, and proportions of ingredients

– Stirring temperature

– Stirring duration

– Turns of stirrer

**4.5. Method of production:**

The Λουκούμι (loukoumi) is prepared in large pans with a stirrer.

First water is placed in the heated pan. Next sugar and citric acid are added. When the mixture has boiled for 35 minutes at a temperature of 100°C, corn starch is added. Before being added to the mixture, the corn starch is dissolved in cold water.

The mixture is then stirred and heated to 100-130°C for 2 hours at 36 turns of the stirrer per minute and is flavoured; in some cases colouring and/or roasted nuts are added.



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After the additives have been added, the now viscous mixture is poured into large crates, is left to take its final gelatinous form and, once it has cooled, is cut into parallelepipeds measuring (approximately) 20x20x25 mm3, which are packed with caster sugar or desiccated coconut.

The quantities of the basic ingredients are as follows:

– For every 100 litres of water: 90 kg of sugar (86%), 15 kg of corn starch (14%), 33-40 g of citric acid.

The other ingredients added to the various types of Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) are as follows:

– Rose flavour: 75 ml of E122 (red) colour (40 g of powder dissolved in 1 litre of water) and 5 ml of rose flavouring in every 90 kg of product

– Strawberry flavour: 75 ml of E122 (red) colour (40 g of powder dissolved in 1 litre of water) and 8 ml of strawberry flavouring in every 90 kg of product

– Mandarin flavour: 75 ml of E102 (orange) colour (60 g of powder dissolved in 1 litre of water) and 15 ml of mandarin flavouring in every 90 kg of product

– Orange flavour: 75 ml of E102 (orange) colour (60 g of powder dissolved in 1 litre of water) and 18 ml of orange flavouring in every 90 kg of product

– Mint flavour: 75 ml of E102/E133 (green) colour (60 g of powder dissolved in 1 litre of water) and 3 ml of mint flavouring in every 90 kg of product

– Pineapple flavour: 75 ml of E102/E133 (green) colour (60 g of powder dissolved in 1 litre of water) and 16ml of pineapple flavouring in every 90 kg of product

– Bergamot flavour: 5 ml of bergamot flavouring in every 90 kg of product

– Banana flavour: 20 ml of banana flavouring in every 90 kg of product

– Lemon flavour: 15 ml of lemon flavouring in every 90 kg of product

– Pistachio flavour: 15 ml of pistachio flavouring in every 90 kg of product

– Mastic flavour: 40 g of Khios mastic in every 90 kg of product

– Vanilla flavour: 24 g of vanillin or 50 g of vanilla in every 90 kg of product

– Chocolate flavour: 1 400 g in every 90 kg of product

– Coconut flavour: 15 ml of coconut flavouring in every 90 kg of product

All the colours described above are artificial; however, in future certain colours may be replaced by others (either improved artificial colours or natural colours), but the colouring effect will be the same.

The following nuts may also be added to Λουκούμι Γεροσκήπου (Loukoumi Geroskipou): almonds, pistachios, walnuts, groundnuts, hazelnuts. After their outer

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shell has been removed, they are selected visually. The kernel is placed in hot water and is then peeled. The peeled kernel is roasted and chopped. The chopped kernel is placed in the hot Λουκούμι (loukoumi) mixture towards the end of the stirring shortly before it is poured.

All stages of production, cutting and packaging are carried out in the producer's installations, which are located in the defined geographical area of Geroskipou municipality. The stages of production, cutting and packaging must be carried out at the same place, mainly on account of the risk of contamination should the product be transported unpackaged, but also because the journey time and the fluctuations in temperature would make the product harder to cut and its characteristics would be altered, the main problem being an increase in water content.

**4.6. Link:**

The historical association between Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) and Geroskipou dates back to the 19th century. Since 1895, when Sophocles Athanasiou started to produce Λουκούμι Γεροσκήπου (Loukoumi Geroskipou), the product has been produced in the same way, in the same place, by his descendants. The art of preparing Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) is handed down from generation to generation. In 1920 the production of Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) was taken over by Athanasiou's daughter, Chariklia, and her husband Gabriel Hadjizinoviou, who in 1959 registered the name Aphrodite as a trade name for his products (a representation of the goddess already appeared as the product's emblem on its packaging). Production was subsequently taken over by their son, Nikodemos Gabriel (1964-1990), and since 1990 his wife Evdokia and his son George have continued to prepare the same product in the same way.

Today, ΛΟΥΚΟΥΜΙ ΓΕΡΟΣΚΗΠΟΥ (LOUKOUMI GEROSKIPOU)) is a trademark for Geroskipou. Any publication which refers to the main features of Geroskipou always starts off with Λουκούμι Γεροσκήπου (Loukoumi Geroskipou).

The link between Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) and the geographical area is clearly historical, as the raw materials used are industrial products and are not produced in the area. Almonds and honey are exceptions: they are produced in Paphos province.

Since 1895 Geroskipou has historically linked its name with what is one of the oldest confectionery products produced in Cyprus.

Geroskipou town is irrevocably linked with Λουκούμι Γεροσκήπου (Loukoumi Geroskipou). Many bibliographic sources connected with tradition and tourism refer directly to Λουκούμι Γεροσκήπου (Loukoumi Geroskipou). Among this multitude of bibliographic references, those which stand out are those of the great Greek novelist Nikos Kazantzakis in his book *Ταξιδεύοντας (Travelling)*, p. 186, published in 1926; Ioannis Panagiotopoulos in his book *Η Κύπρος ένα ταξίδι (Cyprus — a journey)*, p. 108, published in 1962; and William Forwood in his book *Cyprus Invitation*, p. 102, published in 1971, which refer to this fine produce from Geroskipou. Mention should also be made of the certificate of honour issued to the producer at the British Empire Exhibition held at Wembley Stadium in 1925. Today

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Λουκούμι Γεροσκήπου (Loukoumi Geroskipou) is one of Geroskipou's leading attractions for both locals and visitors.

**4.7. Inspection body:**

| | |
|---|---|
| Name: | Τμήμα Γεωργίας (Agriculture Section) |
| Address: | Λουκή Ακρίτα 1412 Λευκωσία (Louki Akrita 1412 Nicosia) |
| Tel.: | +357 22408519 |
| Fax: | +357 22781425 |
| Email: | doagrg@da.moa.gov.cy |

Officials authorised in accordance with Article 20 of the Designations of Origin and Geographical Indications for Products and Foodstuffs Act 2002, as amended and in force at the time.

**4.8. Labelling:**

Compliance with the Labelling, Presentation and Advertising of Foodstuffs (General) Regulations 2002 (KDP 262/2002), as amended and in force at the time.

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**PGI-CY-A1619 Lemesos**

**7. Link with the geographical area**

**Wine**

Details of the geographical area:

1. Natural factors:

The Province of Limassol (Lemesos) lies in the southern part of Cyprus and is adjacent to the Province of Pafos in the west, the Province of Larnaca in the east and the Province of Nicosia in the north.

The Province of Limassol occupies 1392 sq. km, covers 15% of the entire area of Cyprus and includes approximately 80 km of coastline. The most important bays in the area are those of Episkopi and Akrotirion. The rivers of Kouri, Avdimou and Paramalion flow into the bay of Episkopi, river Garillis and the river of Germasogeia flows into the bay of Akrotirion. The largest river is that of Kouri (38 km). The above rivers have their sources in the Range of Troodos and there is water flowing in them from December to May.

Relief / soil characteristics: Semi-mountainous to mountainous relief, with moderate to intense natural slopes at altitudes ranging from 300 m to 1200 m, with average slopes of 20$^{o}$ to 40$^{o}$, with plenty of gorges and ranges, and with poor limestone soils in the south and west of the area. In the north and northeast, there are volcanic and rocky sloping soils, with slopes of more than 30$^{o}$. Terraces are usually constructed on the ground to allow for planting the vineyards.

Climate characteristics: The climate in Limassol is Mediterranean, with warm and dry summers and mild winters. Based on measurements taken in 1991-2005, the average daily temperature is approximately 20.4$^{o}$C at low levels and 15.1$^{o}$C at higher levels on Range Troodos. The average daily temperature in summer ranges between 25.5$^{o}$C and 28$^{o}$C at low altitudes, and in winter it ranges between 13.1$^{o}$C and 14.5$^{o}$C. In summer it ranges between 20.1$^{o}$C and 26.8$^{o}$C at high levels, and in winter it ranges between 3.5$^{o}$C and 10$^{o}$C.

There is an average of 8.2 sunshine hours per day.

The average annual rainfall is approximately 530.35 mm. The higher levels of rainfall occur in the months of December, January, February and March, and there is minimum to zero rainfall in other months.

2. Human factors:

Most varieties used for making wine are indigenous varieties grown in the area since ancient times and are the varieties traditionally chosen by producers in semi-mountainous and mountainous areas.

Maximum yields were set by the producers themselves (viticulturists and viniculturists) on the basis of empirical data collected over time and were established officially in 2004 by national decrees.

Authorised oenological practices are laid down in Community law; traditionally, however, the ones used are those relating to increasing/decreasing acidity, adding sulphites and clarifying-stabilising the wines.

On the basis of empirical data, producers found that grapes ripened better and had a higher sugar content. Therefore they set minimum natural alcohol strengths by volume, which were then established officially.

The planting method varies in accordance with the type of ground in each vineyard. There are various planting types in the area, from irregular types of vineyards (usually in older vineyards) and vineyards arranged in certain formations in accordance with the different distances between vines (vineyards included in restructuring plants).

The vines are mainly formed in cup shapes. There are, however, a number of vineyards formed in linear shapes. Mechanical equipment is used in cultivation, if possible due to landscape features. Fertilisers are also applied in certain areas. Wooden containers of a capacity of 15 kg to 25 kg are normally used in harvesting.

Construction of terraces is also an important human geomorphological intervention in the area.

Details of the product:

Detailed characteristics

1. 2000-2009 vintage dry red wines:

- total alcoholic strength: Average 13.4% vol.

- reducing sugars: Average 2.3 g/l

- total sulphurous acid: Average 53.7 mg/l

- volatile acidity: Average 8.5 meq/l

- total acidity: Average 75.5 meq/l

2. 2003-2009 vintage dry white wines:

- total alcoholic strength: Average 12.4% vol.

- reducing sugars: Average 2.2 g/l

- total sulphurous acid: Average 92.8 mg/l

- volatile acidity: Average 5.6 meq/l

- total acidity: Average 70.5 meq/l

Organoleptic characteristics

1. The characteristics of white wines are:

- aromas from tropical and citrus fruits,

- formality,

- full body,

- excellent taste balance,

- lemon acidity,

- typical, long and intense aftertaste.

2. The characteristics of red wines are:

- intense bouquet,

- rich concentration,

- excellent structure,

- rich body,

- long-lasting, tasty, aromatic aftertaste,

- significant potential for ageing,

- sturdy tannins.

Causal interaction:

The above soil and climate characteristics, in conjunction with the human factor, have played a decisive role in the choice of varieties and the quality characteristics of the wines produced in the area.

Most vineyards are on sloping ground with a southern orientation, which are additional factors affecting their potential and, in conjunction with the local climate, they affect vine growth.

The soil characteristics, relief, altitude, temperature, sunlight, rainfall, frost, etc. have made the quality characteristics and ripening of the grapes, as well as the resulting wine, different, therefore contributing to the significance of the geographical indication “Limassol”.

**Wine from raisined grapes**

Details of the geographical area:

1. Natural factors

The province of Limassol lies in the southern part of Cyprus and is adjacent to the province of Pafos in the west, the province of Larnaca in the east and the province of Nicosia in the north.

The province of Limassol occupies 1392 sq. km, covers 15% of the entire area of Cyprus and includes approximately 80 km of coastline. The most important bays in the area are those of Episkopi and Akrotirion. The rivers of Kouri, Avdimou and Paramalion flow into the bay of Episkopi, river Garillis and the river of Germasogeia flows into the bay of Akrotirion. The largest river is that of Kouri (38 km). The above rivers have their sources in the Range of Troodos and there is water flowing in them from December to May.

Relief / soil characteristics: Semi-mountainous to mountainous relief, with moderate and intense natural slopes at altitudes ranging from 300 m to 1200 m, with average slopes of $20^{o}$ to $40^{o}$, with plenty of gorges and ranges, and with poor limestone soils in the south and west of the area. In the north and northeast, there are volcanic and rocky sloping soils, with slopes of more than $30^{o}$. Terraces are usually constructed on the ground to allow for planting the vineyards.

Climate characteristics: The climate in Limassol is Mediterranean, with warm and dry summers and mild winters. Based on measurements taken in 1991-2005, the average daily temperature is approximately $20.4^{o}$C at low levels and $15.1^{o}$C at higher levels on Range Troodos. The average daily temperature in summer ranges between $25.5^{o}$C and $28^{o}$C at low altitudes, and in winter it ranges between $13.1^{o}$C and $14.5^{o}$C. In summer it ranges between $20.1^{o}$C and $26.8^{o}$C at high levels, and in winter it ranges between $3.5^{o}$C and $10^{o}$C.

There is an average of 8.2 sunshine hours per day.

The average annual rainfall is approximately 530.35 mm. The higher levels of rainfall occur in the months of December, January, February and March, and there is minimum to zero rainfall in other months.

2. Human factors

The most important variety is Malaga and the second most important one is Xynisteri and are the varieties traditionally chosen by producers in semi-mountainous areas.

Maximum yields were set by the producers themselves (viticulturists and viniculturists) on the basis of empirical data collected over time and were established officially in 2004 by national decrees.

Authorised oenological practices are laid down in Community law; traditionally, however, the ones used are those relating to increasing/decreasing acidity, adding sulphites and clarifying-stabilising the wines.

The planting method varies in accordance with the type of ground in each vineyard. There are various planting types in the area, from irregular types of vineyards (usually in older

vineyards) and vineyards arranged in certain formations in accordance with the different distances between vines (vineyards included in restructuring plans).

The vines are mainly formed in cup shapes. There are, however, a number of vineyards formed in linear shapes. Mechanical equipment is used in cultivation, if possible due to landscape features. Fertilisers are also applied in certain areas. Wooden containers of a capacity of 15 kg to 25 kg are normally used in harvesting.

Construction of terraces is also an important human geomorphological intervention in the area.

Details of the product:

Detailed characteristics

2006-2010 vintage wines:

- total alcoholic strength: Average 14.85% vol.

- reducing sugars: Average 92.75 g/l

- total sulphurous acid: Average 116.25 mg/l

- volatile acidity: Average 13.3 meq/l

- total acidity: Average 76 meq/l

Organoleptic characteristics

Following are the characteristics of 2006-2010 vintage wines:

- highly intense aromas,

- rich body,

- full body,

- good structure and complexity,

- good sweetness-acidity balance,

- long-lasting aftertaste.

Causal interaction:

The above soil and climate characteristics, in conjunction with the human factor, have played a decisive role in the choice of varieties and the quality characteristics of the wines produced in the area.

Most vineyards are on sloping ground with a southern orientation, which are additional factors affecting their potential and, in conjunction with the local climate, they affect vine growth.

The soil characteristics, relief, altitude, temperature, sunlight, rainfall, frost, etc. have made the quality characteristics and ripening of the grapes, as well as the resulting wine, different, therefore contributing to the significance of the geographical indication “Limassol”.

## 8. FURTHER CONDITIONS

### Wine

Legal framework: In national legislation

Type of further condition: Derogation on the production in the demarcated geographical area

Description of the condition:

In accordance with relevant provisions laid down in national legislation, (Regulatory Administrative Act No 206/2010), vinification takes place in the same administrative area or in an adjacent one

Additional provisions laid down in national law (Regulatory Administrative Act No 294/2010) concerning the labelling of wines, in accordance with Article 70(1) of Regulation (EC) No 607/2009:

- The terms indicating the harvest year shall appear on all wines with a PDO or PGI. Packages of a nominal volume of 200 ml or less are exempted from the obligation.

- The terms listed in Part B of Annex XIV to Regulation (EC) No 607/2009 indicating the sugar content shall appear on the labels of all wines.

### Wine from raisined grapes

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Ζιβανία / Τζιβανία / Ζιβάνα (Zivana)

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Cyprus

## APPLICANT

Wine Products Council of Cyprus
86, Franklin Roosevelt Avenue
Petra Business Centre
3011, Limassol
Cyprus

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 15.1.2008

*Date of Protection in the Member State:* Zivania is protected in Cyprus since 1949 primarily based on the Supplies and Services (Zivania Control) Order which was published on 8 of September, 1949 at Cyprus Gazette, Suppl. No. 3. The name "Ζιβανία/ Τζιβανία/ Ζιβάνα" (Zivania/Tzivania/Zivana) and provisions of appropriate use of the name are regulated in the Control of the Wine Industry (Zivania Control) Regulations of 1998 to 2002.

Zivania is also protected as a trademark (No.45092, class 33) of 2 May 1996, the legal Proprietor of which is the Wine Products Council. Every Authorized User can legitimately use the Mark only in accordance with National Regulations and subject to the approval of the Proprietor.

## PRODUCT DESCRIPTION

Zivania is a "grape marc spirit" (point 6 of Annex II of Regulation (EU) 110/2008) that is produced exclusively from grape marc fermented and distilled either directly or through water vapour. A quantity of lees may be added to the grape marc. The alcoholic strength by volume shall be between 43% vol. and 52% vol. It shall contain a quantity of volatile substances equal to or exceeding 140 gr/hl of 100% vol. alcohol and shall have a maximum methanol content of 200 gr/hl of 100% vol. alcohol.

Zivania is the traditional spirit drink produced in Cyprus. It is made under the provisions of the category 'Grape marc' as defined in Annex II of Regulation (EC) No 110/2008. Additional provisions apply under national legislation, such as the use of indigenous grape varieties of Cyprus, and the alcoholic strength of between 43 and 52% vol.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Zivania may be produced in any region that is under the effective control of the Government of the Republic of Cyprus.

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## LINK WITH THE GEOGRAPHICAL AREA

### 1. Historical background

The procedure of distillation for the production of Zivania was done through the use of a simple alembic which dates back to the Alexandrine period. The method was not perfected until later on in the 12th century, when Venetian alchemists brought their own method of distillation to Cyprus.

Through the use of a technique developed by themselves, Cypriot farmers took distillates from the remnants of winemaking (wine lees and grape must of less than 13° Baume) known as "zivana", which they used as a drink or for medicinal purposes. Consequently, the distillate became known as Zivania.

### 2. A unique traditional approach – The human factor

The British writer Sir Samuel White Baker, in his reference to Zivania, reported in 1879: "...the refuse of skins and stalks is laid upon one side to ferment for the manufacture of raki, or spirit, by distillation…". The mixture is transferred to the main container of the distillation apparatus, called "kazani" and the distillation process begins. The first distillate that comes from the distiller has the highest alcohol content and is called "kefales", while the last taken out of the apparatus has low alcohol content and it is called "porakos".

The traditional distillation boiler:

It is made up of the oven (klivanos), which helps to heat up the system, the cauldron (kazani), which is normally made of copper or tin-plate. The residue of pressed grapes to be distilled is placed inside with a certain amount of water or wine. The cover or lid (kappaki), closes the cauldrond before it hermetically sealed, usually with some dough, so that no losses are incurred. The lid is spherical and there is a spherical protuberance on the top. A copper pipe (loulles) connects the main cauldron with the cooler. The cooler (dani), usually a barrel or a reservoir, or even a specially made in large clay pot (pithari), in which there is water in order to liquefy the distillate. Inside the barrel, there is a snake-like hosepipe that ends up in a clay jug (kouza) or tin pot, where the distillate is collected.

Procedure:

A type of wild bush called "mazia" is placed at the bottom of the cauldron, so that the pressed-grape residue does not stick and burn, thus imparting a burnt aroma on the Zivania. Once the cauldron is loaded, it is sealed with the lid, the copper pipe is connected and the wood is lit in the oven. When the liquid starts to flow (these first drops are called the Heads), the fire is reduced so that the distillation takes place at a steady pace and the flow is regular. The heads are collected in a separate vessel and will not be used for anything because they contain undesirable elements and a large quantity of methanol. The alcohol grades of the Zivania are often checked and when it reaches 16 grades (40% vol.) it is collected in a different container. The flow of the so-called tails or "porakos" then begins until the alcohol volume eliminates. The tails are re-distilled with the next load.

### 3. Specificity

The traditional use of indigenous wine varieties and its inherent characteristics (aromas and flavours), which cannot be found elsewhere (outside Cyprus) add to the specificity and authenticity of the product. Zivania is colourless with a distinct light aroma of raisins and with typical alcohol content is 45% by volume. It contains no sugars, has no acidity and it is served ice-cold.

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The wide uses of the traditional distillation approach which varies from similar techniques used abroad and the composition of the blended materials adds to the specificity of the production process.

**4. Authenticity established through research work**

To establish the authenticity of Zivania chemical studies were contacted to investigate which of the metals analysed constitute diagnostic parameters that establish authenticity. The results of the studies establish that Zivania is related to the unique geological and climatic conditions existing on the island of Cyprus.

(i) A study was conducted by the National laboratory which was published in Journal of Agricultural and Food Chemistry in 2003 Oct 8;51(21):6233-9 titled "Authenticity of the traditional Cypriot spirit Zivania on the basis of metal content using a combination of coupled plasma spectroscopy and statistical analysis".

Sixty-eight alcoholic beverages ranging in alcoholic degree between 40 and 55 from different countries were analyzed for their 16 most abundant metal elements using inductively coupled plasma (ICP) spectroscopy. The results were analyzed statistically using two different types of analytical methods: canonical discriminant analysis and classification binary trees. The aim of this study was to investigate which of the metals analyzed constitute diagnostic parameters that establish authenticity of the traditional Cypriot spirit Zivania. The two statistical methods revealed that Mg, Zn, and Cu are promising distinctive parameters capable of differentiating Zivania from other spirits similar in alcoholic degree. It is believed that this differentiation in metals between the alcoholic beverages examined is related to the unique geological and climatic conditions existing on the island of Cyprus.

(ii) A second research which was published in Journal of Agricultural and Food Chemistry in 2005 Jun 29;53(13):5067-73 titled "Chemometric characterization of the Cypriot spirit Zivania"

In 42 alcoholic beverages produced in Cyprus and other countries, 26 chemical and physical-chemical variables were determined by HPLC and GC chromatography, (1)H NMR and ICP spectroscopy, and other techniques. Data were processed using multivariate chemometric techniques, involving principal component analysis, cluster analysis, regularized discriminant analysis, and classification and regression trees. Zivania can be differentiated from beverages from other countries. Using 2- and 3-methyl-butanol, 2-methyl-propanol, furfural, methanol, and the alcoholic grade and the chemical shift of -CH(3) in (1)H NMR spectra as features, a nearly correct classification for Zivania was achieved

**5. Popularity**

Zivania has been the dominant traditional spirit drink of the Island for centuries. To this day and specifically in the rural areas it is still consumed as the only family aperitif. In recent years is gaining popularity among young consumers in the urban areas of Cyprus while exports have sharply increased during the last decade.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

According to the rules on regulation and control of wine industry (control of "Zivania") from 1998 to 2002, the following labelling requirements apply:

All information will be entered in at least one of the official languages of Cyprus and any other language of the European Union, so that the consumer understands each of the data.

**CONTROL BODY**

Wine Products Council of Cyprus
86, Franklin Roosevelt Avenue
Petra Business Centre
3011, Limassol
Cyprus

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Κουμανδαρία (Commandaria)

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Cyprus

## APPLICANT

Cyprus Wine Products Council
86, Franklin Roosevelt Avenue (PETRA BUSINESS CENTER)
3011 LIMASSOL
CYPRUS

Tel. 00357 25892892 / Fax. 00357 25819305
extaff@wpc.org.cy

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 17.2.2006
*Date of Protection in the Member State:* 02.03.1990

## PRODUCT DESCRIPTION

- **Raw Material**

Commandaria is made from sun-dried grapes belonging to the Cypriot indigenous varieties "Xynisteri" and "Mavro".

- **Alcohol content**

At least 10% vol.
Without strengthening, not more than 20% vol.
After strengthening, the total alcoholic strength is not less than 22,5% vol.

- **Physical Appearance**

Amber

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Territory of the Republic of Cyprus

## LINK WITH THE GEOGRAPHICAL AREA

The climate and soil characteristics in conjunction with the human factor and a refined tradition which has remained intact throughout the centuries grant this wine its unique qualities.
Both the varietal structure, weather and terrain specificities give this grape and the wine obtained from it its unique quality.
The combination of these factors determines the uniqueness and dependability of a product in which the uniqueness of the designation of origin 'Κουμανδαρία (Commandaria) "is based.

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**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Wine Products Council
Petra Business Center
86, Franklin Roosevelt Avenue
3011 Limassol - Cyprus

**Summary of technical specifications for wines and spirit drinks**

**Name of the geographical indication:**

Ούζο (Ouzo)

**Applicant:**

Cyprus: Wine Products Council Greece: Greek Federation of Spirits Producers

**Date protection granted in Member State of origin:**

Cyprus: 20 July 2001

Greece: 4 December 1986

**EU Member State:**

Cyprus, Greece

**Type of product:**

Spirit drink

**Description of the product:**

- **Raw materials**[1]

  Ouzo is an anise-containing spirit drink traditionally produced by blending alcohols that have been aromatised either by means of distillation or by sprinkling them with anise seeds and, lastly, with fennel seeds, Masticha Chiou (mastic) or other aromatic seeds or herbs.

- **Alcohol content**

  Min. 37.5 % vol.

- **Physical appearance**[2]

  Colourless, transparent liquid

**Geographical area:**

Production limited to Cyprus and Greece

[1] For wines, indicate the variety of grape [3]For wines, indicate whether red or white

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**SUMMARY**

COUNCIL REGULATION (EC) No 510/2006

Application for registration according to Article 5 and Article 17(2)

**"ŽATECKÝ CHMEL"**

**EC No: CZ/PDO/005/0402/19.10.2004**

**PDO ( X )  PGI ( )**

This summary has been drawn up for information only. For full details, interested parties are invited to consult the full version of the product specification obtainable from the national authorities indicated in section 1 or from the European Commission[1].

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

| | |
|---|---|
| Name: | Úřad průmyslového vlastnictví |
| Address: | Antonína Čermáka 2a, 160 68 Praha 6, Česká republika |
| Tel.: | +420 220 383 111 |
| Fax: | +420 224 324 718 |
| e-mail: | posta@upv.cz |

**2. GROUP:**

| | |
|---|---|
| Name: | Svaz pěstitelů chmele České republiky |
| Address: | Mostecká 2580, 438 19 Žatec, Česká republika |
| Tel.: | 00420 415 733 401 |
| Fax: | 00420 415 726 052 |
| e-mail: | svaz@czhops.cz |

Composition: Producers/processors ( X )  mixed ( )

**3. TYPE O FPRODUCT:**

Class 1.8 – hops

**4. SPECIFICATION (SUMMARY OF REQUIREMENTS UNDER ARTICLE 4(2))**

**4.1 Name:**

"Žatecký chmel"

**4.2 Description:**

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[1] European Commission, Directorate-General for Agriculture and Rural Development, Agricultural Product Quality Policy, B-1049 Brussels.

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A specific property of "Žatecký chmel" is the appearance of the cone (moderately to elongated ovoid, 100 cones weighing 13-17 g; strig fine, regular, 12-16 mm in length), the delicate hoppy aroma and the golden colour of the lupulin. Characteristic features of "Žatecký chmel" are the red colour of the bine, the fine strig, a low myrcene content and a balanced alpha and beta acid content. Typical of the composition of the hop resins is a relatively low alpha-bitter acid content of 2.5 - 5.5%. The beta-bitter acid content is higher than the alpha-bitter acid content, the ratio between them most often being 0.60 – 0.80. The myrcene content is 25 - 40%. Another characteristic feature is the presence of a large amount of beta-farnesene (14-20%), which in other hops is present only in very small amounts. The general character of the fragrance of "Žatecký chmel" is determined by the ratio between all the individual constituents of the hop oils. "Žatecký chmel" hops are semi-early. They are supplied to the market pressed or granulated.

**4.3 Geographical area:**

"Žatecký chmel" hops are grown in what is termed the Žatec hop-growing area. This comprises cadastral areas in the districts of Louny, Rakovník, Chomutov, Kladno, Plzeň-sever and Rokycany. Further details are provided in the specification.

**4.4 Proof of origin:**

In the Czech Republic, hops are subject to certification which is governed both by Act No 97/1996 Coll. on the protection of hops and by Council Regulation (EC) No 1952/2005, Commission Regulation (EEC) No 1784/77 and Commission Regulation (EEC) No 890/78. The body authorised to certify hops in the Czech Republic is ÚKZÚZ (Central Institute for Supervision and Testing in Agriculture, hereinafter "Institute").

Proof of origin is guaranteed by a procedure which is laid down by law. Producers weigh the hops produced, duly label them, apply a seal and issue a declaration as to the number and weight of the labelled packages of hops by cadastral area and variety of hops. The Institute carries out verification of the labelled hops and hop products and issues a certificate, and ensures monitoring of compliance with the requirements laid down in the Act on the protection of hops and in the European Community legislation. The Institute also keeps records of hop gardens and hop growers.

The State Agricultural and Food Inspection Authority [*Státní zemědělská a potravinářská inspekce*] conducts checks on the specifications and issues decisions in conjunction with the Institute.

**4.5 Method of production:**

"Žatecký chmel" hops are grown on hop-poles in the Žatec hop-growing area. The springtime work begins in April with cutting and wiring, followed by training, cultivation and the application of chemical protection. During the growing period, a number of spraying operations are carried out in order to control pests and diseases. The hops are harvested in the second half of August and early September. The hops are processed into pressed or granulated hops.

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The hop-poles are constructed of wooden (and in some cases concrete) posts. Wire is also used, or steel rope in the case of new hop-poles. The hop-poles are about 7 metres high (optimum height for hops grown in this area). One hectare of hop garden contains 2500-3500 hop plants, depending on planting density (determined by farming techniques, the growth properties of the plants and crop structure optimisation). Hops are a perennial plant that remains on the same site for up to 20 years. Only female plants are grown for production purposes in a hop garden. The presence of male plants is undesirable in terms of its effects on the quality of the hops.

"Žatecký chmel" hops have been grown in their traditional area for more than 1000 years. Only the following clones may be referred to as "Žatecký chmel": Lučan (registered 1941), Blato (1952), Osvaldův klon 31 (1952), Osvaldův klon 72 (1952), Osvaldův klon 114 (1952), Sířem (1969), Zlatan (1976), Podlešák (1989) and Blšanka (1993).

**4.6 Link:**

It is the specific natural conditions in the Žatec hop-growing area that provide the basis for the uniqueness of "Žatecký chmel" (cf. paragraph 4.2). This area is protected to the north-west by the Ore Mountains, the Doupov Hills and the Bohemian uplands, which produce a rain shadow. The total annual rainfall in this area is therefore only about 450 mm. The timing of the rainfall is, however, favourable to the development of the hops (average rainfall during the growing period is about 260 mm). The average annual temperature is 8-9˚C (but 14-16˚C during the growing period). The quality of the hops is determined not only by the climatic conditions but also by the area's soil. This consists mainly of Permian red-bed soils, but there are also lighter sandy marl soils. The growth and development of the hops is also influenced by the situation of the hop gardens, which is determined in particular by the altitude (200-500 metres above sea level) and the position within the lie of the land, the gradient and exposure to the different points of the compass. The hop gardens are located in particular in broad, open valleys with a free airflow which are sufficiently sheltered from strong west and north winds. The hops would not achieve such quality or yields in other areas, where these conditions do not exist. The environment has an influence in particular on the content and growth of the hops. The conditions described above (combination of average rainfall, temperatures, soil profiles, altitude and light) are unique to the Žatec hop-growing area. Other hop-growing areas in the world will always differ in respect of certain of the basic conditions (e.g. higher rainfall, higher average temperatures, shorter average length of day/daylight during the growing period).

**4.7 Inspection body:**

| | |
|---|---|
| Name: | Státní zemědělská a potravinářská inspekce, inspektorát v Ústí nad Labem |
| Address: | Masarykova 19/275, 403 40 Ústí nad Labem, ČR |
| Tel.: | +420 475 651 224 |
| Fax: | +420 475 651 225 |
| e-mail: | usti@szpi.gov.cz |



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| | |
|---|---|
| Name: | Ústřední kontrolní a zkušební ústav zemědělský, odbor trvalých kultur Žatec |
| Address: | Chmelařské náměstí 1612, CZ-438 43 Žatec, ČR |
| Tel.: | +420 415 778 119 |
| Fax: | +420 415 778 136 |
| e-mail: | webmaster@ukzuz.cz |

The final decision rests with the State Agricultural and Food Inspection Authority.

**4.8 Labelling:**

The inscription “ŽATECKÝ CHMEL” is affixed to every outer package.

**4.9 National requirements: —**



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**SUMMARY**

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**"ČESKÉ PIVO"**

**EC No: CZ/PGI/005/00375/14.10.2004**

**PDO ( )  PGI ( X )**

This summary sets out the main elements of the product specification for information purposes.

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

| | |
|---|---|
| Name: | Úřad průmyslového vlastnictví |
| Address: | Antonína Čermáka 2a, CZ-160 68 Praha 6 - Bubeneč |
| Tel.: | + 420 220 383 111 |
| Fax: | + 420 224 324 718 |
| E-mail: | posta@upv.cz |

**2. GROUP:**

| | |
|---|---|
| Name: | Sdružení České pivo |
| Address: | Lípová 15, CZ-120 44 Praha 2 |
| Tel.: | + 420 224 914 566 |
| Fax: | + 420 224 914 542 |
| E-mail: | – |

Composition: Producers/processors ( X )  Other ( X )

**3. TYPE OF PRODUCT:**

Class: 2.1 Beer.

**4. SPECIFICATION:** (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

**4.1. Name:**

"České pivo"

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**4.2. Description:**

The distinctive nature of "České pivo" is imparted by a number of factors, particularly the raw materials used, the know-how built up by the brewing industry over many years and the special brewing processes. Noteworthy features of "České pivo" production are the decoction mashing process, wort boiling and two-stage fermentation. The entire production process (carefully selected raw materials, malting process and preparation of the beer in the traditional area of the Czech Republic) gives rise to a specific and unique product with a high reputation.

The technical parameters for "České pivo" are set out below. The beer can be distinguished by the fact that it is dominated by malt and hops, only a tinge of pasteurisation, yeast or ester is acceptable and no foreign tastes or odours are permissible. The less intense overall aroma of "České pivo" derives from the relatively low content of undesirable by-products of fermentation. The beer has a medium to strong sharpness, with slow release of carbon dioxide. The beer is likewise medium- to full-bodied, mainly due to the content of unfermented residual extract associated with the difference between the apparent and actual attenuation. Lower attenuation also means lower alcohol content. One very important characteristic of "České pivo" is its bitterness. The degree of bitterness of the beer is medium to highish, with a moderate to light tartness, which takes longer to fade. The bitterness lingers longer in the mouth, stimulating the taste cells for longer. The higher degree of bitterness also aids the digestive process. A higher concentration of polyphenols and a higher pH value are further features of "České pivo".

Pale beer (pale lager, pale draught beer and light beer) has a weak to medium aroma of pale malt and hops. It is of a golden colour of medium to higher intensity. The beer is sparkling and, on being poured into a glass, forms a compact white head. Dark beer (dark lager and dark draught) has a distinctive aroma of dark and coloured malts. It has a medium sharpness, with a characteristic full body on account of the substantial difference between the apparent and actual attenuation and the presence of unfermentable substances in the raw materials from which the beer is brewed. The bitterness is influenced by the full body of the beer. Secondary caramel and sweetish tastes and odours are permissible.

Quality parameters

Pale lager

– Original hopped wort extract: 11.00-12.99 (% by weight)

– Alcohol content: 3.8-6.0 (% by volume)

– Colour: 8.0-16.0 (EBC units)

– Bitter substances: 20-45 (EBC units)

– pH value: 4.1-4.8

– Difference between apparent and actual attenuation: 1.0-9.0 (% rel.)

– Polyphenols: 130-230 (mg/l)

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Dark lager

– Original hopped wort extract: 11.00-12.99 (% by weight)
– Alcohol content: 3.6-5.7 (% by volume)
– Colour: 50-120 (EBC units)
– Bitter substances: 20-45 (EBC units)
– pH value: 4.1-4.8
– Difference between apparent and actual attenuation: 2.0-9.0 (% rel.)

Pale draught

– Original hopped wort extract: 8.00-10.99 (% by weight)
– Alcohol content: 2.8-5.0 (% by volume)
– Colour: 7.0-16.0 (EBC units)
– Bitter substances: 16-28 (EBC units)
– pH value: 4.1-4.8
– Difference between apparent and actual attenuation: 1.0-11.0 (% rel.)

Dark draught

– Original hopped wort extract: 8.00-10.99 (% by weight)
– Alcohol content: 2.6-4.8 (% by volume)
– Colour: 50-120 (EBC units)
– Bitter substances: 16-28 (EBC units)
– pH value: 4.1-4.8
– Difference between apparent and actual attenuation: 2.0-11.0 (% rel.)

Light beer

– Original hopped wort extract: max. 7.99 (% by weight)
– Alcohol content: 2.6-3.6 (% by volume)
– Colour: 6.0-14.0 (EBC units)
– Bitter substances: 14-26 (EBC units)
– pH value: 4.1-4.8

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– Difference between apparent and actual attenuation: 1.0-11.0 (% rel.)

**4.3. Geographical area:**

The "České pivo" production area is defined as follows:

– south-west: Chebská pánev, Český les, Šumava, Blanský les and the foothills of the Novohradské hory;

– south: Třeboňská pánev, southern edge of Českomoravská vrchovina, and the River Dyje and River Morava beyond Hodonín;

– south-east: western and northern edges of the Bílé Karpaty protected landscape area;

– east: western, northern and south-eastern edges of the Beskydy protected landscape area;

– west: the River Ohře, Mostecká pánev and the River Elbe as far as Děčín;

– north-west: the River Ploučnice, the River Kamenice and the Lužické hory;

– north: Liberecká pánev, the southern slopes of the Krkonoše, the Broumovské hory and the southern slopes of the Orlické hory;

– north-east: foothills of Kralický Sněžník, the Rychlebské hory and Zlatohorská vrchovina, the River Opavice up to its confluence with the River Opava, the River Opava up to its confluence with the River Oder, the River Oder up to its confluence with the River Olše, the River Olše up to its confluence with the River Lomná and the River Lomná up to the Beskydy protected landscape area.

The geographical indication "České pivo" contains the name of the country since, chiefly through the specific production method that has been typical of the defined area for centuries, "České pivo" is linked with virtually the entire area of the present-day Czech Republic. For centuries, bottom-fermented, fully matured beer has been continuously brewed here predominantly by the same method, which combines decoction mashing, wort boiling, actual boiling of the hops and separate two-stage fermentation (see Section 4.5). "České pivo" typically has a higher proportion of unfermented extract, a higher polyphenol content, a higher pH value and a more distinctive colour, bitterness and sharpness than other beers.

Through the specific features of the production method used, from which "České pivo" derives its characteristic properties, the reputation of the beer and the name "České pivo" have spread both nationally and abroad and the product has become unequivocally linked with the place where it is produced, namely the Czech Republic.

The importance of the concept and the reputation of the quality of "České pivo" are also confirmed by the fact that this name was included in the list of protected designations in the 1985 Agreement between the Governments of the Czechoslovak Socialist Republic and the Portuguese Republic for the protection of indications of source, appellations of origin and other geographical and similar designations. At

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that time, the defined area was only part of the country as a whole. It made up most of the area of an independent state following the dissolution of the Czech and Slovak Federal Republic. Consumers throughout the world unequivocally link the name "České pivo" not only with the place where it is produced, i.e. the Czech Republic, but also, in particular, with its specific characteristics and quality.

The applicant for registration of the geographical indication "České pivo" is the association of producers brewing the beer practically throughout the Czech Republic. The characteristics and reputation of "České pivo" have unquestionably been influenced by the invaluable experience acquired over many years by Czech maltsters and brewers and handed down from generation to generation in the defined area of the Czech Republic.

In terms of surface area, the Czech Republic ranks among the small European states. Now, as in the past, its small size and relief make it possible to ensure compliance with production conditions – the technology and raw materials used, as well as producers' skills – throughout the defined area.

In view of the facts set out above and, in particular, owing to the typical and traditional methods of beer production, which differ from those employed in the surrounding areas, the inimitable taste and characteristic properties of the beer (see Section 4.2) and its renown extending far beyond the boundaries of the defined area, the homogeneity of the defined territory is clear and indisputable.

Hops

The largest hop-growing area in the Czech Republic is Žatecko, with 355 hop-growing municipalities in the districts of Louny, Chomutov, Kladno, Rakovník, Rokycany and Plzeň-sever, followed by Úštěcko with 220 hop-growing municipalities in the districts of Litoměřice, Česká Lípa and Mělník, and Tršicko with 65 hop-growing municipalities in the districts of Olomouc, Přerov and Prostějov.

The Czech hop-growing areas are at transition points between temperate oceanic and continental climates. Moreover, the Žatecko area lies in the rain shadow of the Krušné hory and Český les, which creates unique conditions in this area.

Various soil types (chernozems, rendzinas, brown earths and brown soils) can be found in the Czech hop-growing areas, together with various soil classes (sandy soil, loam soil and clay soil). These soils were formed on various petrographical-geological substrates.

In the Žatecko hop-growing area, the majority of hop gardens are located on soils originating in strata of the Permian geological formation. These soils, which are known as Permian red beds, contain a considerable amount of iron compounds (6-7% iron oxide), manganese and compounds of other metals.

The eastern part of the Úštěcko hop-growing area is located on a Tertiary Cretaceous formation and the central part, Polepská blata, lies on Quaternary sediments. In the western part of the Úštěcko area there are numerous basaltic volcanic rocks.



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The soils of the Tršicko hop-growing area are mainly of Quaternary and partly of Tertiary origin.

The Permian red soils of the Žatecko hop-growing area are considered to be the best soils for fine quality hops. These are mostly clay-loam soils which, after being worked to some depth, have a good capacity for absorbing water and air and a substantial soil nutrient sorption. A slightly acid to neutral soil is best for hop growing. The suitability of the soils for hop growing is determined not only by their natural properties but also, to a large extent, by the level of soil amelioration and development, by the amount of organic and mineral fertilisers applied and by other long-term treatment creating favourable conditions for hop growth and development.

**4.4. Proof of origin:**

Every beer producer keeps a list of the suppliers of all its raw materials. The origin of the raw materials can be found in the delivery notes. Moreover, traceability of the origin of hops grown in the Czech Republic is a requirement under Act No 97/1996 Coll. A list of purchasers of the final product is also kept. All product packaging gives the compulsory details concerning the producer and the product itself. This ensures accurate traceability of the product. The production process itself is carefully and precisely controlled, and the details of each batch are recorded so that the origin of all raw materials used in each batch of "České pivo" produced can subsequently be traced. Compliance with the specifications is monitored by the local branch of the Czech Agriculture and Food Inspection Authority.

**4.5. Method of production:**

Raw materials for beer production:

*Malt* - A pale malt also known as "Pilsener malt", which is produced from spring two-row barley, is used. The barley varieties used to produce the malt are derived from cultivated varieties approved by the Czech Agriculture and Food Inspection Authority in Brno and recommended by the Research Institute of Brewing and Malting in Prague for the production of "České pivo" (for overall details of congress wort, see table below).

The current international and European quality requirements for brewing barley give preference to varieties with high enzymatic activity, high extract content and high final attenuation values. On the other hand, lower proteolytic and cytolytic modification and the degree of attenuation resulting in the presence of residual extract are characteristic of "České pivo". On that basis, the following fundamental parameters have been specified for varieties suitable for "České pivo" production:

| | | | |
|---|---|---|---|
| Extract in dry malt | (% by weight) | min. | 80.0 |
| Kolbach Index | (%) | | 39.0 ± 3 |
| Diastatic power | (WK units) | min. | 220 |
| Actual attenuation | (%) | max. | 82 |



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| | | | |
|---|---|---|---|
| Friability | (%) | min. | 75.0 |

Czech hops and processed hop products are used, particularly the varieties grown in selected areas of (1) Žatecko, (2) Úštěcko and 3) Tršicko. The hops are grown in loam to clay-loam soils. Permian red soils are typical of the Žatecko region. The most favourable average annual temperature for hop growing is 8-10°C.

The hops are quite distinctive and differ from hops grown elsewhere in the world, chiefly on account of their ratio of alpha-bitter to beta-bitter acids. While the ratio for commonly grown varieties is generally 2.5:1, that for the hops grown in this area is on average 1:1.5. Another feature which distinguishes them from other hops is the beta-farnesene content of 14-20% of the total essential oils. The hop varieties cultivated in the area concerned and, in general, all hop varieties for "České pivo" production must be approved by the supervisory authorities and recommended by the Research Institute of Brewing and Malting.

*Water* - For production of "České pivo", water from local sources is used. The hardness of the water used for brewing is assessed as soft to medium-hard.

*Brewer's yeast* – Bottom-fermenting yeast strains (Saccharomyces cerevisiae subsp. uvarum) which are suitable for "České pivo" production and result in the difference between apparent and actual attenuation laid down in the specification are used. The most frequently used strains are Nos 2, 95 and 96, which are included in the collection of reproduction strains of brewer's yeasts of the Research Institute of Brewing and Malting under registration No RIBM 655 and are available to all producers of "České pivo".

Production:

Beer production starts at the brewing house, where ground malt is mixed with water and mashed, which converts the unfermentable starch into fermentable sugars. The mashing process itself employs a one-mash to three-mash decoction method; infusion mashing is not used. At least 80% of the total malt grist is made up of malt produced from approved varieties, which guarantees the taste profile of "České pivo".

The composition of the malt grist, including the quantity processed, is recorded in the brewing log and the origin of the malt is evidenced by the delivery notes. The temperature and mashing time also are recorded in the brewing log. After the mashing process has been completed and insoluble particles of malt have been separated through a process known as lautering, preparation of the wort by boiling it with the hops begins. During this phase, which takes 60 to 120 minutes, an evaporation rate of at least 6% must be achieved. Hops can be added in up to three stages. The minimum quantity of Czech hops or products processed from them is 30% for pale lagers and at least 15% for other types of beer. The composition of the hops, including the composition of the batch of raw materials, is recorded in the brewing log; the origin of the raw materials is evidenced by the delivery notes. After wort boiling has finished, the hopped wort is cooled down to a pitching temperature of 6-10°C and aerated. Brewer's yeast used exclusively for bottom fermenting (Saccharomyces cerevisiae subs. uvarum) is then added.



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Fermentation takes place at a maximum temperature of 14°C and this technological process is normally separated from secondary fermentation, i.e. two-stage fermentation is used. The temperature pattern during fermentation is recorded in the fermentation log. The secondary fermentation process takes place at temperatures close to 0°C. On completion of the process of maturation by secondary fermentation in tanks, the beer is filtered and casked, bottled, canned or tankered. It is also possible to make unfiltered beer. The final product must comply with the quality parameters indicated in Section 4.2.

The entire beer production technology is continuously monitored.

Monitoring method:

Wort:

Extract from first wort - sampling 10 minutes after the start of lautering.

Determination of extract: pycnometrically, using a saccharimeter or special apparatus (A. Paar or other apparatus suitable for measuring the extract).

Wort clarity at 25°C - nephelometrically at 25°C, measurement after 30 minutes of tempering.

Measurement of extract from last wort at 25°C - extract measured by the same method as the extract from the first wort.

Hopped wort:

Extract from hopped wort - sampling 15 minutes after the end of wort boiling.

Determination of extract - pycnometrically, using a saccharimeter or special apparatus (A. Paar or other apparatus suitable for measuring the extract).

Settleable solid content - visual check on stirred hopped wort 5 minutes after the end of wort boiling in an Imhoff cone or other small receptacle in which settleable solid content can be assessed.

Hopped wort clarity – the hopped wort is filtered (analytical filter paper, blue strip) and the filtrate is used for nephelometric determination at an angle of 90°. The measurement is carried out partly at 20°C (heating for 20 minutes) and partly at 5°C (heating for 20 minutes).

Determination of bitterness of hopped wort - content of iso-□α-bitter acids (IBU).

Actual attenuation of hopped wort - determined by a recommended method.

Green beer:

Microscopic determination of the number of yeast cells in the fluid.

Determination of yeast viability (using methylene blue dye).

Determination of iso–α□–bitter acids (IBU) by recommended methods.



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Finished beer:

Basic analysis - apparent and actual extract, alcohol content, calculation of extract in original wort, determination of iso–α–bitter acids (IBU), beer clarity at an angle of 90°, actual attenuation and beer colour.

Checks are carried out by brewery laboratories or by a specialised laboratory (e.g. the Research Institute of Brewing and Malting) in accordance with the analytical standards for the brewing and malting industries or the Analytica-EBC.

**4.6. Link:**

It is clear from archaeological finds that beer was already produced by the inhabitants of the defined geographical area (hereinafter referred to as the "area concerned") prior to the Slavs, and by the Slavs themselves. The first records of beer brewing in the area concerned are linked to the Břevnovský klášter (Brevnov Monastery), where Benedictine monks were producing beer and wine in 993 AD.

The oldest record of hop growing in the area concerned is the foundation charter by which Prince Břetislav I granted a tithe on hops grown in Žatec, and Stará and Mladá Boleslav to the Chapter of St Wenceslas in Stará Boleslav. The first historical document directly connected with beer production is the foundation charter of the Vyšehrad Chapter, which was issued by the first Bohemian King, Vratislav II, in 1088. This document, transcripts of which have been preserved, refers to a hop tithe and other gifts, such as real estate and payments, granted to the canons of the Vyšehrad Chapter. Many other documents dating from 1090 to 1100 deal with hop growing, malt, beer, brewing licences and beer exports. From 1330 onwards, there are many records of malting and brewing in royal, noble and civic documents.

The brewing process was passed down from generation to generation. Initially, beer production was a privilege enjoyed by individuals (e.g. burghers with a licence to brew and nobles). In the 14th century, guilds of maltsters and brewers were founded and beer production by bottom and top fermenting continued to grow swiftly, culminating in the establishment of the industrial breweries which have carried on the tradition of "České pivo" to the present day. An important landmark was the foundation of the Burghers' Brewery in Plzeň in 1842.

Beer production by bottom fermentation was further improved and the typical characteristics of this beer were entirely different from the beers produced until that time. This golden, sparkling beverage with a pleasant hop taste and fine compact head spread throughout the world. This marked the beginning of a new era in the development of the world brewing industry, which grew at an unprecedented rate not only in the Czech lands, but also in Austro-Hungary, Germany and other European countries. In the decades which followed, numerous breweries were founded, all fully equipped with the most modern technology. Gradual improvements in machinery and technology have resulted in the modern large-scale production of today. The basic principle has, however, remained the same. The beer, for which mainly local raw materials were and still are used (i.e. raw materials originating in the area concerned, with its specific soil and climatic conditions), has won respect and built up a strong position at home and abroad. Its popularity is

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confirmed by numerous records of exports of "České pivo", not only in the past but also at the present time.

"České pivo" is produced by the method described above, which is based on the skill of Czech brewers, exclusively in the area concerned, mainly from local raw materials of the specified quality together with local water sources. All this gives "České pivo" specific properties which result from its unique composition.

Studies conducted by the Research Institute of Brewing and Malting in Prague have demonstrated that "České pivo" differs substantially from foreign beers. Selected Czech and foreign beers were subjected to a meticulous analytical and sensory assessment.

A detailed analytical and statistical model, which made it possible to identify similarities and differences between various beers, was devised. The results were processed using multidimensional statistical methods (factor, dispersion and cluster analysis, etc.). It was demonstrated that "České pivo" can be differentiated from foreign beers in the same category.

In most cases "České pivo" contains residual (unfermented) extract, which is one of its most typical attributes. Other features which distinguish it from foreign beers are its higher colour, level of bitterness, pH value and polyphenol content. The stronger colour and higher polyphenol content are the result of the decoction mashing process most commonly used in the Czech Republic. All these parameters are determined by the quality and composition of the raw materials and the technical and technological conditions. From a technological point of view, the composition of the malt grist, the hop rate, the yeast strain selected and the method of fermentation used, all combined with the brewing tradition and the human factor, are the predominant features. From a sensory point of view, "České pivo" can be defined by its fuller body, higher degree of bitterness, the fact that the bitterness takes longer to fade and the lower incidence of foreign odours and tastes.

The uniqueness of this beer production is the result of a centuries-old tradition of beer brewing in the area concerned and the handing-down from generation to generation of this craft in its specific form until the present day. Favourable conditions for growing hops in the area concerned, combined with the high professional skills acquired by workers through their studies at Czech schools of all levels, guarantee the excellent reputation of "České pivo" throughout the world. The name "České pivo" was already specified in the annex to the agreement between the Governments of the Czechoslovak Socialist Republic and the Portuguese Republic for the protection of indications of source, appellations of origin and other geographical and similar designations. This agreement was published in Decree of the Minister of Foreign Affairs No 63/1987 Coll. of 18 May 1987.

In 2003 Czech Tourism conducted a survey on the perception of the Czech Republic and the reasons given by tourists for choosing it as a destination. The target group consisted of tourists from Germany, Austria, Poland, Italy, Netherlands, United States, Japan, Scandinavian countries, Russia, South Korea and Arab countries. A total of 1 800 respondents were surveyed (150 respondents from each country or group of countries). Men made up 66% of the sample. The survey found that the Czech Republic is primarily associated with Prague (47%) and excellent beer

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(45%). The question was: "When I hear the name "Czech Republic", the first thing that comes to my mind is ..."

The popularity of "České pivo" is also demonstrated by the steadily growing exports.

**4.7. Inspection body:**

| | |
|---|---|
| Name: | Státní zemědělská a potravinářská inspekce |
| Address: | Květná 15, CZ-603 00 Brno |
| Tel.: | + 420 543 540 205 |
| Fax: | + 420 543 540 210 |
| E-mail: | sekret.ur@spzi.gov.cz |

**4.8. Labelling:**

The designation "České pivo" forms part of the brand name on the main label of the product.

Nothing in the specification of "České pivo" is aimed at preventing reference to production in the Czech Republic in the case of beers which are not classified as "České pivo" in compliance with national and Community requirements. Such references should not, however, form part of the brand name on the main label of such beers.

Any references to "PGI", "Protected Geographical Indication" and the corresponding Community symbol must be clearly connected with the term "České pivo" and must not create the impression that any other terms on the label are registered.

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'ČESKOBUDĚJOVICKÉ PIVO'**

EC No: CZ-PGI-0105-01036 – 05.09.2012

**PGI (X)** **PDO ( )**

## 1. NAME

'Českobudějovické pivo'

## 2. MEMBER STATE OR THIRD COUNTRY

Czech Republic

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 2.1. Beer

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

Pale beer with a characteristic aroma imparted by light malt and aromatic Žatec hops, with a taste of low intensity that is mild or slightly bitter, a malty flavour resulting from the difference between the actual and potential degrees of attenuation of the hopped wort, and a sharp taste deriving from natural carbon dioxide from fermentation.

Dark beer of an intense colour, with a dominant roasted aroma imparted by the use of colouring, caramel and Bavarian malts, with a moderately harsh bitterness of medium to higher intensity, obtained by adding Žatec hops and special malts. The full flavour, without any sweet aftertaste, is the result of residual unfermented extract. The sharpness derives from natural carbon dioxide from fermentation.

When poured into a glass, the beer typically has a pale golden colour, or an intense dark colour, with a smooth, creamy head. The fine aromatic Žatec hops yield a high polyphenol content, as a result of which 'Českobudějovické pivo' of all types is a pleasant and popular drink.

The beer can be divided into six different types which have a clear common origin.

Pale lager

| | |
|---|---|
| Alcohol (% vol.): | 4.6-5.3 |
| Original hopped wort (%): | 11.4-12.3 |
| Bitterness (IBU): | 20-24 |

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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EBC colour: 9-13

Aroma: medium to strong intensity, pronounced aroma of fine aromatic Žatec hops.

Taste: bitterness of slight to medium intensity, mild to slightly harsh character, medium to full-bodied taste with a sweetish aftertaste, pronounced sharpness.

Kräusened pale lager

Alcohol (% vol.): 4.6-5.3

Original hopped wort (%): 11.4-12.3

Bitterness (IBU): 20-24

EBC colour: 9-13

Aroma: medium to strong intensity, pronounced aroma of fine aromatic Žatec hops.

Taste: bitterness of slight to medium intensity, mild to slightly harsh character, full- to very full-bodied taste with a sweetish aftertaste, pronounced sharpness.

Pale draught beer

Alcohol (% vol.): 3.5-4.5

Original hopped wort (%): 9.5-10.1

Bitterness (IBU): 18-21

EBC colour: 8-12

Aroma: medium to strong intensity, pronounced aroma of fine aromatic Žatec hops.

Taste: bitterness of slight to medium intensity, slightly harsh character, medium-bodied taste with a sweetish aftertaste, pronounced sharpness.

Special beer

Alcohol (% vol.): 7.4-8.2

Original hopped wort (%): 16.0-17.0

Bitterness (IBU): 24-28

EBC colour: 11-17

Aroma: medium to strong intensity, pronounced aroma of fine aromatic Žatec hops.

Taste: bitterness of medium to strong intensity, mild to slightly harsh character, full- to very full-bodied taste with a sweetish aftertaste, pronounced sharpness.

Non-alcoholic beer

Alcohol (% vol.): 0.2-0.5

Original hopped wort (%): 3-4

Bitterness (IBU): 22-26

EBC colour: 5-7



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Aroma: medium intensity, pronounced aroma of fine aromatic Žatec hops, slightly reminiscent of hopped wort.

Taste: bitterness of medium intensity, slightly harsh character, light-bodied taste, pronounced sharpness, with a hint of hopped wort.

Dark lager

| | |
|---|---|
| Alcohol (% vol.): | 4.0-5.3 |
| Original hopped wort (%): | 10.5-12.0 |
| Bitterness (IBU): | 20-35 |
| EBC colour: | 60-120 |

Aroma: medium to strong intensity, pronounced aroma of fine aromatic Žatec hops and roasted malt.

Taste: bitterness of medium to strong intensity, mild to moderately harsh character, full- to very full-bodied taste with a dry, roasted aftertaste, pronounced sharpness.

**3.3. Raw materials (for processed products only)**

The main raw materials for the production of 'Českobudějovické pivo' are water, malt and hops, using bottom–fermenting brewer's yeast. All of the main raw materials used come from the specified geographical areas and have the specified characteristics.

Only water from artesian wells that are over 300 m deep is used. These wells provide clean water from an underground lake situated below the surface of the defined area of the České Budějovice Basin. The nitrate content of the water must be less than 3 mg/l. The water held within the upper Cretaceous layers is about 7 000-8 000 years old. The hardness of this brewing water is very low and must not exceed 1 mmol/l, and its mineral composition is key to ensuring the typical characteristics of 'Českobudějovické pivo', as is a pH of 6-7, which lends itself exceptionally well to the brewing process without any adjustment.

Light malt is obtained from two-row spring barley grown in Moravia, and this is verified and validated by the relevant inspection body. Light malt is typified by a high recovery rate and a pale colour.

Special malts are used to produce dark beer: these are caramel, Bavarian and colouring malts.

Fine aromatic *Žatecký poloraný červeňák* hops, purchased and supplied solely in the form of pressed hops (no pellets or extracts), are grown in a defined geographical area, i.e. the area around Žatec.

It is a strain of bottom-fermentation yeast (*Saccharomyces cerevisiae* var. *uvarum*) whose properties give the beer its characteristic aroma and flavour. It is held as No 2 in the collection of microorganisms used for production purposes held by the Research Institute of Brewing and Malting in Prague. The collection is internationally registered under No RIBM 655.

**3.4. Feed (for products of animal origin only)**

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

All stages of production, processing of raw materials and preparation of 'Českobudějovické pivo' take place exclusively in the defined geographical area.

The hopped wort for 'Českobudějovické pivo' is produced exclusively by the two-mash decoction method, with open straining of the wort and boiling at atmospheric pressure.

Fermentation takes place in vertical cylindro-conical tanks with a controlled temperature of 6-11 °C, while lagering takes place separately from fermentation (two-phase technology), exclusively in horizontal tanks. The period of lagering is in keeping with the principles of extended cold secondary fermentation at a temperature of no more than 3 °C. After secondary fermentation, the beer is filtered and then placed into consumer packaging or transport packaging.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

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### 3.7. Specific rules concerning labelling

The indication 'Českobudějovické pivo' is used in accordance with the rules applicable to the use of geographical indications in general and the use of the EU symbol for protected geographical indications in particular, and in accordance with other applicable EU labelling requirements. The way in which it is used is also consistent with the provisions of the Treaty of Accession.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The location of the production, processing and preparation of the product is defined by the geographical area in which water can be drawn from the underground lake of the České Budějovice Basin.

The area where Žatec hops are grown is the area around Žatec, comprising the cadastral areas of the municipalities in the districts of Chomutov, Kladno, Louny, Plzeň-sever, Rakovník and Rokycany.

The area in which the light malting barley is grown is situated in a region of Moravia.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The beer has been brewed in České Budějovice since the town was founded in 1265 and has always been known by its place of origin.

Only water from the underground lake situated below the surface of the defined area of the České Budějovice Basin is used. The nitrate content of the water must be less than 3 mg/l. The water held within the upper Cretaceous layers is estimated to be 7 000-8 000 years old. The hardness of this water is very low and must not exceed 1 mmol/l, and its mineral composition is key to ensuring the typical characteristics of 'Českobudějovické pivo', as is a pH of 6-7, which lends itself exceptionally well to the brewing process without any adjustment.

The production procedures and production equipment used to produce the beer are based on the professional experience and practical skills acquired by generations of



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brewers and refined in accordance with modern brewing knowledge. Beer production was first the preserve of individuals, but manufacturing plants were later established, and this led to the concentration of beer production in České Budějovice and the establishment of the České Budějovice breweries. This tradition of beer production has continued to the present day.

### 5.2. Specificity of the product

The sensory properties of 'Českobudějovické pivo' are determined in particular by the mineral composition of the water from the local spring, supplemented by the combined influence of the characteristics of the main raw materials, the strain of brewer's yeast used, the geometry of the production vessels and the timing of the main production operations.

The beer is either of the pale or the dark type, with a characteristic aroma imparted by the variety of malt used and by aromatic Žatec hops, with a taste of low intensity that is mild or slightly bitter, a malty flavour resulting from the difference between the actual and potential degrees of attenuation of the hopped wort, and a crisp taste deriving from natural carbon dioxide from fermentation. When poured into a glass, the pale beer typically has a pale golden colour and the dark beer has a colour imparted by dark malt, with a smooth, creamy head. The fine aromatic hops ensure a high polyphenol content

The name 'Českobudějovické pivo' achieved such renown that in 1967 it was registered in the form 'Českobudějovické pivo/Budweiser Bier/Bière de Budweis/Budweis Beer' in the WIPO register of Appellations of Origin (No 49) on the basis of a national registration. It was also protected at the same time by a bilateral agreement with Portugal.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The popularity and enduring quality built up over many years now guarantees 'Českobudějovické pivo' a place on foreign markets in more than 50 countries. Its renown has earned it a place as one of the leading global beer brands.

The sensory properties of 'Českobudějovické pivo' are determined in particular by the mineral composition of the water from the local spring, supplemented by the combined influence of the characteristics of the main raw materials, the strain of brewer's yeast used, the geometry of the production vessels, as tried and tested by generations of brewers, and the timing of the main production operations.

The production of 'Českobudějovické pivo' is part and parcel of the town of České Budějovice. Indeed, most Czech and foreign encyclopaedias associate the town of České Budějovice with the production of 'Českobudějovické pivo'.

For consumers, tradition is one of the main yardsticks of quality, representing a certain added value and guaranteeing quality. The fact that the beer is from České Budějovice means that it can safely be expected to possess the specific properties of beer produced in this area.

Since time immemorial, consumers have associated České Budějovice with the brewing of good-quality beer which differs in its sensory properties from beers produced in other areas.

## REFERENCE TO PUBLICATION OF THE SPECIFICATION



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(Article 5(7) of Regulation (EC) No 510/2006*)

http://isdv.upv.cz/portal/pls/portal/portlets.ops.det?popk=65&plang=cs

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

# Existing wine names — technical file

## I. NAME(S) TO BE REGISTERED

Baden (de)

## II. APPLICANT'S DETAILS:

| | |
|---|---|
| *Name and position :* | Federal State of Baden-Württemberg<br>Baden-Württemberg Ministry of Rural Affairs and Consumer Protection |
| *Legal status, size and composition (in the case of legal persons)* | Regional authority under public law |
| *Nationality:* | Germany |
| *Address:* | 10 Kernerplatz<br>70182 Stuttgart<br>Germany |
| *Telephone:* | 0049-711-126-0 |
| *Fax:* | 0049-711-126-2255 |
| *E-mail(s)* | Poststelle@mlr.bwl.de |

## III. PRODUCT SPECIFICATION

| | |
|---|---|
| *Status:* | Attached |
| *File Name* | gU Baden_111214.pdf |

## IV. NATIONAL APPROVAL DECISION:

| | |
|---|---|
| *Legal basis:* | The national decision on approval was made upon the order of the Reichsnährstand for wine (notice from the Main Association of the German Horticultural Industry (Hauptvereinigung der deutschen Gartenbauwirtschaft, HVGartenWi.) of 7 January 1936 on the labelling of wine (Gazette of the Reichsnährstand, p. 17)). |

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# V. SINGLE DOCUMENT

| | |
|---|---|
| *Name(s) to be registered* | Baden (de) |
| *Equivalent term(s):* | |
| *Traditionally used name:* | No |
| *Legal basis for the notified amendments:* | Article 118s of Regulation (EC) No 1234/2007 |
| *These technical files contain amendments in accordance with:* | |
| *Type of geographical indication:* | PDO - Protected Designation of Origin |

## *1. CATEGORIES OF GRAPEVINE PRODUCTS*

| |
|---|
| I. Wine |
| 3. Liqueur wine |
| 5. Quality sparkling wine |
| 8. Semi-sparkling wine |
| 11. Partially fermented grape must |

## *2. DESCRIPTION OF THE WINE(S)*

| *Analytical characteristics* |
|---|
| 2.1. Analytical characteristics<br>The analysis values indicated below, which must be determined by means of a physical and chemical analysis in accordance with Article 26 of Regulation (EC) No 607/2009, are binding minimum values which must be present in the given wine varieties for them to use the designation:<br><br>■ Actual alcoholic strength<br><br>a) Quality wine and wines with the special attributes ‘Kabinett’, ‘Spätlese’ or ‘Auslese’ must have a minimum alcoholic strength of 7 % vol., whilst wines with the special attributes ‘Beerenauslese’, ‘Trockenbeerenauslese’ and ‘Eiswein’ must have a minimum actual alcoholic strength of 5.5 % vol.<br><br>b) 'Sekt b.A.' (quality sparkling wine from defined regions) min. 10 % vol.<br><br>■ total alcoholic strength of quality wine and wine with a special attribute after increasing the natural alcoholic strength: max. 15 % vol.<br>■ Sugar content of products with indications of sweetness |

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| **Indication of sweetness for quality wine and wine with a special attribute** | **Sugar content**<br><br>(tolerance of max. 1 g/l) |
|---|---|
| dry | If its sugar content does not exceed:<br>- 4 g/l or<br>- 9 g/l, provided that the total acidity expressed as grams of tartaric acid per litre is not more than 2 g/l below the sugar content. |
| semi-dry | If its sugar content exceeds the maximum value indicated above but does not exceed:<br>- 12 g/l or<br>- 18 g/l, provided that the total acidity expressed as grams of tartaric acid per litre is not more than 10 g/l below the |
| semi-sweet | If its sugar content is higher than the maximum indicated above but is not more than 45 g/l. |
| sweet | If its sugar content is of at least 45 g/l. |
| | |
| **Indication of sweetness for 'Qualitätsperlwein b.A' (quality semi-sparkling wine from defined regions).** | **Sugar content** |
| dry | If its sugar content is between 0 and 35 g/l. |
| semi-dry | If its sugar content is between 33 and 50 g/l. |
| mild | If its sugar content is higher than 50 g/l. |
| | |
| **Indication of sweetness for 'Sekt b.A.'** | Sugar content<br>(tolerance of max. 3 g/l) |
| 'brut nature' | If its sugar content is lower than 3 g/l; this indication may only be used for products to which no sugar has been added after the second fermentation. |
| extra brut | If its sugar content is between 0 and 6 g/l. |
| brut | If its sugar content is lower than 12 g/l. |
| extra-dry | If its sugar content is between 12 and 17 g/l. |
| dry | If its sugar content is between 17 and 32 g/l. |
| semi-dry | If its sugar content is between 32 and 50 g/l. |
| mild | If its sugar content is higher than 50 g/l. |

•■ Total acidity: min. 3.5 g/l

■ Volatile acidity:

**a)** max. 18 milliequivalents per litre for white and rosé wine,

**b)** max. 20 milliequivalents per litre for red wine,

**c)** max. 30 milliequivalents per litre for wine with the term attribute ‘Beerenauslese’ or ‘Eiswein’,

**d)** max. 35 milliequivalents per litre for wine with the traditional term ‘Trockenbeerenauslese’.

• ■ Total sulphur dioxide:

**A.** Wines (quality wine and wine with special attributes)

**1.** Provided no increase is decided upon because of adverse weather conditions, the total sulphur dioxide content of wines at the time of being placed on the market for direct human consumption may not exceed the following values:

**a)** 150 mg/l for red wine,

**b)** 200 mg/l for white and rosé wine and rotling.

**2.** Notwithstanding this, the maximum sulphur dioxide content as regards wines with a sugar content, expressed as the sum of glucose and fructose, of not less than 5 g/l, is:

**a)** 200 mg/l for red wine,

**b)** 250 mg/l for white and rosé wine and rotling.

**c)** 300 mg/l for wine with the traditional term ‘Spätlese’,

**d)** 350 mg/ for wine with the traditional term ‘Auslese’,

**e)** 400 mg/l for wine with the traditional term ‘Beerenauslese’, ‘Trockenbeerenauslese’ or ‘Eiswein’.

**B.** 'Qualitätsperlwein b.A.'

The values indicated in paragraph A, subparagraphs 1(a) and (b) and 2(a) and (b) are applicable.

**C.** Quality sparkling wine, 'Sekt b.A.'

Provided no increase is decided upon because of adverse weather conditions, the total sulphur dioxide content of quality Sekt b.A. at the time of being placed on the market for direct human consumption may not exceed 185 mg/l. Sekt b.A. with the attribute ‘Cremant’ may not exceed a limit of 150 mg/l.

■ Carbon dioxide content

'Qualitätsperlwein b.A.' must have an excess pressure due to endogenous carbon dioxide in solution of not less than 1 bar and not more than 2.5 bar when kept in closed containers at a temperature of 20 °C;

'Sekt b.A.' must have an excess pressure due to carbon dioxide in solution of not less than 3.5 bar when kept in closed containers at a temperature of 20 °C; In the case of containers of less than 25 cl, the excess pressure must be at least 3 bar.

# *Organoleptic characteristics:*

**2.1** General organoleptic characteristics:

Clean, with sufficient full-bodiedness, characterised by the vine variety (-ies) used, the vintage and the permitted oenological practices.

1. 1. Red **wine, quality sparkling wine and semi-sparkling wine:**

- clear; 'Qualitätsperlwein b.A.' and 'Sekt b.A.' with fine bubbles or fine bubbles to foaming,
- medium to dark red, sometimes with brownish or blue tinges,
- with aromas predominantly reminiscent of fruits and spices,
- recognisable notes of tannin, mainly strong to taste, and sometimes woody notes.

Affentaler:

- Spätburgunder red wine, clear; 'Qualitätsperlwein b.A.' and 'Sekt b.A.' with fine bubbles or fine bubbles to foaming,
- medium to dark red, sometimes with brownish or blue tinges,
- A faultless aroma, predominantly reminiscent of blackberries, cherries and spices,
- recognisable notes of tannin, strong, and sometimes woody notes.

2.2. Rosé **wine, quality sparkling wine and semi-sparkling wine:**

- clear; 'Qualitätsperlwein b.A.' and 'Sekt b.A.' with fine bubbles or fine bubbles to foaming,
- light pink to light red, sometimes with a reddish-gold or bluish hue; Weißherbst wines can also have the colour of white wine; Blanc de noirs has the colour of white wine but with a slight red hue,
- with aromas predominantly reminiscent of blossoms, fruits and spices,
- depending on the vine varieties and age, light to full-bodied in taste, with mostly low acidity but at most minimum notes of tannin.

Weißherbst:

clear; 'Qualitätsperlwein b.A.' and 'Sekt b.A.', with fine bubbles or fine bubbles to foaming, colours of white wine to light pink to light red, with a reddish-gold hue;

- with aromas predominantly reminiscent of blossoms, fruits and spices,
- depending on the vine varieties and age, light to full-bodied in taste, with mostly low acidity but at most minimum notes of tannin.

Ehrentrudis:

Weißherbst wine made from the Spätburgunder vine variety in the Tuniberg area may be designated as Ehrentrudis Spätburgunder red wine:

- light pink to light red, sometimes with a reddish-gold hue;
- with aromas predominantly reminiscent of blossoms, fruits and spices,
- gently full-bodied to full-bodied in taste, with mild acidity.

1.3. White **wine, quality sparkling wine and semi-sparkling wine**:

- clear; 'Qualitätsperlwein b.A.' and 'Sekt b.A.' with fine bubbles or fine bubbles to foaming,
- more or less light yellow in colour, sometimes with a greenish or golden hue,
- with aromas predominantly reminiscent of blossoms, fruits and spices,
- depending on the vine varieties and age, light to full-bodied in taste, with mostly mild acidity. Riesling-Hochgewächs:

Single-variety Riesling wines with a high natural minimum alcoholic strength, achieving at least quality level three on sensory testing under the 5 point system.

1.4. Rotling - **wine, quality sparkling wine and semi-sparkling wine**

- clear; 'Qualitätsperlwein b.A.' and 'Sekt b.A.', with fine bubbles or fine bubbles to foaming, light pink to light red, sometimes with a reddish-gold or bluish hue;
- with aromas predominantly reminiscent of blossoms, fruits and spices,
- depending on the vine varieties and age, light to full-bodied in taste, with mostly mild acidity.

Badisch Rotgold:

Badisch Rotgold with the additional attributes ‘Grauburgunder’ and ‘Spätburgunder’:

- clear; 'Qualitätsperlwein b.A.' and 'Sekt b.A.' with fine bubbles or fine bubbles to foaming,
- light pink to light red, sometimes with a reddish-gold or bluish hue;
- with aromas predominantly reminiscent of blossoms, fruits and spices,
- gently full-bodied to full-bodied in taste, with mild acidity.

Classic (‘Klassic’) **wine**:

Wines made from vine varieties typical of the region may be designated Classic white wine or Classic red wine.

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This requires a high natural alcoholic strength and the exclusive use of the permitted vine varieties. The wines are gently full-bodied.

1.6. **Partially fermented grape must:**

Federweißer is a partially fermented grape must intended for direct consumption and made from grapes of the Baden PDO. For the production of quality wine, it must meet the conditions prescribed for the area in question. If only red wine grapes are used, the word 'Roter' [red] may precede the designation. Depending on the vine varieties used, it is cloudy with a whitish, greenish, yellowish or reddish colour. It has a fruity flavour reminiscent of must with a clear fermented aroma.

1.7. **Liqueur wine:**

Quality liqueur wine is a fiery wine with a high alcoholic and a strong flavour. Depending on the vine variety used, its colour is yellow, yellowish green or pale to strong red.

The Baden protected designation of origin may only be used for quality wine, wine with special attributes, quality sparkling and quality semi-sparkling wine and quality liqueur wine if they have been issued on request with a quality testing number.
However, Federweißer wine does not require sensory testing or a quality testing number.

## *3. TRADITIONAL DESIGNATIONS*

### a. Point (a)

| |
|---|
| Winzersekt (**) |
| Sekt b.A (Quality sparkling wine from defined regions) (**) |
| Qualitätsperlwein (quality semi-sparkling wine) (**) |
| Qualitätslikörwein (quality liqueur wine) (**) |
| Qualitätswein (quality wine) |
| Prädikatswein (quality wine with special attributes) (*) |

### b. *Point (b)*

Weissherbst
Riesling-Hochgewächs (*)
Federweisser
Ehrentrudis
Classic
Badisch Rotgold
Affentaler

# *4. WINE-MAKING PRACTICES*

## a. Oenological practices

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Description of practice:* | |

**Specific oenological practices and relevant restrictions on making the wine**

**3.1** Minimum natural alcoholic strength / minimum must content

**3.1.1** Quality wines, wines with special attributes

**List of minimum natural alcoholic strengths / minimum must contents for quality wines and wines with special attributes**

| | Vine variety | Quality wine | Kabinett | Spätlese | Auslese | Beerena uslese/ Eiswein | Trocken beerena uslese |
|---|---|---|---|---|---|---|---|
| | | % vol/°Oe | % vol/°Oe | % vol/°Oe | % vol/°Oe | % vol/°Oe | % vol/°Oe |
| 1 | Defined region Baden | | | | | | |

1.1 Regions of Markgräflerland, Tuniberg

Kaiserstuhl, Breisgau

Ortenau, Kraichgau and Badische Bergstraße

1.1.1 White wine

| | | | | | | |
|---|---|---|---|---|---|---|
| Auxerrois | 8.9/69 | 10.9/82 | 12.5/92 | 14.5/105 | 18.1/128 for all 4 | 22.1/15 for all 4 |
| Bacchus | 8.9/69 | 10.9/82 | 12.5/92 | 14.5/105 | | |
| Bronner | 8.9/69 | 10.9/82 | 12.5/92 | 14.5/105 | | |
| | 8.9/69 | 10.9/82 | 12.5/92 | 14.5/105 | | |
| Chardonnay | | | | | | |
| Findling | 8.9/69 | 10.9/82 | 12.5/92 | 14.5/105 | | |
| Freisamer | 9.4/72 | 11.4/85 | 12.5/92 | 14.5/105 | | |
| Gewürztraminer | 9.4/72 | 11.4/85 | 12.5/92 | 14.5/105 | | |
| Gutedel | 8.0/63 | 10.0/76 | 11.6/86 | 14.1/102 | | |
| Helios | 8.9/69 | 10.9/82 | 12.5/92 | 14.5/105 | | |
| Johanniter | 8.9/69 | 10.9/82 | 12.5/92 | 14.5/105 | 18.1/128 for all 4 | 22.1/15 for all 4 |
| Kerner | 8.9/69 | 10.9/82 | 12.5/92 | 14.5/105 | | |
| Merzling | 8.4/66 | 10.0/76 | 12.0/89 | 14.1/102 | | |
| Müller Thurgau | 8.4/66 | 10.0/76 | 12.0/89 | 14.1/102 | | |
| Muskatel | 8.4/66 | 10.5/79 | 12.5/92 | 14.5/105 | | |

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| | Muskat Ottonel | 8.4/66 | 10.5/79 | 12.5/92 | 14.5/105 | | |
| | Nobling | 8.4/66 | 10.5/79 | 12.5/92 | 14.5/105 | | |
| | Perle | 8.4/66 | 10.5/79 | 12.5/92 | 14.5/105 | | |
| | Riesling | 8.0/63 | 10.0/76 | 11.6/86 | 14.1/102 | | |
| | Ruländer | 9.4/72 | 11.4/85 | 12.5/92 | 14.5/105 | | |
| | Sauvignon blanc | 8.9/69 | 10.9/82 | 12.5/92 | 14.5/105 | | |
| | Scheurebe | 9.4/72 | 10.9/82 | 12.5/92 | 14.5/105 | | |
| | Silvaner | 8.4/66 | 10.5/79 | 12.5/92 | 14.5/105 | | |
| | Solaris | 9.4/72 | 11.4/85 | 12.5/92 | 14.5/105 | | |
| | Traminer | 9.4/72 | 11.4/85 | 12.5/92 | 14.5/105 | | |
| | Viognier | 9.4/72 | 11.4/85 | 12.5/92 | 14.5/105 | | |
| | Weißburgunder | 8.9/69<br>9.4/72 | 10.9/82<br>11.4/85 | 12.5/92<br>12.5/92 | 14.5/105<br>14.5/105 | | |
| | Experimentally cultivated grape varieties not registered in the list of varieties under point 6 | | | | | | |
| 1.1.2 | Red wine | | | | | | |
| | Acolon | 8.9/69 | 11.4/85 | 12.5/92 | 14.5/105 for all | 18.1/128 for all | 22.1/154 for all |
| | Baron | 8.9/69 | 11.4/85 | 12.5/92 | | | |
| | Cabernet Carbon | 8.9/69 | 11.4/85 | 12.5/92 | | | |
| | Cabernet Cortis | 8.9/69 | 11.4/85 | 12.5/92 | | | |

| | | | | | | |
|---|---|---|---|---|---|---|
| Cabernet Cubin | 8.9/69 | 11.4/85 | 12.5/92 | | | |
| Cabernet Dorio | 8.9/69 | 11.4/85 | 12.5/92 | | | |
| Cabernet Dorsa | 8.9/69 | 11.4/85 | 12.5/92 | | | |
| Cabernet Franc | 8.9/69 | 11.4/85 | 12.5/92 | | | |
| Cabernet Mitos | 8.9/69 | 11.4/85 | 13.0/95 | | | |
| Cabernet Sauvignon | 8.9/69 | 11.4/85 | 12.5/92 | | | |
| Dakapo | 8.9/69 | 10.9/82 | 13.0/95 | | | |
| Deckrot | 8.4/66 | 10.5/79 | 12.5/92 | | | |
| Dornfelder | 8.9/69 | 10.9/82 | 13.0/95 | | | |
| Dunkelfelder | 8.9/69 | 10.9/82 | 13.0/95 | | | |
| Lemberger | 8.9/69 | 10.9/82 | 12.4/91 | 14.5/105 for all | 18.1/128 for all | 22.1/154 for all |
| Merlot | 8.9/69 | 11.4/85 | 12.5/92 | | | |
| Monarch | 8.9/69 | 11.4/85 | 12.5/92 | | | |
| Palas | 8.9/69 | 10.9/82 | 13.0/95 | | | |
| Portugieser | 8.9/69 | 10.9/82 | 13.0/95 | | | |
| Prior | 8.9/69 | 11.4/85 | 12.5/92 | | | |
| Regent | 8.9/69 | 10.9/82 | 13.0/95 | | | |
| Saint Laurent | 8.9/69 | 10.9/82 | 13.0/95 | | | |
| Schwarzriesling | 8.9/69 | 10.9/82 | 13.0/95 | | | |
| Spätburgunder | 8.9/69 | 11.4/85 | 13.0/95 | | | |
| Syrah | 8.9/69 | 10.9/82 | 12.5/92 | | | |
| Tauberschwarz | 8.4/66 | 10.5/79 | 12.5/92 | | | |

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| | Trollinger | 8.0/63 | 10.5/79 | 13.0/91 | | | |
| | Experimentally cultivated vine varieties not registered in the list of varieties under point 6 | 8.9/69 | 10.9/82 | 12.5/92 | | | |
| 1.2 | Regions Lake Constance and Tauberfranken | | | | | | |
| 1.2.1 | White wine | | | | | | |
| | Auxerrois | 8.4/66 | 10.9/82 | 11.9/88 | 13.9/101 | 17.5/124 for all | 21.5/150 for all |
| | Bacchus | 8.4/66 | 10.9/82 | 11.9/88 | 13.9/101 | | |
| | Bronner | 8.0/63 | 10.3/78 | 11.9/88 | 13.0/95 | | |
| | Chardonnay | 8.4/66 | 10.9/82 | 11.9/88 | 13.9/101 | | |
| | Findling | 8.4/66 | 10.9/82 | 11.9/88 | 13.9/101 | | |
| | Freisamer | 8.9/69 | 10.9/82 | 11.9/88 | 13.9/101 | | |
| | Gewürztraminer | 8.9/69 | 11.4/85 | 12.4/91 | 13.9/101 | | |
| | Gutedel | 8.0/63 | 10.0/76 | 11.4/85 | 13.9/101 | | |
| | Helios | 8.0/63 | 10.3/78 | 11.9/88 | 13.0/95 | | |
| | Johanniter | 8.4/66 | 10.9/82 | 11.9/88 | 13.9/101 | | |
| | Kerner | 8.4/66 | 10.9/82 | 11.9/88 | 13.9/101 | | |

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| | | | | | | |
|---|---|---|---|---|---|---|
| Merzling | 8.0/63 | 10.0/76 | 11.4/85 | 13.4/98 | | |
| Müller-Thurgau | 8.0/63 | 10.0/76 | 11.4/85 | 13.4/98 | | |
| Muskateller | 8.4/66 | 10.5/79 | 11.9/88 | 13.9/101 | | |
| Muskat Ottonel | 8.0/63 | 10.5/79 | 11.9/88 | 13.9/101 | | |
| Nobling | 8.0/63 | 10.5/79 | 11.9/88 | 13.9/101 | 17.5/124 for all | 21.5/150 for all |
| Perle | 8.0/63 | 10.5/79 | 11.9/88 | 13.9/101 | | |
| Riesling | 8.0/63 | 10.0/76 | 11.4/85 | 13.4/98 | | |
| Ruländer | 8.9/69 | 11.4/85 | 12.4/91 | 13.9/101 | | |
| Sauvignon blanc | 8.4/66 | 10.9/82 | 11.9/88 | 13.9/101 | | |
| Scheurebe | 8.9/69 | 10.9/82 | 12.4/91 | 13.9/101 | | |
| Silvaner | 8.0/63 | 10.5/79 | 11.9/88 | 13.9/101 | | |
| Solaris | 8.9/69 | 11.4/85 | 12.4/91 | 13.9/101 | | |
| Traminer | 8.9/69 | 11.4/85 | 12.4/91 | 13.9/101 | | |
| Viognier | 8.9/69 | 11.4/85 | 12.4/91 | 13.9/101 | | |
| Weißburgunder | 8.4/66 | 10.9/82 | 11.9/88 | 13.9/101 | | |
| Experimentally cultivated grape varieties not registered in the list of varities under point 6 | 8.9/69 | 11.4/85 | 11.9/88 | 13.9/101 | | |

1.2.2 Red wine

| | | | | | | |
|---|---|---|---|---|---|---|
| Acolon | 8.4/66 | 11.4/85 | 12.4/91 | 13.9/101 for all | 17.5/124 for all | 21.5/150 for all |

| | | | | | | |
|---|---|---|---|---|---|---|
| Baron | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Carbon | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Cortis | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Cubin | 8.4/66 | 11.4/85 | 12.4/91 | | | |
| Caberne t Dorio | 8.4/66 | 11.4/85 | 12.4/91 | | | |
| Caberne t Dorsa | 8.4/66 | 11.4/85 | 12.4/91 | | | |
| Caberne t Franc | 8.4/66 | 11.4/85 | 12.4/91 | | | |
| Caberne t Mitos | 8.4/66 | 11.4/85 | 12.4/91 | | | |
| Cabernet Sauvignon | 8.4/66 | 11.4/85 | 12.4/91 | | | |
| Dakapo | 8.4/66 | 10.9/82 | 12.4/91 | | | |
| Deckrot | 8.0/63 | 10.5/79 | 11.9/88 | | | |
| Dornfeld er | 8.0/63 | 10.9/82 | 12.4/91 | | | |
| Dunkelfe lder | 8.4/66 | 10.9/82 | 12.4/91 | | | |
| Lemberg er | 8.4/66 | 10.9/82 | 12.4/91 | | | |
| Merlot | 8.4/66 | 11.4/85 | 12.4/91 | | | |
| Monarch | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Palas | 8.4/66 | 10.9/82 | 12.4/91 | | | |
| Portugie ser | 8.4/66 | 10.9/82 | 12.4/91 | | | |
| Prior | 8.0/63 | 10.3/78 | 11.9/88 | 13.9/101 for all | 17.5/124 for all | 21.5/150 for all |
| Regent | 8.4/66 | 10.9/82 | 12.4/91 | | | |
| Saint Laurent | 8.4/66 | 10.9/82 | 12.4/91 | | | |
| Schwarzriesli ng | 8.4/66 | 10.9/82 | 12.4/91 | | | |

| | | | |
|---|---|---|---|
| | 8.4/66 | 11.4/85 | 12.4/91 |
| | 8.4/66 | 10.9/82 | 12.4/91 |
| Spätburgunder Syrah | 8.0/63 | 10.5/79 | 12.4/91 |
| Tauberschwarz Trollinger | 8.0/63 | 10.5/79 | 12.4/91 |
| Experimentally cultivated vine varieties not registered in the list of varieties under point 6 | 8.4/66 | 10.9/82 | 12.4/91 |

**3.1.2** 'Qualitätsperlwein b.A', 'Sekt b.A.', Winzersekt

The minimum natural alcoholic strength (minimum must content) is 8.0 % vol. (63 °Oechsle).

**3.2** Enrichment

Quality wines may be enriched up to 15 % vol. total alcohol.

Wine with special attributes may not be enriched.

**3.3** Sweetening

Grape must is the only form of sweetening permitted.

**3.4** Increasing the natural alcoholic strength, partial dealcoholisation, concentration and the use of oak chips are not allowed for wines with special attributes.

**3.5** Liqueur wine

Quality liqueur wine is a product

a) with an actual alcoholic strength of not less than 15 % vol. and not more than 22 % vol.;

b) it has a total alcoholic strength of not less than 17.5 % vol., except for certain liqueur wines with a designation of origin or with a geographical indication appearing on a list to be drawn up by the Commission in accordance with the procedure referred to in Article 195(4),

c) which is obtained from

– partially fermented grape must,

– wine

– a mixture of the above products, or

– grape must or a mixture thereof with wine in so far as liqueur wines, to be determined by the Commission in accordance with the procedure referred to in Article 195(4), with a protected designation of origin or a protected geographical indication are concerned;

d) which has an initial natural alcoholic strength of not less than 12 % vol., except for certain liqueur wines with a protected designation of origin or a protected geographical indication appearing on a list to be drawn up by the Commission in accordance with the procedure referred to in Article 195(4);

e) to which the following has been added:

i) individually or in combination:

– neutral alcohol of vine origin, including alcohol produced from the distillation of dried grapes, having an actual alcoholic strength of not less than 96 % vol.,

– wine or dried grape distillate, having an actual alcoholic strength of not less than 52 % vol. and not more than 86 % vol.;

ii) together with one or more of the following products where appropriate:

– concentrated grape must,

– a combination of one of the products referred to in point (e)(i) with a grape must referred to in the first and fourth indent of point (c);

f) to which, by way of derogation from point (e), has been added, in so far as certain liqueur wines with a protected designation of origin or a protected geographical indication are concerned which appear on a list to be drawn up by the Commission in accordance with the procedure referred to in Article 195(4):

i) either of the products listed in point (e)(i) individually or in combination; or

ii) one or more of the following products:

– wine alcohol or dried grape alcohol with an actual alcoholic strength of not less than 95 % vol. and not more than 96 % vol.,

– spirits distilled from wine or from grape marc, with an actual alcoholic strength of not less than 52 % vol. and not more than 86 % vol.,

– spirits distilled from dried grapes, with an actual alcoholic strength of not less than 52 % vol. and of less than 94.5 % vol.; and

iii) one or more of the following products, where appropriate:

– partially fermented grape must obtained from raisined grapes,

– concentrated grape must obtained by the action of direct heat, complying, except as regards this operation, with the definition of concentrated grape must,

– concentrated grape must,

– a combination of one of the products listed in point (f)(ii) with a grape must referred to in the first and fourth indents of point (c).

The natural alcoholic strength of products used in producing a liqueur wine other than a liqueur wine with a protected designation of origin or a protected geographical indication may not be less than 12 % vol.

The products, concentrated grape must and partially fermented grape must from raisined grapes used in producing a liqueur wine with the Baden PDO must come from the region.

3.6 In addition, the authorised oenological practices set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009 are allowed.

### b. Maximum yields

*Maximum yields*

A maximum yield per hectare of 90 hl/ha is applicable, with the option to store surpluses of an additional 20 %. In years in which there are exceptional weather conditions, the yield per hectare may be increased by the competent authority by up to 10 hectolitres.

## 5 *DEMARCATED AREA*

Vines grown in the following municipalities and cadastral units form part of the protected designation of origin:
Achern, Achkarren, Allensbach, Altdorf, Altschweier, Amoltern, Angelbachtal, Appenweier, Au, Auggen, Bad Bellingen, Bad Krozingen, Bad Mergentheim, Bad Rappenau, Bad Schönborn, Baden-Baden, Badenweiler, Bahlingen, Bahlingen am Kaiserstuhl, Bahnbrücken, Balg, Ballrechten, Ballrechten-Dottingen ,Bamlach, Beckstein, Bellingen, Berghaupten, Berghausen, Bermatingen, Bermersbach, Berwangen, Betberg, Bickensohl, Biengen, Binau, Binzen, Bischoffingen, Blansingen, Bleichheim, Bodman, Bodman-Ludwigshafen, Bohlingen, Bohlsbach, Bollschweil, Bombach, Bottenau ,Bötzingen, Boxberg, Breisach, Breisach am Rhein, Bretten, Britzingen, Broggingen, Bruchsal, Buchheim, Buchholz, Bühl, Bühlertal, Buggingen, Burkheim, Butschbach, Dainbach, Dattingen, Denzlingen, Dertingen, Diedesheim, Dielheim, Dienstadt, Diersburg, Dietenhan, Dietlingen, Distelhausen, Dittigheim, Dittwar, Dossenheim, Dürrn, Durbach, Durlach, Ebersweier, Ebringen, Efringen-Kirchen, Egringen, Ehrenkirchen, Ehrenstetten, Eichelberg, Eichstetten, Eichtersheim, Eiersheim, Eimeldingen, Eisental, Eisingen, Ellmendingen, Elsenz, Emmendingen, Endingen, Eppingen, Erlach, Ersingen, Erzingen, Eschbach, Eschelbach, Ettenheim, Fautenbach, Feldberg, Fessenbach, Feuerbach, Fischingen, Flehingen, Föhrental, Freiburg, Friesenheim, Furschenbach, Gaienhofen, Gailingen, Gallenweiler, Gengenbach, Gerlachsheim, Gernsbach, Gissigheim, Glottertal, Gochsheim, Gottenheim, Grenzach, Grenzach-Wyhlen, Großrinderfeld, Großsachsen, Grünsfeld, Grunern, Gundelfingen, Hagnau, Haltingen, Haslach, Haßmersheim, Hecklingen, Heidelberg, Heidelsheim, Heiligenzell, Heimbach, Heinsheim, Heitersheim, Helmsheim, Hemsbach, Herbolzheim, Herten, Hertingen, Heuweiler, Hilsbach, Hilzingen, Hirschberg , Hochhausen, Hofweier, Hohberg, Höhefeld, Hohensachsen, Hohentengen, Hohentengen, Holzen, Holzhausen, Horrenberg, Hügelheim, Hugsweier, Huttingen, Ihringen, Immenstaad, Impfingen, Istein, Jechtingen, Jöhlingen, Kämpfelbach, Kandern, Kappelrodeck, Karlsruhe, Keltern, Kembach, Kenzingen, Kiechlinsbergen, Kippenhausen, Kippenheim, Kirchardt, Kirchhofen, Kleinkems, Klepsau, Klettgau, Köndringen, Königheim, Königschaffhausen, Königshofen, Konstanz, Kraichtal, Krautheim, Krozingen, Külsheim, Kürnbach, Lahr, Landshausen, Langenbrücken, Lauda, Lauda-Königshofen, Laudenbach, Lauf, Laufen, Lautenbach, Lehen, Leimen, Leiselheim, Leutershausen, Lichtental, Liel, Lindelbach, Lipburg, Lörrach, Lottstetten, Lützelsachsen, Mahlberg, Malsch, Malschenberg, Malterdingen, Marbach, March, Markdorf, Mauchen, Meersburg, Mengen, Menzingen, Merdingen, Merzhausen, Michelfeld, Mietersheim, Mingolsheim, Mosbach, Mösbach, Mühlbach, Mühlhausen, Müllheim, Münchweier, Münzesheim, Mundingen, Munzingen, Neckarmühlbach, Neibsheim, Nesselried, Neuenbürg, Neuenburg, Neuenburg am Rhein, Neuershausen, Neusatz, Neuweier, Niedereggenen, Niederrimsingen, Niederschopfheim, Niederweiler, Nimburg, Nordweil, Norsingen, Nußbach, Nußloch, Oberachern, Oberbalbach, Oberbergen, Oberderdingen, Obereggenen, Oberglottertal, Obergrombach, Oberkirch, Oberlauda, Oberöwisheim, Oberrimsingen, Oberrotweil, Obersasbach, Oberschopfheim, Oberschüpf, Obertsrot, Oberuhldingen, Oberweier, Odenheim, Ödsbach, Offenburg, Ofteringen, Ohlsbach, Ohrensbach, Ölbronn-Dürrn, Önsbach, Oos, Opfingen, Ortenberg, Östringen, Ötlingen, Ottenhöfen, Ottersweier, Pfaffenweiler, Pfinztal, Rammersweier, Rauenberg, Rechberg, Reichenau, Reichenbach, Reicholzheim, Renchen, Rettigheim, Rheinfelden, Rheinweiler, Riedlingen, Riegel, Ringelbach, Ringsheim, Rohrbach a. G., Rotenberg, Rümmingen, Sachsenflur, Sasbach, Sasbachwalden, Schallbach, Schallstadt, Schelingen, Scherzingen, Schlatt (cadastral unit No 5523), Schlatt (cadastral unit No 5561), Schlatt (cadastral unit No 6583), Schliengen, Schmieheim, Schriesheim, Schwaibach, Seefelden, Sexau, Singen, Sinsheim, Sinzheim, Sölden, Söllingen, Stadelhofen, Staufen, Staufenberg, Steinbach, Stetten, Stettfeld, Sulz, Sulzbach, Sulzburg, Sulzfeld, Tairnbach, Tannenkirch, Tauberbischofsheim, Teningen, Tiefenbach, Tiengen, Tiergarten, Tunsel, Tutschfelden, Ubstadt, Ubstadt-Weiher, Überlingen, Uhldingen-Mühlhofen, Uissigheim, Ulm, Unterglottertal, Unterbalbach, Untergrombach, Unteröwisheim, Unterschüpf, Varnhalt, Vögisheim, Vogtsburg, Wagenstadt, Waldangelloch, Waldenhausen, Waldkirch, Waldulm, Wallburg, Waltershofen, Walzbachtal, Wasenweiler, Weil, Weiler, Weingarten, Weinheim, Weisenbach, Welmlingen, Werbach, Wertheim, Wettelbrunn, Wiesloch, Wildtal, Windenreute, Wintersweiler, Wittlingen, Wittnau, Wolfenweiler, Wollbach, Wöschbach, Wutöschingen, Wyhlen, Zaisenhausen, Zell-Weierbach, Zeutern, Zunsweier and Zunzingen.
The precise demarcation of these vineyards can be seen in the wine-growing map of the Regional Government Office, the demarcation by plot or the vineyard register.
The production of quality wines, wines with special attributes, 'Qualitätsperlwein b.A.' or 'Sekt b.A.', quality liqueur wines and Federweißer using the Baden protected designation of origin must, in accordance with Article 6(4) of Regulation (EC) No 607/2009, take place in the Federal State of Baden-Württemberg or in a neighbouring Federal State.

### b. NUTS area

| | |
|---|---|
| DE1 | BADEN-WÜRTTEMBERG |
| DE | GERMANY |

**d. Maps of the demarcated area**

| | |
|---|---|
| *Number of maps attached* | 0 |

## *6. GRAPES*

**a. Inventory of the main vine varieties**

| |
|---|
| 14 Gutedel |
| 13 Regent |
| 12 Blauer Limberger |
| 11 Schwarzriesling |
| 10 Blauer Trollinger |
| 09 Kerner |
| 08 Weißer Burgunder |
| 07 Blauer Portugieser |
| 06 Ruländer |
| 05 Grüner Silvaner |
| 04 Dornfelder |
| 03 Blauer Spätburgunder |
| 02 Müller Thurgau |
| 01 Weißer Riesling |

**B. Grape varieties listed by the OIV**

Grüner Silvaner B
Cabernet Dorsa N

| |
|---|
| Weißer Gutedel B |
| Scheurebe B |
| Helios |
| Roter Muskateller |
| Roter Gutedel |
| Bronner |
| Merlot N |
| Merzling |
| Cabernet Carbon |
| Weißer Burgunder B |
| Cabernet Cortis |
| Cabernet Cubin |
| Cabernet Mitos |
| Cabernet Dorio |
| Grauer Burgunder G |
| Weißer Riesling B |
| Kerner B |
| Muskat-Ottonel |
| Deckrot N |
| Prior |
| Dornfelder N |
| Palas |
| Tauberschwarz |
| Solaris B |
| Cabernet Sauvignon |
| Chardonnay B |
| Auxerrois B |
| Dakapo N |
| Johanniter B |
| Bacchus B |
| Regent N |
| Müller Thurgau B |
| Acolon |
| Gelber Muskateller B |
| Blauer Limberger N |
| Roter Traminer Rs |
| Perle Rs |
| Nobling B |

Blauer Spätburgunder N

Freisamer B Monarch
Sauvignon Blanc B Blauer
Portugieser N
Dunkelfelder N Saint-
Laurent N Findling B
Blauer Trollinger N
Müllerrebe N

### c. Other varieties

Gewürztraminer
Viognier
Baron
Cabernet Franc
Syrah

## 7. *LINK WITH THE GEOGRAPHICAL AREA*

*Details of the geographical area:*

7.1. Geographical conditions

**7.1.1** Landscape and morphology

The production area for 'Baden' wines covers the Lake Constance, High Rhine, Upper Rhine Plain, Badische Bergstrasse and Tauberfranken regions. The vineyards are located at altitudes of between 115 m and 520 m above sea level. The sloping vineyards in the river valleys and the upper foothills of the Black Forest, with gradients of up to some 60 %, are generally worked directly by tractor. In the Oberrhein, Tuniberg Kaiserstuhl areas, the vineyards are largely situated on terraces of various sizes.

**7.1.2** Geology

Wine is cultivated in Baden largely at locations with soils which are the result of the weathering of granite, gneiss, shelly limestone or volcanic rock, largely covered with loess layers of varying thickness.

**7.2** Natural factors

With an average annual temperature of 10.8 °C, rainfall of 955 l/m² and 1 740 hours of sunshine per year in Freiburg im Breisgau, Baden, Germany's most southerly wine-growing area, is characterised by a variation between periods of dry hot weather and damp, warm conditions. This gives rise to the particularly intensive use of vines of the Burgunder family.

7.4 Human factors

Wine-growing has had a significant impact on the culture and landscape of the Baden wine-growing region, where it was first documented in 720 AD.

The historical division of plots has largely led to the creation of a wine-growing structure of very small plots on hillsides and steep slopes. Larger plots have over time appeared alongside these small and very small plots. Because of the limited possibilities of mechanisation, work on the vineyards is in some cases very labour-intensive.

*Product details:*

7.5 Product categories

The following statements refer to category 1. - Wine, 3. - Liqueur wine, 5. - Quality sparkling wine, 8. - Semi-sparkling wine and partially fermented grape must, as referred to in Annex XIb of Regulation (EC) No 1234/2007.

**7.5.1** Wines (quality wines and wines with special attributes)

Quality wines must meet the minimum requirements set out in point 3, some of which are specific to a given vine variety, and, owing to the specific benefits of the climate, often require only a small increase in the natural alcoholic strength

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Wines with special attributes must also meet the criteria set out in point 3, but generally exceed them by a significant margin. In growing the grapes intended for the production of wines with special attributes, the work which the winegrower performs as the vines grow forms part of a comprehensive quality management. In this respect, the high quality of this work combined with harvesting according to physiological requirements linked to the maturity of the grapes play a crucial role in achieving the highest wine quality with typical characteristics for the region and vine varieties used.

**7.5.2** Liqueur wine

Quality liqueur wine is a product with an actual alcoholic strength of not less than 15 % vol. and not more than 22 % vol. and a total alcoholic strength of not less than 17.5 % vol.

**7.5.3** Semi-sparkling wine ('Qualitätsperlwein')

'Qualitätsperlwein' must meet the minimum requirements set out in point 3. It is produced by means of fermentation under pressure or the addition of endogenous carbon dioxide.

**7.5.4** Quality sparkling wine (‘Sekt’)

The basic product must meet the criteria set out in point 3. Depending on their growth stage and location, grapes for producing basic sparkling wine from selected vineyards must be harvested earlier so that the wine maintains the typical character of 'Sekt b.A.' or Winzersekt. The basic sparkling wine then undergoes second fermentation. If this second fermentation takes place in the bottle, the overall duration of production must be at least nine months. Quality sparkling wine from defined regions may also be produced without a second fermentation.

**7.5.5 Partially fermented grape must**

is a partially fermented grape must intended for direct consumption and made from grapes of the Baden PDO. It must meet the conditions prescribed for the production of quality wine.

If only red wine grapes are used, the word ‘Roter’ [red] may precede the designation.

No sensory testing or testing number are required.

## *Causal link*

7.3 Product link with the geographical area

Baden is characterised by a variation between periods of dry hot weather and damp, warm conditions. This gives rise to the particularly intensive use of grapes of the Burgunder family.

The different source rocks present and the prevailing climatic conditions give each product a specific character depending on the vintage and vine variety. The geological conditions and different altitudes of the vineyards above sea level in Baden give rise to fruity, mineral-tasting white wines and full-bodies red wines shaped by the terroir and aromas determined by the specific vine varieties. These factors give the vine varieties in Baden specific qualities which are a pre-condition for producing wines using oenological practices which are typical of the region and unique.

## Reference to product specification:

The product specification of the Baden protected designation of origin contains a differentiated description of the wines, the area and the links to human factors. **It also presents the strict legal conditions to be complied with when producing the wines.**

## 8. *FURTHER CONDITIONS*

| | |
|---|---|
| *Legal framework:* | National legislation |
| *Type of further condition:* | Additional labelling requirements |
| *Description of the condition:* | |
| Applicable requirements<br>In order to be labelled with any of the traditional terms referred to above in point 1 that are linked to this designation of origin, the wines (quality wines and wines with special attributes), liqueur wines (quality liqueur wines), semi-sparkling wines ('Qualitätsperlweine b.A.'), and quality sparkling wines ('Sekt b.A.') must, with the exception of partially fermented grape must, pass an official inspection (see point 9) involving analytical and sensory components. The inspection number issued (‘amtliche Prüfungsnummer’ or ‘AP-Nummer’) must be quoted on the label. | |

## 9. *SUPPORTING MATERIAL*

### a. Other documents:

# VI. OTHER INFORMATION

## *1. INTERMEDIARY DETAILS*

| | |
|---|---|
| *Name of intermediary:* | Federal Ministry of Food, Agriculture and Consumer Protection (BMELV) |
| *Address:* | 1 Rochusstraße<br>53123 Bonn<br>Germany |
| *Telephone:* | 0049-22899529 - 3755 |
| *Fax:* | 0049-22899529 - 4432 |
| *E-mail(s)* | poststelle@bmelv.bund.de |

## *2. INTERESTED PARTY INFORMATION 3. LINK TO THE PRODUCT SPECIFICATION*

| |
|---|
| *Link:* |

## *4. APPLICATION LANGUAGE*

German

## *5. LINK TO E-BACCHUS*

| |
|---|
| Baden, whether or not followed by the name of a smaller geographical unit |

**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2013/C 262/06)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**'BAYERISCHE BREZE'/'BAYERISCHE BREZN'/'BAYERISCHE BREZ'N'/'BAYERISCHE BREZEL'**

**EC No: DE-PGI-0005-0971-23.02.2012**

**PGI ( X ) PDO ( )**

1. **Name**

'Bayerische Breze'/'Bayerische Brezn'/'Bayerische Brez'n'/'Bayerische Brezel'

2. **Member State or Third Country**

Germany

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 2.4. Bread, pastry, cakes, confectionery and other baker's wares

3.2. *Description of product to which the name in point 1 applies*

The 'Bayerische Breze' is a traditional lye pastry, also marketed under the names 'Bayerische Brezn', 'Bayerische Brez'n' and 'Bayerische Brezel'. The shape of the pretzel resembles (and symbolises) arms folded in prayer. Its shape is produced by winding (crossing) a thinly rolled strand of dough, producing a double knot at the centre, and pressing down the two ends of the strip at such a distance from the thicker part of the pretzel as to form three sections as equally sized as possible. Bavarian lye pretzels typically have a deep-glazed, copper-coloured crust, against which a light contrast is produced by the rugged cracks that form during the baking process.

Key to its enjoyment is the doughy taste, combined with the short, crisp 'crack' of the pretzel and its soft, fluffy texture when eaten.

Different varieties and sizes exist, the majority of which are topped with coarse salt, or alternatively with poppy, sesame, pumpkin or sunflower seeds, or cheese. The baked crust of the pretzel is thin, chestnut brown and glazed. By contrast, the dough is moist, soft and light in colour.

The 'Bayerische Breze' can also be found in the form of frozen raw dough pieces (e.g. for subsequent further processing at its place of production, for sale at food retailers as a frozen product for home baking, for the wholesale trade, etc.). Even in their frozen state they already have the pretzel shape, for which reason — and not least due to the recipe and shape explained under point 5.2 — protection also extends to such products. The frozen raw dough pieces are generally coated in lye before freezing.

3.3. *Raw materials (for processed products only)*

In addition to wheat flour, the dough for the 'Bayerische Breze' also requires water, yeast and possibly a leavening agent containing malt, table salt, sodium carbonate and fat.

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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3.4. *Feed (for products of animal origin only)*

—

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

The entire production process of the finished pretzel as sold and the frozen raw dough product.

The dough produced using the raw materials listed under point 3.3 is kneaded thoroughly. It is then cut into pieces and rolled out right to the tip into thin strands. The pretzel is shaped either by hand (using a special manual technique) or mechanically, and the ends are pressed down firmly. Before the shaped pieces of dough pass into the lye solution, they can then either be passed on directly (stiffening) or cooled (delayed fermentation). The pretzel is coated in lye solution which is thinned so that it has less than 4 % sodium hydroxide content. The pretzels are then topped with pretzel salt and baked, after which they must be left to cool down properly and be kept dry, as the thin salty crust will otherwise easily absorb water.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

—

3.7. *Specific rules concerning labelling*

—

## 4. Concise definition of the geographical area

Bavaria

## 5. Link to the geographical area

5.1. *Specificity of the geographical area*

The pretzel is a sculpted pastry, the origins of which go back to Roman ring bread which was served with the evening meal. Ring bread was eaten in particular in monasteries. Its shape was then adapted, with the addition of an arm resembling the numeral six protruding from the ring. The current pretzel shape was formed by linking two single-armed pretzels together. And so came to exist the pretzel as we know it today. Only pretzels with a shape which meets this description may be referred to as a Bavarian pretzel (and have the indication 'Bayerische Breze', 'Bayerische Brezn', 'Bayerische Brez'n' or 'Bayerische Brezel').

Its name is derived from the word 'Brezitella', the old High German word for the Latin 'brachiatellium', meaning 'little arm': as stated under point 3.2, the pretzel symbolises arms folded in prayer. The pastry was particular associated with special occasions and was baked for New Year's Day, Palm Sunday and Harvest Festival. As there was a particularly high number of monasteries in southern Germany, pretzels are especially common in this part of the country.

5.2. *Specificity of the product*

Specific to the 'Bayerische Breze' is its unique orthography, but equally its very particular properties. For example, it has thicker arms than the Swabian pretzel. Unlike the Swabian pretzel, the 'Bayerische Breze' does not have an incision running along the thicker middle (i.e. no standard split), however a cracked outer surface is typical for the 'Bayerische Breze'. Bavarian lye pretzels have a lower fat content (1,5 % to 4 %) than Swabian lye pretzels (4 % to 8 %). Owing to the relatively low fat content of the flour (maximum 4 %), the 'Bayerische Breze' is particularly crisp. Contrary to the Swabian pretzel, the 'Bayerische Breze' must be baked evenly.

Local differences are particularly evident in the shape. Whilst with Swabian pretzels the arms are very low down, which is why the curved upper part may be referred to as the 'belly', with typical Bavarian pretzels, the arms are much higher up.

The fact that the 'Bayerische Breze' is regarded as a traditional regional speciality in Bavaria is confirmed by its inclusion in the Bavarian Ministry of Food, Agriculture and Forestry's database of traditional Bavarian specialities. In a number of sources this product is also described as a typical Bavarian speciality.

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5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The Bavarian version of how the lye pretzel came about tells of a chance mistake. In the 19th century, a baker by the name of Anton Nepomuk Pfannenbrenner was working in Munich at the Royal Coffeehouse of Johan Eilles, purveyor to the Court. One day in 1839 whilst in the bakehouse he made a mistake which would have tremendous consequences. Although he would normally glaze the pretzels in sugar-water, on this particular day he accidentally used lye solution which was actually meant for cleaning the baking sheets. The result proved so impressive that on the very same morning, the lye pretzel was tasted by Wilhelm Eugen von Ursingen, an envoy of the King of Württemberg. The date of 11 February 1839 has since been considered the very first day a lye pretzel was sold.

Pretzels are the typical Bavarian lye pastry made in nearly all bakeries in Bavaria. They are an integral part of the Bavarian light meal tradition and are an essential accompaniment to Munich *Weisswurst* (veal sausage) and Bavarian *Leberkäse* (meatloaf). The 'Bayerische Breze' is highly regarded by consumers and is of international renown. Moreover, thanks to the Munich *Oktoberfest* (beer festival) it has become famous across the globe.

The 'Bayerische Breze' is a traditional Bavarian specialist bakery product that can only be found in Bavaria.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 ([3]))

http://register.dpma.de/DPMAregister/geo/detail.pdfdownload/31500

([3]) See footnote 2.

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**Council Regulation (EEC) No 2081/92**

**Application for registration: Art. 17 PDO ( ) PGI (x)**

**National application No : -**

1. **Responsible department in the Member State:**

   Name: Bundesministerium der Justiz

   Address: Postfach

   D-53170 Bonn

   Tel 02 28/58-0

   Fax: 2 28/58 45 25

2. **Applicant group:**

   2.1 Name: Bayer. Brauerbund e. V.

   2.2 Address: Oskar-von-Miller-Ring 1

   80333 Munchen

   2.3 Composition: producer/processor (x) other ( )

3. **Type of product**: Beer

4. **Specification:**

   (summary of requirements under Article 4(2))

   4.1 name: Bayerisches Bier

   4.2 description:

   **Schankbier**

   bottom fermented

| | |
|---|---|
| original wort (%): | 7.0 - 9.0 |
| % alcohol by volume: | 2.5-3.5 |
| colour (EBC): | 5 -15 units |
| hop bitter content (EBC): | 25-30 units |

   a full-bodied, soft, fizzy beer with fewer calories and alcohol by volume than Vollbier (full-strength beer)

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**Hell/Lager**

bottom fermented

| | |
|---|---|
| original wort (%): | 11.0- 12.5 |
| % alcohol by volume: | 4.5-5.5 |
| colour (EBC): | 5-20 units |
| hop bitter content (EBC): | 8-25 units |

a slightly aromatic, light, full-bodied, mild beer

**Pils**

bottom fermented

| | |
|---|---|
| original wort (%): | 11.0 - 12.5 |
| % alcohol by volume: | 4.0-5.5 |
| colour (EBC): | 5-15 units |
| hop bitter content (EBC): | 25 - 45 units |

a distinctive, slightly sharp beer with a bitter edge lent by the hops

| | |
|---|---|
| **Export** | 12.0- |
| bottom fermented original | 13.5 |
| wort (%): % alcohol by | 4.5-5.5 |
| volume: colour (EBC): | 10-50 units *(hell -dunkel)* |
| hop bitter content (EBC): | 15 - 35 units |

a full-bodied, well-rounded bitter taste

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**Dunkel**

bottom fermented

original wort (%): 11.0 - 12.5

% alcohol by volume: 4.5 - 5.5

colour (EBC): 40 - 60 units

hop bitter content (EBC): 20-35 units

a full-bodied beer with a malty aroma

**Schwarzbier**

bottom fermented

original wort (%): 11.0 -12.5

% alcohol by volume: 5.0 - 5.5

colour (EBC): 60 - 120 units

hop bitter content (EBC): 10 - 30 units

a beer with a roasted aroma, a slight malty aroma and a bitter edge lent by the hops

**Märzen/Festbier**

bottom fermented

original wort (%): 13.0 -14.5

% alcohol by volume: 4.5 - 6.0

colour (EBC): 7-40 units

hop bitter content (EBC): 12 - 45 units a malty-

flavoured beer with a slightly bitter edge lent by the hops

**Bock** content (EBC):

bottom fermented 16-18

original wort (%): 6.0-8.0

% alcohol by volume: 10-120 units (*hell dunkel)*

colour (EBC): hop bitter 15-40 units

a M-bodied, malty-flavoured beer with a delicate aroma of hops



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**Doppelbock**



bottom fermented

| | |
|---|---|
| original wort (%): | 18.0-21.0 |
| % alcohol by volume: | 6.0 - 8.5 |
| colour (EBC): | 10 -120 units *{hell - dunkel)* |
| hop bitter content (EBC): | 15-35 units |

a distinctly full-bodied, malty-flavoured beer with a hint of caramel

**Weizenschankbier**

top fermented

| | |
|---|---|
| original wort (%): | 7.0-8.5 |
| % alcohol by volume: | 2.5-3.5 |
| colour (EBC): | 7-30 units |
| hop bitter content (EBC): | 6-20 units |

a fizzy beer with the aroma of yeast

**Weizenbier**

top fermented

| | |
|---|---|
| original wort (%): | 11-14 |
| % alcohol by volume: | 4.0-5.5 |
| colour (EBC): | 10 - 60 units (*hell - dunkel)* |
| hop bitter content (EBC): | 10-30 units |

a fruity beer with an aroma of wheat and a slightly malty flavour

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**Kristallweizen**

top fermented

| | |
|---|---|
| original wort (%): | 11.0 -13.0 |
| % alcohol by volume: | 4.5 - 5.5 |
| colour (EBC): | 6-18 units |
| hop bitter content (EBC): | 10-20 units |

a carbonated beer with the aroma of wheat

**Rauchbier**

bottom fermented

| | |
|---|---|
| original wort (%): | 12.0 -14.5 |
| % alcohol by volume: | 5.0 - 6.0 |
| colour (EBC): | 40 - 60 units |
| hop bitter content (EBC): | 20 - 30 units |

a full-bodied beer with a smoky flavour



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**Kellerbier/Zwickelbier**

bottom fermented

| | |
|---|---|
| original wort (%): | 11.0 -13.0 |
| % alcohol by volume: | 4.0 - 5.5 |
| colour (EBC): | 10-30 units |
| hop bitter content (EBC): | 10-30 units |

a beer with a slightly bitter edge lent by the hops, unfiltered, tapped from the lower part of the barrel, with a low carbon dioxide content

**Eisbier/Icebier**

bottom fermented

| | |
|---|---|
| original wort (%): | 11.0 - 13.0 |
| % alcohol by volume: | 4.5-5.0 |
| colour (EBC): | 5-20 units |
| hop bitter content (EBC): | 10 - 25 units |

very mild and soft



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4.3 geographical area: free state of Bavaria



4.4 proof of origin:

Bavaria has the oldest proof of brewing (Kasendorf) in Germany; oldest brewery in the world (Staatsbrauerei Weihenstephan, founded 1040); currently greatest density of breweries in the world (700 breweries); 44% of all breweries in the EU have their headquarters in Bavaria; "Bayerisches Bier" is protected as origin in various bilateral agreements (F, GR, I, E, CH); "Bayerisches Bier" is registered as trade mark with the German Patent Office.

4.5 method of production:

The relevant beer wort is obtained from crushed malt and various malt charges. This is then boiled after the addition of hops when the head brewer determines the original wort, i.e. the later strength of the beer by the length of boiling time and temperature

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depending on the recipe. After boiling the beer wort is cooled and filled into fermentation tubs; the sugar is fermented into alcohol and carbon dioxide with the addition of yeast. The new beer ripens for a specific length of time in storage tanks before it is bottled in either filtered or unfiltered form.

4.6 Link: The quality and reputation of "Bayerisches Bier" is due to a centuries-old brewing tradition. The obligatory production process has been written down since the 15th century. A large number of widely varying recipes has built up over the centuries which has lead to a world-wide unique range of varieties. It is the birth place of wheat beer, the site of the largest wheat beer brewery in the world; Weihenstephan is home to one of the most famous brewing institutions in the world. Because of the ancient brewing tradition and the resulting range of varieties Bayerisches Bier is extremely popular with consumers, due to the overwhelming use of top quality local raw materials.

4.7 inspection body:

(1) Production inspection

Bayerische Landesanstalt für Ernährung

Postfach 95 01 40 81517 München

Tel: 089/6221-0@ Fax: 089/659 888

Lacon GmbH

Hanns-Martin-Schleyer-StraBe 10

77656 Offenburg



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(2) Fraud inspection



Bayerisches Staatsministerium für Arbeit und Sozialordnung, Familie,
Frauen und Gesundheit
80792 München
Tel: 089/1261-0 Fax:089/1261-1122

4.8 labelling:

The beer label bears the product description "Bayerisches Bier" together with one of the beer categories listed under 4(2).

4.9 national requirements :

Provisional beer law and implementing regulation

EC No.: G/DE/517/26.01.94
Date of receipt of the full application: 20.05.97

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**ANNEX I**

**COUNCIL REGULATION (EEC) No 2081/92**

**APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (x)**

PDO ( ) PGI (x)

National application No: .....

0. **Responsible department in the Member State:**
Name: Bundesministerium der Justiz
Address: Heinemannstraße 6, 53175 Bonn
Tel: 0228 - 58-0 Fax: 0228 - 58 45 25

0. **Applicant group:**
(a) Name: Bremer Brauer-Societät
The Bremer Brauer-Societät was first mentioned in 1489 in the "Kundigen Rolle" (cf. "Bremische Chronik des Gerhard Rynesberch und des Herbord Schene", Bremen 1841). Originally, in the Middle Ages, there were some 300 brewery members of the Bremer Brauer-Societät; now there are only two, Brauerei Beck & Co. and Haake Beck Brauerei AG, producing and marketing Bremer Bier. The other members of the Bremer Brauer-Societät only market beer products, they no longer produce them.
(b) Address: Am Deich 18/19, 28199 Bremen
(c) Composition : producer/processor (x) other ( )

0. **Name of product:** Bremer Bier

0. **Type of product:** (see list in Annex VI) Beer

0. **Specification:**
(summary of requirements under Art. 4(2))

(a) name: (see 3) Bremer Bier
(b) description:

Pils:
Original gravity: 10-12%
A bottom-fermented beer with a spicy freshness or delicate bitterness; also naturally cloudy

Hell:
Original gravity: 10-12%
A mild, fresh and pleasant-tasting bottom-fermented light beer

Export:
Original gravity: 12-14%
A classic, spicy bottom-fermented export beer with a full-flavoured malty taste, slightly dry

Dunkel:
Original gravity: 10-12%
A malty, bottom-fermented dark beer with a mellow,

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slightly bitter and pleasant taste

Bockbier
Original gravity: 16-18%
A malty, bottom-fermented bock beer

Doppelbock:
Original gravity: over 18%

Weiße:
Original gravity: 6-8%

Light/Schankbier:
Original gravity: 6-8%

(c) geographical area: The Federal Land of Bremen (map already submitted)

(d) proof of origin: The Bremer Brauer-Societät members are part of a documented tradition of brewing and trade in beer going back nearly 800 years. Bremer Bier is first mentioned in the income of the cathedral chapter around 1200. The first brewer, Lambertus Braxator, is documented in 1299 ("Bremer Urkundenbuch", vol. 1, no. 150, p. 172, cited in "Die Zünfte Bremens im Mittelalter", dissertation by Elisabeth Thikötter, 1929, p. 113). Brauerei Beck & Co. was founded in 1873 as "Kaiserbrauerei Beck & May", which can trace its origins to the Duntze-Brauerei founded in 1843 by Thomas Duntze. C.C. Haake Brauerei AG was founded in 1826, became an AG in 1887 and amalgamated with Brauerei Beck & Co. to trade as Haake-Beck-Brauerei AG.

(e) method of production: The products described in 5(b) are, of course, brewed strictly in accordance with the German "Reinheitsgebot" of 1516, in other words, only premium-quality malt, hops, yeast and water are used, thus maintaining a centuries-old traditional brewing method. Choice of raw materials is particularly important, forming an essential basis for optimum beer quality. The breweries' head brewers go to the fields to inspect the barley while still on the stalk. The breweries have thereby developed their own method of distinguishing very good barley from merely good. Hops are mainly obtained from the Bavarian Hallertau region, the most famous hop-growing region in the world, and selected on the basis of strict quality criteria with regard to aroma and bitterness. The yeast has been bred on the premises since 1896 and is carefully nurtured. The specially brewing water, which is particularly soft, is drawn from wells some 300 metres deep. It is meltwater left behind by the glaciers of the last Ice Age some 20 000 years ago and stored in the "Rothenburger Rinne" aquifer. Owing to several impermeable covering layers of loam this unique aquifer has been effectively protected from environmental



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influences, thus guaranteeing a constantly high water quality for Bremer Bier. As an example of the traditional brewing method and high demands on quality, as long ago as 1888 Brauerei Beck & Co. was one of the first breweries in Germany to install an ice-making machine so that its beer could be cooled evenly, regardless of the time of year. Also, in 1893 a quality control laboratory was established; at that time this was an absolute exception in the German brewing industry.

(f) link:

Please refer to 5(d) above. In addition:
Even in the 13th century Bremer Bier was the quintessence of the brewing art and was in demand throughout the northern European trading area, particularly in Norway, England and the Netherlands. According to Rynesberch and Schene (cf. "Bremische Chronik des Gerhard Rynesberch und des Herbord Schene", Bremen 1841, loc. cit.) in 1220 Bremen obtained much revenue from its beer and at that time no-one on the coast knew of any other beer. Those claims were confirmed by a document from 1230 on malt supplies from the tenant farmers of the Willehadi chapter which point to the production of large quantities of beer (cf. loc. cit.). The same source states that in 1298 Bremer Bier was the most commonly drunk beer in Bruges, a major medieval trading centre. The importance of Bremer Bier in the early Middle Ages can be seen from the documented fact that the breweries of Hamburg were also selling their beer as Bremer Bier (cf. "Bremische Chronik", loc. cit., p. 118). Even at that time barley malt and hops were used in brewing, as the "Kundige Rolle" of 1450 demonstrates. The traditional brewing art and the high regard of Bremer Bier are witnessed by the fact that in 1874 the Bremer Bier "Becks" was awarded the gold medal at the Bremen international agricultural and industrial exhibition by Crown Prince, later Emperor, Frederick III (Alexander Engel in "Historisch biographische Blätter" of the city of Bremen; 6th edition; 1906/11, article on the "Kaiserbrauerei"). Two years later, in 1876, the same product received another gold medal as the best of all continental beers at the Philadelphia Centennial world fair.
Consumers expect Bremer Bier to come from a brewery located in the Federal Land of Bremen. Bremer Bier is held in particularly high regard by the consumer, especially with regard to its composition and taste. Alongside the special natural features of the production location (e.g. brewing water from the Ice Age, see above), a large proportion of consumers attach importance to where the beer they wish to drink is brewed (cf. Sammlung lebensmittelrechtlicher Entscheidungen, [*food law rulings*] the Hanseatic Higher Regional Court, Hamburg, vol. 11, p. 308).



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| | | |
|---|---|---|
| | | According to export trade staisticis, beer brewed in Bremen accounted for 2.52 million hl, 34%, of total German beer exports of 7.57 million hl in 1995 (cf. "21. Statistischer Bericht des Deutschen Brauer-Bundes", 1995, and "Die deutsche Brauwirtschaft in Zahlen 1995" - annexes already submitted). The Bremen breweries are therefore by far the leading German beer exporters (cf. "Statistischer Bericht der Sozietät Nordwestdeutscher Brauerei-Verbände", annex already submitted). About one million of the ca. 2.5 million hl is sold on the European market. |
| (g) control body: | Name: | Senator für Frauen, Gesundheit, Jungen, Soziales und Umweltschutz |
| | Address: | Hanseatenhof 5, 28195 Bremen |
| (h) labelling: | | The labelling associates the product designation "Bremer Bier" with one of the categories listed in 5 (b). |
| (i) national requirements: (if any) | | As 5(b) above<br>The beer is brewed in accordance with the provisional beer law of 29.7.1993 and its implementing order of the same date. Brewing is in accordance with the German "Reinheitsgebot" and current German food production rules |

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**TO BE COMPLETED BY THE COMMISSION**

EC No: G/DE/514/26.01.94

Date of receipt of the full application: 20/05/1997



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# undesrepublik Deutschland

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**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2010/C 46/12)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ([1]). Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**'DRESDNER CHRISTSTOLLEN/DRESDNER STOLLEN/DRESDNER WEIHNACHTSSTOLLEN'**

**EC No: DE-PGI-0005-0704-17.06.2008**

**PGI ( X ) PDO ( )**

1. **Name:**

'Dresdner Christstollen/Dresdner Stollen/Dresdner Weihnachtsstollen'

2. **Member State or Third Country:**

Germany

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product:*

Class 2.4. Pastry, cakes

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

'Dresdner Stollen', 'Dresdner Weihnachtsstollen' or 'Dresdner Christstollen' (hereinafter referred to as 'Stollen') are a heavy yeast-raised loaf with a high butter and fruit content manufactured chiefly in the months of August through to January. 'Stollen' are formed by hand and cut/torn and rolled/beaten into loaves. They must not be baked in baking tins or moulds. The minimum weight is 500 g.

'Stollen' must contain at least the following ingredients: wheat flour (German flour type Nos 405 or 550), whole milk or dried whole-milk powder, granulated sugar, fresh butter or clarified butter, candied orange and/or lemon peel, sultanas, sweet and bitter almonds, lemon zest, table salt, icing sugar, spices.

They must not contain the following ingredients:

artificial flavourings, additives which have been added directly, margarine.

The following ingredients must be included in the following proportions per part of flour:

Fresh butter or corresponding amount of clarified butter: 50 %

Sultanas: 65 %

Candied lemon and/or orange peel: 20 %

Almonds, sweet and bitter: 15 %

On the outside, 'Stollen' have an even form, are suitably browned, and evenly buttered and powdered with sugar. The crumb is light and well-aerated with evenly distributed fruit. 'Stollen' have a pure, aromatic and well-rounded smell and taste.

([1]) OJ L 93, 31.3.2006, p. 12.

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3.3. *Raw materials (only for processing products):*

—

3.4. *Feed (for products of animal origin only):*

—

3.5. *Specific steps in production that must take place in the identified geographical area:*

The entire process for manufacturing 'Stollen' has to take place within the geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

'Stollen' must also be packaged and labelled immediately after production and at the latest before they are transported or sold by the manufacturer in order to protect them (and in particular their buttered and sugared upper surface) from bacterial contamination or other adverse effects.

3.7. *Specific rules concerning labelling:*

The labelling involves presenting the words 'Dresdner Stollen', 'Dresdner Weihnachtsstollen' or 'Dresdner Christstollen' as a dominant feature on the visible upper surface of the packaging.

The manufacturer has to present his or her name or the company name on the visible surface of the packaging although the visual effect must be less dominant than the effect produced by the words 'Dresdner Stollen', 'Dresdner Weihnachtsstollen' or 'Dresdner Christstollen'.

In addition to the name of the manufacturer, the labelling may also include the name of a person or company acting as a retailer although it must also be clear that the person/company is in fact a retailer. This retailer information may appear only on the narrow side surfaces and/or the bottom of the 'Stollen' packaging. It must not be highlighted more than the manufacturer information.

The applicant's seal of quality (depicted below) displaying the approval number of the specific manufacturer is to be attached to the visible top surface of the packaging.

4. **Concise definition of the geographical area:**

The geographical area of origin has grown historically and is restricted to the State capital Dresden and the following municipalities which are defined as belonging to the greater Dresden area:

Moritzburg, Radebeul, Arnsdorf, Ottendorf-Okrilla, Radeburg, Coswig, Pirna, Wachau, Freital, Radeberg, Weinböhla and Heidenau.

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5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The tradition of baking 'Stollen' in the geographical area can be traced back to the 15th century. Dresden's Christmas market, the Dresdner Striezelmarkt (itself mentioned in records for the first time in 1434) referred to 'Stollen' as Striezel. In a document dating from 1530 and now in Dresden's city archives, 'Stollen' is referred to as 'Christstollen'. The 'butter letter' sent by Pope Innocent VIII (1432-92) in 1490 has become particularly famous. In that letter, the 1450 ban on baking with butter during Advent (a period of fasting at the time) was lifted by papal decree for Dresden's bakers. From 1727, 'Dresdner Stollen' was served during the Christmas period at the Saxon court of Augustus the Strong who in 1730 had Dresden's bakers bake a giant 'Stollen' weighing 1.8 tonnes for the 24 000 guests at the Zeithainer Lustlager military display. Since then, the bakers and pastry-makers in the geographical area have continually kept alive and supervised the tradition of high-quality 'Stollen' making — traditional recipes (some of them going back to the Middle Ages) are passed on within the individual businesses.

5.2. *Specificity of the product:*

The specificity of 'Dresdner Stollen' is demonstrated by its reputation and quality. Its very special reputation is borne out by the fact that some two million 'Stollen' manufactured in the geographical area are sold around the world every year. The accompanying documents to this application, and in particular those from the German Association of Confectioners, Saxony's Ministry of the Environment and Agriculture and Dresden's Chamber of Skilled Trades, also bear witness to this reputation. The special quality of 'Dresdner Stollen' is a result of the quality standards prescribed by statute for many years now but practised even before then, and now monitored by internal inspection procedures. Due to its high quality, 'Dresdner Stollen' is a registered 'premium product' and is rated as a category in its own right in independent tests (e.g. for the Stiftung Warentest consumer protection agency). In 1993, an opinion poll concluded that over 60 % of those surveyed considered the name 'Dresdner Stollen' to contain a statement about the origin of the product. In 2002, Germany's Federal Court of Justice found that the name 'Dresdner Stollen' denoted the geographical origin of the product.

5.3. *Causal link between the geographical area and a specific quality, the reputation or other characteristic of the product:*

The reputation and quality of the 'Stollen' produced in the geographical area draw on its early historical roots, the exclusivity it enjoyed early on thanks to the papal 'butter letter' and to the uninterrupted, constantly monitored tradition of high-quality 'Stollen' baking in the geographical area.

**Reference to publication of the specification:**

(Article 5(7) of Regulation (EC) No 510/2006)

Markenblatt Vol. 22 of 30.5.2008, Part 7c, p. 40330

(http://publikationen.dpma.de/DPMApublikationen/dld_gd_file.do?id=541)

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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Franken

## PRODUCT CATEGORY

Wine, Quality sparkling wine, Semi-sparkling wine, Liqueur wine, Partially fermented grape must

## COUNTRY OF ORIGIN

Germany

## APPLICANT

Bundesland Bayern
Bayerisches Staatsministerium fürErnährung, Landwirtschaft und Forsten
2 Ludwigstraße
80539 München
Deutschland/Germany
Tel: +49 (0) 89 2182 0
Fax: +49 (0) 89 2182 2714
poststelle@stmelf.bayern.de

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18/09/1973
*Date of protection in the Member State:* Anordnung des Reichsnährstandes für Wein of 7 January 1936
(RNVBl. p. 17)

## PRODUCT DESCRIPTION

- **Raw material**

Most significant vine varieties:
Gutedel
Regent
Blauer Limberger
Schwarzriesling
Blauer Trollinger
Kerner
Weißer Burgunder
Blauer Portugieser
Ruländer
Grüner Silvaner
Dornfelder
Blauer Spätburgunder
Müller Thurgau
Weißer Riesling

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- **Alcohol content**

| | Wine (Qualitäts-wein) | Wine with special attributes („Beerenauslese“, „Trockenbeeren-auslese“ und „Eiswein“) | Partially fermented grape must (Federweißer) | Liqueur wine (Qualitäts-likörwein) |
|---|---|---|---|---|
| *Minimum alcohol content (% vol.)* | 7.0 | 5.5 | 1.0 | 15.0 |

- **Physical appearance**
  - Franken white (colour: yellowish green to golden yellow)
  - Franken red (colour: light red to brick red, ruby red, garnet red, purple, bluish to dark violet, also brownish tinges)
  - Franken Blanc de noir (colour: colourless to yellowish or golden yellow tinges)
  - Franken Rotling/Franken rosé: (colour: light red to pale red, in some cases with bluish tinges)

## DESCRIPTION OF GEOGRAPHICAL AREA

The Franken winegrowing area is located in northern Bavaria and is bordered by the upland areas of Spessart, Odenwald, Rhön, Hassberge and Steigerwald. The River Main provides the drainage system for the whole area and is at the same time a prominent feature of the region.

The production, subsequent processing and bottling of quality wine from defined regions (Qualitätswein b.A.), quality sparkling wine from defined regions (Sekt b. A.), quality semi-sparkling wine from defined regions (Qualitätsperlwein b. A.) and quality liqueur wine from defined regions (Qualitätslikörwein b. A.) with the protected name ‘Franken’ as well as of partially fermented grape must from Franken (Fränkischer Federweißer) must take place in the Franken region, in the *Land* which contains or adjoins that region.

## LINK WITH GEOGRAPHICAL AREA

The source rocks present - mottled sandstone, shelly limestone, Keuper and mica schist - and the soils originating from them, which are particularly associated with the vine varieties Silvaner, Müller-Thurgau, Riesling, Burgunder and Domina, along with the winegrowers’ experience and skills that can be traced back over hundreds of years, are testimony to the successful way in which the vines have developed in their location. The consumer can taste and enjoy the sensation of this in each of the wines through the typicality, minerality and individuality of the locations and their vine varieties.

The Franken winegrowing area is situated in a transitional area where the climate changes from a moderately cool, suboceanic climate to a subcontinental climate. The climate becomes increasingly subcontinental from west to east. The distinguishing features are dry, hot summers; with average annual precipitation of less than 550 mm, the Franken winegrowing area is located

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in Bavaria's driest region. In winter, by contrast, continental easterly air currents cause severe cooling which results in winter frosts and late frosts. Each individual location's microclimate - which is determined by its slope, exposure, soil moisture, frost risk and insolation energy - therefore has a considerable influence on wine quality.

**SPECIFIC LABELLING RULES (IF ANY)**

Before the above-mentioned traditional terms linked to this designation of origin may be used on the label, the wine must have passed an official inspection comprising a legal, an organoleptic and an analytical part. That inspection does not apply to partially fermented grape must from Franken (Fränkischer Federweißer). An official inspection number comprising several digits is issued for a wine only if it meets the requirements specifically defined for it within the framework of the official inspection. The quality wine (Qualitätswein) inspection must be carried out in accordance with the Unterfranken Government's quality wine inspectorate's rules of procedure. The official inspection number XXXX-YYY-ZZ - which is to be quoted in the marking of inspected products - comprises the applicant's four-digit holding number (XXXX), a three-digit serial number (YYY) and the last two digits of the inspection/application year (ZZ).

The Bocksbeutel is the traditional type of bottle used for wines with the geographical indication "Franken".

**CONTROL BODY**

Regierung von Unterfranken
Peterplatz 9
97070 Würzburg
Deutschland/Germany
Tel: +49 (0) 931 380 00
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OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2017/C 247/07)

The European Commission has approved this minor amendment in accordance with the third subparagraph of Article 6(2) of Commission Delegated Regulation (EU) No 664/2014 [1].

APPLICATION FOR APPROVAL OF A MINOR AMENDMENT

**Application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council** [2]

**'HOLSTEINER KATENSCHINKEN' / 'HOLSTEINER SCHINKEN' / 'HOLSTEINER KATENRAUCHSCHINKEN' / 'HOLSTEINER KNOCHENSCHINKEN'**

**EU No: PGI-DE-0713-AM01 – 30.3.2017**

**PDO ( ) PGI ( X ) TSG ( )**

1. **Applicant group and legitimate interest**

Name: Schutzgemeinschaft Schleswig-Holsteinischer Schinkenhersteller e.V.
Address: c/o Landwirtschaftskammer Schleswig-Holstein/Abteilung Gütezeichen
Grüner Kamp 15-17
24768 Rendsburg
DEUTSCHLAND

Tel. +49 43319453401
Fax +49 43319453409
Email: mheid@lksh.de

Legitimate interest:

The applicant protection association is a group of producers of the product in question. The Schutzgemeinschaft Schleswig-Holsteinischer Schinkenhersteller e.V. [Association for the Protection of Ham-Producers in Schleswig-Holstein] also submitted the original application for protection and thus has a legitimate interest in this amendment application.

2. **Member State or Third Country**

Germany

3. **Heading in the product specification affected by the amendment(s)**

— ☒ Description of product

— ☐ Proof of origin

— ☒ Method of production

— ☒ Link with the geographical area

— ☐ Labelling

— ☐ Other [to be specified]

[1] OJ L 179, 19.6.2014, p. 17.
[2] OJ L 343, 14.12.2012, p. 1.

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4. **Type of amendment(s)**

— ☐ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires no amendment to the published single document

— ☒ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, that requires an amendment to the published single document

— ☐ Amendment to product specification of registered PDO or PGI to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012, for which a single document (or equivalent) has not been published

— ☐ Amendment to product specification of registered TSG to be qualified as minor in accordance with the fourth subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

5. **Amendment(s)**

(underlined)

b) Description:

— In the middle of the first paragraph, '… slowly cold-smoked over beech wood' is changed to 'slowly cold-smoked over predominantly beech wood'.

— In the third paragraph, '… for the slow cold-smoking method only beech wood is used' is changed to 'for the slow cold-smoking method predominantly beech wood (at least 75 %) is used'.

Justification:

The reason for the change is that the smoking material is bought in, and the purity of the beech wood from the sawmills and wood suppliers cannot be guaranteed. It can include alder and hazel wood ('hedge wood'). The wording 'predominantly' therefore reflects the reality of the situation. As a minimum of 75 % beech wood is used for the smoking process, the Holsteiner Katenschinken's typical taste, which relies on its being smoked over beech wood, is ensured.

e) Method of production:

— At the end of the first paragraph, '… the slow cold-smoking method over beech wood' is changed to 'the slow cold-smoking method over predominantly beech wood'.

— Under point (7) Smoking, '… the traditional use of beech wood as fuel' is changed to 'the traditional use of predominantly beech wood (at least 75 %) as fuel'.

Justification:

See reasons under b) Description

f) Link with the geographical area

(2) Specificity of the product:

— At the end of the third paragraph, '… traditional use of beech wood' is changed to 'traditional use of predominantly beech wood'.

(3) Causal link:

— In the middle of the first paragraph, '… cold-smoking over beech wood' is changed to 'cold-smoking over predominantly beech wood'.

Justification:

See reasons under b) Description

6. **Updated product specification (only for PDO and PGI)**

(Only in the case referred to in the fifth subparagraph of Article 6(2) of Delegated Regulation (EU) No 664/2014):

Reference to publication of the amended product specification
https://register.dpma.de/DPMAregister/geo/detail.pdfdownload/41497

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SINGLE DOCUMENT

**'HOLSTEINER KATENSCHINKEN' / 'HOLSTEINER SCHINKEN' / 'HOLSTEINER KATENRAUCHSCHINKEN' / 'HOLSTEINER KNOCHENSCHINKEN'**

**EU No: PGI-DE-0713-AM01 – 30.3.2017**

**PDO ( ) PGI ( X )**

1. **Name(s)**

'Holsteiner Katenschinken' / 'Holsteiner Schinken' / 'Holsteiner Katenrauchschinken' / 'Holsteiner Knochenschinken'

2. **Member State or Third Country**

Germany

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

Holsteiner Katenschinken / Holsteiner Schinken / Holsteiner Katenrauchschinken / Holsteiner Knochenschinken, hereinafter referred to collectively as 'Holsteiner Katenschinken', is made from a ham from which the hinge bone and the tube bone have not been removed. The ham is round-cut (Hamburger Rundschnitt), salted by hand and slowly cold-smoked over predominantly beech wood. The entire production process, from the delivery of the meat to the maturing of the whole ham, takes place within the geographical area concerned over a period of at least four months. At the end of the maturing period, the cut surface of the ham has a strong red colour with slight marbling. It has a pleasant, natural smoky smell and taste, mainly of beech wood. The fat has a slightly nutty taste. As regards its tactile properties, Holsteiner Katenschinken is smooth and robust (solid).

Depending on the breed of pig, the finished hams weigh about 7,5 to 19 kg. The maximum water content is 68 %.

The basic ingredients are: ham, smoke, salt, saltpetre, nitrate curing salt and spices. In addition, for the slow cold-smoking method predominantly beech wood (at least 75 %) is used.

Holsteiner Katenschinken is sold as a whole ham, or is cut to the customer's order. Cuts are also vacuum-packed and allowed to mature before being sold (thin flank, butt end, thick flank, slices).

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

The haunches of pigs of any origin are used to produce Holsteiner Katenschinken.

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

The entire production process, from the delivery of the raw material to the maturing of the whole ham, must take place within the specified geographical area.

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

—

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

The product (whole ham, cuts or slices) is labelled as Holsteiner Katenschinken on its packaging. The Schutzgemeinschaft Schleswig-Holsteinischer Schinkenhersteller e.V. [Association for the Protection of Ham-Producers in Schleswig-Holstein] allows its members to use an emblem which can be displayed on the packaging of whole sausages, cuts or slices of 'Holsteiner Katenschinken'. Firms which are not members of the Association may also produce and market Holsteiner Katenschinken as long as they meet the conditions of the specification.

4. **Concise definition of the geographical area**

The geographical area comprises the entire federal state of Schleswig-Holstein.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area:*

Holsteiner Katenschinken has a long tradition in Schleswig-Holstein and is a firmly established part of its regional culture.

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The historical evolution of Holsteiner Katenschinken can be seen as the interaction of a number of factors. In Schleswig-Holstein, these factors define the special production process and the resulting high quality of Holsteiner Katenschinken:

— The climatic conditions in Schleswig-Holstein led to the growth of forests, large proportions of which consisted of oak and beech. Their fruit, acorns and beechnuts, were used for fattening pigs. Pig-fattening and forestry used to be mainstays of the agricultural economy.

— Beech wood was not only used for building houses; the fact that it burns slowly meant that it was also used on open fires. Given the abundance of wood and the nature of its economy, a particular type of house evolved in Schleswig-Holstein. This was known as a 'Hallenhaus', and did not have a chimney. Ham and other meat products were treated in the smoke of the open fire – one of the few conservation methods available at the time. Since the time of the earliest settlements in the region, on through the Middle Ages and up until the industrial age, this type of house was the predominant and most widespread form of dwelling in Schleswig-Holstein.

— The Hallenhaus, which served as a model for the smokehouses ('Räucherkaten'), is inextricably linked with the tradition and development of the cold-smoking process for Holsteiner Katenschinken, and is associated by consumers in a positive way with this special ham product.

— Given the consistently high levels of air humidity, air-curing of ham is not possible in Schleswig-Holstein because mould forms very quickly. This was the reason for developing the special method of smoking used for Holsteiner Katenschinken.

— Curing, the step prior to the process of smoking, was possible only because salt was available here from an early time. It could be obtained from sea salt, or by burning plants with high salinity. It was possible to satisfy increased demand by making use of the 'Ochsenweg' and 'Salzstrasse' trade routes.

— At the start of the industrial age in the mid-19th century, when there was an increased demand for meat, ham-smoking in Schleswig-Holstein went beyond subsistence needs and began on a commercial scale.

— The long-established smoking method is also firmly rooted in Schleswig-Holstein tradition. Traditionally, slaughtering pigs and smoking hams was work done during the cold season.

5.2. *Specificity of the product:*

The raw ham used to produce Holsteiner Katenschinken is salted entirely by hand. This is a dry curing process. The hams are cured for 3-8 weeks in the curing rooms at a constantly low temperature and are salted all over each week by hand. The curing mix is rubbed into the hams on the salting tables in the curing rooms and the hams are cured in curing basins or on shelves. During the curing process, salt and spices are slowly drawn from the outside of the ham to the inside.

After salting, the hams are brushed clean or rinsed and left for final curing in a controlled refrigerated environment. During this process the ham matures.

Before the ham is hung in the smoking chamber, it is allowed to surface dry. The smoking process can take several weeks. It takes place in both traditional smokehouses and in modern smoking chambers. The key to the typical taste of Holsteiner Katenschinken is the traditional use of beech wood as fuel. The beech wood is burnt slowly, gently glimmering and smoking, in the form of logs or chips.

After the end of the maturing period, the cut surface of the ham has a strong red colour with slight marbling. It has a pleasant, natural smoky smell and taste. The fat has a slightly nutty taste. As regards its tactile properties, Holsteiner Katenschinken is smooth and solid.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The abovementioned factors specific to Schleswig-Holstein – climatic conditions, special type of house with an open fire, availability of the necessary raw materials, and economic development – have furthered the long tradition of producing Holsteiner Katenschinken by the special method of cold-smoking over beech wood, and have helped to give this product a special place in the culture of Schleswig-Holstein. Holsteiner Katenschinken has thus evolved into a typical regional speciality which is held in high esteem essentially because of its close ties with the region from which it originates.

Holsteiner Katenschinken is a typical regional speciality with a long tradition which is also well-known outside the region and enjoys a high reputation particularly within the region itself.

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It has had an excellent reputation for many hundreds of years. The oldest written reference to it is in a document dating from 1608 which refers to sending ham from the region to Christian IV, King of Denmark, who was the ruler of the region at the time. The quality and high market value of the ham and bacon from the region compared with smoked products from Westphalia, Pomerania and Denmark was even especially mentioned in Zedler's Universallexikon [universal dictionary] which appeared in 1742.

At the time of the voyages to the West Indies in the 18th century, ham and bacon from the region were among the most highly sought export products, which were traded for sugar and rum from the islands of the Caribbean.

Local restaurants have always offered Holsteiner Katenschinken as a particularly tasty regional speciality. For decades now it has been available throughout the year on virtually every restaurant or hotel menu offering regional specialities, and in local gastronomy it is the most frequently requested traditional accompaniment to locally produced asparagus.

Holsteiner Katenschinken is also featured as a highly sought delicacy in advertising material for tourism and in reports put out by a wide range of media. Traditional smokehouses producing smoked ham are established destinations for coach excursions for tourists and for many day visitors. A large number of seasonal 'ham festivals' help to create a high profile for Holsteiner Katenschinken.

In addition, the federal state of Schleswig-Holstein has for decades showcased Holsteiner Katenschinken as one of its outstanding typical specialities at the 'International Green Week' food and farm trade fair in Berlin.

**Reference to publication of the product specification**

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

Full specification published in:

Markenblatt Vol. 11 of 17.3.2017, Part 7e, p. 6962

https://register.dpma.de/DPMAregister/geo/detail.pdfdownload/41497

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# SUMMARY

COUNCIL REGULATION (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**"HOPFEN AUS DER HALLERTAU"**

EC No DE-PGI-005-0529-14.03.2006

**PDO ( )  PGI ( X )**

This summary contains the main details of the product specification for information only.

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

Name: Bundesministerium der Justiz

Address: Mohrenstraße 37, 10117 Berlin

Tel.: +49(0)30/2025 - 9333

Fax: +49(0)30/2025- 8251

E-mail: —

**2. GROUP:**

Name: Hopfenpflanzerverband Hallertau e.V.

Address: Kellerstraße 1, 85283 Wolnzach

Tel.: +49(0)8442/957-200

Fax: +49(0)8442/957-270

E-mail: info@deutscher-hopfen.de

Composition: Producers/processors ( X ) Others ( )

**3. TYPE OF PRODUCT:**

Hops, Class 1.8: Other products covered by Annex I to the Treaty

**4. SPECIFICATION:** (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

**4.1. Name:**

"Hopfen aus der Hallertau"

**4.2. Description:**

Botany:

The hop belongs to the same family as hemp (*Cannabinaceae*) and to the order *Urticaceae* (nettles). It is a dioecious plant, i.e. each plant carries only female or only male flowers. Only the female plants bear hop cones (*Lupuli strobulus*), otherwise known as strobiles.

Products:



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The protection afforded by Regulation (EC) No 510/2006, which is hereby requested for the designation "Hopfen aus der Hallertau", is to apply only to dried hop cones (*Lupuli strobulus*) and the products obtained by processing them (hop pellets and hop extracts). Conventional hop products include type-90 pellets, lupulin-enriched type-45 pellets, $CO_2$ hop extract and ethanol hop extract. The pelleting process involves grinding the hops and applying pressure to form pellets. The extraction process involves the use of $CO_2$ and ethanol as solvents to extract substances from the pellets.

Use:

Over 99% of "Hopfen aus der Hallertau" and the products obtained by processing them are used in the beer-brewing industry. The bitter substances and essential oils present in the hop varieties grown in the Hallertau region play a key part in influencing the brewing value.

As the world's largest coherent hop-growing region, around a third of the world's hops are cultivated in the Hallertau. The range of varieties of hops cultivated is just as large, in terms of both bitter and aromatic hops.

Examples of bitter varieties cultivated in the Hallertau include

-Hallertauer Magnum

-Hallertauer Taurus

-Herkules

-Northern Brewer

Examples of aromatic varieties cultivated in the Hallertau include

-Hallertauer Tradition

-Perle

-Spalter Select

-Saphir

-Hallertauer Mittelfrüh

-Hersbrucker Spät

**4.3. Geographical area:**

The entire geographical area covers the rural administrative districts of Eichstätt, Freising, Kehlheim, Landshut, Nürnberger Land and Pfaffenhofen.

**4.4. Proof of origin:**

The existing certification procedure for each variety, crop year and growing region means that there is a self-contained, officially monitored system for tracking hops throughout the entire production cycle (from the hop-growers and processors through to the breweries). Every stage of processing and marketing is subject to an official certification procedure, which is also recorded by a supervisory body. When the hops have been harvested, all hop batches are analysed by a laboratory and once the official certification procedure is completed, they are passed on to companies which process them and trade in them.



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**4.5. Method of production:**

Cultivation:

Hallertauer hops are grown with the help of wire supports in the cultivation area. Work begins in March, with cutting and wiring followed by training, pruning, crop protection measures and mechanical tillage. Depending on the variety, the hops are harvested from the end of August to mid-September.

Further processing:

To guarantee the quality of "Hopfen aus der Hallertau" the hops must be stored in a cool place in the first marketing stage immediately after harvest and packing by the producers. Suitable storage capacity has been established in the Hallertau region by international hops traders. After cold-storage of the raw hops they are processed into hop products – hop pellets and hop extracts. During the pelleting process, the dried hop cones are first ground and then formed into pellets by applying pressure. Some of these pelletes are processed further into an extract; this is achieved by extracting specific substances from the pellets.

**4.6. Link with the geographical area:**

The tradition of growing hops in the Hallertau region reaches back over 1100 years, with the year 860 seeing the first official mention of the crop. Soil and climatic conditions in the Hallertau region are favourable for cultivating hops. The region's geographical location – in tertiary hills with deep, loose soil combined with frost-free conditions from the end of April, an average temperature of 7.7°C, moderate annual sunshine of 1673 hours and ample annual precipitation of 816 mm – is a particularly important factor. Owing to its special climatic and soil conditions, the Hallertau region is held in particularly high regard by brewers throughout the world. The expertise which the hop-growers in the Hallertau region have accumulated over generations and the permanent, competent advice on offer play a very important part in the cultivation of "Hopfen aus der Hallertau", around 70% of which are exported to some 100 countries worldwide. "Hopfen aus der Hallertau" enjoy an excellent reputation at home and abroad, and are now regarded by most brewers around the world as a high-quality product. The great attention and care taken in processing the hops is another contributing factor to the good reputation enjoyed by Hallertauer hops in the international brewing industry. Many buyers swear by the high quality of these products, which have become such a key ingredient in their production lines. Traditional hop festivals and fairs, such as the Wolnzacher Volksfest in August or the Mainburger Gallimarkt in early October, and the annual election of a Hop Queen give the cultivation area a unique charm.

**4.7. Inspection body:**

| | |
|---|---|
| Name: | Bayerische Landesanstalt für Landwirtschaft, Institut für Ernährungswirtschaft und Markt |
| Address: | Menzinger Strasse 54, 80638 München, DE |
| Tel.: | 089/17800-333 |
| Fax: | 089/17800-332 |
| E-Mail: | — |



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**4.8. Labelling:**

—

**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Mittelrhein

## PRODUCT CATEGORY

Wine, Quality sparkling wine, Semi-sparkling wine

## COUNTRY OF ORIGIN

Germany

## APPLICANT

| | |
|---|---|
| Bundesland Rheinland-Pfalz<br>Ministerium für Umwelt, Landwirtschaft, Ernährung, Weinbau und Forsten<br><br>1 Kaiser-Friedrich-Str.<br>55116 Mainz<br>Deutschland/Germany<br><br>Tel: +49 (0) 6131 - 16 - 0<br>Fax: +49 (0) 6131 - 16 - 4646<br><br>poststelle@mulewf.rlp.de | Bundesland Nordrhein-Westfalen<br>Ministerium für Klimaschutz, Umwelt, Landwirtschaft, Natur und Verbraucherschutz des Landes Nordrhein-Westfalen<br><br>3 Schwannstraße<br>40476 Düsseldorf<br>Deutschland/Germany<br>Tel: +49 (0) 211 4566 0<br>Fax: +49-(0) 211 4566 432<br><br>verbraucherschutz-nrw@mkulnv.nrw.de |

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18/09/1973
*Date of protection in Member State:* Anordnung des Reichsnährstandes für Wein of 7 January 1936 (RNVBl. p. 17)

## PRODUCT DESCRIPTION

- **Raw material**
  Most significant vine varieties:
  Chardonnay
  Dornfelder
  Gewürztraminer
  Grauer Burgunder
  Kerner
  Müller Thurgau
  Blauer Portugieser
  Regent
  Weißer Riesling
  Sauvignon blanc
  Scheurebe
  Blauer Spätburgunder
  Weißer Burgunder
- **Alcohol content**

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| | | Wine (Qualitätswein) | Wine with special attributes („Beerenauslese“, „Trockenbeerenauslese“ und „Eiswein“) | |
|---|---|---|---|---|
| *Minimum alcohol content (% vol.)* | | 7.0 | 5.5 | |

- **Physical appearance**

  - Mittelrhein white

  - Mittelrhein red

  - Mittelrhein rosé

**DESCRIPTION OF GEOGRAPHICAL AREA**

The Mittelrhein winegrowing area is located between Bingen and Bonn, borders on the Siebengebirge uplands and is about 110 km long. The bottom of the valley is narrow; only at an altitude of 200-220 metres above sea level does the narrow V-shaped valley widen out into a plateau valley with levels which were formed long ago. The areas in the Mittelrhein Valley which are used for winegrowing range in altitude from about 55 to 350 metres above sea level; the vineyards' average altitude is 170 metres above sea level. The vineyards of the Upper Mittelrhein Valley face mainly south-east to south-west; winegrowing in the Lower Mittelrhein Valley is predominantly carried out on land facing south to south-west. Taking the Mittelrhein Valley as a whole, the vineyards' average orientation is 168° (SSE).

The production of quality wine (Qualitätswein), wine with special attributes (Prädikatswein), quality semi-sparkling wine (Qualitätsperlwein) or quality sparkling wine from defined regions (Sekt b. A.) with the protected name 'Mittelrhein' must take place in the winegrowing area described above, in another winegrowing area in the *Land* Rheinland-Pfalz, or in a winegrowing area in a neighbouring *Land*.

**LINK WITH GEOGRAPHICAL AREA**

In the Mittelrhein Valley area Devonian rocks predominate. Quartzite sandstones and argillaceous schist are widespread; ferrous and siliceous nodular schist and quarzites occur to a lesser extent. Rocks from the Tertiary period are found only in the area around Königswinter. These comprise trachytes, trachytic tuffs, basalts and latites (vulcanic effusive rocks) which are evidence of past vulcanic activity. The vines in the Mittelrhein Valley are rooted mainly in soil whose source rock comprises Devonian schists. Brown soils and regosols are the predominant soil types there. Para-brown soils are widespread on the fertile loess and loess loam.

The meteorological data show an average annual temperature of 9.7 °C and an average temperature of 14.2 °C during the growing season. Average annual precipitation is 665 mm, about 60% of which falls during the growing season. On average the vines along the Mittelrhein receive about 615 000 Wh/m² of direct sunshine during the growing season.

The small-scale structure and steep slopes restrict mechanisation in the vineyards. Consequently, tending the vineyards is very labour-intensive. Intensive maintenance has a stabilising effect on yields. This maintenance contributes greatly to the quality of the harvest as regards the natural

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minimum alcohol content, the development of aromas, and the acid balance of the wine. The human influence is based on a centuries-old winegrowing tradition.

**SPECIFIC LABELLING RULES (IF ANY)**

Before the traditional terms linked to the designation of origin 'Mittelrhein' may be used on their labels, the quality wines (Qualitätsweine), wines with special attributes (Prädikatsweine), semi-sparkling wines from defined regions (Perlweine b.A.) or quality sparkling wines from defined regions (Sekte b. A.) must pass an official inspection. The inspection number allocated must be quoted on the label. That number is the batch number.

**CONTROL BODY**

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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Mosel

## PRODUCT CATEGORY

Wine, Quality sparkling wine, Semi-sparkling wine

## COUNTRY OF ORIGIN

Germany

## APPLICANT

| | |
|---|---|
| Bundesland Saarland<br>Ministerium für Umwelt und<br>Verbraucherschutz<br><br>18 Keplerstraße<br>66117 Saarbrücken<br>Deutschland/Germany<br><br>Tel: +49 (0) 681 - 501 - 00<br>Fax: +49 (0) 681 - 501 - 4314<br><br>poststelle@umwelt.saarland.de | Bundesland Rheinland-Pfalz<br>Ministerium für Umwelt, Landwirtschaft,<br>Ernährung, Weinbau und Forsten<br><br>1 Kaiser-Friedrich-Str.<br>55116 Mainz<br>Deutschland/Germany<br><br>Tel: +49 (0) 6131 - 16 - 0<br>Fax: +49 (0) 6131 - 16 - 4646<br><br>poststelle@mulewf.rlp.de |

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18/09/1973
*Date of protection in the Member State:* Drittes Gesetz zur Änderung des Weingesetzes of 23 May 2007

## PRODUCT DESCRIPTION

- **Raw material**

Most significant vine varieties:
Auxerrois
Bacchus

Weißer Elbling
Roter ElblingRegent
Kerner
Weißer Burgunder
Blauer Portugieser
Ruländer
Dornfelder
Blauer Spätburgunder
Müller Thurgau
Weißer Riesling

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- **Alcohol content**

| | Wine (Qualitätswein) | Wine with special attributes („Beerenauslese“, „Trockenbeerenauslese“ und „Eiswein“) | |
|---|---|---|---|
| *Minimum alcohol content (% vol.)* | 7.0 | 5.5 | |

- **Physical appearance**

  - Mosel white

  - Mosel red

  - Mosel rosé

## DESCRIPTION OF GEOGRAPHICAL AREA

The Mosel winegrowing area, whose vineyards are located mainly along the River Mosel and its tributaries the Saar and Ruwer, covers several natural areas. From south-west to north-east a distinction should be made between: the Upper Mosel (Perl to Konz), the Trier valley expansion (Konz to Schweich), the Mid Mosel (Schweich to Moselkern) and the Lower Mosel Valley (Moselkern to Koblenz).

Along the Mosel, the Saar and the Ruwer, the winegrowing areas are found at altitudes of about 65 m to 375 m above sea level. The vineyards’ average altitude is 180 m above sea level. The vineyards mainly (50%) face SE-S-SW and, with reference to the whole winegrowing area, the vineyards’ average orientation is 195° (SSW).

The production of quality wine (Qualitätswein), wine with special attributes (Prädikatswein), quality sparkling wine from defined regions (Sekt b.A.) or quality semi-sparkling wine (Qualitätsperlwein) with the protected name ‘Mosel’ must take place in the winegrowing area, in another winegrowing area in the *Land* or in a winegrowing area in a neighbouring *Land*.

## LINK WITH GEOGRAPHICAL AREA

The Mosel winegrowing area with the tributaries Saar and Ruwer covers several natural areas. In the natural areas of the Upper Mosel and the Trier valley expansion the Mosel meanders among the quite soft Mesozoic rocks (mottled sandstone, lacustrine limestone and Keuper) of the Trier Embayment. By contrast, in the natural areas of the Mid Mosel and the Lower Mosel the river meanders in a narrow V-shaped valley cut through Devonian rocks of the Rhine Slate Uplands.

In the Mosel winegrowing area Devonian rocks predominate by far. During the Devonian period, sediments were deposited in a sea basin. Today, in the areas where Devonian rocks crop out we find mainly quartzite sandstones, quartzites and (argillaceous) schist. In the mottled sandstone, river and wind deposits were put down in what is now the Trier Embayment; today, those deposits appear as sandstones. During the subsequent periods – shelly limestone and Keuper – sea deposits containing lime formed in the area of the Trier Embayment. Rocks consisting of Keuper and lacustrine limestone are to be found only in the area of the Upper Mosel.

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The meteorological data show, for a whole year, average daytime temperatures of 9.7 °C, with an average temperature of 14.1 °C during the growing season itself. Average annual precipitation is 760 mm, of which 60% fall during the growing season. On average the vines are exposed to 652 000 Wh/m² of direct sunshine during the growing season. The highest sunshine values are recorded on the steep and very steep slopes.

The small-scale structure and the steep slopes restrict mechanisation in the vineyards. Tending the vineyards is therefore very labour-intensive. Intensive maintenance has a stabilising effect on yields. This contributes greatly to the quality of the harvest as regards the natural minimum alcohol content, the development of aromas and the acid balance of the wines. The human influence is based on a centuries-old winegrowing tradition.

**SPECIFIC LABELLING RULES (IF ANY)**

Before the traditional terms linked to the designation of origin ‘Mosel’ may be used on their labels, the quality wines (Qualitätsweine), wines with special attributes (Prädikatsweine), semi-sparkling wines from defined regions (Perlweine b.A.) or quality sparkling wines from defined regions (Sekte b.A.) must pass an official inspection. The inspection number allocated must be quoted on the label. That number is the batch number.
.

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**'MÜNCHENER BIER'**

EC No: DE-PGI-0217-0516-02.09.2010

**PGI ( X )** **PDO ( )**

## 1. NAME

'Münchener Bier'

## 2. MEMBER STATE OR THIRD COUNTRY

Germany

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 2.1 Beer

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

Helles

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 11.4 | - | 11.9 | |
| Alcohol content in % vol.: | 4.7 | - | 5.4 | |
| Colour (EBC): | 5.0 | - | 8.5 | units |
| Bitter agents (EBU): | 14.0 | - | 25.0 | units |

Light yellow, pale, palateful, pure, smooth, mildly to pleasantly hopped, delicately spicy to spicily fresh with a pleasant bitterness depending on the brewing process;

Export Hell

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 12.5 | - | 12.8 | |
| Alcohol content in % vol.: | 5.5 | - | 6.0 | |
| Colour (EBC): | 5.5 | - | 7.5 | units |
| Bitter agents (EBU): | 15.0 | - | 26.0 | units |

Light yellow, highly attenuated (until bright), palateful, ranging from mild, mellow-smooth through to strongly spicy, delicately hopped and delicate bitterness;

Export Dunkel

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 12.5 | - | 13.7 | |
| Alcohol content in % vol.: | 5.0 | - | 5.9 | |
| Colour (EBC): | 42.0 | - | < 60.0 | units |
| Bitter agents (EBU): | 15.0 | - | 24.0 | units |



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Mellow, smooth, malty aroma to strong, Munich malt sometimes dominant;

Pils

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 11.5 | - | 12.5 | |
| Alcohol content in % vol.: | 4.9 | - | 5.8 | |
| Colour (EBC): | 5.5 | - | 7.0 | units |
| Bitter agents (EBU): | 30.0 | - | 38.0 | units |

Slightly sharp, delicate, fine, hoppy bitterness, hoppy accents through to hoppy aroma, light, elegant, sparkling;

Non-alcoholic Weißbier

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 3.5 | - | 8.0 | |
| Alcohol content in % vol.: | < | 0.5 | | |
| Colour (EBC): | 8.0 | - | 21.0 | units |
| Bitter agents (EBU): | 7.0 | - | 19.0 | units |

Typical Weißbier: tangy, sweet, full-bodied, pale, golden to amber, ranging from fine yeast turbidity to naturally cloudy to cloudy with yeast, mildly hoppy to very slightly bitter;

Leichtes Weißbier

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 7.7 | - | 8.4 | |
| Alcohol content in % vol.: | 2.8 | - | 3.2 | |
| Colour (EBC): | 11.0 | - | 13.0 | units |
| Bitter agents (EBU): | 13.0 | - | 15.0 | units |

Refreshing, effervescent, tangy, cloudy with yeast, typical top-fermented Weißbier taste;

Kristall Weizen

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 11.5 | - | 12.4 | |
| Alcohol content in % vol.: | 4.9 | - | 5.5 | |
| Colour (EBC): | 7.5 | - | 12.5 | units |
| Bitter agents (EBU): | 12.0 | - | 16.0 | units |

Effervescent, very tangy, filtered bright, clear, sparkling, top-fermented note, typically top-fermented;

Hefeweizen Hell

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 11.4 | - | 12.6 | |
| Alcohol content in % vol.: | 4.5 | - | 5.5 | |
| Colour (EBC): | 11.0 | - | 20.0 | units |
| Bitter agents (EBU): | 12.0 | - | 20.0 | units |

Highly attenuated, naturally cloudy, typical top-fermented character, tangy, refreshing, effervescent, sparkling, sometimes yeasty, Weißbier aroma;

Hefeweizen Dunkel

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 11.6 | - | 12.4 | |
| Alcohol content in % vol.: | 4.5 | - | 5.3 | |
| Colour (EBC): | 29.0 | - | 45.0 | units |
| Bitter agents (EBU): | 13.0 | - | 16.0 | units |

Naturally cloudy, mellow, malty taste/character, top-fermented note/character;

Märzen

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 13.2 | - | 14.0 | |
| Alcohol content in % vol.: | 5.3 | - | 6.2 | |
| Colour (EBC): | 8.0 | - | 32.5 | units |
| Bitter agents (EBU): | 21.0 | - | 25.0 | units |

Very mellow, palatable, mild, 'altbayerisch' to malty aroma, very mild bitterness;

Bockbier

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 16.2 | - | 17.3 | |
| Alcohol content in % vol.: | 6.2 | - | 8.1 | |
| Colour (EBC): | 7.5 | - | 40.0 | units |
| Bitter agents (EBU): | 18.0 | - | 32.5 | units |

Highly attenuated, ranging from mellow, palateful, smooth, aromatic, via delicately hopped, slightly sharp to well hopped, sometimes spicy in character;

Doppelbock

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 18.2 | - | 18.7 | |
| Alcohol content in % vol.: | 7.2 | - | 7.7 | |
| Colour (EBC): | 44.0 | - | 75.0 | units |
| Bitter agents (EBU): | 18.0 | - | 28.0 | units |

Strong, powerful, spicy, full-bodied, malty taste;

Non-alcoholic beer

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 1.0 | - | 8.0 | |
| Alcohol content in % vol.: | < | 0.5 | | |
| Colour (EBC): | 4.0 | - | 13.0 | units |
| Bitter agents (EBU): | 13.0 | - | 29.0 | units |

Typical dry to sweet beer: fresh, rich, mild to full-bodied, clear, bright, pale to golden yellow, slightly spicy to spicy, mildly hoppy to a hoppy aroma;

Leichtbier

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 7.5 | - | 7.7 | |
| Alcohol content in % vol.: | 2.7 | - | 3.2 | |
| Colour (EBC): | 5.5 | - | 7.0 | units |



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| | | | | |
|---|---|---|---|---|
| Bitter agents (EBU): | 24.0 | - | 26.5 | units |

Slightly sharp fine taste;

Diät Pils

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 8.5 | - | 9.3 | |
| Alcohol content in % vol.: | 4.3 | - | 4.9 | |
| Colour (EBC): | 5.0 | - | 6.5 | units |
| Bitter agents (EBU): | 26.0 | - | 30.0 | units |

Low in carbohydrates, slightly sharp, dry taste;

Schwarz-Bier

| | | |
|---|---|---|
| Original gravity in %: | 11.3 | |
| Alcohol content in % vol.: | 4.8 | |
| Colour (EBC): | 70.0 | units |
| Bitter agents (EBU): | 17.0 | units |

Slightly spicy malty aroma;

ICE-Bier

| | | |
|---|---|---|
| Original gravity in %: | 11.2 | |
| Alcohol content in % vol.: | 4.9 | |
| Colour (EBC): | 6.5 | units |
| Bitter agents (EBU): | 20.0 | units |

Harmonious, mellow, palateful;

Nähr-/Malzbier

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 12.3 | - | 12.7 | |
| Alcohol content in % vol.: | 0.0 | - | 1.2 | |
| Colour (EBC): | 65.0 | - | 90.0 | units |
| Bitter agents (EBU): | 8.0 | - | 15.0 | units |

Low in alcohol, very mildly attenuated, malty, spicy, very weakly hopped;

Oktoberfestbier

| | | | | |
|---|---|---|---|---|
| Original gravity in %: | 13.6 | - | 14.0 | |
| Alcohol content in % vol.: | 5.3 | - | 6.6 | |
| Colour (EBC): | 6.0 | - | 28.0 | units |
| Bitter agents (EBU): | 16.0 | - | 28.0 | units |

Light, golden, amber colours or dark, ranging from palateful, very mellow, smooth or malty aroma through to slightly hopped with a very mild bitterness or a powerful, slightly sweet taste.

### 3.3. Raw materials (for processed products only)

The water used by Munich's breweries comes from their own deep wells in the city, many of which are as deep as the strata dating from the tertiary period.

### 3.4. Feed (for products of animal origin only)

—

### 3.5. Specific steps in production that must take place in the defined geographical area

The entire process for producing Münchner Bier has to take place in the area of the city of Munich.

The process for producing Münchner Bier begins with crushing the malt and maceration and ends with storage, during which the green beer is naturally enriched with carbonic acid and matures until reaching its full flavour.

The same applies to the entire process for producing bottom and top-fermented, non-alcoholic 'Münchner Biere'. However, depending on the type of production, vacuum distillation and evaporation or the preferred completion of the fermentation stage are also a part of this process.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

—

### 3.7. Specific rules concerning labelling

Beer labelling is based on the product description 'Münchener Bier' or 'Münchner Bier' in conjunction with one of the types of beer listed under point 3.2.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Territory of the city of Munich

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

Munich breweries have used the designation 'Münchener Bier' for centuries without any objections from third parties. Evidence of the long tradition includes the fact that cash payments and payments in kind made by Munich brewers are recorded as early as 1280 in the estate register of Duke Louis the Stern (see 'München und sein Bier' by Heckhorn/Wiehr, Munich 1989, or the doctoral thesis by Dr Karin Hackel-Stehr – as above for point 4 – and 'Die "prewen" Münchens' by Sedlmayr/Grohsmann, Nuremberg 1969, extracts from which are enclosed). See also '125 Jahre Verein Münchener Brauereien e. V' by Dr Christine Rädlinger, commemorative publication 1996.)

Munich also has a long tradition of non-alcoholic beers. P. 1928 of the 17 August 1898 edition of the 'Allgemeine Brauer- und Hopfen-Zeitung' states that non-alcoholic beer was produced in Bavaria. P. 1590 of the 9 July 1898 edition of the same journal refers to non-alcoholic beer in Munich. This passage tells of an application filed by Mr Karl Michel, the owner of the Munich Praktische Brauerschule, who wished to sell a non-alcoholic beer (cf. p. 105 of 'Münchner



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Brauindustrie 1871 – 1945' by Christian Schäder). Although this application was at the time refused, non-alcoholic beer retained its presence in Munich, especially as the shortage of raw materials, as is known, prompted the brewing of low-alcohol beers in the times of need during and after the two World Wars. In any case, Munich breweries have resumed their continuous production of non-alcoholic beer and non-alcoholic Weißbier since 1986.

## 5.2. Specificity of the product

Consumers associate a special reputation and expectations of the highest quality with beer produced in Munich.

This quality is based not only on observance of the Munich Purity Law of 1487, which was passed 29 years before the equivalent Bavarian Law of 1516, but in particular on the fact that the Munich breweries obtain their brewing water from deep wells in the gravel plain of the city. These wells, which reach down to strata from the tertiary period, are as deep as 250 m in places.

## 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristics of the product (for PGI).

The population's strong attachment to 'Münchener Bier' and its associated reputation derive, in the Munich area, from the long tradition of beer production in Munich and the historical associations. As a result of its healthy growth 'Münchner Bier' achieved first local, then regional, then national and finally international renown.

Munich has responded positively to beer from the outset. As far back as 815 the 'Kozrah' manuscript in 'Historia Frisingensis' recounts how the Church of St John of Oberföhring was lent to Deacon Huwetzi, who in return was required to send the Chapter a cartload of beer by way of annual 'tithe' (tax).

The 'Salbuch der Stadt München' from 1280 confirms that 'brewing warrants' were issued to citizens of Munich even then.

In 1372 Duke Stephen II reformed the brewing privilege in Munich and established the first brewing constitution, enshrining the right of commoners to brew 'Greußing' (which appears to have been a type of low gravity 'Nachbier') 'should they so desire'. It is worth noting that this right, where bestowed on an individual, could be sold and bequeathed.

In the 14$^{th}$ and 15$^{th}$ centuries innumerable substances, some of which were poisonous, were constantly being added to beer in a bid to lengthen the beverage's shelf life. For this reason the Municipal Office of the City of Munich issued in around 1453 a Beer Statute which stipulated that beer and Greußing must be boiled and brewed 'only from barley, hops, water and no other ingredients'. Such were the origins of the first 'purity law'.

Duke Albert IV of Bavaria then published in Munich on 30 November 1487 a slightly modified version of the Beer Statute text as the Munich Purity Law. From then on only beer boiled from hops, barley and water was allowed to be served. Once this law had been enacted, it also became mandatory for beer to be subjected to a modern-day quality control-style inspection process. Food quality was therefore checked for the first time towards the end of the 15$^{th}$ century. The Munich Purity Law, which is the cornerstone of the success and reputation of 'Münchner Bier', ensures that only high-quality beer is produced.



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In 1493 Duke George the Rich established a similar purity law for Lower Bavaria. In 1516, after his death and the Landshut War of Succession, the Bavarian Dukes William IV and Louis X, the sons of Duke Albert IV, promulgated the 'Munich Purity Law' in almost identical form as the Bavarian Purity Law. The law was amended several times before becoming the German Beer Tax Act of 1906 and the current provisional Beer Act. The Munich Purity Law is therefore still in force.

The reputation of 'Münchner Bier' spread further and further as the centuries went by. In the 16th century, for example, it became more famous thanks to the carriage drivers and carters who were able to keep their horses in the breweries. Eventually there was one brewery for roughly every 250 inhabitants.

Indeed, so devoted are the people of Munich to their beer that they are willing to take up arms in its name. In 1844, for example, a beer war was waged when the price of the beverage rose suddenly from 6 to 6.5 kreuzer. In May 1995 some 25 000 people demonstrated against a court ruling that would have obliged Munich's beer gardens to close at 21.30.

Of course those beer gardens, the 'Oktoberfest' and the city's restaurants have also played their part in establishing the reputation of 'Münchner Bier' in all parts of the world.

In the case of the city's genuine beer gardens, it is a famous right and much-loved custom of the people of Munich to take their own food with them to the beer garden or – as people used to say – to the beer cellar.

Just as imitated, though never equalled, is the 'Oktoberfest', which was held for the first time in 1810 and evolved from a horse race. There are now more than 2 000 'Oktoberfeste' across the globe. The 'Oktoberfest' and its beer, the 'Oktoberfestbier', which may only be produced by the Munich breweries, also contribute to the good reputation of 'Münchner Bier' throughout the world. Every year an average of over six million visitors come to Munich's 'Oktoberfest' in order to sample the world-famous beer. The 'Oktoberfest' with its 'Oktoberfestbier' represents the refinement of 'Münchner Bier' to its highest form. On one occasion the 'Landgericht München' (Munich Regional Court) even declared the 'Oktoberfest' to be the 'festival of "Münchner Bier"'.

Of the city's public houses, mention need merely be made of the world-famous 'Hofbräuhaus'. It goes without saying that both the song 'In München steht ein Hofbräuhaus…' and the pub itself have made 'Münchner Bier' famous across the world.

In addition to this history, technical innovations have also raised the profile of 'Münchner Bier'.

In the 19th century Munich's brewers began brewing in genuine ice houses and cellars. The technical requirements that this entailed were of such complexity that the 'Königliche Baugewerkeschule' started to offer courses in beer cellar design.

In 1873 Carl von Linde developed the world's first cooling machine for the Spaten Brewery in Munich. The machine was important because it allowed for the first time any desired amount of consistently high-quality beer to be continuously produced irrespective of climate and external temperature.

Around 1900 the Hacker Brewery in Munich even had refrigerating holds based on the Linde system installed on two Dutch ships which it used to export 'Münchner Bier' and its reputation overseas.

In addition, since the 19th century the Munich breweries have each owned their own fleet of up to 90 refrigerated railway wagons for transporting their products to sales areas further afield. These refrigerated wagons, which at the same time served as a means of advertising for the breweries, could be used in all parts of the European railway network, which was undergoing major expansion at the time. Much more important than the advertising effect was the preservation of quality that the wagons allowed. In terms of the shelf life of the beer this was a huge step forward. High-quality 'Münchner Bier' was exported and could be enjoyed abroad, again enhancing the beverage's reputation. The export figures, which at the time were constantly increasing, are testimony to the renown of 'Münchner Bier'.

In order to be able to generate a constant temperature so as to ensure consistently high production standards, many of Munich's breweries started in the 19th century to use steam engines to generate power. The 'Dampfkessel-Revisionsverein' (Boiler Inspection Association) was founded with the involvement of Munich breweries to address the resulting safety issues and technical problems. This association became the present-day, world-famous 'Technischer Überwachungsverein' (Technical Inspection Association). The safety awareness of the Munich breweries also enhanced their reputation and that of the beer they produced.

In the 19th century the development of scientific methods was accompanied by the founding of brewing technology departments in agricultural colleges, universities and private educational and research institutes. Another significant development was the launch of specialist brewing publications. The hub of this development was Munich which can from this stage on be described as a 'cerevisial' (beer-brewing) university city. To this day the Brewing Technology Faculty of the Technische Universität München-Weihenstephan and the Doemens Institute are the leading training institutions for brewers and brewing engineers who go on to work in all parts of the world.

The renown and reputation of 'Münchner Bier' have, as we have seen, grown continuously in Germany and other EU Member States over the last 550 years. The rising export figures of the last 30 years, especially of the famous 'Oktoberfestbier' (a name that only the Munich breweries are entitled to give their products), speak for themselves. The 'Oktoberfest', as the festival of 'Münchner Bier', is known throughout the world. Its procession of festival goers in traditional regional and military costume, its opening ceremony and the daily reporting from the 'Oktoberfest' tents have made 'Münchner Bier' a household name. Sports sponsorship, e.g. of the German national bobsleigh team or in the 'Olympiahalle' arena, has displayed the name of 'Münchner Bier' on television sets across the world. In recent decades radio, television and especially the Internet have introduced more and more people from many different countries to 'Münchner Bier', a beverage avidly discussed in online forums and fan clubs. The websites of the Munich breweries regularly receive hits from across the globe.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006)

Markenblatt Vol. 11 of 19 March 2010, Part 7a-bb, p. 4250



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http://register.dpma.de/DPMAregister/geo/detail.pdfdownload/13252

# ANNEX II

CONSOLIDATED SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs[1]

**'NÜRNBERGER BRATWÜRSTE' / 'NÜRNBERGER ROSTBRATWÜRSTE'**

EC No: DE-PGI-0105-0184-28.09.2010

**PGI ( X ) PDO ( )**

## 1. NAME

'Nürnberger Bratwürste' / 'Nürnberger Rostbratwürste'

## 2. MEMBER STATE OR THIRD COUNTRY

Germany

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.2 Meat products (cooked, salted, smoked, etc.)

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

7-9 cm long grilling sausage in a tight sheep casing, medium-chopped; unit weight raw approximately 20-25 g;

Composition:

Roughly defatted pigmeat, fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat, no filler, not cured (with the exception of smoked Bratwürste), the spice mixture varies according to the traditional recipe, marjoram especially is typical; there must be not less than 12% of meat protein free of connective tissue protein, and an absolute fat content of not more than 35%; the percentage of meat protein free of connective tissue protein in the meat protein is not less than 75% vol. (histometrically) and not less than 80% (chemically).

### 3.3. Raw materials (for processed products only)

Fatty meat, particularly pork belly, belly fat, jowl, jowl fat, back and back fat; the fat content of the end product is limited to 35%, there must not be less than 12% of meat protein free of connective tissue protein (MPFCP); spice mixture, especially marjoram; sheep casings.

### 3.4. Feed (for products of animal origin only)

—

[1] Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs



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

All steps in the production of ‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’ take place in the identified geographical area. They are as follows:

reduction of the meat by grinding or mincing,

mixing of the reduced meat and mixing with spices to create the sausage mixture,

filling of the sheep casings.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

—

### 3.7. Specific rules concerning labelling

—

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Area of the city of Nuremberg.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The production of Bratwürste in Nuremberg is a centuries-old tradition which can be proved to go back to 1313. The typical reduction of the length and weight of ‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’ can be traced back to at least 1573. Nuremberg's location at the intersection of two important trade routes meant that oriental spices were available in Nuremberg for making sausages from an early time.

The current tradition of Bratwurst production in Nuremberg has an illustrious past. ‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’ were greatly appreciated by Goethe and Jean Paul, for example. The Bratwurst-Glöcklein in the St. Sebald area was one of the most famous public houses in 19th century Germany; not only was it open to aristocrats and plutocrats, but it was also an essential stop for every visitor to the city.

### 5.2. Specificity of the product

‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’ are characterised by their unusual small shape and marjoram notes. They conform to a high-quality standard which has long been controlled, are known well beyond the Nuremberg region and are highly regarded by consumers.

This is reflected in the fact that the standard programme of a city visit today includes eating ‘Nürnberger Bratwürste’ / ‘Nürnberger Rostbratwürste’ in one of the many ‘Bratwurstküchen’ or ‘Wurstbratereien’ in Nuremberg's city centre.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The centuries-old tradition of Bratwurst production in Nuremberg, the high quality standard which has long been controlled and the unusual small shape have made



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'Nürnberger Bratwürste' / 'Nürnberger Rostbratwürste' known and highly appreciated throughout Germany and the world.

The speciality emerged in the former Imperial City of Nuremburg as a result of its geographical location as a key intersection on the trade and spice routes from East Asia, introducing spices such as marjoram, nutmeg and pepper. It was the availability of these spices from Asia that made production possible in the first place. As Nuremburg was a city involved in much long-distance trade and with a number of refined modern traditions, ever smaller, more refined, better spiced sausages were produced here, which in time became the famous 'Nürnberger Bratwürste'.

Unlike the country areas, the city placed greater emphasis on quality from the outset. While quantity took precedence elsewhere, the principle on which production in Nuremburg was based was quality over quantity, and it was this which resulted in the small size of the sausages.

Compliance with the recipe and quality date back to the supervisory rules of the Nuremburg city council. Nuremburg may well lay claim to the oldest foodstuffs supervision scheme, which is mentioned in the penal code dating from the year 1300.

By publishing the recipe, exercising strict supervision and restricting production to the city area, the city of Nuremberg has helped to ensure that the character of the sausage is an indication of its origin.

The link with the geographical area was therefore based initially on the geographical location as a key intersection on spice and trade routes and on the early introduction of supervision of foodstuffs. The geographical location and foodstuffs supervision and the associated protection of the recipe therefore resulted in the particular quality of the sausages. The imperial city with its extensive trade network across the world resulted a speciality which was very well known from the Middle Ages onwards. Today the link is based on the renown enjoyed by this speciality which is traditionally appreciated worldwide.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006[2])

Markenblatt Vol. 44 of 2.11.2007, Part 7a-bb, p. 20269

https://register.dpma.de/DPMAregister/geo/detail.pdfdownload/142

[2] Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs



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# COUNCIL REGULATION (EEC) No 2081/92
# APPLICATION FOR REGISTRATION: Art. 17

PDO ( ) PGI (x)
National file No : .....

1. Competent service of the Member State :
Bundesministerium der Justiz.(Federal Justice Ministry)
Heinemannstraße 6
53170 Bonn
Tel. : 0228 58 0..... Fax : 0228 58-4525..

2. Applicant group :
(a) Name : Bundesverband der Süßwarenindustrie, Landesgruppe Bayern (Federal Association of the Confectionery Industry, Bavarian Group)
(b) Address : Krebsgasse 7, 90402 Nürnberg, Backer-Innung Nürnberg
(c) Composition : producer/processor ( x ) other ( )

3. Name of product : Nürnberg Lebkuchen

4. Type of product : (see list in Annex VI)
fine baker's wares, confectionery or biscuits

5. Description of product : summary of requirements under Art. 4(2)
(a) name : Nürnberg Lebkuchen
(b) description : spiced baked goods with at least 50 parts of sugars/ honey/ invert sugar/ and spices, oil almonds and other oilseeds, egg protein/milk protein products and fruit preparations to every 100 parts of cereal products. They may be iced, coated, decorated, filled, etc.
(c) geographical area : inside the administrative boundaries of the city of Nürnberg
(d) evidence of origin : for centuries the quality features cited have been firmly associated with Nürnberg. Thanks to the expertise of Nürnberg manufacturers, the consumer associates particular quality with Lebkuchen coming from Nürnberg.
(e) ~~acquisition~~ production method: stirring, beating and kneading pastes and doughs. Spreading, moulding, garnishing, decorating.
Drying of the surface, baking, icing, glazing, filling, packaging.
(f) link : Nürnberg is traditionally a byword for Lebkuchen. In 1643 the Nürnberg Lebkuchen bakers formed their own guild. Legal rulings have confirmed the link.
(g) control : Name : .....
Address : .....
.....
(h) labelling : PGI
(i) national legislative requirements (where applicable) : RAL-RG 0131 of November 1978

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TO BE COMPLETED BY THE COMMISSION
EEC No : .....
Date of receipt of dossier : ../../....



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# Existing wine names - Technical file

## I. NAME(S) TO BE REGISTERED

| |
|---|
| Pfalz (de) |

## II. APPLICANT DETAILS

| | |
|---|---|
| Applicant name and title | Rhineland-Palatinate<br>Ministry of the Environment, Agriculture, Food, Viticulture and Forestry |
| Legal status, size and composition (in the case of legal persons) | Regional authority under public law |
| Nationality | Germany |
| Address | 1 Kaiser-Friedrich-Str.<br>55116 Mainz<br>Germany |
| Tel.: | 0049-06131 - 16 - 0 |
| Fax: | 0049-06131 - 16 - 4646 |
| E-mail(s): | poststelle@mulewf.rlp.de |

## III. PRODUCT SPECIFICATION

| | |
|---|---|
| Status: | Enclosed |
| File name | gU Pfalz_111219.pdf |

## IV. NATIONAL DECISION OF APPROVAL

| | |
|---|---|
| Legal basis | The national decision of approval for ‘Pfalz’ was issued under the Wine Legislation Reform Act of 8 July 1994 (BGBl I, p. 1467). |

## V. SINGLE DOCUMENT

| | |
|---|---|
| Name(s) to be registered | Pfalz (de) |
| Equivalent term(s): | |

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| | |
|---|---|
| Traditionally used name: | No |
| Legal basis for the transmission: | Article 118s of Regulation (EC) No 1234/2007 |
| The present technical file includes amendments(s) adopted according to: | |
| Geographical indication type: | PDO - Protected Designation of Origin |

# 1. CATEGORIES OF GRAPEVINE PRODUCTS

| |
|---|
| 1. Wine |
| 5. Quality sparkling wine |
| 8. Semi-sparkling wine |

# 2. DESCRIPTION OF THE WINE(S)

Analytical characteristics:

**Description of the wine(s)**

2.1. Analytical

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with Article 26 of Regulation (EC) No 607/2009, are binding minimum values which must be present in the given wine varieties for use of the designation to be allowed:

• Not less than 5.5 % actual alcoholic strength by volume for Beerenauslese etc., or 7 % actual alcoholic strength by volume for quality wine.

• After enrichment, total alcoholic strength by volume not greater than 15 % vol.

• Total sugars in accordance with Annex XIV, parts A+B of Regulation (EC) No 607/2009.

Without prejudice to the conditions of use referred to below, the sugar content set out in part A of Annex XIV may deviate by no more than 3g/l and for part B by no more than 1g/l from the value stated on the product's labelling.

| **Indication of sweetness for still wine** | **Sugar content:** |
|---|---|
| Dry | If the sugar content does not exceed:<br>- 4g/l or 9g/l, provided the total acidity expressed in g/l of tartaric acid is no more than 2 g/l lower than the residual sugar content. |
| Semi-dry | If the sugar content exceeds the maximum set out above but does not exceed:<br>- 12g/l or<br>- 18 g/l, provided the total acidity expressed in g/l of tartaric acid is no more than 10 g/l lower than the residual sugar content. |
| Semi-sweet | If its sugar content exceeds the maximum set out above but is no greater than 45 g/l |
| Sweet | If its sugar content is at least 45 g/l. |

| Indication of sweetness for Sekt b.A. (quality sparkling wine from defined regions) | Sugar content |
|---|---|
| Brut nature | If its sugar content is less than 3 g/l. These terms may be used only for products to which no sugar has been added after the secondary fermentation. |
| Extra brut | If its sugar content is between 0 and 6 g/l. |
| Brut | If its sugar content is less than 12 g/l. |
| Extra dry | If its sugar content is between 12 and 17 g/l. |
| Dry | If its sugar content is between 17 and 32 g/l. |
| Semi-dry | If its sugar content is between 32 and 50 g/l. |
| Mild | If its sugar content is greater than 50 g/l. |

•Total acidity must be at least 3.5 g/l
•Volatile acidity:

a) 18 milliequivalents per litre for white and rosé wine,

b) 20 milliequivalents per litre for red wine,

c) 30 milliequivalents per litre for wine bearing the traditional names ‘Beerenauslese’ or ‘Eiswein’,

d) 35 milliequivalents per litre for wine bearing the traditional name ‘Trockenbeerenauslese’.

• Total sulphur dioxide:

A. Wine

The total sulphur dioxide content of the wine, when placed on the market for direct human consumption, may not exceed:

a) 150 mg/l for red wine,

b) 200 mg/l for white and rosé wine,

Notwithstanding the above, the maximum sulphur dioxide content shall be raised for wines with a sugar content expressed as the sum of glucose and fructose of not less than 5 g/l, to:

a) 200 m/g for red wine,

b) 250 mg/l for white and rosé wine,

c) 300 mg/l for wine bearing the traditional name ‘Spätlese’,

d) 350 mg/l for wine bearing the traditional name ‘Auslese’,

e) 400 mg/l for wine bearing the traditional names ‘Beerenauslese’, ‘Trockenbeerenauslese’ or ‘Eiswein’.

B. Sekt b.A. (quality sparkling wine from defined regions)

The total sulphur dioxide content of Sekt b.A. , when placed on the market for direct human consumption, may not exceed 185 mg/l.

• Carbon dioxide content:

The carbon dioxide content of quality semi-sparkling wine must have an excess pressure, due to endogenous carbon dioxide in solution, of not less than 1 bar and not more than 2.5 bar when kept at a temperature of 20 °C.

The carbon dioxide content of Sekt b.A. must have an excess pressure, due to carbon dioxide in solution, of not less than 3.5 bar when kept at a temperature of 20°C in closed containers.

## Organoleptic characteristics:

2.2. Organoleptic

In addition to white wine (60 %), rosé and red wines are also traditionally produced in the Pfalz. Wines with the ‘Pfalz’ designation of origin can be used to produce quality semi-sparkling wines, Sekt b.A. and cremant.

Wine from the Pfalz is distinguished by the following characteristic properties:

**White wines** have a distinctly fruity character, dominated by apple, peach and the scent of nutmeg and rose, alongside exotic aromas such as grapefruit, pineapple and passion fruit. On the palate, the evenly balanced acidity and sweetness lend a crispness and a liveliness to the wines. The wines are distinguished by their fuller body, producing an unavoidably drier flavour when moderately acidic.

Depending on the type of vine variety, **red wines** are characterised by their fruity aromas, namely cherry, strawberry, blackberry, blackcurrant and elderberry. These wines, with their pronounced body, are distinguished by their mild acidity, with the soft but accentuated tannins giving structure and stability to the wines.

| |
|---|
| **Rosé wines** are produced from softly pressed red grape varieties and range in colour from light to pale red. They differ from red wines on account of their freshness and lower alcohol and tannin content. |

# 3. TRADITIONAL TERMS

### a. Point a)

| |
|---|
| Winzersekt (**) |
| Sekt b.A. (sparkling wine from defined regions) (**) |
| Qualitätsperlwein (quality semi-sparkling wine) (**) |
| Qualitätswein (quality wine) |
| Prädikatswein (wine with special attributes) (*) |

### b. Point b)

| |
|---|
| Weissherbst |
| Riesling-Hochgewächs (*) |
| Liebfrau(en)milch |
| Federweisser |
| Classic |

# 4. WINE-MAKING PRACTICES

### a. Oenological practices

| Type of oenological practice: | Specific oenological practice |
|---|---|
| Description of practice: | |
| **Specific oenological practices used to make the wine as well as the relevant restrictions on making the wine**<br><br>5.1 Natural minimum alcoholic strength/minimum must content (expressed in % vol. potential alcohol/degrees Oechsle)<br>5.1.1. Quality wine<br>Morio-Muskat vine variety,<br>Portugieser and Rieling — 7.5 % vol. / (60° Oechsle)<br>Dornfelder vine variety — 8.8 % vol. / (68° Oechsle)<br>All other vine varieties — 7.8 % vol. / (62° Oechsle)<br><br>5.1.2. Prädikatswein<br>5.1.2.1. Cabinet<br>Müller-Thurgau, Riesling<br>and Silvaner vine varieties — 9.5% vol. / (73° Oechsle)<br>All other vine varieties — 10% vol. / (76° Oechsle)<br>5.1.2.2. Spätlese<br>Riesling vine variety — 11.4 % vol. / (85° Oechsle)<br>All other vine varieties — 12.2 % vol. / (90° Oechsle)<br>5.1.2.3. Auslese<br>Riesling vine variety — 12.5 % vol. / (92° Oechsle)<br>All other vine varieties — 13.8 % vol. / (100° Oechsle) | |

| | |
|---|---|
| 5.1.2.4. Beerenauslese of all vine varieties | 16.9 % vol. / (120° Oechsle) |
| 5.1.2.5. Trockenbeerenauslese of all vine varieties | 21.5 % vol. / (150° Oechsle) |
| 5.1.2.6. Eiswein of all vine varieties | 16.9 % vol. / (120° Oechsle) |

5.1.3. Sekt b. A., Winzersekt

| | |
|---|---|
| All vine varieties | 7.0 % vol. / (57° Oechsle) |

5.2. Enrichment

Quality wines may be enriched with up to 15 % vol. alcohol.

Wines with special attributes may not be enriched.

5.3. Sweetening

Grape must is the only form of sweetening permitted.

5.4. Partial dealcoholisation, concentration and use of oak chips is not allowed for wine with special attributes.

5.5. Blending and coupage

Other than in the production of Rotling in accordance with Section 32(2) of the WeinV [Wine Ordinance], blending and coupage of red wine grape products with white wine grape products is not allowed.

5.6. For the rest, the authorised oenological practices set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009 are permitted in the production of the wines.

**b. Maximum yields**

| Maximum yield: |
|---|
| The maximum yield per hectare is 105 hl/ha |

# 5. DEMARCATED AREA

**Demarcated area**

The protected designation of origin covers the vineyards of the municipalities of Albersweiler, Albisheim (Pfrimm), Altdorf, Annweiler am Trifels, Bad Bergzabern, Bad Dürkheim, Barbelroth, Battenberg (Pfalz), Bellheim, Billigheim-Ingenheim, Birkweiler, Bischheim, Bissersheim, Bobenheim am Berg, Bobenheim-Roxheim, Bockenheim an der Weinstraße, Böbingen, Böchingen, Böhl-Iggelheim, Bolanden, Bornheim (Südliche Weinstraße), Bubenheim (Donnersbergkreis), Burrweiler, Dackenheim, Dannstadt-Schauernheim, Deidesheim, Dierbach, Dirmstein, Dörrenbach, Ebertsheim, Edenkoben, Edesheim, Einselthum, Ellerstadt, Erpolzheim, Eschbach (Südliche Weinstraße), Essingen, Flemlingen, Forst an der Weinstraße, Frankweiler, Freckenfeld, Freimersheim (Pfalz), Freinsheim, Freisbach, Friedelsheim, Fußgönheim, Gauersheim, Gerolsheim, Gleisweiler, Gleiszellen-Gleishorbach, Göcklingen, Gönnheim, Gommersheim, Großfischlingen, Großkarlbach, Großniedesheim, Grünstadt, Hainfeld, Hassloch, Hergersweiler, Herxheim am Berg, Herxheim bei Landau/Pfalz, Herxheimweyher, Hessheim, Heuchelheim bei Frankenthal, Heuchelheim-Klingen, Hochdorf-Assenheim, Hochstadt (Pfalz), Ilbesheim bei Landau in der Pfalz, Immesheim, Impflingen, Insheim, Kallstadt, Kandel, Kapellen-Drusweiler, Kapsweyer, Kindenheim, Kirchheim an der Weinstraße, Kirchheimbolanden, Kirrweiler (Pfalz), Kleinfischlingen, Kleinkarlbach, Kleinniedesheim, Klingenmünster, Knittelsheim, Knöringen, Lambsheim, Landau in der Pfalz, Laumersheim, Leinsweiler, Lingenfeld, Lustadt, Maikammer, Marnheim, Meckenheim, Mertesheim, Minfeld, Morschheim, Neuleiningen, Neustadt an der Weinstraße, Niederhorbach, Niederkirchen bei Deidesheim, Niederotterbach, Oberhausen (Südliche Weinstraße), Oberotterbach, Obersülzen, Obrigheim (Pfalz), Offenbach an der Queich, Ottersheim, Ottersheim bei Landau, Pleisweiler-Oberhofen, Ranschbach, Rhodt unter Rietburg, Rittersheim, Rödersheim-Gronau,

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| |
|---|
| Römerberg, Rohrbach (Südliche Weinstraße), Roschbach, Rüssingen, Ruppertsberg, Sankt Martin, Schwegenheim, Schweigen-Rechtenbach, Schweighofen, Siebeldingen, Speyer, Steinfeld, Steinweiler, Stetten, Venningen, Vollmersweiler, Wachenheim an der Weinstraße, Walsheim, Weingarten (Pfalz), Weisenheim am Berg, Weisenheim am Sand, Westheim (Pfalz), Weyher in der Pfalz, Winden (Germersheim), Zeiskam and Zellertal in the Land of Rhineland-Palatinate. |

**a. NUTS area**

| | |
|---|---|
| DEB | RHINELAND-PALATINATE |
| DE | GERMANY |

**b. Maps of the demarcated area**

| | |
|---|---|
| Number of attached maps | 0 |

# 6. WINE GRAPES

**a. Inventory of main wine grape varieties**

| |
|---|
| 14 Gutedel |
| 13 Regent |
| 12 Blauer Limberger |
| 11 Schwarzriesling |
| 10 Blauer Trollinger |
| 09 Kerner |
| 08 Weißer Burgunder |
| 07 Blauer Portugieser |
| 06 Ruländer |
| 05 Grüner Silvaner |
| 04 Dornfelder |
| 03 Blauer Spätburgunder |
| 02 Müller Thurgau |
| 01 Weißer Riesling |

**b. Wine grape varieties listed by OIV**

| |
|---|
| Domina N |
| Hölder B |
| Grüner Silvaner B |
| Cabernet Dorsa N |
| Grüner Veltliner B |
| Weißer Gutedel B |
| Heroldrebe N |
| Helfensteiner N |
| Scheurebe B |
| Roter Muskateller |
| Roter Gutedel |
| Roter Elbling Rs |
| Merlot N |

| |
|---|
| Ortega |
| Rondo |
| Cabernet Carbon |
| Weißer Burgunder B |
| Cabernet Cortis |
| Cabernet Cubin |
| Sirius |
| Cabernet Mitos |
| Cabernet Dorio |
| Grauer Burgunder G |
| Prinzipal |
| Weißer Riesling B |
| Kerner B |
| Kernling |
| Muskat Hamburg |
| Muskat-Ottonel |
| Kanzler B |
| Deckrot N |
| Prior |
| Dornfelder N |
| Palas |
| Würzer B |
| Solaris B |
| Cabernet Carol |
| Huxelrebe B |
| Cabernet Sauvignon |
| Chardonnay B |
| Schönburger Rs |
| Auxerrois B |
| Rieslaner B |
| Dakapo N |
| Johanniter B |
| Reichensteiner B |
| Bacchus B |
| Regner B |
| Regent N |
| Juwel B |
| Mariensteiner B |
| Färbertraube N |
| Blauer Zweigelt N |
| Ehrenbreitsteiner |
| Müller Thurgau B |
| Morio-Muskat B |
| Phoenix |
| Acolon |
| Weißer Elbling B |
| Gelber Muskateller B |
| Saphira |
| Ehrenfelser B |
| Blauer Limberger N |
| Roter Traminer Rs |

| |
|---|
| Staufer |
| Optima 113 B |
| Faberrebe B |
| Blauer Frühburgunder N |
| Albalonga B |
| Perle Rs |
| Nobling B |
| Blauer Spätburgunder N |
| Siegerrebe Rs |
| Sauvignon Blanc B |
| Orion |
| Blauer Portugieser N |
| Früher Malingre B |
| Früher Roter Malvasier N |
| Dunkelfelder N |
| Saint-Laurent N |
| Blauer Trollinger N |
| Müllerrebe N |

**c. Other varieties:**

| |
|---|
| Accent |
| Allegro |
| Bolero |
| Cabernet Franc |
| Syrah |

# 7. LINK WITH THE GEOGRAPHICAL AREA

| Details of the geographical area: |
|---|
| **Details bearing out the link referred to in Article 118b(1)(a)(i) of Regulation (EC) No 1234/2007** |
| 8.1. Geographical conditions |
| 8.1.1. Landscape and morphology |
| From a structural and geological point of view, the Haardtrand [fringes of the Haardt] and the lowlands situated in the Vorderpfalz [area to the front of the Pfalz] belong to the Upper Rhine Plain, a tectonic rift valley running NNE-SSW. Wine growing in the Pfalz is limited to the Vorderpfalz and Rheinpfalz, i.e. from the mountain fringes of the Palatinate Forest in the west, through the Haardtrand, to the Vorderpfalz lowlands occupying the central and eastern zones. The vineyards are, on average, situated at approximately 170 m above sea level. Wine production dominates in the Haardtrand and in the loess covered municipalities of Riedeln and Platten. The steepest gradients (steep slope vineyards), with up to 60 % slope, are located in the west, on the fringes of the Palatinate Forest and in the Haardtrand. Riedeln and Platten have predominantly flat vineyards (< 10 % slope). The average gradient of vineyards as a whole in the Pfalz is approximately 4.5 %. According to calculations, the average aspect of the slope is 140° (south east). |
| 8.1.2. Geology |
| To the east, the Palatinate Forest passes over the fringes of the Haardtrand hills, the actual rift zone of the Upper Rhine Plain. This area, only a few kilometres wide, has a very varied geological composition. In addition to tertiary sediments, Mesozoic rock can be found in places, frequently overlain entirely by a relatively thick quaternary cover sediment. In the Pfalz wine-growing region, a significant proportion of the vines grow on loess and loess clay. Vines can also be found on |

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quaternary fluviatile clay, sand and gravel. Tertiary limestone and marl are the third most prevalent soil type by surface area. Although only found to a limited extent, vines are also cultivated on Rotliegend sandstone and variegated sandstone. Limestone, marl and dolomite from the Muschelkalk, Keuper und Jurassic strata are essentially exotic rock. Completely singular deposits of Rotliegend and tertiary effusive rocks and old Paleozoic rocks can also be found. The primary sediment in the soil composition is loess and loess clay, in which para-brown, chernozem and para-rendzina earth has developed. The most common soils found in the fluviatile sediment are regosols and brown soils, and, in the floodplains, vegen and gley-vegen. In the tertiary sediments, a variety of soil types have formed, notably ferrallite, fersiallite and Terrae calcis. Despite the deeply ploughed furrows created for vine cultivation the natural soil types are still frequently recognisable.

8.2. Natural factors

In the wine-growing areas of the Pfalz, the climate is as follows. The average annual temperature is approximately 10°C. During the growing season, the average temperature is 14.7°C. In principle, the temperature rises as you move from west (Haardtrand) to east (Rhine river plain). The area receives an average of approximately 655 mm of rainfall each year, 60 % (390 mm) of which comes, on average, during the growing season. The south west of the Pfalz wine-growing region receives the highest amount of rainfall on average each year, and the north east, the lowest. During the growing season, the vines benefit on average from approximately 665 000 WH/$m^2$ of direct sunshine.

8.3. Human factors

The winegrowers work on large connected parcels, which means that effective mechanisation and economic cultivation are possible. They appreciate the range of vine varieties and the growth potential for those varieties offered by the various soil profiles, producing a broad palette of aromas for the consumer. The wine sector has gained particular momentum in the last 20 years. The increasing number of top young producers is proof of this momentum. The human influence is based on a winegrowing tradition going back centuries.

## Details of the product:

8.4 Categories of grapevine products

The links mentioned under points 8.1 to 8.3 relate to the production of basic products from grapes which differ in character owing to the variety of soils and processing methods.

Following the harvest, they are classified into the appropriate wine production quality grade.

8.4.1. ‘Wine’ category

Quality wines must meet the minimum requirements set out under point 5.1.1 for each category of vine variety, and may be enriched.

Wine with special attributes must, as a minimum, meet the criteria set out under point 5.1.2. For obtaining the basic grape product used in the production of wine with special attributes, winegrowers can achieve better quality as a result of a more acute composition of constituents in the grape, by carrying out special maintenance measures during the growing season, such as leaf removal around the grape or cluster thinning. Furthermore, various cellar technology-related maturation methods can, as an additional human factor, shape the wine with special attributes which is ultimately produced.

8.4.2. ‘Semi-sparkling wine’ category

For quality semi-sparkling wine from defined regions, the basic product must meet the minimum requirements for quality wine set out under point 5.1.1. It is produced by fermentation or by adding endogenous carbon dioxide.

8.4.3. ‘Quality sparkling wine’ category

The basic product must meet the criteria under point 5.1.3. Depending on their growth stage and location, grapes from selected vineyards used to make basic wine intended for the production of sparkling wine must be harvested earlier so that they maintain the crisp acid structure of quality sparkling wine from defined regions. The finished basic wine intended for the production of sparkling wine then undergoes its second fermentation and, if necessary, is filled into sparkling wine bottles in the case of the special traditional bottle-fermentation process, where the product must be left to mature for at least 9 months.

## Causal link:

### Link with the geographical area

From a structural and geological point of view, the Haardtrand and the lowlands situated in the Vorderpfalz belong to the Upper Rhine Plain, a tectonic rift valley running NNE-SSW. Wine growing in

the Pfalz is limited to the Vorderpfalz and Rheinpfalz, i.e. from the mountain fringes of the Palatinate Forest in the west, through the Haardtrand, to the Vorderpfalz lowlands occupying the central and eastern zones. The vineyards are, on average, situated at approximately 170 m above sea level. Wine production dominates in the Haardtrand and in the loess covered municipalities of Riedeln and Platten. The steepest gradients (steep slope vineyards), with up to 60 % slope, are located in the west, on the fringes of the Palatinate Forest and in the Haardtrand. Riedeln and Platten have predominantly flat vineyards (< 10 % slope). The average gradient of vineyards as a whole in the Pfalz is approximately 4.5 %. According to calculations, the average aspect of the slope is 140° (south east).

To the east, the Palatinate Forest passes over the fringes of the Haardtrand hills, the actual rift zone of the Upper Rhine Plain. This area, only a few kilometres wide, has a very varied geological composition. In addition to tertiary sediments, Mesozoic rock can be found there in places. Such rock is frequently completely overlain by relatively thick quaternary cover sediment. In the Pfalz wine-growing region, a significant proportion of the vines grow on loess and loess clay. Vines can also be found on quaternary fluviatile clay, sand and gravel. Tertiary limestone and marl are the third most prevalent soil type by surface area. Although only found to a limited extent, vines are also cultivated on Rotliegend sandstone and variegated sandstone. Limestone, marl and dolomite from the Muschelkalk, Keuper und Jurassic strata are essentially exotic rock. Completely singular deposits of Rotliegend and tertiary effusive rocks and old Paleozoic rocks can also be found.

The primary sediment in the soil composition is loess and loess clay, in which para-brown, chernozem and para-rendzina earth has developed. The most common soils found in the fluviatile sediment are regosols and brown soils, and, in the floodplains, vegen and gley-vegen. In the tertiary sediments, a variety of soil types have formed, notably ferrallite, fersiallite and Terrae calcis. Despite the deeply ploughed furrows created for vine cultivation the natural soil types are still frequently recognisable. In the wine-growing areas of the Pfalz, the climate is as follows. The average annual temperature is approximately 10°C. During the growing season, the average temperature is 14.7°C. In principle, the temperature rises as you move from west (Haardtrand) to east (Rhine river plain). The area receives an average of approximately 655 mm of rainfall each year, 60 % (390 mm) of which comes, on average, during the growing season. The south west of the Pfalz wine-growing region receives the highest amount of rainfall on average each year, and the north east, the lowest. During the growing season, the vines benefit on average from approximately 665 000 WH/$m^2$ of direct sunshine.

## Reference to product specification:

The product specification for the ‘Pfalz’ protected designation of origin provides specific descriptions for the different wines and areas and the links between human factors. Furthermore, it also explains the strict legal conditions which must be adhered to when producing ‘Pfalz’ wines.

# 8. FURTHER CONDITIONS

| | |
|---|---|
| Legal framework: | National legislation |
| Type of further condition: | Additional labelling rules |
| Description of the condition: | |

**Other requirements under national legislation**

Before the traditional terms linked to this designation of origin, as listed below, may be used on the label, the quality wines, wines with special attributes, semi-sparkling wine from defined regions or sparkling wines from defined regions must pass an official inspection (see point 10). The inspection number issued (‘amtliche Prüfungsnummer’ or ‘AP-Nummer’) must be quoted on the label. This replaces the batch number.

**Traditional terms linked to this designation of origin**

In addition to the existing protected designation of origin, wine and wine products must be labelled with one of the following traditional terms:
‘Qualitätswein’ [quality wine], whether or not supplemented by b.A. [from defined regions]
‘Prädikatswein’ [wine with special attributes] supplemented by:
Kabinett,
Spätlese,
Auslese,

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| |
|---|
| Beerenauslese,<br>Trockenbeerenauslese,<br>Eiswein,<br>‘Qualitätsperlwein’ [quality semi-sparkling wine] whether or not supplemented by b.A. [from defined regions],<br>Sekt b.A. or Winzersekt |

# 9. SUPPORTING MATERIAL

## a. Other document(s)

| |
|---|
| |

# VI. OTHER INFORMATION

## 1. INTERMEDIARY DETAILS

| | |
|---|---|
| Name of intermediary | Federal Ministry of Food, Agriculture and Consumer Protection (BMELV) |
| Address: | 1 Rochusstraße<br>53123 Bonn<br>Deutschland |
| Tel.: | 0049-22899529 - 3755 |
| Fax: | 0049-22899529 - 4432 |
| E-mail(s): | poststelle@bmelv.bund.de |

## 2. INTERESTED PARTIES DETAILS

| |
|---|
| |

## 3. LINK TO THE PRODUCT SPECIFICATION

| | |
|---|---|
| Link: | |

## 2. APPLICATION LANGUAGE

| |
|---|
| German |

## 5. LINK WITH E-BACCHUS

| |
|---|
| Pfalz may be accompanied by the name of a smaller geographical unit |

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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Rheingau

## PRODUCT CATEGORY

Wine, Quality sparkling wine, Semi-sparkling wine

## COUNTRY OF ORIGIN

Germany

## APPLICANT

Bundesland Hessen
Ministerium für Umwelt, Energie,
Landwirtschaft und Verbraucherschutz
80 Mainzer Str.
65189 Wiesbaden
Deutschland/Germany
Tel: +49 (0) 611 815 0
Fax: +49 (0) 611 815 1941
poststelle@umwelt.hessen.de

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18/09/1973
*Date of protection in Member State:* Anordnung des Reichsnährstandes für Wein of 7 January 1936 (RNVBl. p. 17)

## PRODUCT DESCRIPTION

- **Raw material**

Most significant vine varieties:
Weißer Riesling
Blauer Spätburgunder
Weißer Burgunder
Müller Thurgau
Ruländer
Dornfelder

- **Alcohol content**

| | Wine |
|---|---|
| *Minimum alcohol content (% vol.)* | 4.5 |

- **Physical appearance**

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- Rheingau white
- Rheingau red
- Rheingau rosé

**DESCRIPTION OF GEOGRAPHICAL AREA**

In terms of natural environment, the Rheingau counts as part of the Rhine-Main Lowlands. The Rheingau lies on the eastern side, the so called “right side”, of the Rhine, mainly to the west of the Rhine elbow near Wiesbaden, and extends along a narrow strip in the form of gently rolling hills from the heights of the main ridge of the Taunus uplands down to the Rhine, which at this point is diverted from its general northerly direction for 30 kilometres and flows west until it reaches the Binger Loch. The predominant landform in the Rheingau is south-facing slopes. But the Rheingau also includes the vineyards of the Rhine’s steep incision into the main ridge of the Taunus uplands from the Binger Loch to Lorch/Lorchhausen, as well as the vineyards of Wiesbaden, the *Land* capital, and on the north bank of the Main between Flörsheim and Hochheim to Frankfurt am Main and Felsberg.

The production of quality wine from defined regions (Qualitätswein b.A.), quality sparkling wine from defined regions (Sekt b.A.) or quality semi-sparkling wine (Qualitätsperlwein) with the protected name ‘Rheingau’ must take place in the winegrowing area defined above, in another winegrowing area in the *Land* of Hessen or in a winegrowing area in a neighbouring *Land*.

**LINK WITH GEOGRAPHICAL AREA**

The winegrowing area extends along the Lower Main and the Rhine. The positive influence of the Rhine rift valley means that the growing season starts early. Because the slopes and steep slopes face mainly south to south-west they trap more heat. The major differences between daytime and night-time temperatures during the ripening phase prolong that phase and have a positive effect on the grapes’ aromatic development. Morphology, geology and the winegrowers’ influence result in products typical of the area.

The Rheingau is characterised by numerous, mostly family-run, winegrowing businesses which market their products themselves. Those businesses which do not do their own marketing are organised into winegrowers’ cooperatives. The mostly very small-scale structure and steep slopes restrict the technical possibilities for mechanisation in the vineyards. Tending the vineyards so as to meet the requirements applicable in each case has a positive effect on quality and stabilises yields. Tending them in this way also has a positive influence on the wines’ must weight, aromatic development and harmoniously bound acidity. The grapes’ long growing season and ripening period coupled with the particular topography of the winegrowing area, the microclimatic conditions and the characteristic composition of the soils determine the typical features of wines with the geographical indication ‘Rheingau’. These factors result in aromas and tastes typical of the vine varieties, producing in some cases high-minerality wines. The human influence is based on a centuries-old winegrowing tradition.

**SPECIFIC LABELLING RULES (IF ANY)**

Before the traditional terms linked to the designation of origin ‘Rheingau’ may be used on their labels, the wines must pass an official inspection.
Only wines which have met the specific requirements in the context of that official inspection are issued with official inspection numbers, each comprising several digits indicating the winegrowing area in question, the holding number, the number of wines submitted for inspection and the year in which they were submitted or in which the inspection number was issued. The inspection number must be quoted on the label.

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**CONTROL BODY**

Regierungspräsidium Darmstadt
Dezernat Weinbau
19 Wallufer Str.
65343 Eltville am Rhein
Deutschland/Germany
Telefon: +49 (0) 6123 9058 0
Telefax: +49 (0) 61 23 9058 51
Email: pruefstelle-wein@rpda.hessen.de
www.rp-Darmstadt.hessen.de

Landesbetrieb Hessisches Landeslabor (LHL)
-Weinkontrolle-
6 Clarusstraße
65203 Wiesbaden
Deutschland/Germany
Telefon: +49 (0) 611 7608 0
Telefax: +49 (0) 611 713515
E-mail: poststelle@lhl.hessen.de
www.lhl.hessen.de

**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Rheinhessen

## PRODUCT CATEGORY

Wine, Quality sparkling wine, Semi-sparkling wine

## COUNTRY OF ORIGIN

Germany

## APPLICANT

Ministerium für Umwelt, Landwirtschaft, Ernährung, Weinbau und Forsten
1 Kaiser-Friedrich-Str.
55116 Mainz
Deutschland/Germany
Tel: +49 (0) 6131 - 16 - 0
Fax: +49 (0) 6131 - 16 - 4646
poststelle@mulewf.rlp.de

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18/09/1973
*Date of protection in the Member State:* Anordnung des Reichsnährstandes für Wein of 7 January 1936 (RNVBl. p. 17)

## PRODUCT DESCRIPTION

- **Raw material**

Most significant vine varieties:
Bacchus
Chardonnay
Dornfelder
Grauer Burgunder
Huxelrebe
Kerner
Müller Thurgau
Blauer Portugieser
Regent
Weißer Riesling
Scheurebe
Grüner Silvaner
Blauer Spätburgunder
Weißer Burgunder

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- **Alcohol content**

| | Wine (Qualitätswein) | Wine with special attributes („Beerenauslese“, „Trockenbeerenauslese“ und „Eiswein“) | |
|---|---|---|---|
| *Minimum alcohol content (% vol.)* | 7.0 | 5.5 | |

- **Physical appearance**

  - Rheinhessen white

  - Rheinhessen red

  - Rheinhessen rosé

**DESCRIPTION OF GEOGRAPHICAL AREA**

The Rheinhessen winegrowing area coincides almost exactly with the area comprising the Rheinhessen Plateau and Hills and the Mainz Basin. The Rheinhessen landscape is characterised by plateaus of resistant limestone cut through by broad depressions with gentle hills and lowlands. Winegrowing is concentrated on the hillsides, although the average gradient is about 7%. Steep-slope winegrowing is found particularly in the area around Nierstein and in Bingen. On average the wine grows at an altitude of 175 metres above sea level. The vineyards face mainly south-east to south-west.

The production of quality wine (Qualitätswein), wine with special attributes (Prädikatswein), quality sparkling wine from defined regions (Sekt b.A.) or quality semi-sparkling wine (Qualitätsperlwein) with the protected name ‘Rheinhessen’ must take place in the winegrowing area described above, in another winegrowing area in the *Land* of Rheinland-Pfalz or in a winegrowing area in a neighbouring *Land*.

**LINK WITH GEOGRAPHICAL AREA**

The Rheinhessen winegrowing area comprises mainly Tertiary and Quaternary sediments lying on a base of red rocks. Those red rocks appear on the surface of the earth only in the extreme south-west and near Nierstein (Nierstein Uplift). Most of the area comprises Tertiary rocks predominantly overlaid with Quaternary sediments (loess loam, river terraces, watercourse sediments, slope sediments). Devonian quartzites and argillaceous schist occur in the north-western part of the Rheinhessen winegrowing area near Bingen.

The average annual temperature is about 9.9 °C. The average temperature during the growing season is 14.6 °C. Average annual precipitation is about 550 mm. On average 65% (355 mm) of the annual precipitation falls during the growing season. On average the Rheinhessen vines are exposed to about 650 000 Wh/m² of direct sunshine during the growing season.

The winegrowers work on large connected parcels, which means that effective mechanisation and economic cultivation are possible. The human influence is based on a centuries-old winegrowing tradition.

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**SPECIFIC LABELLING RULES (IF ANY)**

Before the traditional terms linked to the designation of origin ‘Rheinhessen’ may be used on their labels, the wines must pass an official inspection. The inspection number issued must be quoted on the label. That number is the batch number.

**CONTROL BODY**

Landwirtschaftskammer Rheinland-Pfalz
Burgenlandstr. 7
55543 Bad Kreuznach
Deutschland/Germany
Telefon +49 (0) 671 7 93 0
Telefax +49 (0) 671 7 93 11 99
E-Mail: info@lwk-rlp.de

V

*(Announcements)*

# OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2014/C 321/05)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9**

**'SCHWÄBISCHE MAULTASCHEN'/'SCHWÄBISCHE SUPPENMAULTASCHEN'**

**EC No: DE-PGI-0105-01165 — 21.10.2013**

**PGI ( X ) PDO ( )**

1. **Heading in the product specification affected by the amendment**

— ☐ Name of product

— ☒ Description of product

— ☐ Geographical area

— ☐ Proof of origin

— ☐ Method of production

— ☐ Link

— ☐ Labelling

— ☐ National requirements

— ☐ Other [to be specified]

2. **Type of amendment(s)**

— ☒ Amendment to Single Document or Summary Sheet

— ☐ Amendment to Specification of registered PDO or PGI for which neither the Single Document nor the Summary Sheet have been published

— ☐ Amendment to Specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)

— ☐ Temporary amendment to Specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendments:**

Amendments requested:

b) Description:

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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The section 'Composition' is replaced by the following:

'***Composition***

*Dough casing*

Must contain:

— Durum wheat flour and/or meal and/or spelt meal and/or spelt flour

— Whole egg

— Water

May contain:

— Salt, iodised salt, sea salt

— Herbs and/or spinach

— Vegetable oil

*Minced meat*

Basic ingredients:

Must contain:

— Pork and/or beef and/or veal

May contain:

— Rind, pork fat, beef fat

— Belly, smoked, raw cured products (e.g. Landjäger), raw ham

— Whole egg

— Water

— Vegetables native to the local area, deep-frozen and/or fresh, e.g. spinach, chard, carrots, onions (also roasted onions), peas, beans, potatoes, celery, parsnips, leek, ramson

— Bread (white or wheat bread or spelt bread, also dried and ground as breadcrumbs)

— Vegetable oil

Seasoning ingredients (max. 3 %):

May contain:

— Spices and herbs, e.g. parsley, chives, celery, fresh or dried or deep-frozen, seasoning, spice extracts

— Sweetening agents (sugar, dextrose, glucose syrup, cane sugar, honey)

— Salt, iodised salt, sea salt, rock salt, crystal salt, nitrate pickling salt (only for the ingredients which may be contained within the basic ingredients of the minced meat: belly, smoked, raw cured products, raw ham)

Non-seasoning ingredients (max. 2 %):

May contain:

— Starch, non-modified

— Thickeners (locust bean flour, guar gum, xanthan gum)

— Cutter process aids (citrate, phosphate)

— Stabilisers (citrate, acetate, organic acids)

— Wheat gluten and/or maize meal

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— Egg white powder, whole egg powder

— Vegetable oil

— Antioxidants (ascorbic acid, sodium ascorbate, citric acid, citrate)

*Minced vegetables:*

Basic ingredients:

Must contain:

— Vegetables native to the local area, deep-frozen and/or fresh and/or dry, e.g. spinach, chard, carrots, onions (also roasted onions), peas, beans, potatoes, celery, parsnips, leek, ramson, maize

May contain:

— Dairy products, e.g. quark, fresh cheese, cheese

— Bread (white or wheat bread or spelt bread, also dried and ground as breadcrumbs)

— Whole egg

— Water

Seasoning ingredients (max. 3 %):

May contain:

— Spices and herbs, e.g. parsley, chives, celery, fresh, dried or deep-frozen, seasoning, spice extracts

— Sweetening agents (sugar, dextrose, glucose syrup, cane sugar, honey)

— Salt, iodised salt, sea salt, rock salt, crystal salt

Non-seasoning ingredients (max. 2 %):

May contain:

— Starch, non-modified

— Thickeners (locust bean flour, guar gum, xanthan gum)

— Cutter process aids (citrate/phosphate)

— Stabilisers (citrate, acetate and organic acids)

— Wheat gluten and/or maize meal

— Egg white powder, whole egg powder

— Vegetable oil

— Antioxidants (ascorbic acid, sodium ascorbate, citric acid, citrate)'

Under 'Quality criteria', the following is added to the description of the colour of the dough casing: '… or green or with green speckles if made with spinach or herbs'.

Under 'Consistency/texture' of the filling, the word 'emulsion' is replaced by 'structure'.

Under 'Meat content', after 'at least 8 %' is added 'of total weight'.

The following information about the vegetable content is also added: 'Vegetable content: at least 20 % of total weight (for vegetable fillings) at least 30 % of filling comprised of vegetables.'

***Grounds***:

The changes submitted in the application will help to clarify and provide a complete definition of the essential and optional ingredients, in particular for Maultaschen with vegetable fillings.

This application has been submitted on the request of the relevant Baden-Württemberg control authorities who require greater clarity as regards the ingredients which must and may be used.

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SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** ([3])

**'SCHWÄBISCHE MAULTASCHEN'/'SCHWÄBISCHE SUPPENMAULTASCHEN'**

**EC No: DE-PGI-0105-01165 — 21.10.2013**

**PGI ( X ) PDO ( )**

1. **Name**

'Schwäbische Maultaschen'/'Schwäbische Suppenmaultaschen'

2. **Member State or Third Country**

Germany

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 2.7. Pasta

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

Stuffed pasta pouches filled with minced meat or minced vegetables.

Square or rounded pasta pouches; fresh or packed; boiled or fried prior to eating.

3.3. *Raw materials (for processed products only)*

***Composition***

*Dough casing*

Must contain:

— Durum wheat flour and/or meal and/or spelt meal and/or spelt flour

— Whole egg

— Water

May contain:

— Salt, iodised salt, sea salt

— Herbs and/or spinach

— Vegetable oil

*Minced meat*

Basic ingredients:

Must contain:

— Pork and/or beef and/or veal

May contain:

— Rind, pork fat, beef fat

— Belly, smoked, raw cured products (e.g. Landjäger), raw ham

— Whole egg

— Water

([3]) See footnote 2.

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— Vegetables typical to the geographical area, deep-frozen and/or fresh, e.g. spinach, chard, carrots, onions (also roasted onions), peas, beans, potatoes, celery, parsnips, leek, ramson, maize. The vegetables used may also come from other regions

— Bread (white or wheat bread or spelt bread, also dried and ground as breadcrumbs)

— Vegetable oil

Seasoning ingredients (max. 3 %):

May contain:

— Spices and herbs, e.g. parsley, chives, celery, fresh or dried or deep-frozen, seasoning, spice extracts

— Sweetening agents (sugar, dextrose, glucose syrup, cane sugar, honey)

— Salt, iodised salt, sea salt, rock salt, crystal salt, nitrate pickling salt (only for the ingredients which may be contained within the basic ingredients of the minced meat: belly, smoked, raw cured products, raw ham)

Non-seasoning ingredients (max. 2 %):

May contain:

— Starch, non-modified

— Thickeners (locust bean flour, guar gum, xanthan gum)

— Cutter process aids (citrate, phosphate)

— Stabilisers (citrate, acetate, organic acids)

— Wheat gluten and/or maize meal

— Egg white powder, whole egg powder

— Vegetable oil

— Antioxidants (ascorbic acid, sodium ascorbate, citric acid, citrate)

*Minced vegetables:*

Basic ingredients:

Must contain:

— Vegetables typical to the geographical area, deep-frozen and/or fresh and/or dried, e.g. spinach, chard, carrots, onions (also roasted onions), peas, beans, potatoes, celery, parsnips, leek, ramson, maize. The vegetables used may also come from other regions

May contain:

— Dairy products, e.g. quark, fresh cheese, cheese

— Bread (white or wheat bread or spelt bread, also dried and ground as breadcrumbs)

— Whole egg

— Water

Seasoning ingredients (max. 3 %):

May contain:

— Spices and herbs, e.g. parsley, chives, celery, fresh, dried or deep-frozen, seasoning, spice extracts

— Sweetening agents (sugar, dextrose, glucose syrup, cane sugar, honey)

— Salt, iodised salt, sea salt, rock salt, crystal salt

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Non-seasoning ingredients (max. 2 %):

May contain:

— Starch, non-modified

— Thickeners (locust bean flour, guar gum, xanthan gum)

— Cutter process aids (citrate/phosphate)

— Stabilisers (citrate, acetate and organic acids)

— Wheat gluten and/or maize meal

— Egg white powder, whole egg powder

— Vegetable oil

— Antioxidants (ascorbic acid, sodium ascorbate, citric acid, citrate)

Quality criteria/minimum requirements for 'Schwäbische Maultasche' with meat or vegetable fillings:

| | | |
|---|---|---|
| Colour/appearance: | Dough casing: pale yellow to pale grey or green or with green speckles if made with spinach or herbs. | |
| | Filling: loose, with structure still recognisable | |
| Shape: | Square or rounded | |
| Size: | Standard Maultasche: | Length: 55-100 mm |
| | | Width: 50-90 mm |
| | | Height: 15-25 mm |
| | Suppenmaultasche: | Length: 10-55 mm |
| | | Width: 10-50 mm |
| | | Height: 5-20 mm |
| Weight: | Standard Maultasche: | 40-150 g |
| | Suppenmaultasche: | 10-40 g |
| Consistency/texture: | Dough casing: firm to the bite, not sticky | |
| | Filling: soft, structure still intact | |
| Whole egg: | Whole grade A eggs; dry matter content at least 23 % | |
| Meat content: | at least 8 % of total weight | |
| (for meat fillings) | Protein content: minced meat fibrous protein free meat protein at least 7 % | |
| Vegetable content: | at least 20 % of total weight | |
| (for vegetable fillings) | at least 30 % of filling comprised of vegetables. | |

3.4. *Feed (for products of animal origin only)*

—

3.5. *Specific steps in production that must take place in the defined geographical area*

The entire production process takes place in the geographical area specified.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

—

3.7. *Specific rules concerning labelling*

—

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4. **Concise definition of the geographical area**

The geographical area of Swabia is made up of all of Baden-Württemberg and all of the region of Swabia in Bavaria.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The 'schwäbische Maultasche' has a tradition in the defined geographical area dating back centuries. In addition to being the traditional Lenten fare eaten on Maundy Thursday, in Swabia Maultaschen have now become a highly popular all-year-round dish. Maultaschen are made and sold in Swabia by almost all butcher's shops, meat product manufacturers and local restaurants.

5.2. *Specificity of the product*

'Schwäbische Maultaschen' are a Swabian speciality with a centuries-old tradition held in high esteem by consumers. No Swabian dish is as popular and as well-known a speciality way beyond the borders of Swabia (Baden-Württemberg and the region of Swabia in Bavaria) as the 'schwäbische Maultasche'. They are frequently referred to alongside Swabia's famous people and significant inventions.

Maultaschen are mentioned in Swabian literature and associated with a large number of festivals and customs in Swabia.

Every autumn the traditional 'Maultaschen festival' is held in Freiberg am Neckar. The municipality of Baiersbronn even elects a 'Maultaschen queen'. Maultaschen also play a role in tourism. For example, in the historic town of Bad Urach, which was formerly the seat of the ruling counts, there is a Maultaschen trail providing information on the Swabian Alb and its scenery and culinary specialities.

The Swabia region holds several Maultaschen world records: in 1982 a publican in Maulbronn in Swabia made 1 134 Maultaschen in 22 minutes and thus broke the record set the previous year by a master butcher in Stuttgart-Untertürkheim. In 1987 the same publican entered the Guinness Book of Records with a giant Maultasche. 10 years later, in 1997, chefs from Freiberg am Neckar set a new record. Shortly after, in 2000, that record was broken by chefs from Baiersbronn.

Swabian literature is littered with poems and stories about Maultaschen. With tongue in cheek, the Swabian author Thaddäus Troll once likened the Swabian identity to a Maultasche. The Swabian dialect poet Heinz Eugen Schramm wrote a poem about making Maultaschen. The Swabian dialect poet Friedrich E. Vogt also gave Maultaschen their place in literature as a standard feature on the Swabian menu.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

Due to its long tradition and deep roots in Swabian culture, the 'schwäbische Maultasche' has become a well-known and well-loved regional speciality beyond the borders of Swabia itself, with its reputation very much based on its geographical origin.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 ([4]))

https://register.dpma.de/DPMAregister/geo/detail/30499901.6

([4]) See footnote 2.

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# Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2016/C 403/10)

This publication confers the right to oppose the amendment application, pursuant to Article 51 of Regulation (EU) No 1151/2012 ([1]).

APPLICATION FOR APPROVAL OF NON-MINOR AMENDMENTS TO THE PRODUCT SPECIFICATION FOR A PROTECTED DESIGNATION OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATION

**Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**

**'SCHWÄBISCHE SPÄTZLE'/'SCHWÄBISCHE KNÖPFLE'**

**EU No: DE-PGI-0105-01384 — 12.10.2015**

**PDO ( ) PGI ( X )**

1. **Applicant group and legitimate interest**

Schutzgemeinschaft Schwäbische Spätzle

Address: Dottingerstraße 69
72525 Münsingen
DEUTSCHLAND

Legitimate interest:

The applicant is the same as the original applicant. The *Schutzgemeinschaft Schwäbische Spätzle* is an association of producers and processors of the product in question.

2. **Member State or Third Country**

Germany

3. **Headings in the product specification affected by the amendment(s)**

— ☐ Name of product

— ☒ Description of product

— ☐ Geographical area

— ☐ Proof of origin

— ☒ Method of production

— ☒ Link with the geographical area

— ☐ Labelling

— ☐ Other [to be specified]

4. **Type of amendment(s)**

— ☒ Amendment to product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

— ☐ Amendment to product specification of registered PDO or PGI for which a Single Document (or equivalent) has not been published not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012

5. **Amendment(s)**

(b) *Description*

(1) In the first sentence, the following is added after '…egg-based pasta product made from fresh eggs': '(dried pasta product) or whole egg and/or fresh eggs (fresh pasta product)'.

([1]) OJ L 343, 14.12.2012, p. 1.

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(2) At the end of the first paragraph, the following sentences are inserted which were previously in section (e) Method of production:

'Schwäbische Spätzle'/'Schwäbische Knöpfle' are sold directly for consumption as fresh pasta products or in pasteurised and/or chilled or deep-frozen form. Furthermore, 'Schwäbische Spätzle'/'Schwäbische Knöpfle' are also sold as dried pasta products well suited for storage.

(3) In the paragraph entitled 'Composition':

— In the first sentence, the following is added after '…meal, fresh eggs': '(dried "Schwäbische Spätzle"/"Schwäbische Knöpfle") or whole egg and/or fresh eggs (fresh "Schwäbische Spätzle"/"Schwäbische Knöpfle")'.

— The following sentence is added to the end of the paragraph:

Cooking oil with no effect on the taste or colour of the product may optionally be added to fresh 'Schwäbische Spätzle'/'Schwäbische Knöpfle'.

(4) In the paragraph entitled 'Characteristic features':

— The details concerning the 'Quality of eggs' are replaced with the following:

'Quality of eggs for dried "Schwäbische Spätzle"/"Schwäbische Knöpfle": fresh eggs in accordance with the normal rules for pasta.

Quality of eggs for fresh "Schwäbische Spätzle"/"Schwäbische Knöpfle": whole egg and/or fresh eggs in accordance with the normal rules for pasta.'

— After 'Quality of meal', '…or spelt meal' is replaced by: 'and/or spelt meal'.

— After 'Quality of meal for fresh Spätzle', 'wheat meal or spelt meal' is replaced by: 'wheat meal and/or spelt meal'.

— The following is added to the end of the paragraph:

'Cooking oil with no effect on taste or colour: optional for adding oil to fresh "Schwäbische Spätzle"/"Schwäbische Knöpfle"'.

Justification:

(1) Replacing 'fresh eggs' with 'whole egg' for fresh 'Schwäbische Spätzle'/'Schwäbische Knöpfle'

Although many producers of dried pasta products break the hens' eggs themselves and use them as fresh egg shortly thereafter, it is uncommon for producers of fresh pasta products to do so, other than in catering or small craft businesses.

As unpasteurised egg matter is highly susceptible to microbial spoilage, there is a significant risk that the raw material and consequently the end product will be adversely affected, particularly for producers of fresh pasta products. For this reason they use pasteurised whole egg from recognised suppliers.

Suppliers must be approved under EU veterinary and foodstuffs legislation and the raw goods (shell eggs) and end products must undergo a number of routine inspections. Raw goods' inspections include a regular comprehensive product entry check covering storage conditions, air chamber dimensions and harmful substance tests carried out by accredited external laboratories. Following pasteurisation, additional batch-based physico-chemical and microbiological tests are carried out, ensuring that the products supplied are very safe in terms of their freshness, shelf-life and consistency of ingredients. In particular, identifying organic acids (lactic acid, beta-Hydroxybutyric acid, succinic acid) is a good indicator of freshness.

Fresh eggs in accordance with the normal rules for pasta may also be sourced from authorised establishments if the pasteurised egg products are delivered to pasta producers within 24 hours and processed shortly thereafter.

However, applying this to operational processes, in particular after weekends and public holidays, can be difficult for producers of fresh pasta products.

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Nevertheless, the normal rules for pasta do not contain any rules on how old eggs may be, only on the time between breaking the eggs and processing them.

However, the age of the eggs in conjunction with how they were stored prior to being broken is crucial to their quality. Nevertheless, this factor is not addressed in the rules. There is no question that whole egg and fresh eggs may only be sourced from grade A eggs. Pasteurised whole egg, which is used in the production of fresh egg-based pasta products, may be stored for a maximum of 14 days after the date of laying. Fresh eggs may not deviate from the indicated storage period.

In the light of the above, the use of whole egg in the production of fresh 'Schwäbische Spätzle'/'Schwäbische Knöpfle' meets production safety requirements and is at least equivalent to the use of fresh eggs, with no adverse effects on the quality of the end product.

(2) In terms of subject matter, the description of the various ways in which fresh and dried 'Schwäbische Spätzle'/'Schwäbische Knöpfle' pasta products may be sold belongs to section (b) of the specification and has therefore been moved from section (e) to this section.

(3) Cooking oil as an optional ingredient

Once produced, fresh pasta products are not dried or part-dried. As they contain more water than dried pasta products, they can easily stick together. In order to avoid this from happening, cooking oil must be added. This ensures that the fresh pasta products retain their consistency and shape, improving the quality of the product when prepared for final consumption. Removing the pasta products from their packaging and heating them is easy.

Using cooking oil which has no effect on the taste or colour of the product guarantees that the taste and colour of 'Schwäbische Spätzle'/'Schwäbische Knöpfle' do not change.

In the catering sector and in household cooking it is common practice to add oil when preparing and storing pasta products. When preparing dried pasta products, a small amount of oil is generally added to cooking water as an additional means of preventing the pasta from sticking together.

The addition of cooking oil to fresh 'Schwäbische Spätzle'/'Schwäbische Knöpfle' therefore corresponds to technological requirements and has no adverse effect on the quality and characteristics of the product.

(4) Changing 'or spelt meal' to 'and/or spelt meal' firstly corrects an obvious mistake and secondly clarifies the tradition amongst producers whereby wheat meal and spelt meal may be used together.

For the same reason, 'wheat meal or spelt meal' is also changed to 'wheat meal and/or spelt meal'.

(e) *Production method*

At the end of this section, the phrase 'in the case of the fresh pasta product, the product is cooled, if necessary, pasteurised and then cooled to 2-7 °C' is amended as follows:

'in the case of the fresh pasta product, the product is pasteurised, if necessary, and then cooled to 2– 7 °C or frozen.'

Justification:

This is a drafting change. Furthermore, for the purposes of clarity, it is also added that the fresh pasta products may be frozen. It is already stated in section (b) Description that 'Schwäbische Spätzle'/'Schwäbische Knöpfle' may be sold as a frozen product.

(f) *Link with the geographical area*

Specificity of the product:

In the first sentence, the following is added after '…egg-based pasta product made from fresh eggs': '(dried pasta product) or whole egg and/or fresh eggs (fresh pasta product)'.

Justification:

See justification for replacing 'fresh eggs' with 'whole egg' for fresh 'Schwäbische Spätzle'/'Schwäbische Knöpfle', under section (b) Description.

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SINGLE DOCUMENT

**'SCHWÄBISCHE SPÄTZLE'/'SCHWÄBISCHE KNÖPFLE'**

**EU No: DE-PGI-0105-01384 — 12.10.2015**

**PDO ( ) PGI ( X )**

1. **Name(s)**

'Schwäbische Spätzle'/'Schwäbische Knöpfle'

2. **Member State or Third Country**

Germany

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 2.5 Pasta

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

'Schwäbische Spätzle', also known as 'Schwäbische Knöpfle', is an egg-based pasta product made from fresh eggs (dried pasta product) or whole egg and/or fresh eggs (fresh pasta product) in a home-made style. The product is irregular in shape and has a rough, porous surface. The dough is placed straight into boiling water/steam. In everyday language usage, the two names refer to the same product made from the same dough and are interchangeable. The egg-based pasta product may be thick or thin and long or short. There is no clear distinction between the way the two names are used and usage varies from one region to another.

'Schwäbische Spätzle'/'Schwäbische Knöpfle' are sold directly for consumption as fresh pasta products or in pasteurised and/or chilled or deep-frozen form. Furthermore, 'Schwäbische Spätzle'/'Schwäbische Knöpfle' are also sold as dried pasta products well suited for storage.

Characteristic features:

Colour/appearance: natural, golden yellow to light yellow.

Shape: pasta product with an irregular shape; rough and porous surface; home-made style; the shape varies from thick to thin and from long to short.

Consistency/texture: firm to the bite, can be boiled/not sticky, with a rough surface.

Quality of eggs for 'Schwäbische Spätzle'/'Schwäbische Knöpfle' (dried pasta product): fresh eggs in accordance with the normal rules for pasta.

Quality of eggs for 'Schwäbische Spätzle'/'Schwäbische Knöpfle' (fresh pasta product): whole egg and/or fresh eggs in accordance with the normal rules for pasta.

Egg content per kilogram of meal/flour:

'Schwäbische Spätzle'/'Schwäbische Knöpfle' (dried pasta product): at least 2 eggs per kilogram of meal, normally 4 or 6 eggs are added per kilogram of meal;

'Schwäbische Spätzle'/'Schwäbische Knöpfle' (fresh pasta product): at least 8 eggs per kilogram of meal and flour.

Quality of meal: durum wheat meal and/or spelt meal.

Quality of meal for fresh 'Schwäbische Spätzle'/'Schwäbische Knöpfle': wheat meal and/or spelt meal.

Quality of water: fresh potable water.

Salt: optional, max. 1 %.

Spices, herbs, spinach: optional.

Citric acid: optional in the case of fresh 'Schwäbische Spätzle'/'Schwäbische Knöpfle'.

Cooking oil with no effect on taste or colour: optional in the case of fresh 'Schwäbische Spätzle'/'Schwäbische Knöpfle'.

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

The ingredients used to make 'Schwäbische Spätzle'/'Schwäbische Knöpfle' are meal, fresh eggs (dried pasta product) or whole egg and/or fresh eggs (fresh pasta product) and potable water. Salt (max. 1 %), spices, herbs and spinach may be added. For fresh 'Schwäbische Spätzle'/'Schwäbische Knöpfle', citric acid may be added and flour can be used fully or partly instead of meal. Cooking oil with no effect on the taste or colour of the product may optionally be added to fresh 'Schwäbische Spätzle'/'Schwäbische Knöpfle'.

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

To guarantee the authenticity of this traditional product, which is typical of its region, and to ensure a consistently high quality, 'Schwäbische Spätzle'/'Schwäbische Knöpfle' must be produced in the defined geographical area. The production stages for the fresh and dried pasta products are the same up to the points of cooling and drying. 'Schwäbische Spätzle'/'Schwäbische Knöpfle' are traditionally made by hand; machine production of 'Schwäbische Spätzle'/'Schwäbische Knöpfle' did not start until the beginning of the 20th century. The ingredients are mixed and the dough is kneaded until it achieves consistency. Since the introduction of kneading machines, this process has largely been mechanised. The dough is shaped and put into boiling water or steam. The consistency of the dough and the right cooking time and temperature require an instinctive feel and experience which are difficult to standardise. The producers' craft skills and regional expertise with regard to processing play a special part in this process. In the case of the dried pasta product, the 'Schwäbische Spätzle'/'Schwäbische Knöpfle' produced are pre-dried and then dried; in the case of the fresh pasta product, the product is pasteurised, if necessary, and then cooled to 2-7 °C or frozen.

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

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

—

## 4. Concise definition of the geographical area

The geographical area of Swabia is made up of all of Baden-Württemberg and all of the region of Swabia in Bavaria.

## 5. Link with the geographical area

*Specificity of the geographical area*

'Schwäbische Spätzle'/'Schwäbische Knöpfle' have been produced in the geographical area for centuries and play a very important part in Swabian cooking. The producers' craft skills and regional expertise with regard to processing play a special part in this process. Traditionally, the 'Spätzle' dough is hand-cut and, even today, hand-cutting of the dough from a board is regarded as a special symbol of its quality. The production of 'Schwäbische Spätzle'/'Schwäbische Knöpfle' by machine in a home-made style, i.e. as if the dough were hand-cut, started at the beginning of the 20th century for economic reasons. The first patents based on practical experience were registered (see, for example, Deutsches Reichpatent 471046) to maintain the authenticity and home-made character of 'Schwäbische Spätzle'/'Schwäbische Knöpfle'. Several exhibitions contain records tracing the traditional skills used in Swabia to make the product dating from earliest times to the present day (see 'Spätzle und Knöpfle — Geschichte(n) rund um das Leibgericht der Schwaben', especially: Alte Zeiten, Ofterdingen; 'Spätzle – Schaben, pressen, hobeln', Freilichtmuseum Beuren). Numerous cookery competitions and several world records in cutting the 'Spätzle' dough underline the specificity of the geographical area in connection with the human factors. The local expertise in making the dough has been handed down from generation to generation and plays a significant part in the product's subsequent characteristics. The tradition of making 'Spätzle' can be traced back to the 18th century. In 1725, Rosino Lentilio, a councillor and personal physician from Württemberg, concluded that 'Knöpflein' and 'Spazen' were 'all things that are made from flour'. Spelt was grown widely in the Swabian-Alemannic area at the time. The cereal grows on poor soils and was very popular in the region, which was home to small farmers and characterised by poverty. As spelt flour contains high levels of gluten protein and the dough could therefore be made in times of hardship without the need for eggs, 'Schwäbische Spätzle'/'Schwäbische Knöpfle' were mainly made from spelt. The product achieved fame in the Münsinger Alb upland area. As industrialisation began and prosperity increased, 'Schwäbische Spätzle'/'Schwäbische Knöpfle' went from being an ordinary, everyday food item to a culinary speciality eaten on feast days. In a description of a Swabian farmers' village written in 1937, 'Spätzle' are described as a festive food. The year before, the local poet Sebastian Blau called 'Spätzle' the symbol of Swabian regional identity: '…"Spätzle" are the foundation of our cuisine, our country's fame, etc., the Alpha and the Omega of a Swabian menu, etc.'. In places less favoured by nature within the geographical area, the traditional, regional methods of making 'Spätzle' together with the highly developed craft skills enabled a high-value product to be made. Today in Swabia, 'Schwäbische Spätzle'/'Schwäbische Knöpfle' are produced by nearly all makers of pasta products and used by nearly all restaurateurs. Since the 1980s, exports of the product have also been a success. For the people living in the geographical area, the product has become a symbol of identity. The great importance of 'Schwäbische Spätzle'/'Schwäbische Knöpfle' in Swabian cooking can be seen, inter alia, from the novel, first published in 1827,

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entitled 'Die Geschichte von den Sieben Schwaben', according to which the custom in Swabia is 'to eat five times a day, five times soup, twice with "Knöpfle" or "Spätzle"'. In 1892, Elise Henle wrote that it was the proper thing for a woman in Swabia to know how to cook 'Spätzle': 'She's not a proper Swabian girl if she can't cook "Spätzle"'. More recently, the Swabian author Siegfried Ruoss lists more than 50 different recipes from Swabia using 'Spätzle' in his cookbook 'Schwäbische Spätzleküche'.

*Specificity of the product*

Unlike other pasta products, 'Schwäbische Spätzle'/'Schwäbische Knöpfle' is an egg-based pasta product made from fresh eggs (dried pasta product) or whole egg and/or fresh eggs (fresh pasta product) in a home-made style. The product is irregular in shape and has a rough, porous surface. The dough is placed straight into boiling water/steam. It can be thin or thick, long or short. It is the only pasta product boiled for the first time during the course of its production. The moist dough is either pressed through perforated sheets or it drops through these sheets and into a hot water container. If appropriate, the dough is cut during this process.

*Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The causal link between the special features of 'Schwäbische Spätzle'/'Schwäbische Knöpfle' and the geographical origin is attributable to the special regard in which the products are held in view of their origin. The products are pasta specialities which look back over a long tradition; they are emblematic of Swabia and in particular are well-known and held in high regard both within the region and beyond. This is confirmed by most of the comments received by the national authority and from a consumer survey carried out in 2002.

Secondly, numerous references in literature, press articles and regional cookery books confirm the fundamental importance of 'Spätzle' and 'Knöpfle' to Swabian cooking and the high regard in which the products are held as the 'Swabian national dish'.

In Swabia today, 'Schwäbische Spätzle'/'Schwäbische Knöpfle' appear in the product lists of nearly all makers of pasta products and are used by nearly all restaurateurs. Since the 1980s, exports of the product have also been successful. The high regard in which 'Schwäbische Spätzle'/'Schwäbische Knöpfle' are held is mainly the result of the traditional, regional production methods and the highly-developed craft skills which exist in Swabia for making 'Spätzle', with the hand-cut variety finding particular favour. Machine production also demands an instinctive feel and experience, so the producers' craft skills and regional expertise with regard to processing are of special significance. Therefore, the assumption which can be made is that the renown of 'Schwäbische Spätzle'/'Schwäbische Knöpfle' is closely associated with the region of production.

The product 'Schwäbische Spätzle'/'Schwäbische Knöpfle' is well known to consumers and, given its regional origin, it is held in high esteem based on its long tradition as a Swabian speciality and the local craft skills developed in making the product, which is regarded as being of special quality if it is hand-cut. A nationwide survey carried out in 1965 by Konsumgenossenschaft Stuttgart e.G. for the Stuttgart and Reutlingen regions showed that 'Spätzle' are held in the highest regard. Swabian literature is also full of poems about the Swabians' favourite food, such as the poem published in 1838 in the Schwarzwälder Boten entitled 'Das Lob der Schwabenknöpfle', the poem 'Schwäbische Leibspeisa' and 'Spätzles-Lied'. There are numerous festive activities and customs in which reference is made to 'Schwäbische Spätzle'/'Schwäbische Knöpfle' and the products are marketed to the tourist industry in the form of speciality food weeks, courses, seminars and competitions on how to hand-cut 'Spätzle'. More recently, 'Schwäbische Spätzle'/'Schwäbische Knöpfle' have come to be seen as Swabia's 'culinary ambassador'.

**Reference to publication of the product specification**

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

https://register.dpma.de/DPMAregister/blattdownload/marken/2016/26/Teil-7/20160701

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# Transmission of an established geographical indication of spirit drinks

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## I. TECHNICAL FILE

### *1. Name and type*

**a. Name(s) to be registered:**

Schwarzwälder Kirschwasser (de)

**b. Category:**

9. Fruit spirit

**c. Applicant country(ies):**

Germany

**d. Application language:**

German

**e. Type of geographical indication:**

PGI – Protected Geographical Indication

### *2. Contact details*

**a. Applicant name and title**

| | |
|---|---|
| Applicant name and title | Federal Ministry of Food and Agriculture [Bundesministerium für Ernährung und Landwirtschaft (BMEL)], Unit 434 (Wine, beer, beverages sector) |
| Legal status, size and composition (in the case of legal persons) | |
| Nationality | Germany |
| Address | Rochusstrasse 1<br>D-53123 Bonn |
| Country | Germany |
| Telephone | +49 (0)22899 5290 |
| E-mail(s) | poststelle@bmel.bund.de, 434@bmel.bund.de |

**b. Intermediary details**

**c. Interested party details**

| | |
|---|---|
| Interested party name and title | 1. Federal Association of the German Spirit Drinks Industry and Importers of Spirit Drinks (Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e.V.)<br>2. Federal Association of fruit bonded distilleries (Bundesverband der Obstverschlussbrennereien e.V.)<br>3. Federal Association of German small-scale distilleries and fruit distilleries (Bundesverband der Deutschen Klein- und Obstbrenner e.V.)<br>4. Association of the small-scale distilleries and fruit distilleries of Baden (Verband Badischer Klein- und Obstbrenner e.V.)<br>5. Association of the small-scale distilleries and fruit distilleries of |

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|---|---|
| | Südwürttemberg-Hohenzollern (Verband der Klein- und Obstbrenner Südwürttemberg-Hohenzollern e.V.) |
| Legal status, size and composition (in the case of legal persons) | (1) to (5) are all registered associations (eingetragene Vereine, e.V.) |
| Nationality | Germany |
| Reason for interest | The associations represent the interests of producers of Schwarzwälder Kirschwasser. |
| Address | For (1):<br>Urstadtstrasse 2, D-53129 Bonn<br><br>For (2):<br>Kartäuserstrasse 120, D-79104 Freiburg<br><br>For (3):<br>Hardtstrasse 37, D-76185 Karlsruhe<br><br>For (4):<br>Hindenburgplatz 1, D-77767 Appenweier<br><br>For (5):<br>Fahnhalden 1, D-88285 Bodnegg |
| Country | Germany |
| Telephone | +49 (0)228 539940 |
| E-mail(s) | info@bsi-bonn.de, info@obstbrenner.com, erdrich@obstbrenner.de, kleinbrennerverband@t-online.de, info@kleinbrennerverband.de |

### d. Competent control authority details

| | |
|---|---|
| Competent control authority name | Ministry of Rural Affairs and Consumer Protection [Ministerium für Ländlichen Raum und Verbraucherschutz] Baden-Württemberg |
| Address | Kernerplatz 10<br>70182 Stuttgart |
| Country | Germany |
| Telephone | +49 (0)711 1260 |
| E-mail(s) | poststelle@mlr.bwl.de |

### e. Control body details

| | |
|---|---|
| Control body name | 1. Chemisches und Veterinäruntersuchungsamt (Chemical and Veterinary Testing Office) Freiburg<br>2. Chemisches und Veterinäruntersuchungsamt (Chemical and Veterinary Testing Office) Karlsruhe |
| Address | For (1): Bissierstrasse 5, D-79114 Freiburg<br>For (2): Weissenburger Str. 3, D-76187 Karlsruhe |
| Country | Germany |
| Telephone | +49 (0)761 88550 |
| E-mail(s) | poststelle@cvuafr.bwl.de, poststelle@cvuaka.bwl.de |

## *3. Description of the spirit drink*

| | |
|---|---|
| Title – Product name | Schwarzwälder Kirschwasser |
| Physical, chemical and/or organoleptic characteristics | Summarised description:<br><br>‘Schwarzwälder Kirschwasser’ – also known as ‘Schwarzwälder Kirschbrand’ and ‘Schwarzwälder Kirsch’ – is produced only in the Black Forest and its directly surrounding area from that region’s cherries, by fermentation and subsequent distillation. |

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| | - Actual alcohol content of the cherry distillates (after distillation): according to the distillation conditions, between 60 and 85.9 % vol.<br><br>- Actual alcohol content of the ready-to-drink brandy: at least 40 % vol.<br><br>- Clarity: clear<br><br>- Colour: transparent like water, or for products matured in wooden casks, yellowy, reddish, amber and brown<br><br>- Odour: Typical cherry aroma, in some cases with a mild or strong bitter-almond scent<br><br>- Taste: aromatic cherry flavours, mild and typical of the variety<br><br>- Authorised food additives or other substances: none, with the exception of water to reduce to drinking strength |
| Specific characteristics (compared with other spirit drinks of the same category) | - 'Schwarzwälder Kirschwasser' is produced only in the Black Forest and its directly surrounding area from small cherries from that region used for distilling purposes. These cherries are specific types or varieties, and predominantly the varieties Dollensepplerand Benjaminler are used. These cherries for distilling purposes are smaller and have a significantly lower fruit-to-stone ratio than table cherries. This gives 'Schwarzwälder Kirschwasser' its characteristic bitter almond notes, which originate from the stone. The cherries used for distilling 'Schwarzwälder Kirschwasser' have a high sugar content, to which the temperate climate during harvest time is conducive. Furthermore, the soil in the Black Forest and its surrounding area is particularly well-suited for growing cherries, as it is rich in gneiss, granite and porphyry.<br><br>- Instead of the minimum alcohol strength of 37.5 % vol. required for a product to be defined as 'Kirschwasser' under EU law, 'Schwarzwälder Kirschwasser' has a minimum alcohol strength of 40 % vol., which enhances the sensory characteristics of the Kirschwasser.<br><br>- Even for products matured in wooden casks, no colouring agents are used, and that also covers 'plain caramel' to balance colouring.<br><br>- No sweetening products are added to the distillates or the final product to round off the taste. |

## *4. Define geographical area*

### a. Description of the defined geographical area

'Schwarzwälder Kirschwasser' may be produced only in the defined and delimited geographical area 'the Black Forest and its directly surrounding area' (referred to as 'the defined Black Forest area') from cherries of that region.

The defined Black Forest area includes the Regierungsbezirk (government region) of Freiburg, the Landkreise (rural districts) of Breisgau-Hochschwarzwald, Emmendingen, Lörrach, Ortenaukreis, Rottweil, Schwarzwald-Baar-Kreis, Waldshut and the kreisfreie Stadt (urban district of) Freiburg, as well as the government region of Karlsruhe, the rural

districts of Calw, Enzkreis, Freudenstadt, Rastatt and as far as the rural district of Karlsruhe is concerned, only the municipalities of Rheinstetten, Malsch, Ettlingen, Waldbronn, Karlsbad and Marxzell, and the urban districts of Baden-Baden, Pforzheim and Karlsruhe.

The reduction of the high-percentage cherry distillate(s) to drinking strength using water, the pouring of the liqueur into bottles or other suitable sale containers, and the labelling and packaging may also take place outside the defined geographical area.

**b. NUTS area**

| | |
|---|---|
| DE13A | Waldshut |
| DE139 | Lörrach |
| DE136 | Schwarzwald-Baar-Kreis |
| DE135 | Rottweil |
| DE134 | Ortenaukreis |
| DE133 | Emmendingen |
| DE132 | Breisgau-Hochschwarzwald |
| DE131 | Freiburg im Breisgau, Stadtkreis |
| DE12C | Freudenstadt |
| DE12B | Enzkreis |
| DE12A | Calw |
| DE129 | Pforzheim, Stadtkreis |
| DE124 | Rastatt |
| DE123 | Karlsruhe, Landkreis |
| DE122 | Karlsruhe, Stadtkreis |
| DE121 | Baden-Baden, Stadtkreis |

## *5. Method used to obtain the spirit drink*

| Title – Type of method | Fermentation, distilling and finalisation |
|---|---|
| Method | The first production step to obtain 'Schwarzwälder Kirschwasser' involves the brandy cherries freshly harvested only in the defined Black Forest area being put into a cask or tank, generally whole or stoned (referred to as filling). It should be noted that only ripe, healthy and clean brandy cherries are used. The majority of the cherries, which are still for the most part picked by hand, without the stalk, get delivered to the distillery on the same day. The brandy cherries used are generally varieties that are traditional, grow on high-stemmed trees in the Black Forest and are usually small, dark and sweet, e.g. the varieties Dollenseppler, Benjaminler, Winterbacher and Schwarze Schüttler. Table or eating cherries are not used.<br><br>The wild yeasts present on the cherry skins or pure yeast cultures added prompt the start of the second production step, fermentation. Genetically modified yeast cultures are not used. During fermentation, which takes place at a controlled fermentation temperature following a set fermentation procedure, the sugar in the brandy cherries is converted into alcohol and carbon dioxide. On average, the fermentation process usually takes between two and six weeks. Once fermentation is complete, the fermented mash is stored for a few further weeks to develop the typical cherry aromas. The alcohol content of the fermented, stored mash is 6-8 % vol. |

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| | The third production step is the distilling of the fermented cherry mash. In practice, different forms of distilling equipment (known as distilling vessels) are used. Depending on the form of distilling equipment (heated chamber with or without a reinforced base), the mash is distilled once or twice to less than 86 % vol. For the most part, copper heated chambers (stills) with reinforced bases are used, so the cherry mash needs to be distilled only once, which not only saves energy but also retains the cherry aromas better. Specifically in the Black Forest, and in particular in Ortenaukreis, there are traditionally thousands of small-scale distilleries that are authorised only to have stills with a maximum holding capacity of 150 litres and three reinforced bases under current excise legislation. When cherry mash is distilled, due attention is paid to the European Commission Recommendation of 2 March 2010 on the prevention and reduction of ethyl carbamate contamination in stone fruit spirits and stone fruit marc spirits and on the monitoring of ethyl carbamate levels in these beverages.<br><br>Following the distilling process, the fourth production step is storage (e.g. in an earthenware vessel, stainless steel tank etc.) and/or maturing in an appropriate container. Casks made of ash or chestnut wood are often used to ensure that the distillate stays transparent. Nevertheless, some producers of Schwarzwälder Kirschwasser also use oak casks, or to some extent, used bourbon or rum casks.<br><br>After the storage or maturing process, the fifth production step is the finalisation process, which includes the following steps:<br>- potentially blending different Schwarzwälder cherry distillates,<br>- reducing the high-percentage alcohol cherry distillate(s) to drinking strength using water,<br>- pouring the liqueur into bottles or other containers suitable for sale, and<br>- labelling and packaging.<br><br>No food additives, substances to even out colouring, or sweeteners are added to ‘Schwarzwälder Kirschwasser’. The age-old Purity Law applicable to ‘Schwarzwälder Kirschwasser’ furthermore stipulates that oak chips may not be used to help the cherry distillates mature. |

## *Link with the geographical environment of origin*

| Title – Product name | Schwarzwälder Kirschwasser |
|---|---|
| Details of the geographical area or origin relevant to the link | The Black Forest and its periphery, or directly surrounding area, is a significant, coherent brandy cherry area, specifically on account of its traditional, ancient high-stemmed cherry trees (‘meadow orchards’). The brandy cherries that grow in the Black Forest area are special cherry varieties that are usually sweet, such as Dollenseppler, Benjaminler, etc., with smaller fruit than the sweet-cherry varieties sold for direct consumption and therefore with a fresh mass that contains more sugar and is more aromatic. These varieties of cherries grown in the Black Forest area and used for distilling purposes have a significantly lower fruit-to-stone ratio, which gives their distillates their characteristic and appealing bitter almond notes. On account of the large supply of raw materials, a distilling tradition developed there from the start of the eighteenth century onwards.<br><br>The first documentary reference to cherry distilling was in a Decree issued by the Bishop of Strasbourg, Gaston de Rohan in 1726, which formally authorised the citizens of Oberkirch to distil cherries. Since then, the production of Kirschwasser has been |

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| | an important source of income for the inhabitants of this and other Black Forest regions. The product has become a world-renowned speciality, becoming well-known as both a traditional spirit and an ingredient in a variety of foods, e.g. the 'Schwarzwälder Kirschtorte' (Black Forest Gateau).<br><br>In 1909, the regional parliament of Baden – the first democratic parliament of the German Reich – entrusted the Chamber of Agriculture of Baden with the task of producing a 'genuine, unaltered and pure Schwarzwälder Kirschwasser', as a means of developing a standard for quality characteristics.<br><br>Consequently, 'Schwarzwälder Kirschwasser' is subject to all of the requirements of a geographical indication. |
| Specific characteristics of the spirit drink attributable to the geographical area | The relative soil and climate conditions in the Black Forest and in the defined geographical area allow the brandy cherries traditionally planted there to really flourish. Therefore, the gneiss, granite and porphyry in the Black Forest's soils also contribute to the contents of the brandy cherries. Many of the meadow orchards with high-stemmed cherry trees in sloped locations are protected against cold easterly winds. Moreover, such locations at slightly higher altitude protect against fruit excessively heating over the ripening period of May to July in the climatically favourable area. The soil and climate therefore contribute to the unique, sensory qualities of the brandy cherries.<br><br>To this date there are still thousands of rural, small-scale distilleries (known as 'Abfindungsbrennerei(en)') producing cherry spirits among other products and a multitude of medium-sized businesses run by families whose surnames have become renowned Kirschwasser labels across Germany and Europe. From an early stage, Germany has been the leader of distillery technology, and for decades, the home to well-known distillery equipment manufacturers and coppersmiths, *inter alia* in the Black Forest.<br><br>There is also specialist literature on 'Schwarzwälder Kirschwasser', written for the general public. It is worth mentioning the book 'Schwarzwälder Kirschwasser. Spirit distilling – landscape and tradition' published by Schwarzwald-Verlag, Offenburg,<br>author: Hans Roschach, ISBN No 3922663605. |
| Causal link between the geographical area and the product | |

## *7. EU, national or regional requirements*

| | |
|---|---|
| Title | |
| Legal reference | Inter alia:<br>Horizontal EU food legislation<br>Vertical EU spirit legislation<br>National spirit legislation (federal legislation) |
| Description of the requirement(s) | Labelling rules<br>Product specifications |

## *8. Supplement to the geographical indication*

| | |
|---|---|
| Supplement to the geographical indication | Additional labelling |
| Definition, description or scope of the supplement | a) Additional product names for 'Schwarzwälder Kirschwasser': |

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| | In addition to the commercial name ‘Schwarzwälder Kirschwasser’, the names ‘Schwarzwälder Kirschbrand’ and ‘Schwarzwälder Kirsch’ may also be used.<br><br>b) Basic rules on supplements to the geographical indication ‘Schwarzwälder Kirschwasser’:<br><br>Under current Union law on spirits, the name ‘Schwarzwälder Kirschwasser’ may be lengthened to include only:<br>- the terms stipulated in Sections (c) and (d), or<br>- terms other than those laid down in Sections (c) and (d) which were demonstrably in common use on 20 February 2008 (e.g. ‘Schwarzwälder Wildkirschwasser’).<br><br>c) Supplements with other geographical indications:<br><br>- If ‘Schwarzwälder Kirschwasser’ is marketed under the name of a region or location in the defined Black Forest area (e.g. ‘Ortenauer Kirschwasser’ or ‘Offenburger Kirschwasser’), the supplementary geographical indication may be used as an addition to the commercial name ‘Schwarzwälder Kirschwasser’. In order for such a supplement specifying a geographical unit smaller than the Black Forest to be used, the brandy cherries must come from that smaller geographical unit and the distillery must be based there.<br><br>d) Supplements with non-geographical terms:<br>- If details concerning maturing, ageing or storage are added to the name ‘Schwarzwälder Kirschwasser’, such products must be stored or matured for at least 12 months.<br>- Indications of age are subject to the following rules:<br>If a product has been stored or matured for at least 12 months, it may be labelled with the precise length of maturing or storage in years or months, e.g. ‘matured for 14 months’ or ‘stored for 14 months’.<br><br>Products matured for at least three years may be labelled as ‘mature’ or ‘old’.<br><br>Indications of age, such as ‘VSOP’, ‘VS’, etc., which are commonly used for spirits and brandy are not used for ‘Schwarzwälder Kirschwasser’.<br><br>- If quality terms (e.g. ‘fine’ or ‘premium’) are added to the name ‘Schwarzwälder Kirschwasser’, such products must be of significantly higher quality than standard variants. Such examples could be a higher alcohol content, special source or spring water from the Black Forest being used, or a particularly lengthy storage period.<br><br>- Products entirely produced in the same undertaking, i.e. distilled, reduced to drinking strength with water and bottled may use the additional label ‘distilled and bottled in the distillery’. |

### *9. Specific labelling rules*

## II. Other information

### *1. Supporting material*

### *Link to the product specification*

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| Link: | |

# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**"SCHWARZWÄLDER SCHINKEN"**

EC No: DE-PGI-0117-0686-03.12.2010

**PGI ( X )  PDO ( )**

## 1. NAME

"Schwarzwälder Schinken"

## 2. MEMBER STATE OR THIRD COUNTRY

Germany

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.2 Meat products (cooked, salted, smoked, etc.)

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

Schwarzwälder Schinken is a trimmed, raw and smoked boneless ham from the hind leg of the pig (with or without topside) that is produced by special dry curing (i.e. without the injection of brine into the muscle) spiced according to the producers' own specific recipes and cold smoked using fir wood from the Black Forest. As a result, it has a dark colour on the outside. When you cut into it, it has a vibrant red meat colour and is characterised by a typical smoky aroma. The lean part has a specific ham taste; the enjoyment factor is enhanced and rounded off by the layer of fat. The fat portion must have a good nutty and spicy flavour. Schwarzwälder Schinken has a layer of fat. The fat is white in colour. Only in exceptional cases, e.g. rump off cuts, is there no fat visible. Ham with the fat removed, even when made and sliced from Schwarzwälder Schinken, must not be described as Schwarzwälder Schinken.

### 3.3. Raw materials (for processed products only)

Hindquarter ham. The hindquarter ham used to make Schwarzwälder Schinken is taken from pigs that offer a guarantee in terms of husbandry, feeding and type (meat-type pig) of the desired top quality in the final stage of processing.

### 3.4. Feed (for products of animal origin only)

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

The entire production process, from testing the specified quality of the uncured ham up until the final product is ready for sale, is carried out in the identified geographical area.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

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### 3.7. Specific rules concerning labelling

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## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The Black Forest. The boundaries of the Black Forest lie between the B3 from Basel to Karlsruhe in the west, the Black Forest ridge from Pforzheim along the B3 past Karlsruhe in the north, from the Rhine to Basel via Lörrach in the south, and Schöpfheim to Waldshut, via the Wutachtal, Donaueschingen, Schwenningen, Rottweil, Oberndorf/Sulz, Nagold and Calw to Pforzheim in the east. Districts bisected by the above-mentioned borders until the municipality border reform in Baden-Württemberg in the early 1970s are included in their entirety.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The Black Forest is characterised by a favourable upland climate which is particularly beneficial for the growth of the fir wood needed in producing Schwarzwälder Schinken and the special type of cold smoking it requires. The strong respect for tradition and sense of connection to the region felt by the people living here are additional factors.

### 5.2. Specificity of the product

Schwarzwälder Schinken has a dark colour on the outside. When you cut into it, it has a vibrant red meat colour and is characterised by a typical smoky aroma. The lean part has a specific ham taste; the enjoyment factor is enhanced and rounded off by the layer of fat. The fat portion must have a good nutty and spicy flavour.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

Schwarzwälder Schinken has been produced in the Black Forest for a long time using traditional recipes that have been handed down through the generations.

The distinctive flavour of Schwarzwälder Schinken comes in particular from the use of fir wood from the Black Forest during the smoking process. The Black Forest air, combined with the ideal climatic conditions that prevail in the Black Forest, plays an important role during the curing of the ham, which is done in climate-controlled rooms and takes several weeks after smoking. It allows the spicy flavour to develop in an ideal way and guarantees consistently high quality.

These advantageous conditions have made it possible for this special art of smoking to be developed in the Black Forest and to mature into its current advanced form.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006)

(http://register.dpma.de/DPMAregister/geo/detail.pdfdownload/3200)



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**Technical file**

**'Steinhäger'** (PGI-DE-01931)

Date of receipt (DD/MM/YYYY)
*[to be completed by the Commission]*

Number of pages (including this page): - 8 -

Language used for submission of application: German

File number
*[to be completed by the Commission]*

**Geographical indication to be registered: 'Steinhäger'**

**Category of the spirit drink:** Juniper-flavoured spirit drinks

**Description of the spirit drink**

Steinhäger is a spirit drink produced exclusively in the municipality of Steinhagen and flavoured with *wacholderlutter* (fermented juniper berries). The raw materials which characterise the product are ethyl alcohol of agricultural origin or grain distillate, *wacholderlutter* from fermented juniper mash and a small quantity of juniper berries.

- Physical, chemical and organoleptic characteristics:

Actual alcoholic strength of the ready-to-drink product: at least 38 % vol.

Clarity: clear

Colour: colourless

Smell: mild to powerful juniper notes

Taste: soft and mild, of juniper

Authorised food additives or other substances: none, with the exception of water to reduce to drinking strength.

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- Specific characteristics (compared to other spirit drinks of the same category)

= The alcohol used to produce ‘Steinhäger’ (ethyl alcohol of agricultural origin or grain distillate) is flavoured exclusively with juniper berries known by the botanical name *Juniperus communis* L. (the ‘common juniper’), only by means of distillation and not simply by maceration.

= *Wacholderlutter*, which is itself produced from fermented juniper berries, must always be used for distilling the alcohol (see ‘method for obtaining the spirit drink’).

= At 38 % rather than 30 % by volume, ‘Steinhäger’ has a higher minimum alcohol content than products of the ‘juniper-flavoured spirit drinks’ category, which brings out the organoleptic characteristics of the juniper berries more strongly.

= Colourings are not added.

= Sweeteners are not added to the distillate or finished product.

**Geographical area concerned:**
‘Steinhäger’ must be produced only in the eastern Westphalian municipality of Steinhagen, which lies on the southern slopes of the Teutoburg Forest in North Rhine-Westphalia.

Production (in this sense) does not include the addition of water for reducing to drinking strength, bottling or packaging.

**Method for obtaining the spirit drink:**
The most important difference between ‘Steinhäger’ and other spirit drinks containing juniper is that *wacholderlutter* must always be used to produce it, i.e. its typical aroma derives principally from *wacholderlutter*.

The first stage is to produce the *wacholderlutter*. Generally only dried juniper berries are used for this purpose. These are usually crushed beforehand and since they contain no juice, are, as a rule, mashed in a fermentation vat or tank with roughly twice as much warm water. Due to the relatively high content of essential oils and resinous substances, fermentation of the mash is difficult. For this reason, selected yeasts and fermentation aids are commonly added. Fermentation is slow and intermittent, and takes at least 8 to 9 days, although its completion generally requires 14 days. No neutralising or fining agents are added to the mash. The fermented juniper berry mash, to which a small quantity of unfermented juniper berries is sometimes added, is then distilled in a special wash still, where the juniper berry distillate

reaches an alcohol content no greater than 15 % by volume. The term *wacholderlutter* therefore means the initial yield, or first distillation, in a wash still, of the fermented juniper berry mash with an alcohol content no greater than 15 % by volume.

The *wacholderlutter*, 'alcohol', water and generally a small quantity of unfermented juniper berries are then poured into a still which is operated continuously or periodically and are distilled together. The 'alcohol' used is ethyl alcohol of agricultural origin (known as neutral alcohol or rectified spirit), grain fine distillate or other cereal crop fine distillate or finely filtered ethyl alcohol of agricultural origin.

The resulting alcohol and distillate, which have the organoleptic properties of juniper berries, are stored in suitable containers prior to completion of the process. Only storage containers that do not colour the product are used.

The production process is then completed by carrying out the following steps:
- (possibly) blending of different juniper distillates,
- dilution of the high alcohol distillate(s) to drinking strength with water,
- pouring of the spirit into bottles (generally dark glass or stoneware, to protect the aroma) or into other suitable sales containers, and
- labelling and packaging.

With the exception of blending, these final stages may take place outside Steinhagen.

**Link with the geographical environment or origin**

- Details of the geographical area or origin relevant to the link:

The reputation of 'Steinhäger' as a typical German spirit drink is borne out by numerous historical documents, literary works and early legal provisions.

The name 'Steinhäger' stems from the spirit drink's place of production, i.e. the eastern Westphalian municipality of Steinhagen on the southern slopes of the Teutoburg Forest, in Ravensberg Land.

There is a long tradition of producing 'Steinhäger'.

According to the inaugural dissertation by H. Schlichte (*Das Branntweingewerbe in Steinhagen. Inaugural-Dissertation*, Hamburg, 1924) – as specifically referred to in the reference work *Trinkbranntweine und Liköre*, Wüstenfeld/Haeseler, 2nd edition, 1950) – a beverage made from juniper berries was already being produced in Steinhagen in the 15th

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century. According to the dissertation: *'This is quite understandable given that due to their high essential oil content, juniper berries have long been used as an established household remedy for all kinds of illnesses and, at that time, were gathered in considerable quantities from the slopes of the Teutoburg Forest and from the broad heaths. Producing Steinhäger was initially a specialised craft, which only saw limited development due to numerous official restrictions. The fact that in his trade edict, the Great Elector (of Prussia) gave the Steinhäger village exceptional permission to produce Steinhäger in home distilleries, can be seen as a sign of the particular appreciation for this spirit drink. It is even believed that he was given a jug of Steinhäger on his first visit to Ravensberg Land.'*

During the second half of the 19th century, there were 20 local distilleries in Steinhagen, producing 'Steinhäger' as a spirit drink flavoured with juniper berries. Renowned family businesses based in Steinhagen, distributing their brands throughout Germany and exporting to all continents, made 'Steinhäger' world-famous.

An important characteristic of 'Steinhäger' is that it is often marketed in a long, brown stoneware bottle known as a 'Kruke' or colloquially as a 'Betonbuddel'. However, bottles made of other materials are also used.

The publication *Die Welt des Steinhägers* by Helmut Dellbrügge, published by Haller Kreisblatt Verlags GmbH, strongly emphasises the origin of 'Steinhäger' and its historical significance to the municipality of Steinhagen.

Between 1959 and 1969, the boom period of the 'Steinhäger' distilleries, there were 2 500 people working in the sector.

A standardised quality rule for 'Steinhäger' was first laid down in the second sub-paragraph of Section 102 of the Spirit Monopoly Act of 8 April 1923:

*'Only potable alcohol produced solely through distillation, using* wacholderlutter *from fermented juniper berry mash, may be marketed under the name 'Steinhäger'.*

Furthermore, Section 100(3) of the Spirit Monopoly Act established a minimum alcohol content of 38 % by volume for 'Steinhäger'.

– Specific characteristics of the spirit drink attributable to the geographical area:

The soil and climate conditions in the region around Steinhagen on the southern slopes of

the Teutoburg Forest, in Ravensberg Land, led to a prevalence of juniper groves in the Teutoburg Forest region, still partly found there to this day. Rye and wheat similarly flourished and continue to flourish across the whole of Westphalia. There is no longer a legal obligation to use either juniper berries from the region or 'alcohol' from rye or wheat produced in the region.

In Steinhagen, production of the spirit drink speciality, 'Steinhäger', is part of the history of the municipality. On the Steinhagen coat of arms, which is divided into three parts, the golden upper right half with its blue juniper branch is a reference to 'Steinhäger', immortalising this regional speciality.

Steinhagen is also home to a historical museum which contains the distilling apparatus from a former 'Steinhäger' distillery. The Museum Association distils particular specialities there on a seasonal basis, including the *Steinhäger Museumsbrand* ('Steinhäger' museum spirit). The exhibition in the historical museum impressively highlights how the production and marketing of 'Steinhäger' brought economic power and wealth to the municipality. When production in the flax and textile industry came to an end at the beginning of the 19th century, 'Steinhäger' provided a source of income for many families and put bread on their tables.

Along with the historical museum, the Annette Schlichte Steinhäger Foundation also works to preserve the memory of 'Steinhäger' as a speciality spirit drink.

The quality and reputation of 'Steinhäger' are based on a tradition of distilling in Steinhagen which dates back centuries. The know-how of 'Steinhäger' producers has therefore been honed over the centuries.

As noted by the Westphalian Economic Archive Foundation, one renowned company which still produces 'Steinhäger' in Steinhagen was recognised for its products at two World Fairs (Chicago 1893 and Paris 1900).

Following the Second World War, the reputation of 'Steinhäger' spread throughout Germany thanks to television advertising and announcements in the print media for individual brands. This made 'Steinhäger' one of the most highly-demanded spirit drinks in Germany. Certain advertising slogans, e.g. *Trinke ihn mäßig, aber regelmäßig* [drink in moderation, but steady moderation] became familiar to the general public.

'Steinhäger' had such a good reputation in Germany but also e.g. in Brazil, that companies located outside Steinhagen began producing 'Steinhäger', undermining its regional protection. Consequently, until 14 December 1989, previous German legislation on spirit drinks distinguished between original products from Steinhagen, marketed as

*Echter Steinhäger* (real Steinhäger) or *Original Steinhäger* (original Steinhäger), and products originating from outside Steinhagen.

The Doble W. distillery in Brazil has produced 'Steinhäger' since 1962. According to the manufacturer, the same ingredients as used in Germany, and the original dosages, in particular of juniper berries, are used.

Since the entry into force of the first European Regulation on spirit drinks on 15 December 1989 (Regulation (EEC) No 1576/89), 'Steinhäger' has been a geographical indication.

**European Union or national/regional provisions**

EU and German horizontal food law and specific EU and German federal legislation on spirits apply to the production and marketing of 'Steinhäger'.

**Applicant**

- Member State: Federal Republic of Germany

- Federal Ministry of Food and Agriculture
  Rochusstraße 1, D-53123 Bonn, Germany
  Tel.: 0049 (0)228 99 529-0
  Fax: 0049 (0)228 99 529-4262
  Email: poststelle@bmel.bund.de

**Supplement to the geographical indication**

**Specific labelling rules**

a) Basic rules on supplements to the geographical indication 'Steinhäger':

In accordance with EU spirit drinks legislation, the indication 'Steinhäger' is supplemented only by

- the terms specified under (b); or
- terms other than those specified under (b) which can be shown to have been in common use on 20 February 2008.

b) Supplements with non-geographical terms:

- With effect from 15 December 1989, 'Steinhäger' became a protected EU geographical

indication. Consequently, the terms ‘original’ and ‘real’ may no longer be used because they represent an implicit claim recognised under the general principles of food law as being misleading to consumers.

- If the designation ‘Steinhäger’ is qualified with age indications such as ‘old’ etc., the product must have been stored in suitable containers for at least six months.
- If quality terms (e.g. ‘fine’ or ‘table’) are added to the name ‘Steinhäger’, the product must be of significantly higher quality than standard variants. For example, in comparison to standard products, such products may be distinguished by particular organoleptic properties such as a particularly mild or soft flavour, a higher alcohol content than the legal minimum, use of a higher proportion of juniper *wacholderlutter* during production or particular storage conditions.
- Products made entirely, i.e. distilled, reduced to drinking strength and bottled, at a single plant may also be labelled with the additional words ‘distilled and bottled at the distillery’.

**Scope**

This technical file is considered to be the generally accepted position of the commercial operators concerned from the date of its publication on the website of the Federal Office for Agriculture and Food.

# SUMMARY

COUNCIL REGULATION (EC) No 510/2006 on protected geographical indications and protected designations of origin

**'TETTNANGER HOPFEN'**

EC No: DE-PGI-0005-0528-14.03.2006

**PDO ( )  PGI ( X )**

This summary sets out the main elements of the product specification for information purposes.

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

Name: Bundesministerium der Justiz

Address: Mohrenstrasse 37, 10117 Berlin

Tel.: +49(0)30/2025-70

Fax: 49(0)30/2025-8251

E-mail: —

**2. GROUP:**

Name: HVG Service Baden-Württemberg e.V.

Address: Kaltenberger Str. 5 88069 Tettnang, DE

Tel.: +49(0)7542/52136

Fax: 07542/52160

E-mail: j.weishaupt@tettnanger-hopfen.de

Composition: Producers/processors ( X ) Other ( § )

**3. TYPE OF PRODUCT:**

Class 1.8: Other products covered by Annex I to the Treaty, hops

**4. SPECIFICATION:** (Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

**4.1. Name:**

'Tettnanger Hopfen'

**4.2. Description:**

Botany: Botanically the hop (Humulus lupulus) belongs to the same family as hemp (Cannabaceae) and to the order Urticales (nettles). It is a dioecious plant, i.e. each plant carries only female or only male flowers. Only 'female' plants are cultivated, forming flowers called burrs from which the cones later develop. The protection afforded by Regulation (EC) No 510/2006 is to apply only to female hop cones (fresh hops) and the products obtained by processing them (in this case, hop pellets and hop extract in particular). A hop cone consists of bracts, bracteoles and a strig



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providing the valuable brewing constituents of Tettnang hops. The hop is a short-day plant, i.e. it grows in the spring as the days get longer, and flowers from around 21 June when the days get shorter. Thanks to the favourable conditions in which they grow (soil, precipitation levels and average temperatures), Tettnang hops can reach heights of 8.3 m, unlike hops in other areas (support systems in other growing areas are normally 7-7.5 m in height). Tettnang hops are fast-growing (up to 30 cm a day) and climb in a clockwise direction. All aromatic varieties from the Tettnang region are defined as 'Tettnanger Hopfen'. The varieties 'Hallertauer Tradition' and 'Perle' are grown in addition to the main varieties of 'Tettnanger' and 'Hallertauer Mittelfrüher' (since 1973 the uniform 'Tettnanger Frühhopfen'; P. Heidtmann 'Grünes Gold' 1994, p. 342). The 'Tettnanger' variety is grown only in the Tettnang region.

Use: 'Tettnanger' hops are used almost exclusively (around 99%) for producing beer, with a small portion going into pharmaceutical products. Customers receive 'Tettnanger' hops in processed form as hop pellets and, to a lesser extent as hop extract (since valuable aromas can be lost during the extraction process).

Ingredients: The important substances in hops are bitter substances (hop resins), aromas (essential oils) and tannins (polyphenols). Tettnang is defined as an area for the growing of aromatic varieties of hops. 'Tettnanger' hops owe their worldwide reputation in particular to exceptionally delicate aromas, which are made up of over 300 essential oil constituents (the hop’s 'bouquet'). Descriptions of the aroma of Tettnang hops include flowery, citrusy, fruity, redcurrant-like, sweet and spicy. Hops grown in the Tettnang area are described as generally having a harmonious but lingering full and mild aroma.

In addition to this classification, the varieties are officially classified by the hop trade as 'finest aroma, aroma, bitter hops, high alpha hops'. 96% of Tettnang hops (the varieties Tettnanger and Hallertauer) are in the category 'finest aroma'; the remaining 4% (Perle and Hallertauer Tradition) are in the category 'aroma'.

Since many of the 300 aromatic components are not yet sensorily detectable, it is still the subjective impression of the aroma that counts for the breweries’ decision-makers and buyers (when making his selection the buyer puts his nose in among the hops). Those knowledgeable in this field say that the Tettnang hop is the finest of all hops.

**4.3. Geographical area:**

The geographical area is the Tettnang region. This includes: (1) the municipalities of Eriskirch, Friedrichshafen, Hagnau am Bodensee, Immenstaad am Bodensee, Kressbronn am Bodensee, Langenargen, Markdorf, Meckenbeuren, Neukirch, Oberteuringen and Tettnang in the Lake Constance district (Bodenseekreis); (2) the municipalities of Achberg, Amtzell, Berg, Bodnegg, Grünkraut, Ravensburg, Wangen im Allgäu (area of the former municipalities of Neuravensburg and Schomburg) in the rural district of Ravensburg; and (3) the municipalities of Bodolz, Lindau (Bodensee), Nonnenhorn and Wasserburg (Bodensee) in the rural district of Lindau (Bodensee).

**4.4. Proof of origin:**

In Germany, the origin of hops was regulated for the first time in the 1929 Origin of Hops Act, and once again in the 1996 Hops Act. The geographical designation 'Tettnang' has more or less been protected since the 1929 Origin of Hops Act which states that the region of origin, year and variety must be specified on the packaging for hops. For decades now, it has been possible to track and guarantee the origin of


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'Tettnanger' hops from the Tettnang hop-growing region like that of no other agricultural product. Sworn public employees attach a seal and a special certificate to every package of hops. This is similar to a birth certificate and contains the following information: the origin, the German federal state, the growing region, the degree of processing, the certification centre number, the weight of each individual package, the total number of packages, the variety and the crop year. The hop-grower also issues a document called a Hopfenherkunftsbestätigung confirming the origin of the hops.

**4.5. Method of production:**

In Tettnang, the hop-growing cycle lasts from March through to September. 'Tettnanger' hops are propagated by means of rhizome cuttings taken from a hop-grower's own plants or from neighbouring fields, and always from the Tettnang region. In April, the hop-grower begins to prepare the ground (tillage using rotary tillers, harrows, disc ploughs). In Tettnang growers cannot start their work until the spring, unlike in other hop-growing regions where the wire support systems are put in place during the winter. This is due to the trellis systems specific to the region: whereas a single-row system predominates in other regions, in Tettnang there are six rows of hops between each row for machinery. In early to mid-April, the plants are pruned back under the surface of the soil to promote new growth. Compared to other regions, this process takes place around 2-3 weeks later in Tettnang, because the hop plants grow and mature faster in the favourable climatic conditions of the Tettnang region. Tettnang also has the highest wirework trellises (up to 8.30 m). Due to the better soil quality and climate (amounts of precipitation and sunshine), the hops need more room to develop.

Wires of around 8.50 m in length are then fastened to the trellis and to anchors in the ground. Out of around 50 shoots (bines), four are selected and trained to climb up a wire. The plants are then given 2-3 doses of fertiliser, and measures are taken to protect the plants. At the end of June, the hop plants have reached the height of the trellis and they begin to produce flowers (generative growth). One peculiarity is that a green cover crop is sown during the flowering phase (unlike in other regions, the hop-growers in the Tettnang region have voluntarily forbidden the use of herbicides), which means that no further tillage is required. This prevents the soil becoming too compact and washed out, and promotes the formation of humus.

Harvesting begins around 20 August. Leaves, shoots and cones are separated from the hop vines and cleaned. After they have been dried (at a maximum of 62°C to retain the aroma) and moistened until they have a moisture content of approximately 11%, the hops are packaged. They are then sent to the local certification centre, where they are weighed, sampled (for the independent laboratory which analyses quality), sealed and certified. This step precedes the processing of the hops to produce pellets and extract, which does not take place in the geographical area.

**4.6. Link with the geographical area:**

The first official record of hop-growing in the Tettnang region dates back to 1150 (P. Heidtmann, 'Grünes Gold', 1994, p 12). The records for 1838 of the then *Oberamt Tettnang* give the names of 14 breweries (see Memminger's 'Beschreibung des Oberamts Tettnang', 1838, p.62), three of which were for the town. Three years later, in 1841, this number had risen to six (P. Heidtmann, 'Grünes Gold', 1994, p.13). Their owners grew their hops themselves. The methodical cultivation of hops was introduced in 1844 by district physician Johann Nepomuk von Lentz and eight


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citizens of the town in an area where climatic conditions made wine-growing less feasible (P. Heidtmann, 'Grünes Gold', 1994, p.15). From 1860 on, the hop-growing area expanded, meeting with the older growing region of Altshausen to the north (where hops had been cultivated from around 1821; P. Heidtmann, 'Grünes Gold', 1994, p.14). In 1864, 91 ha were cultivated; this figure rose to 160 ha in 1866, 400 ha in 1875, and 630 ha in 1914 (P. Heidtmann, 'Grünes Gold', 1994, p.22 et seq.). The hop-growing region around Tettnang saw its most significant expansion in the 1990s, when the area cultivated increased to 1650 hectares (1997 EU hop market report, 1997 HGV producer group report). In the Tettnang region only aromatic hops were selected and grown.

Tettnang hops are grown only on the gravel of the lower terraces formed from the late-moraine till of the Würm glaciation in the Schussen basin, along the River Argen and its ice-age banks. This geological formation with underlying groundwater currents enables the hops to grow roots up to 2 m deep. At the same time, it provides the hops with a constant source of moisture even during periods of extreme drought. The temperate climate here between 400 and 600 m above mean sea level and influenced in part by Lake Constance is another important factor determining the aroma of Tettnang hops.

Tettnang hops are grown in climatic conditions (average annual temperatures, hours of sunshine, precipitation) which are unique. With a temperature of 9.4°C, almost 1800 hours of sunshine and 1136 mm of rain, the average figures recorded during the last 30 years (2009 data) are much higher than those in other growing regions in Germany.

The combination of these geological and climatic factors provides optimum conditions for Tettnang hops to grow and produce cones, and ensures a homogeneity which is to a large extent due to geographical factors. The homogeneity of Tettnang hops has been confirmed by the University of Hohenheim in respect of the Tettnanger variety and by Anheuser/Busch brewery in respect of the Hallertauer Mittelfrüher variety. The external quality characteristics of the hops in every batch supplied is also examined by Tettnang's hop laboratory (e.g. disease, moisture, cone leaves, purity of variety and homogeneity). Tettnang hops are confirmed every year as displaying a high level of homogeneity.

Tettnang hops have a reputation which extends well beyond regional boundaries.

The delicate aroma of the hops from Tettnang has enamoured connoisseurs in Japan and the USA alike. One example of the respect and association with quality enjoyed by Tettnang hops can be found in the USA, where it is not rare for brewers to put a label on their kegs stating that the contents have been 'Brewed with Tettnang Hops'. The quality of Tettnang hops means that they always attract the highest selling prices (EU annual reports in the 1990s, annual reports from 1990 to 2000 of the *Bayerische Landesanstalt*; P. Heidtmann 'Grünes Gold' 1994, pp. 368 and 369). The lives of the citizens of Tettnang revolve around hops, a fact borne out by the regional structures and events which focus on Tettnang hops. The Tettnang Hop Museum, which opened its doors in 1995, bears witness to the town's fascination with hop-growing. A 4 km educational trail tells interested visitors all they need to know about Tettnang hops. A 42 km circular path takes cyclists through the Tettnang hop-growing region. Every year in August, shortly before the harvest, the citizens of Tettnang come together to celebrate the long tradition of their 'green gold' at the Hop Festival in Tettnang-Kau.

And finally, every two years the Tettnang Hop Highnesses are elected (one Hop Queen and two Princesses) as ambassadors for Tettnang hops at home and abroad.

**4.7. Inspection body:**

Name: Lacon GmbH

Address: Weingartenstr. 15, 77654 Offenburg, DE

Tel.: 0781/919 3730

Fax: 0781/ 919 3750

E-mail: lacon@lacon-institut.org

**4.8. Labelling:**

—



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# Existing wine names — technical file

## I. NAME(S) TO BE REGISTERED

Württemberg (de)

## II. APPLICANT'S DETAILS

| | |
|---|---|
| *Name and position:* | Federal State of Baden-Württemberg<br>Baden-Württemberg Ministry of Rural Affairs and Consumer Protection |
| *Legal status, size and composition (in the case of legal persons)* | Regional authority under public law |
| *Nationality:* | Germany |
| *Address:* | 10 Kernerplatz<br>70182 Stuttgart<br>Germany |
| *Telephone:* | 0049-711-126-0 |
| *Fax:* | 0049-711-126-2255 |
| *E-mail(s)* | Poststelle@mlr.bwl.de |

| | |
|---|---|
| *Name and position:* | Federal State of Bavaria<br>Bavarian State Ministry of<br>Food, Agriculture and Forestry |
| *Legal status, size and composition (in the case of legal persons)* | Regional authority under public law |
| *Nationality:* | Germany |
| *Address:* | 2 Ludwigstraße<br>80539 München<br>Germany |
| *Telephone:* | 0049-89-2182-0 |
| *Fax:* | 0049-89-2182-2677 |
| *E-mail(s)* | poststelle@stmelf.bayern.de |

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## III. PRODUCT SPECIFICATION

| | |
|---|---|
| *Status:* | Attached |
| *File Name* | gU Württemberg111214.pdf |

## IV. National decision of approval:

| | |
|---|---|
| *Legal basis:* | The national decision on approval was made upon the order of the Reichsnährstand for wine (notice from the Main Association of the German Horticultural Industry (Hauptvereinigung der deutschen Gartenbauwirtschaft, HVGartenWi.) of 7 January 1936 on the labelling of wine (Gazette of the Reichsnährstand, p. 17)). |

# V. SINGLE DOCUMENT

| | |
|---|---|
| *Name(s) to be registered* | Württemberg (de) |
| *Equivalent term(s)* | |
| *Traditionally used name:* | No |
| *Legal basis for the amendments communicated:* | Article 118s of Regulation (EC) No 1234/2007 |
| *This technical documentation contains amendments in accordance with:* | |
| *Type of geographical indication* | PDO — Protected Designation of Origin |

## *1. CATEGORIES OF GRAPEVINE PRODUCTS*

| |
|---|
| 1. Wine |
| 3. Liqueur wine |
| 5. Quality sparkling wine |
| 8. Semi-sparkling wine |
| 11. Partially fermented grape must |

## *2. DESCRIPTION OF THE WINE(S)*

### *Analytical characteristics*

2.1. Analytical

The analysis values listed below, which must be determined by means of a physical and chemical analysis in accordance with Article 26 of Regulation (EC) No 607/2009, are binding minimum values which must be present in the given wine varieties for them to use the designation:

- Quality wine and wines with the special attributes *Kabinett*, *Spätlese* or *Auslese* must have an actual alcoholic strength of at least 7 % volume; Beerenauslese, Trockenbeerenauslese and Eiswein wines with special attributes must have an actual alcoholic strength of at least 5.5 % volume.

- Sekt b.A. (quality sparkling wine from defined regions): min. 10 % vol.

- Total alcoholic strength after enrichment max. 15 % vol.
- Sugar content in the case of products with an indication of sweetness pursuant to Annex XIV parts A & B of Regulation (EC) No 607/2009

| | |
|---|---|
| **Indication of sweetness of still wine (Quality wine and wine with special attributes (Prädikatswein))** | Sugar content: |

| | |
|---|---|
| **dry** | If the sugar content does not exceed:<br>4 g/l or 9 g/l if the total acidity content, expressed in g/l as tartaric acid is no more than 2 g/l lower than the<br>sugar content |
| **semi-dry** | If the sugar content exceeds the maximum set out above but does not exceed:<br>- 12 g/l; or<br>- 18 g/l if the total acidity content, expressed in g/l as tartaric acid is no more than 10 g/l lower than the<br>sugar content. |
| **semi-sweet** | If its sugar content exceeds the maximum set out above but does not exceed<br>45 g/l. |
| **sweet** | If its sugar content is at least 45 g/l. |
| | |
| **Indication of sweetness of Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions)** | Sugar content |
| **dry** | If its sugar content is between 0 and 35 g/l. |
| **semi-dry** | If its sugar content is between 33 and 50 g/l. |
| **'mild' (sweet)** | If its sugar content is more than 50 g/l. |
| | |
| **Indication of sweetness of Sekt b.A. (quality sparkling wine from defined regions)** | Sugar content |
| **brut nature** | If its sugar content is less than 3 g/l; this indication may only be used for products to which no<br>sugar was added after the secondary fermentation. |
| **extra brut** | If its sugar content is between 0 and 6 g/l. |
| **brut** | If its sugar content is less than 12 g/l. |
| **'extra trocken' (extra-dry)** | If its sugar content is between 12 and 17 g/l. |
| **trocken (dry)** | If its sugar content is between 17 and 32 g/l. |
| **halbtrocken (semi-dry)** | If its sugar content is between 32 and 50 g/l. |
| **'mild' (sweet)** | If its sugar content is more than 50 g/l. |

The total acid content must be at least 3.5 g/l.

Volatile acidity:

**a)** max. 18 milliequivalents per litre for white and rosé wines;

**b)** max. 20 milliequivalents per litre for red wines;

**c)** max. 30 milliequivalents for wines bearing the traditional name 'Beerenauslese' or 'Eiswein';

**d)** max. 35 milliequivalents for wines bearing the traditional name 'Trockenbeerenauslese'.

**Total sulphur dioxide:**

**A. Wines (Quality wine and wine with special attributes (Prädikatswein))**

1. Unless an increase was approved due to weather conditions, the total sulphur dioxide content of the wines at the time of marketing for immediate human consumption must not exceed the following values:

**a)** 150 mg/l for red wines;

**b)** 200 mg/l for white and rosé wine and rotling.

2. Notwithstanding the above, the maximum sulphur dioxide content shall be raised, as regards wines with a sugar content, expressed as the sum of glucose and fructose, of not less than five grams per litre, to:

**a)** 200 mg/l for red wines;

**b)** 250 mg/l for white and rosé wine and rotling.

**c)** 300 mg/l for wine with the traditional name 'Spätlese'

**d)** 350 mg/l for wine with the traditional name 'Auslese'

**e)** 400 mg/l for wine with the traditional name 'Beerenauslese', 'Trockenbeerenauslese' or 'Eiswein'.

B. Qualitätsperlwein b.A. (quality semi-sparkling wine from defined regions)

The values specified under A.1 (a) and (b) and 2 (a) and (b) above apply.

**C. Sekt b.A. (quality sparkling wine from defined regions)**
**Unless an increase was approved due to weather conditions, the total sulphur dioxide content of the sparkling wines at the time of marketing for immediate human consumption must not exceed 185 mg/l. Sekt b.A. designated as 'cremant' must not exceed 150 mg/l.**

**Carbon dioxide content:**

**The carbon dioxide content of quality semi-sparkling wine from defined regions must have an excess pressure due to endogenous carbon dioxide in solution of not less than 1 bar and not more than 2.5 bar when kept at a temperature of 20 °C.**
**The carbon dioxide content of Sekt b.A. must have an excess pressure, due to carbon dioxide in solution, of not less than 3.5 bar when kept at a temperature of 20 °C in closed containers. Where the container has a capacity of less than 25 cl, the excess pressure must be at least 3 bar.**

## *Organoleptic characteristics:*

**2.2. Organoleptic**
**Württemberg mainly produces red wines, but traditionally also rosé and white wines. Wines of this origin can be used for the production of quality semi-sparkling and Sekt b.A. with the designation of origin 'Württemberg.' The resulting products are heavily influenced by the varieties used and the weather pattern of each vintage.**
**Products from Württemberg get their particular characteristics as described in point 7 from the particular climatic conditions.**
**All wines should be clear, clean and free from defects in taste or aroma.**

**White wine, quality sparkling wine and semi-sparkling wine:**
**White wine from Württemberg is made exclusively from white grapes and has a greenish to golden yellow colour with a discernible fruitiness and acidity.**
**In addition, semi sparking and sparkling wines should have fine bubbles or fine foam respectively.**

**Riesling-Hochgewächs:**
**Quality white wine made exclusively from grapes of the Riesling variety; the must used in production must have a natural minimum alcohol content at least 1.5 % vol. higher than the natural minimum alcohol content that lies [sic] for the PDO in which the grapes were harvested and must achieve at least 3.0 points in sensory evaluation.**

**Red wine, quality sparkling wine and semi-sparkling wine:**
**Red wine from Württemberg is made exclusively from red grapes and has a red colour (from light red through brick-red, ruby red, pomegranate red, purple, violet, bluish to black, in some cases brownish tones) and a discernible tannic note;**
**in addition, semi sparking and sparkling wines have fine bubbles or fine foam respectively.**

**Rosé wine, quality sparkling wine and semi-sparkling wine:**
**Rosé wine from Württemberg is made exclusively from red wine grapes and has a pale to light red colour with a discernible fruitiness; in addition, semi sparking and sparkling wines have fine bubbles or fine foam respectively. It is distinguishable from red wine by its lighter, fresher characteristics and its lower tannin content.**

**Weissherbst**
**Weissherbst from Württemberg is a wine made exclusively from a single red grape variety and at least 95 % clear must (in some cases including a proportion of sweet reserve) with discernible fruitiness; in addition, semi-sparkling and sparkling wines have fine bubbles or fine foam respectively.**

**Blanc de Noir:**
**Blanc de Noir from Württemberg is a wine made exclusively from white pressed red grapes that has the appearance of a white wine and has a certain fruitiness on the nose and palate; in addition, semi sparking and sparkling wines have fine bubbles or fine foam respectively.**

**Rotling wine, quality sparkling wine and semi-sparkling wine:**
**Rotling from Württemberg is made exclusively from a blend of white and red grapes or must thereof. It has a pale to light red colour with a discernible fruitiness. In addition, semi sparking and sparkling wines have fine bubbles or fine foam respectively.**

**Schillerwein:**
**The designation 'Schillerwein' may be used in Württemberg as a particular speciality instead of the designation 'Rotling'.**
**It is a quality wine, pale to light red in colour, with a discernible fruitiness, which is made by blending (crushed) white wine grapes with (crushed) red wine grapes. The designations 'Schillersekt' or 'Schillerperlwein' are permissible if Schillerwein is the basic wine.**

**Classic wine:**
**Classic from Württemberg is a red or white quality wine produced exclusively from grapes of classic varieties that are typical for the PDO; the must used in production has a natural minimum alcoholic strength which is at least 1 % by volume higher than the natural minimum alcoholic strength prescribed for the PDO in which the grapes have been harvested; total alcoholic strength must be at least 11,5 % by volume; the residual sugar content must exceed neither 15 g/l nor double the total acidity content. A single grape variety and the harvest year must be specified, but an indication of sweetness must not.**

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**Partially fermented grape must:**

**Federweisser is a partially fermented grape must intended for immediate consumption and is made from grapes from the Württemberg PDO. It must meet the requirements set for the production of quality wine from the area concerned.**

**If red wine grapes only are used, the adjective 'red' may be used. Depending on the grape variety used, it is whitish, greenish, yellowish or reddish and cloudy. The taste is fruity and reminiscent of must, and has a pronounced fermented taste.**

**Liqueur wine:**

**Quality liqueur wine is a fiery wine characterised by a high alcohol content and has a lot of body on the palate. Depending on the grape variety used it is yellow, yellow-green, or pale to powerful red.**

**Liqueur wine is a product:**

**a) which has an actual alcoholic strength of not less than 15 % volume and not more than 22 % volume;**

**b) of which the total alcoholic strength may not be less than 17.5 % volume; except for certain liqueur wines with a designation of origin or with a geographical indication appearing on a list to be drawn up by the Commission in accordance with the procedure referred to in Article 195(4);**

**c) which is obtained from:**

**— grape must in fermentation,**

**— wine;**

**— a combination of the above products, or**

**— grape must or a mixture thereof with wine in so far as liqueur wines, to be determined by the Commission in accordance with the procedure referred to in Article 195(4), with a protected designation of origin or a protected geographical indication are concerned;**

**d) which has an initial natural alcoholic strength may not be less than 12 % vol., except for certain liqueur wines with a protected designation of origin or a protected geographical indication appearing on a list to be drawn up by the Commission in accordance with the procedure referred to in Article 195(4);**

**e) to which the following has been added:**

**i) individually or in combination:**

**— neutral alcohol of vine origin, including alcohol produced from the distillation of dried grapes, having an actual alcoholic strength of not less than 96 % volume,**

**— wine or dried grape distillate, having an actual alcoholic strength of not less than 52 % volume and not more than 86 % volume;**

**ii) together with one or more of the following products where appropriate:**

**— concentrated grape must,**

**— a combination of one of the products referred to in point (e)(i) with a grape must referred to in the first and fourth indent of point (c);**

**f) to which, by way of derogation from point (e), has been added, in so far as certain liqueur wines with a protected designation of origin or a protected geographical indication are concerned which appear on a list to be drawn up by the Commission in accordance with the procedure referred to in Article 195(4):**

**i) either of products listed in point (e)(i) individually or in combination; or**

**ii) one or more of the following products:**

**— wine alcohol or dried grape alcohol with an actual alcoholic strength of not less than 95 % volume and not more than 96 % volume,**

**— spirits distilled from wine or from grape marc, with an actual alcoholic strength of not less than 52 % volume and not more than 86 % volume,**

**— spirits distilled from dried grapes, with an actual alcoholic strength of not less than 52 % volume and of less than 94,5 % volume; and**

**iii) one or more of the following products, where appropriate:**

**— partially fermented grape must obtained from raisined grapes,**

**— concentrated grape must obtained by the action of direct heat, complying, with the exception of this operation, with the definition of concentrated grape must,**

- **concentrated grape must,**
- **a combination of one of the products listed in point (f)(ii) with a grape must referred to in the first and fourth indents of point (c).**

**The natural alcohol content of the products used in the production of liqueur wine other than liqueur wine with protected designation of origin or protected geographical indication must not be lower than 12 % volume. The products, the concentrated grape must and the partially fermented grape must from dried wine grapes used for the production of a liqueur wine with PDO Württemberg must come from the region.**

**Semi-sparkling wine in general**

**Quality semi-sparkling wine is a product:**

**a) obtained from wine provided that such wine has a total alcoholic strength of not less than 9 % volume;**

**b) has an actual alcoholic strength of not less than 7 % volume;**

**c) has an excess pressure, due to endogenous carbon dioxide in solution of not less than 1 bar and not more than 2,5 bar when kept at a temperature of 20 °C in closed containers; and**

**d) is placed in containers of 60 litres or less.**

**Quality sparkling wine in general: is a product**

**a) which is obtained by primary or secondary alcoholic fermentation:**

- **from fresh grapes,**

- from grape must, or
- from wine;

b) which, when the container is opened, releases carbon dioxide derived exclusively from fermentation;

c) which has an excess pressure, due to carbon dioxide in solution, of not less than 3.5 bar when kept at a temperature of 20 °C in closed containers; and

d) for which the total alcoholic strength of the cuvees intended for their preparation is no less than 9 % volume.

The protected designation of origin Württemberg may be used for quality wine, wine with special attributes, quality sparkling wine, semi-sparkling wine and liqueur wine only if a quality testing number (AP No) has been assigned to it on request.
In the case of Federweisser, however, neither sensory testing nor a quality testing number is required.

## 3. *TRADITIONAL TERMS*

### a. Point a)

| |
|---|
| Winzersekt (**) |
| Sekt b.A. (Sekt bestimmter Anbaugebiete — sparkling wine from defined regions) (**) |
| Qualitätsperlwein (**) (quality semi-sparkling wine) |
| Qualitätslikörwein (quality liqueur wine) (**) |
| Quality wine |
| Prädikatswein (Qualitätswein mit Prädikat) (wine with special attributes) (*) |
| |

### *b. Point b)*

| |
|---|
| Weissherbst |
| Schillerwein |
| Riesling-Hochgewächs (*) |
| Federweisser |
| Classic |

## 4. *WINE-MAKING PRACTICES*

### a. Oenological practices

| | |
|---|---|
| *Type of oenological practice:* | Specific oenological practice |
| *Description of practice:* | |

Specific oenological practices used to make the wine as well as the relevant restrictions on making the wine
3.1 Minimum natural alcoholic strength/minimum must weight

**3.1.1. For quality wine and wine with special attributes produced from grapes originating from land within the protected designation of origin located in the federal state of Baden-Württemberg:**

**Composition of minimum natural alcoholic strength/minimum must weight for quality wine and wine with special attributes**

| Vine variety | Quality wine | Kabinett | Spätlese | Auslese | Beerenauslese/ Eiswein | Trockenbeerenauslese |
|---|---|---|---|---|---|---|
| | % vol/°Oe | % vol/°Oe | % vol/°Oe | % vol/°Oe | % vol/°Oe | % vol/°Oe |
| Designated Region Württemberg White wine | | | | | | |
| Auxerrois | 7.5/60 | 9.5/73 | 11.4/85 | 13.0/95 for all | 17.5/124 for all | 21.5/150 for all |
| Bacchus | 8.0/63 | 9.8/75 | 11.4/85 | | | |
| Bronner | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Chardonnay | 8.0/63 | 9.8/75 | 11.9/88 | | | |
| Ehrenfelser | 8.0/63 | 9.8/75 | 11.9/88 | | | |
| Gewürztraminer | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Gutedel | 7.5/60 | 9.5/73 | 11.4/85 | | | |
| Helios | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Johanniter | 8.0/63 | 10.3/78 | 11.9/88 | 13.0/95 for all | 17.5/124 for all | 21.5/150 for all |

| | | | |
|---|---|---|---|
| Kerner | 8.0/63 | 9.8/75 | 11.9/88 |
| Merzling | 7.5/60 | 9.5/73 | 11.4/85 |
| Müller-Thurgau | 7.5/60 | 9.5/73 | 11.4/85 |
| Muscatel | 7.5/60 | 9.5/73 | 11.4/85 |
| Muscat Ottonel | 7.5/60 | 9.8/75 | 11.9/88 |
| Perle | 8.0/63 | 9.8/75 | 11.9/88 |
| Riesling | 7.0/57 | 9.5/73 | 11.4/85 |
| Ruländer | 8.0/63 | 10.3/78 | 11.9/88 |
| Sauvignon blanc | 8.0/63 | 10.3/78 | 11.9/88 |
| Scheurebe | 8.0/63 | 9.8/75 | 11.9/88 |
| Silvaner | 7.0/57 | 9.5/73 | 11.4/85 |
| Solaris | 8.0/63 | 10.3/78 | 11.9/88 |
| Traminer | 8.0/63 | 10.3/78 | 11.9/88 |
| Viognier | 8.0/63 | 10.3/78 | 11.9/88 |
| Weißburgunder | 7.5/60 | 9.8/75 | 11.9/88 |
| as | 8.0/63 | 10.3/78 | 11.9/88 |

experimentally planted grape varieties not included in the list of varieties referred to in point 6

1.2 Red wine

| | | | | | | |
|---|---|---|---|---|---|---|
| Acolon | 8.0/63 | 10.3/78 | 11.9/88 | 13.0/95 | 17.5/124 | 21.5/150 |
| | | | | | for all | for all |

| | | | | | | |
|---|---|---|---|---|---|---|
| Baron | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Carbon | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Cortis | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Cubin | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Dorio | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Dorsa | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Franc | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Mitos | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Cabernet Sauvignon | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Dornfelder | 7.5/60 | 9.8/75 | 11.9/88 | | | |
| Dunkelfelder | 7.5/60 | 9.8/75 | 11.9/88 | | | |
| Frühburgunder | 7.5/60 | 9.5/73 | 11.4/85 | | | |
| Helfensteiner | 7.5/60 | 9.5/73 | 11.4/85 | | | |
| Heroldrebe | 7.5/60 | 9.5/73 | 11.4/85 | 13.0/95 for all | 17.5/124 for all | 21.5/150 for all |
| Lemberger | 7.0/57 | 9.5/73 | 11.4/85 | | | |
| Merlot | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Monarch | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Muscat-Trollinger | 7.5/60 | 9.5/73 | 11.4/85 | | | |
| Palasser | 8.0/63 | 10.3/78 | 11.9/88 | | | |
| Portugieser | 7.5/60 | 9.5/73 | 11.4/85 | | | |

| | | | |
|---|---|---|---|
| Prior | 8.0/63 | 10.3/78 | 11.9/88 |
| Regent | 8.0/63 | 10.3/78 | 11.9/88 |
| Saint Laurent | 7.5/60 | 9.8/75 | 11.9/88 |
| Schwarzriesling | 7.5/60 | 9.8/75 | 11.9/88 |
| Syrah | 8.0/63 | 10.3/78 | 11.9/88 |
| Spätburgunder | 7.5/60 | 9.8/75 | 11.9/88 |
| Tauberschwarz | 7.5/60 | 9.8/75 | 11.9/88 |
| | 7.0/57 | 9.5/73 | 11.4/85 |
| Trollinger | | | |
| Zweigelt | 8.0/63 | 10.3/78 | 11.9/88 |
| as | 8.0/63 | 10.3/78 | 11.9/88 |
| experimentally planted grape varieties not included in the list of varieties referred to in point 6 | | | |

**3.1.1.2. Sekt b. A., Winzersekt all vine varieties 7,0 % vol / 57° Oechsle**

**3.1.1.3 Qualitätsperlwein b.A., Sekt b.A. 7.0 % vol / 57 °Oechsle**

**3.1.2. For quality wine and wine with special attributes produced from grapes originating from land within the protected designation of origin located in the federal state of Bavaria:**

**3.1.2.1. Quality wines and quality semi-sparkling wines from defined regions**

| Alcohol % vol | °Oechsle |
|---|---|
| All vine varieties | 7.5 60 |

**3.1.2.2. Wine with special attributes**

| Alcohol | Oechsle |
|---|---|

| | | |
|---|---|---|
| **% vol** | | |
| **a) Kabinett** | | |
| **Riesling, Silvaner** | **10.3** | **78** |
| **other white wine varieties,** | | |
| **Weißherbst, Rose, Rotling** | **10.6** | **80** |
| **red wine** | **11.4** | **85** |
| **b) Spätlese** | | |
| **Riesling, Silvaner** | **11.7** | **87** |
| **All other varieties of white** | | |
| **wine, red wine and Rotling** | **12.2** | **90** |
| **c) Auslese** | | |
| **All vine varieties** | **13.8** | **100** |
| **d) Beerenauslese** | | |
| **All vine varieties** | **17.7** | **125** |
| **e) Trockenbeerenauslese** | | |
| **All vine varieties** | **21.5** | **150** |
| **f) Eiswein** | | |
| **All vine varieties** | **17.7** | **125** |
| **3.1.2.3 Quality sparkling wine from defined regions** | | |
| **All vine varieties** | **7.5** | **60** |

**3.2. Enrichment**

**Quality wines may be enriched up to 15 % vol. total alcohol.**

**Wine with special attributes may not be enriched.**

**3.3. Sweetening**

**Only grape must may be used for sweetening.**

**3.4. Increasing the natural alcohol content, partial dealcoholisation, concentration and the use of oak chips is not allowed for Prädikatswein.**

**3.5. Maximum sugar to alcohol ratio for quality wine and wine with special attributes produced from grapes originating from land within the protected designation of origin located in the federal state of Bavaria:**

**3.5.1 Qualitätswein (b. A.) Württemberg**

**all types of wine 1:3**

**3.5.2 Prädikatswein Württemberg**

**all types of wine with the special attributes Kabinett and Spätlese 1:5**

**3.6 Liqueur wine**

Quality liqueur wine is a product:

a) which has an actual alcoholic strength of not less than 15 % volume and not more than 22 % volume;

b) of which the total alcoholic strength may not be less than 17.5 % volume; except for certain liqueur wines with a designation of origin or with a geographical indication appearing on a list to be drawn up by the Commission in accordance with the procedure referred to in Article 195(4);

c) which is obtained from:

– partially fermented grape must,

– wine;

– a combination of the above products, or

– grape must or a mixture thereof with wine in so far as liqueur wines, to be determined

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by the Commission in accordance with the procedure referred to in Article 195(4), with a protected designation of origin or a protected geographical indication are concerned;

d) which has an initial natural alcoholic strength of not less than 12 % volume, except for certain liqueur wines with a protected designation of origin or a protected geographical indication appearing on a list to be drawn up by the Commission in accordance with the procedure referred to in Article 195(4);

e) to which the following has been added:

i) individually or in combination:

– neutral alcohol of vine origin, including alcohol produced from the distillation of dried grapes, having an actual alcoholic strength of not less than 96 % volume,

– wine or dried grape distillate, having an actual alcoholic strength of not less than 52 % volume and not more than 86 % volume;

ii) together with one or more of the following products where appropriate:

– concentrated grape must,

– a combination of one of the products referred to in point (e)(i) with a grape must referred to in the first and fourth indent of point (c);

f) to which, by way of derogation from point (e), has been added, in so far as certain liqueur wines with a protected designation of origin or a protected geographical indication are concerned which appear on a list to be drawn up by the Commission in accordance with the procedure referred to in Article 195(4):

i) either of the products listed in point (e)(i) individually or in combination; or

ii) one or more of the following products:

– wine alcohol or dried grape alcohol with an actual alcoholic strength of not less than 95 % volume and not more than 96 % volume,

– spirits distilled from wine or from grape marc, with an actual alcoholic strength of not less than 52 % volume and not more than 86 % volume,

– spirits distilled from dried grapes, with an actual alcoholic strength of not less than 52 % volume and of less than 94.5 % volume; and

iii) one or more of the following products, where appropriate:

– partially fermented grape must obtained from raisined grapes,

– concentrated grape must obtained by the action of direct heat, complying, with the exception of this operation, with the definition of concentrated grape must,

– concentrated grape must,

**— a combination of one of the products listed in point (f)(ii) with a grape must referred to in the first and fourth indents of point (c).**

**The natural alcohol content of the products used in the production of liqueur wine other than liqueur wine with protected designation of origin or protected geographical indication must not be lower than 12 % volume.**

**The products, the concentrated grape must and the partially fermented grape must from dried wine grapes used for the production of a liqueur wine with PDO Württemberg must come from the region.**

**3.7. The authorised oenological practices set out in Regulation (EC) No 1234/2007 and Regulation (EC) No 606/2009 are also allowed for the production of wines with the protected designation of origin 'Württemberg'.**

## b. Maximum yields

| *Maximum yield:* |
| --- |
| **For sites in the federal state of Baden-Württemberg** |

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A maximum yield per hectare of 110 hl/ha applies to normal sites (though in years when climatic conditions have been exceptional, the competent body may increase the yield per hectare by up to ten hectolitres) with the option to store surpluses of an additional 20 %, and 150 hl/ha for sites located on steep slopes identified in the wine-growing map and subject to mandatory notification in the Community vineyard register, again with the option to store surpluses of an additional 20 %.

**For sites in the federal state of Bavaria**
**A maximum yield per hectare of 110 hl/ha applies.**

## *5 DEMARCATED AREA*

**4.1. In the Federal State of Baden-Württemberg**

**The wine-growing areas of the following municipalities and localities form part of the protected designation of origin Württemberg:**

**Abstatt, Adolzfurt, Affalterbach, Aichelberg, Allmersbach, Ammerbuch, Archshofen, Aspach, Asperg, Auenstein, Aurich, Baach, Bachenau, Bad Cannstatt, Bad Friedrichshall, Bad Wimpfen, Bad Mergentheim, Balzhof, Beihingen, Beilstein, Beinstein, Belsenberg, Beltersrot, Benningen, Besigheim, Beuren, Beutelsbach, Bieringen, Bietigheim, Billensbach, Binswangen, Bissingen, Böckingen, Bönnigheim, Botenheim, Böttingen, Brackenheim, Breitenholz, Brettach, Bretzfeld, Breuningsweiler, Bürg, Burg Homberg, Burg Wildeck, Cleebronn, Cleversulzbach, Creglingen, Criesbach, Dahenfeld, Degerloch, Diefenbach, Dimbach, Dörzbach, Dürrenzimmern, Dürrn, Duttenberg, Ebersberg, Eberstadt, Eibensbach, Eichelberg, Ellhofen, Elpersheim, Eltingen, Endersbach, Ensingen, Entringen, Enzweihingen, Erdmannhausen, Erlenbach, Erligheim, Ernsbach, Eschelbach, Eschenau, Esslingen, Fellbach, Feuerbach, Flein, Forchtenberg, Frauenzimmern, Freudenstein, Freudental, Frickenhausen, Gagernberg, Gaisburg, Geddelsbach, Gellmersbach, Gemmingen,**
**Gemmrigheim, Geradstetten, Gerlingen, Grantschen,Gronau, Großbottwar, Großgartach, Großheppach, Großingersheim, Großsachsenheim, Grossvillars, Grunbach, Güglingen, Gündelbach, Gundelsheim, Haagen, Haberschlacht, Häfnerhaslach, Hanweiler, Hardthausen, Harsberg, Hausen, Hebsack, Hedelfingen, Heilbronn, Helfenberg, Herbolzheim, Hertmannsweiler, Hessigheim, Heuholz, Hirschau, Höchstberg, Hof und Lembach, Hofen, Hohebach, Hohenbeilstein, Hoheneck, Hohenhaslach, Hohenheim, Hohenklingen, Hohenstein, Hölzern, Höpfigheim, Horkheim, Horrheim, Hößlinsülz, Illingen , Ilsfeld, Ingelfingen, Ingersheim, Jettenbach, Kappishäusern, Kaisersbach, Kesselfeld , Kemen, Kirchberg, Kirchheim, Kleinaspach, Kleinbottwar, Kleingartach, Kleinheppach, Kleiningersheim, Kleinsachsenheim, Klingenberg, Knittlingen, Kochersteinsfeld, Kohlberg, Korb, Kreßbronn, Künzelsau, Langenbeutingen, Langenbrettach, Laudenbach, Lauffen, Lehrensteinsfeld, Leingarten, Leonberg, Leonbronn, Lienzingen, Linsenhofen, Lippoldsweiler, Löchgau, Löwenstein, Ludwigsburg, Maienfels, Marbach, Markelsheim, Markgröningen, Massenbachhausen, Maulbronn, Meimsheim, Messbach, Metzingen, Michelbach, Michelbach am Wald, Möckmühl, Möglingen, Mühlhausen, Mundelsheim, Münster, Murr, Muthof, Neckarweihingen, Neckarsulm, Neckarwestheim, Neckarzimmern, Neipperg, Neudenau, Neuenstein, Neuffen, Neuhausen, Neustadt, Niederhofen, Niederstetten, Nordhausen, Nordheim, Oberderdingen, Obergriesheim, Oberohrn, Oberstenfeld, Oberstetten, Obersöllbach , Oberstenfeld, Obersulm, Obertürkheim, Ochsenbach, Oedheim, Offenau, Öhringen, Ölbronn, Ötisheim, Pleidelslheim, Pfaffenhofen, Pfedelbach, Plieningen, Plochingen, Poppenweiler, Rappach, Ravensburg, Reisach, Reutlingen, Remshalden, Richen, Rielingshausen, Riet, Rietenau, Rohracker, Rohrbronn, Rommelshausen, Roßwag, Rotenberg, Ruchsen, Sachsenheim, Schäftersheim, Schluchtern, Schluchtern, Schmidhausen, Schnait, Schöntal, Schorndorf, Schozach, Schützingen, Schwabbach, Schwaigern, Siebeneich, Siglingen, Spielberg, Steinheim, Steinreinach,**
**Sternenfels, Stetten, Stockheim, Strümpfelbach, Stuttgart, Sülzbach, Taldorf, Talheim, Tamm, Tübingen, Uhlbach, Untereisesheim, Untergruppenbach, Unterheimbach, Unterheinriet, Unterjesingen, Unterriexingen, Untersteinbach, Untertürkheim, Vaihingen, Verrenberg, Vorbachzimmern, Waiblingen, Waldbach, Walheim, Wangen, Weikersheim, Weiler, Weilheim, Weinsberg, Weinstadt, Weißbach, Wendelsheim, Wermutshausen, Widdern, Willsbach, Wimmental, Windischenbach, Winnenden, Winterbach, Winzerhausen, Wurmlingen, Wüstenhausen, Zaberfeld, Zuffenhausen.**

**The exact demarcation of these growing areas can be found in the vine growing plan drawn up by the regional government offices, the demarcation by parcels or the vineyard register.**

**4.2. In the Federal State of Bavaria:**

**Sites lawfully planted with vines, or temporarily not planted, and other sites not planted with vines of the following municipalities and localities if their suitability for the production of quality wine has been established:**

**The localities of Hoyren and Aeschach in the district capital Lindau; the municipalities of Nonnenhorn and Wasserburg.**

**4.3 Pursuant to Article 6(4) of Regulation (EC) No 607/2009, the production of quality wine, wine with special attributes, Qualitätsperlwein b.A. and Sekt b.A. must take place in the federal state of Baden-Württemberg, the federal state of Bavaria or in a**

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neighbouring federal state.

**a. NUTS area**

| | |
|---|---|
| DE2 | BAVARIA |
| DE1 | BADEN-WÜRTTEMBERG |
| DE | GERMANY |

**b. Maps of the demarcated area**

*Number of maps enclosed* *0*

## *5. GRAPES*

**a. Inventory of main wine grape varieties**

| |
|---|
| 13 Regent |
| 12 Blauer Limberger |
| 11 Schwarzriesling |
| 10 Blauer Trollinger |
| 09 Kerner |
| 08 Weißer Burgunder |
| 07 Blauer Portugieser |
| 06 Ruländer |
| 05 Grüner Silvaner |
| 04 Dornfelder |
| 03 Blauer Spätburgunder |
| 02 Müller-Thurgau |
| 01 Weisser Riesling |

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**b. Wine grape varieties listed by OIV**

| |
|---|
| Domina N |
| Osteiner B |
| Hölder B |
| Grüner Silvaner B |
| Cabernet Dorsa N |
| Hibernal |
| Weißer Gutedel B |
| Heroldrebe N |
| Helfensteiner N |
| Scheurebe B |
| Helios |
| Hegel |
| Neronet N |
| Roter Muskateller |
| Roter Gutedel |
| Bronner |
| Roter Elbling Rs |
| Rotberger N |
| Merlot N |
| Ortega |
| Merzling |
| Rondo |
| Cabernet Carbon |
| Weißer Burgunder B |
| Cabernet Cortis |
| Cabernet Cubin |
| Sirius |
| Cabernet Mitos |
| Cabernet Dorio |
| Grauer Burgunder G |
| Prinzipal |
| Weißer Riesling B |
| Kerner B |
| Kernling |

| |
|---|
| Muskat-Ottonel |
| Arnsburger B |
| Kanzler B |
| Deckrot N |
| Prior |
| Dornfelder N |
| Palas |
| Würzer B |
| Tauberschwarz |
| Solaris B |
| Cabernet Carol |
| Huxelrebe B |
| Cabernet Sauvignon |
| Chardonnay B |
| Schönburger Rs |
| Auxerrois B |
| Rieslaner B |
| Dakapo N |
| Johanniter B |
| Reichensteiner B |
| Bacchus B |
| Regner B |
| Regent N |
| Juwel B |
| Mariensteiner B |
| Blauer Zweigelt N |
| Ehrenbreitsteiner |
| Müller Thurgau B |
| Morio-Muskat B |
| Phoenix |
| Acolon |
| Weißer Elbling B |
| Gelber Muskateller B |
| Saphira |
| Ehrenfelser B |
| Blauer Limberger N |
| Roter Traminer Rs |
| Staufer |

| |
|---|
| Optima 113 B |
| Faberrebe B |
| Blauer Frühburgunder N |
| Albalonga B |
| Perle Rs |
| Nobling B |
| Blauer Spätburgunder N |
| Freisamer B |
| Blauer Silvaner N |
| Siegerrebe Rs |
| Monarch |
| Fontanara B |
| Sauvignon Blanc B |
| Orion |
| Blauer Portugieser N |
| Früher Roter Malvasier N |
| Dunkelfelder N |
| Saint-Laurent N |
| Silcher B |
| Findling B |
| Blauer Trollinger N |
| Müllerrebe N |
| Goldriesling B |

**c. Other varieties**

| |
|---|
| Gewürztraminer |
| Baron |
| Cabernet Franc |
| Muskat-Trollinger |
| Syrah |
| Accent |
| Allegro |
| Blauburger |
| Bolero |
| Rubinet |
| Piroso |
| Viognier |

## 6. LINK WITH THE GEOGRAPHICAL AREA

*Details about the geographical area:*

### 6.1. Details of the geographical area's landscape and geology

The growing area stretches from Weikersheim near Bad Mergentheim to Metzingen, to the east of Tübingen, between the northern area of Kocher-Jagst-Tauber that borders with Franconia, along the Neckar valley past Heilbronn and Stuttgart as far as Tübingen. A small area by Lake Constance between Friedrichshafen and Lindau also forms part of the demarcated area.

The Neckar tributaries Kocher and Jagst have carved their way deep into the shelly limestone of the Hohenlohen Plain. The stony, fossil-rich soil is found mostly in the steeply sloping vineyards along the river courses. The wine landscape along the Württemberg Tauber is similar. Along the rivers one finds fossil-rich shelly limestone; the remainder of the *Hohenloher Weinland* is characterised by the reddish, mineral-rich marl of Keuper formation.

Kocher-Jagst-Tauber, as the northernmost wine-growing area in Württemberg, benefits particularly from the south-facing vineyards. The harsh climate, which becomes more pronounced in the autumn, mainly favours white vine varieties that ripen early, which produce rather acid-rich, light and robust white wines that have a lively, delicate and elegant character.

The Neckar, which has changed its course several times, forms the main artery of the Württemberg wine-growing area with its sun-warmed, shallow-soiled steep slopes of shelly limestone. Deep loess soils of the valley slopes and plateaus at higher altitude are also used for wine-growing, as are Keuper gypsum soils.

### 6.2. Natural factors

Altitude of the growing sites and climatic parameters

| Area | Sea level<br>Metres above sea level | Annual average temperature<br>°C | Precipitation<br>Average<br>Annual total<br>mm |
|---|---|---|---|
| Tauber-Jagst-Kocher | 180-380 | 9.5-9.8 | 550-650 |
| Hohenlohe | 220-350 | 9.5-9.8 | 750-850 |

| | | | |
|---|---|---|---|
| Lower Neckar | 150-250 | 10.0–10.5 | 700–900 |
| Stromberg Heuchelberg | 220-390 | 9.8-10.0 | 700–800 |
| Bottwar-, Schozachtal | 220–410 | 9.6-10.0 | 750–900 |
| Central Neckar | 180–300 | 10.0–10.5 | 650–750 |
| Stuttgart-Esslingen | 220–380 | 9.4-9.8 | 700-850 |
| Remstal | 300–430 | 9.6-9.8 | 720–900 |
| Upper Neckar, Albtrauf | 400–510 | 9.3–9.5 | 750-850 |
| Lake Constance | 400–500 | 9.3–9.6 | 1000–1050 |

**7.4. Human factors**

The Württemberg wine-growing area is characterised by the interaction of geographical factors, historical developments and economic necessity. In particular, the labour-intensive steep slopes have a long tradition.
The interplay of human labour, innovation and creativity, the natural conditions and influence of the soil, primarily formed of Keuper and shelly limestone, and the colourful diversity of vine varieties in combination with the seasonal weather conditions give rise year on year to individual, unmistakeable wines with an impressive range of aromas and fruitiness highlighting the specificity of the Württemberg wine-growing region.

*Details of the product*

**The following statements relate to Category 1 — Wine 3. — Liqueur wine 5. — Quality sparkling wine 8. — Semi-sparkling wine and 11 partially fermented grape must pursuant to Annex XIb to Regulation (EC) No 1234/2007.**

The links described in points 7.1-7.3 relate to the production of the primary product, the grape, upon which the diverse soil and processing confer different characteristics. Following the harvest, they are classified into the appropriate wine production quality grade.

7.5.1. Wine (‘Qualitätswein’ (quality wine) and ‘Prädikatswein’ (wine with special attributes))

‘Qualitätswein’ must meet the minimum requirements set out in point 3 for each category of vine variety, and may be enriched.

‘Prädikatswein’ must at least fulfil the criteria set out under point 3. When cultivating the primary product (grapes) earmarked for the production of ‘Prädikatswein’, the winegrower may use special plant care measures during vegetation, such as defoliating the grape areas or thinning out the grapes, to achieve better quality and a more intensive composition of the grape's ingredients. In addition, further human influence (for example different cellaring techniques) can confer characteristics upon the final product (‘Prädikatswein’).

**7.5.2 Liqueur wine**

**Quality liqueur wine is a product that has an actual alcoholic strength of not less than 15 % and not more than 22 % volume, and a total alcoholic strength of not less than 17.5 % volume.**

**7.5.3 Quality semi-sparkling wine (‘Qualitätsperlwein’)**

**‘Qualitätsperlwein’ must at least fulfil the criteria set out under point 3. It is produced by fermentation under pressure or the addition of endogenous carbon dioxide.**

**7.5.4 Quality sparkling wine (‘Sekt’)**

**The basic product must meet the criteria under point 3. Depending on their growth stage and location, grapes for producing the basic wine for ‘Sekt’ from selected vineyards may be harvested earlier so that they maintain the typical character of Sekt b.A. or Winzersekt. The basic wine for Sekt then undergoes secondary fermentation. If secondary fermentation takes place in the bottle, the total length of the production process must be at least nine months. Quality sparkling wine from defined regions may also be produced without secondary fermentation.**

**7.5.5 Partially fermented grape must**

Federweisser is a partially fermented grape must intended for immediate consumption and is made from grapes from the Württemberg PDO. It must meet the requirements set for the production of quality wine. If red wine grapes only are used, the adjective ‘red’ may be used.

**Neither sensory testing nor a quality testing number is required.**

*Causal link:*

**7.3 Link between the product and the geographical area**

Württemberg is particularly characterised by steep slopes and its dry, warm climate, meaning that even late varieties can fully ripen. Seasonal weather conditions combined with the variety of land types give rise year on year to individual, unmistakeable wines with an impressive interplay of aromas and fruitiness highlighting the specificity of the Württemberg wine-growing region.

**Reference to product specification**

**The product specification of the Protected Designation of Origin Württemberg sets out a detailed description of the wine and the areas as well as the links to human factors. It also describes the strict legal requirements that must be fulfilled for the production of Württemberg wines.**

## *7. OTHER TERMS*

| | |
|---|---|
| *Legal framework:* | National legislation |
| *Type of further condition:* | Additional labelling requirements |
| *Description of the condition:* | |
| **Requirements laid down in Union or national legislation**<br>**In order to be labelled with any of the traditional terms linked to this designation of origin (Qualitätswein or Prädikatswein for wines, Qualitätslikörwein for liqueur wines, Qualitätsperlweine b.A. for semi-sparkling wines and Sekt b.A. for quality sparkling wines), the product must, with the exception of partially fermented grape must, have passed an official testing process involving analytical and sensory components. The official quality testing number assigned in this process must be included on the label.** | |

## *8. SUPPORTING MATERIAL*

**a. Other document(s):**

# VI. OTHER INFORMATION

## *1. INTERMEDIARY DETAILS*

| | |
|---|---|
| *Name of intermediary* | Federal Ministry of Food, Agriculture and Consumer Protection (BMELV) |
| *Address:* | 1 Rochusstraße<br>53123 Bonn<br>Germany |
| *Telephone:* | 0049-22899529 - 3755 |
| *Fax:* | 0049-22899529 - 4432 |
| *E-mail(s)* | poststelle@bmelv.bund.de |

## **2** *INTERESTED PARTY DETAILS*

## *3. LINK TO THE PRODUCT SPECIFICATION*

*Link:*

## **4** *APPLICATION LANGUAGE*

German

## *5. LINK TO E-BACCHUS*

Württemberg may be accompanied by the name of a smaller geographical unit

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**"DANABLU"**

EC No: DK-PGI-0217-0328-21.02.2011

**PGI ( X )** **PDO ( )**

**1. NAME:**

"Danablu"

**2. MEMBER STATE OR THIRD COUNTRY**

Denmark

**3. DESCRIPTION OF AGRICULTURAL PRODUCT OR FOODSTUFF**

**3.1. Type of product:**

Class 1.3. Cheeses

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

Blue-veined cheese, full-fat or extra full-fat, semi-firm to soft, ripened with blue mould, produced from Danish cow's milk.

Composition:

Danablu 50+ : Minimum fat in dry matter (%): 50, minimum dry matter (%): 52

Danablu 60+ : Minimum fat in dry matter (%): 60, minimum dry matter (%): 56

Shape and weight (whole cheese):

– Flat cylindrical, diameter ca. 20 cm, weight ca. 3 kg

– Rectangular, length ca. 30 cm, width ca. 12 cm, weight ca. 4 kg.

Surface:

White to light yellowish or light brownish colour. No appreciable smear layer or mouldy growth. May be only slightly sunken in the centre. Visible holes from perforations are allowed. No covering in paraffin or plastic emulsion.

Rind:

No rind as such, but a tight and somewhat firm outer layer. Visible holes from perforations are allowed. Surface and sides must be whole, even and regular.

Colour:

White to light yellowish, not greyish, not overly mouldy, moulded through by quite evenly distributed pure marbling of blue-green veins of mould in perforations, holes and cracks. Marbling may decrease towards the edge of the cheese. Perforations must be free of smear layer and foreign mould growth.

Structure:



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Evenly distributed dispersed physical openings and cracks (coagulum openings) and perforations. The mass may be denser towards the edge of the cheese. No holes from fermentation.

Texture:

Loose but not crumbly, generally soft, cuttable and spreadable, somewhat firmer and shorter towards the edges of the cheese.

Smell and taste:

Pure, piquant flavour strongly affected by the pure growth of blue mould. The taste may be sharp and somewhat salty and tart, leaning slightly towards bitter.

Ripening:

Minimum 5 weeks.

**3.3. Raw materials (for processed products only)**

Danablu is made solely from milk from the designated geographical area.

**3.4. Feed (for products of animal origin only)**

There are no specific requirements on the feed quality or origin.

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

The entire production must take place in the geographical area.

**3.6. Specific rules concerning slicing, grating, packaging, etc.**

There are no specific requirements for slicing, grating or packaging.

**3.7. Specific rules concerning labelling**

Danablu (50+ or 60+).

"Danish Blue Cheese" or other translations of this in all official language versions may be added.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Denmark

## 5. LINK WITH THE GEOGRAPHICAL AREA

**5.1. Specificity of the geographical area**

Danablu is produced exclusively using milk from Danish cows, in accordance with the original recipe.

Concise definition of the geographical area

The essential element in the production of Danablu that specifically limits it to the geographical area of Denmark is the traditional expertise and know-how possessed by Danish cheese producers. These unique skills ensure that the Danablu produced continues to have the traditional qualities of this cheese.

**5.2. Specificity of the product**

Danablu is a blue-veined cheese that is full-fat or extra full-fat, semi-firm to soft, ripened with blue-mould and produced from Danish cow's milk. The milk is homogenised and



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thermised/pasteurised, which gives the cheese a sharp, piquant flavour and a cuttable, slightly crumbly texture. Danablu has a strong flavour compared to other blue-veined cheeses. The rind is white and free of visible mould and other microorganisms.

**5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)**

Within and outside the EU Danablu is known as a Danish speciality produced from Danish raw materials. This reputation has been achieved through legislative initiatives and the quality effort of the producers over a period of 60 years, which have ensured the preservation of the product's traditional and specific characteristics.

History:

During the Second World War, an American university patented the homogenisation of cheese milk and attempted to have charges levied on Danish cheese produced using homogenised milk. Their attempts failed, as it could be proved that this method had been introduced 20 years earlier in Denmark by Marius Boel. Cheese seems to have occupied his thoughts even as a child, as he had very early on made a few highly interesting experiments with blue-vein cultures at home on his family's farm in Salling, where butter and cheese were produced. He had noticed that the cheeses sometimes turned mouldy, and out of pure curiosity, he tasted them. In his own words, Marius Boel discovered that the cheese "had a distinctive, piquant taste". So he took some of the mould from the cheese and cultivated it on bread. After that, he dried and ground up the bread and added this powder to the fresh curd. This laid the foundation for Danablu cheese.

In 1927, Marius Boel experimented with producing cheese using homogenised milk, which he got from a dairy in Odense. He was inspired by coffee cream with 9 % fat, which due to homogenisation had a creamy consistency despite its relatively low fat content. Experimentation led to a considerable improvement in the quality of the cheese, which became richer, acquired a more piquant taste, became whiter and improved its absorption qualities. Following this, it rapidly became common to homogenise cheese milk at dairies producing cheese of this type. Similarly, in the 1930s it became common to low-pasteurise cheese milk at Danish cheese-making dairies.

Various factors resulted in a considerable increase in the demand for Danish blue-veined cheese around 1930, and the number of producers rose. To maintain quality, the initiative was taken to start negotiations with the head of Denmark's State Inspection Services, Chief Inspector Lohse, with the aim of setting up regular inspections of cheese intended for export. The negotiations concluded with the decision to first set up a producers' association to discuss the details of the inspection system. Therefore a meeting was called on 23 June 1934. At the meeting it was decided to establish a producers' association.

On the same day that the association was established, a decision was taken together with Chief Inspector Lohse to have cheeses called in for the first test assessment in Odense on 16 July 1934. After three test assessments, assessment criteria were laid down for rind, structure, colour, smell and taste, as well as an overall assessment of the suitability of cheeses for export. In September 1934 the association began negotiations with the Ministry of Agriculture and the State Inspection Services to lay down rules on the characteristics of the cheese and the rules for approving dairies as producers of cheese for export. The negotiations led to the Ministry of Agriculture issuing its "regulativ for bedømmelser af ost af Roqueforttypen ved Statens Ostebedømmelser" [regulations on assessing cheese of the



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Roquefort type in State Cheese Assessments]. The regulations entered into force on 1 January 1936.

In 1952 the name of the cheese, Danablu, was officially established by Decree No 80of the Ministry of Agriculture of 13 March 1952 on the names of Danish cheeses. Act No 214 on the production and sale, etc. of cheese was issued on 16 June 1958. The Act sets out guidelines for production and inspection. The legislation was subsequently supplemented by decrees issued in 1963 and 1969 specifying the characteristics of cheese.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006)

http://www.foedevarestyrelsen.dk/SiteCollectionDocuments/25_PDF_word_filer%20til%20download/06kontor/Varespecifikation_DANABLU_September%20201_2.pdf

**SUMMARY**

COUNCIL REGULATION (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**"ACEITE DEL BAIX EBRE - MONTSIÀ" OR "OLI DEL BAIX EBRE - MONTSIÀ"**

**EC No: ES/PDO/005/0274/23.01.2003**

**PDO ( X )  PGI (  )**

This summary sets out the main elements of the product specification for information purposes.

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

| | |
|---|---|
| Name: | Subdirección General de Denominaciones de Calidad y Relaciones Interprofesionales y Contractuales. Dirección General de Alimentación. Subsecretaría de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación. |
| Address: | Paseo Infanta Isabel,1 - E-28071 MADRID |
| Telephone: | (34) 91 347 53 94 |
| Fax: | (34) 91 347 54 10 |
| e-mail: | sgcaproagro@mapya.es |

**2. GROUP:**

| | |
|---|---|
| Name: | Josep Antoni Curto Fumado with national identity document No 40909857-X on behalf of the ASSOCIACIÓ DE COOPERATIVES PRODUCER D'OLI D'OLIVA DEL BAIX EBRE I MONTSIÀ (ACOBEM) with CIF No G43577055 and domiciled at Carretera Raval de Crist (no number), Tortosa and others. |
| Address: | Carretera Raval de Crist (no number) 43500 Tortosa. Spain |
| Telephone: | 00 34 977 58 12 12 |
| Fax: | 00 34 977 58 12 12 |
| e-mail: | info@acobem.com |

Composition: Producers/processors ( X )  Other categories (  )

**3. TYPE OF PRODUCT:**

Class 1.5 – Oils and fats.

**4.** specification: (summary of the requirements in accordance with article 4 (2) of regulation (EC) no 510/2006)

**4.1. Name:**

"Aceite del Baix Ebre - Montsià" or "Oli del Baix Ebre - Montsià".

**4.2. Description:**

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Extra virgin olive oil obtained from olives of the species Olea Europea L., from three native varieties: Morruda or Morrut, Sevillenca and Farga, using mechanical procedures or other physical means that do not modify the oil, but preserve the flavour, fragrance and features of the fruit.

The features of the oil are as follows:

Organoleptic properties:

| | |
|---|---|
| Appearance | Clear, transparent, with no cloudiness or turbidity |
| Colour | Varies, according to the time of harvesting and the geographical situation within the production area, from greenish yellow to golden yellow. |
| Flavour | Strong oils (moderately bitter, spicy and astringent) and very aromatic (rich in secondary, green flavourings), fruity flavour at the beginning of the crop year and becoming slightly sweet in the course of the year. |
| Minimum number of points awarded by tasting panel | 6.5 |

Chemical and physical properties:

| | |
|---|---|
| Maximum acidity (% of oleic acid) | 0.80º |
| Maximum peroxide index (meq. $O_2$/kg)(1) | 18 |
| $K_{270}$ maximum | 0.20 |
| $K_{232}$ maximum | 2.00 |
| Maximum humidity and volatile compounds (%) | 0.20 |
| Maximum impurities (%) | 0.10 |

**4.3. Geographical area:**

The production area comprises the districts of Baix Ebre and Montsià, in the province of Tarragona, in the south of the Autonomous Community of Catalonia, bordering on the districts of Baix Maestrat (province of Castellón) and Matarraña (province of Teruel).

The municipalities that cover this geographical zone are the following:

| Baix Ebre | | Montsià | |
|---|---|---|---|
| Aldea | Deltebre | Alcanar | Masdenverge |
| Aldover | Paüls | Amposta | Sant Carles de la Ràpita |
| Alfara de Carles | Perelló | Freginals | Sant Jaume d'Enveja |
| Ametlla de Mar | Roquetes | La Galera | Santa Bàrbara |
| Ampolla | Tivenys | Godall | La Sénia |
| Benifallet | Tortosa | Mas de Barberans | Ulldecona |
| Camarles | Xerta | | |



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The area of preparation and packing is the same as the area of production.

**4.4. Proof of origin:**

The olives arriving at extraction plants are from olive groves in the production area, and are selected, prepared and packaged in industrial plants in the same area, listed in the register of the Regulatory Council. The oils obtained which pass all the tests throughout the production and preparation process and the physical, chemical and sensory analyses are put on the market under the designation of origin and with the label, back label or, where applicable, numbered quality seal awarded by the Regulatory Council.

**4.5. Method of production:**

Growing conditions:

– Planting distances: as a rule, trees are planted to a density of 70 to 90 per hectare.

– Soil preparation and pruning: soil preparation is that typical of the area of production. Pruning removes older wood, giving the tree a rounded shape, which encourages fruit production and facilitates harvesting.

– Pest and disease control: in addition to the compulsory requirements governing the application of products and specific safety periods, treatment and control of olive pests and diseases, especially the olive fly Bracocera oleac and the Prays oleae moth, involves fulfilling specific control standards in accordance with the plant defence authority of Baix Ebre and Montsià.

– Irrigation: about 96% of the crop is on dry soil, with 4% on irrigated land.

– Harvesting: Having reached the optimum level of ripeness, the olives are collected directly from the tree, discarding those that have fallen on the ground. The harvesting is traditionally carried out using a method known as “milking” that involves hand-picking the olives direct from the tree when the olives are at their best in terms of ripeness. In the last few years, a method involving the use of vibrating machines has been progressively introduced as it is the most suitable means of obtaining a quality product because of minimal damage caused to the tree and fruits. Harvesting begins in mid-November and lasts until the end of February. The use of abscission products is not authorised.

– Transport and storage of olives at the oil mill: olives are transported to the oil mill in plastic crates or loose in the farm trailer, in accordance with the conditions laid down in the quality manual to ensure that the fruit does not get damaged.

  Once the olives have been transported to the oil mills, they are washed and cleaned. Then they are weighed and a representative sample is taken to assess oil yield or fat yield and acidity.

– Time elapsing between harvesting and crushing of the olives: no more than 48 hours.



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Method of production and packaging

Afterwards, the mechanical extraction processes are carried out, involving washing and pressing, refining of the paste, separation and storage.

The manufacturing companies listed in this Protected Designation of Origin currently operate using continuous systems involving two phases in all the oil mills.

The olive oil is then packaged in containers of up to five litres and labelled in accordance with point 4.8. The use of talc is authorised where required due to the special condition of the olives.

The packaging of the oil with Protected Designation of Origin must be carried out in packing plants situated in the geographical area defined in point 4.3 of the summary file. The aim is to guarantee the origin and inherent quality of this oil, avoiding bulk transport outside the production area.

Guarantee of origin: the oil protected under the PDO may be mixed with other non-protected oil of similar characteristics and as, analytically, this is very difficult or impossible to detect, tracing systems at the origin are the only means of effectively keeping this fraud under control. In this way, the authenticity of the product is guaranteed.

Quality Assurance: extra virgin olive oils are highly sensitive to external agents, which can cause all kinds of transformations and changes such as oxidation. Bulk transport means subjecting the oil to inadequate environmental conditions that can affect its sensory characteristics and would therefore alter its inherent features, which determine the Protected Designation of Origin.

In view of the foregoing, it is essential that packaging of this type of oil is carried out in the same geographical area.

**4.6. Link:**

Historical: the introduction of olive growing in Catalonia and in particular in the Baix Ebre and Montsià regions can be attributed to the Arabs. Even today, the olive oil mills are still known as "almazaras", which is a clear reference to this Arab origin.

In the fourteenth century, olives and vines were the basic agricultural products in the districts of Baix Ebre and Montsià. In his “Historia de Tortosa y su comarca” (“A history of Tortosa and its district, 1958) the prolific historian Enric Bayerri mentions an official inventory of assets returned in 1353 by the villagers of the area “where most declared an olive grove, a vineyard, or both”. Vines, carob and especially olives groves, often in combination, provided the main activity in the area and covered virtually all of the land.

According to Enric Bayerri (op. cit.), at the beginning of 1931, there were 1 135 oil mills in Tortosa and the villages of the district, crushing 83 626 042 kg of olives, with an average of 126 323 kg per mill. This is equivalent to 16.6 tonnes of oil altogether, with an average of 25 000 kg per mill.



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In “El aceite de oliva de España” (The olive oil of Spain, 1961) and “Problema del aceite virgen de oliva” (The problem of virgin olive oil, 1967), Daniel Mangrané praises the quality of oil from the district of Baix Ebre, which contributed to the vast oil trade of Tortosa, which was the first area to produce and market fine olive oils, and where there were nineteen established traders dealing exclusively in oil, which was sold both to the Spanish and to the French. On the basis of this quality, the master oil-makers formed a school, advising other towns in the art of oil-making since the best oil was from this area, they taught the method of production in Toledo, lower Aragon and the province of Lerida.

The Estación Olivarera (olive centre) and the technical centre for olive-growing and oil producing in Tortosa date from this period. The Director of these centres, Isidro Aguiló, draws attention in the foreword to a published work on olive oil production to the world-wide reputation of oils from Baix Ebre, the district where progress was first made on oil-production techniques at low temperatures, and to the long tradition of oil production which forms a background for widespread olive-growing, especially around Tortosa, Roquetes and adjoining areas. These centres were world-famous in the olive sector at the time, thanks to the many reports and studies they produced, and to participation in congresses (e.g. the international olive-growing congress in Rome).

Natural: the features of the natural environment of the area together with the local varieties of the geographic area defined in the PDO, Morruda or Morrut, Sevillenca and Farga, affect the oil in the following way: the soil characteristics, in particular the lack of nutrients, along with the climate of the area, especially the wind, which is a distinguishing climatic factor (the dry and persistent "mistral" or "dalt" winds that are strong in autumn and winter, channelled by the Ebro depression and accelerated by the relief of the area), puts strain on the growth of the olive trees, causing an increased percentage of polyphenols in the fruit, which results in a typical oil that is rich in secondary flavourings of a green rate with a moderately astringent, bitter and spicy taste.

**4.7. Inspection body:**

| | |
|---|---|
| Name: | Consejo Regulador de la Denominación de Origen Protegida “Aceite del Baix Ebre - Montsià” u “Oli del Baix Ebre - Montsià”. |
| Address: | Carretera Raval de Crist (no number) 43500 Tortosa. Spain |
| Telephone: | 00 34 977 58 12 12 |
| Fax: | 00 34 977 58 12 12 |
| e-mail: | cr@acobem.com |

The Regulatory Council for "Aceite del Baix Ebre - Montsià” or “Oli del Baix Ebre - Montsià” PDO meets the requirements of standard EN-45011 in accordance with the current Community PDO and PGI Regulation.

**4.8. Labelling:**

The label will show clearly and compulsorily, the PDO name “Aceite del Baix Ebre - Montsià” or “Oli del Baix Ebre - Montsià” along with their own logo and the Community logo, plus any other information required under the current legislation.



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# Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin

(2001/C 51/02)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92 APPLICATION FOR REGISTRATION: ARTICLE 5 **PDO (x) PGI ( )**

**National application No 57**

1. **Responsible department in the Member State**

Name: Subdireccion General de Denominaciones de Calidad — Direccion General de Alimentacion — Secretarfa General de Agricultura y Alimentacion del Ministerio de Agricultura, Pesca y Alimentacion de Espana

Address: Paseo Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 94

Fax (34) 913 47 5410

2. **Applicant group**

2.1. Name: Asociacion para la Defensa y Promocion del Aceite de Oliva del Bajo Aragon (Adaba)

2.2. Address: Plaza Dean, 2, E-44600 Alcaniz (Teruel)

Tel. (34) 978 83 46 00

Fax (34) 978 83 16 56

2.3. Composition: Producer/processor (x) other ( )

3. **Type of product:** Extra virgin olive oil — Class 1.5 — Oils and fats.

4. **Specification**

(summary of requirements under Article 4(2))

4.1. **Name:** 'Aceite del Bajo Aragon'.

4.2. **Description**:Extra virgin olive oil produced from the Empeltre, Arbequina and Royal varieties, with Empeltre accounting for at least 80 % of the total, in view of its predominance in the area of production and the fact that the characteristics of the product are historically very closely related to it. In line with tradition the remaining varieties may account for no more than 20 % by volume of the composition of *Aceite del Bajo Aragon.*

*Organoleptic characteristics:*

| | |
|---|---|
| Appearance | Clear, with no hint of film, cloudiness or dirt |
| Colour | Yellow, the hues concerned ranging from golden yellow to old gold |
| Flavour | Fruity at the beginning of the season, with a slight almondy taste; not bitter, with a hint of sweetness and slightly sharp |
| Minimum score in the panel test | 6,5 |

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*Physico-chemical characteristics:*

| | |
|---|---|
| Maximum acidity (% oleic acid) | 1,00 |
| Maximum peroxide (meq $O_2$/kg) | 20 |
| K270 (maximum number) | 0,15 |
| K.$2_3$2 (maximum number) | 2,00 |
| Maximum moisture and volatile substances (%) | 0,15 |
| Maximum level of impurities (%) | 0,10 |

4.3. ***Geographical area:*** *The* area of production is a natural region in western Aragon, situated between the provinces of Zaragoza and Teruel. It coincides with the south eastern part of the Ebro basin, comprises 31 560 hectares of olive groves and includes the following municipalities:

Aguaviva
Alacon
Albalte del Arzobispo
Alborge
Alcaniz
Alcorisa
Alloza
Almochuel
Almonacid de la Cuba
Andorra
Arens de Lledo
Arino
Azaila
Beceite
Belchite
Belmonte de San Jose
Berge
Bordon
Calanda
Calaceite
Canizar del Olivar
Caspe
Castelseras
Castelnou
Castellote
Chiprana
Cinco olivas
Cretas
Crivillen
Escatron
Estercuel
Fornoles
Fabara
Fayon
Foz-Calanda
Fuentes de Ebro
Fuentespalda
Gargallo
Hijar
Jatiel
La Cerollera
La Codonera
La Fresneda
La Ginebrosa
La Mata de los Olmos
La Portellada
Lagata
Letux
La Puebla de Hijar
La Zaida
Lledo
Los Olmos
Maella
Mas de las Matas
Mazaleon
Mequinenza
Molinos
Monroyo
Nonaspe
Oliete
Parras de Castellote
Penarroya de Tastavins
Quinto de Ebro
Sastago
Rafales
Samper de Calanda
Seno
Torrecilla de Alcaniz
Torre de Arcas
Torre de Compte
Torrevelilla
Urrea de Gaen
Valdealgorfa
Valderrobres
Valdeltormo
Valjunquera
Vinaceite

4.4. ***Proof of origin:*** *The* olives delivered to the mills belong to approved varieties and come from groves registered with, and inspected by, the Regulating Council.

The olives are pressed at registered mills situated in the production area. The oil thus extracted undergoes an evaluation based on the specifications and is stored and packed at registered establishments situated in the demarcated area.

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The oil undergoes physico-chemical and organoleptic tests, which it must fully satisfy before being packed and marketed under the designation of origin and with a numbered label supplied by the Regulating Council.

4.5. ***Method of production:*** *The* olive trees belong to registered groves located on dry or irrigated land. The top layer of soil is broken up — by means of a cultivator — on three separate occasions and is then rolled to prepare it for the harvesting of the olives. The maximum quantity of nitrogen applied each year may not exceed 1 kg per tree. Light pruning takes place during the fruit- formation period and, in the case of adult trees, the leaf to wood ratio must be preserved.

Once the olives have reached the correct degree of ripeness they are picked — with the utmost care — on the tree and are sent to the mills in accordance with the requirements applicable, the latter being designed to prevent damage to the fruit. The olives are picked between the middle of November and the end of March, with oil extraction occurring no more than 48 hours afterwards.

The oil is extracted mechanically from the olives. The process, which takes place at registered mills, involves the following: washing and pressing of the olives, churning of the paste at a temperature not exceeding 35 $^{0}$C, separation of the phases and storage. Once the oil has been produced and evaluated, it is packed in glass or earthenware bottles or in metal containers of up to five litres.

4.6. **Link**: The varieties which may be used in the production of Aceite del *Bajo Aragon* are those traditionally grown in the area of production. *Empeltre* and *Royal* can, on the basis of existing bibliographical references, be regarded as local varieties, while *Arbequina* was introduced in the 19th century from nearby Catalonia. The earliest known reference to oil from the area is to be found in the *Ora maritima,* which was penned by the fourth-century Latin poet Rufo Festo Avieno and is itself based on a text dating back to 550 BC. The *Ora maritima* describes how boats would travel upstream along the Ebro in order to engage in trade with the local population and, in the process, obtain supplies of oil, wine and wheat. The *Ora maritima* refers to the Ebro as an *Oleum flumen or* river of oil. Ignacio de Asso, who in 1798 wrote the 'Historia de la Economia Politica de Aragon', frequently referred to olive trees in Lower Aragon.

The current fame of Aceite del *Bajo Aragon* can be traced back to the end of the 19th century, when a thriving Tortosa, the main market for oil from that part of Aragon, attracted large firms keen to exploit the qualities of the local oil. Soon afterwards, however, a number of firms sprang up in Alcaniz, their aim being to obtain their oil direct from Lower Aragon, bypassing Tortosa and the fierce competition there altogether. Another major bibliographical reference, this time to the fame of Aceite del *Bajo Aragon* in the early years of the 20th century, is a book written in 1918 by Isidro Aguilo y Cortes and entitled 'Elaboracion del Aceite de Oliva'. In the first third of the 20th century *Aceite del Bajo Aragon* was held in high regard by gastronomes such as Teodoro Bardajiand Dionisio Perez. Outside the region, Aceite del *Bajo Aragon* is often said to be simply the best olive oil in the world, a view echoed by Daniel Magrane in his book 'El aceite de oliva en Espana' (Espasa Calpe, 1961).

The area of production is situated in Lower Aragon, i.e. the south-eastern part of the Ebro basin, an area which in essence coincides with the valleys of the Aguavivas, Martin, Regallo, Guadalope and Matarrana rivers. It is characterised by its dryness, its low and irregular rainfall and its extremes of temperature. In effect the terrain protects the area from both Mediterranean and Atlantic maritime influences and produces a continental type of climate. The cierzo, the prevailing strong north easterly wind, serves to accentuate the dryness.

The area is flat to undulating, with altitudes ranging from 122 metres at Caspe to 632 metres at Alcorisa. The soil is limy, with some strata of gypsum, this being a characteristic of lake sedimentation and a warm and dry climate during the Miocene.

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The average annual rainfall and temperature are 350 mm and 14,8 $^{0}$C respectively. Appropriate cultivation techniques, upkeep of the soil, fertilisation, pruning and the control of pests and diseases supplement an environment which, by virtue of its geographical characteristics, is suited to the cultivation of olive trees.

4.7. **Inspection body:**

Name: Consejo Regulador de la denominacion de origen 'Aceite del Bajo Aragon'

Address: Bartolome Esteban, 58, E-44600 Alcaniz (Teruel)

Tel. (34) 978 83 45 47 Fax

(34) 978 83 45 52

The Consejo Regulador de la denominacion de origen 'Aceite del Bajo Aragon' complies with standard EN-45011.

4.8. ***Labelling:*** *Must* include the words 'Aceite del Bajo Aragon'. The labels must be approved by the Regulating Council. The back labels are numbered and are supplied by the Regulating Council.

4.9. ***National requirements:***

— Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits;

— Decree No 835/1972 of 28 March 1972 on detailed rules for the implementation of Law No 25/1970;

— Order of 25 January 1994 specifying the correlation between Spanish law and Regulation (EEC) No 2081/92 as regards designations of origin and geographical indications for agricultural products and foodstuffs;

— Royal Decree No 1643/1999 of 22 October 1999 on the procedure governing applications for entry into the Community register of protected designations of origin and protected geographical indications.

**EC No:** G/E/00118/2000.02.01.

**Date of receipt of the full application:** 26 July 2000.

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**TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF GEOGRAPHICAL INDICATION**

Alicante

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

Spain

**APPLICANT**

Consejo Regulador de la DOP Alicante
6, Calle de Las Monjas 03002 Alicante
Spain

34 965984478

crdo.alicante@crdo-alicante.org

**PROTECTION IN COUNTRY OF ORIGIN**

*Date of protection in the European Union:* 13/06/1986
*Date of protection in Member State: 08/09/1932*

**PRODUCT DESCRIPTION**

Still wines, Liqueur wine , quality sparkling wines, Quality aromatic sparkling wine, and wines made from overripe grapes, red, rose or white in colour,

**Raw material**

Varieties:

| | | |
|---|---|---|
| Airen B | Cabernet-Sauvignon N | Garnacha Tinta N |
| Petit Verdot N | Merseguera B | Garnacha Tintorera |
| Sauvignon Blanc B | Moscatel de Alejandria B | Tempranillo N |
| Planta Fina de Pedralba B | Merlot N | Chardonnay B |
| Pinot Noir N | Verdil B | Subirat Parent B |
| Bobal N | Monastrell N | |
| Syrah N | Macabeo B | |

**Alcohol content :**

White wines: min. 10% vol.

Rose wines: min. 10% vol.

Red wines: min. 12% vol.

Liqueur wines: min. 15% vol.

Vino Noble Alicante (white/rose/red): min. 14% vol.

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Vino Anejo (white/rose/red): min. 14% vol.

Fondilon (red): min. 16% vol.

Sparkling wines (white/rose): min. 9.5% vol.

Quality aromatic sparkling wines (white): min. 6% vol.

**Physical appearance** Wines of red, rose or white colour

**DESCRIPTION OF GEOGRAPHICAL AREA**

The area of production covered by the Alicante Protected Designation of Origin consists of the land located in the province of Alicante which is included in the smaller geographical units of the area covered by the PDO, which are known as sub-areas and consist of the following municipalities:

Sub-area of L'Alacanti: Alicante

Sub-area of L'Alcoia: Banyeres de Mariola, Castalla, Ibi, Onil, Tibi, Alcoy, Benifallim, Penaguila

Sub-area of Alto Vinalopo y Medio Vinalopo: Alguena, Beneixama, Biar, Campo de Mirra, Canada, Elda, Hondon de las Nieves, Hondon de los Frailes, La Romana, Monovar including Manan, Petrer, Pinoso, Salinas, Sax and Villena and the hamlets of the municipality of Novelda.

As well as the Barbarroja part of the municipality of Orihuela, in the province of Alicante, and the following hamlets: Canton, Canada de la Lena and Maciscada, in the municipality of Abanilla; Alberquilla, Canada de Trigo, Raja, Casa los Frailes, Torre del Rico and Zarza, in the municipality of Jumilla; and Hoyas and Raspay, in the municipality of Yecla, which on the basis of the Regulation on the Alicante Denomination of Origin, as approved by the Order of 21 February 1957, are registered under this Denomination of Origin, provided that their registration has not been interrupted and that the corresponding production of grapes, must and wine is intended exclusively for obtaining, in registered wineries, products covered by the Denomination of Origin

Sub-area Bajo Vinalopo: Elche, Crevillente and Santa Pola

Sub-area La Marina Alta: Alcalali, Beniarbeig, Benichembla, Benidoleig, Benimeli, Benissa, Benitachell, Calpe, Castell de Castells, Denia, Els Poblets, Gata de Gorgos, Lliber, Murla, Ondara, Orba, Parcent, Pedreger, Sagra, Sanet y Negrals, Senija, Teulada, Rafol de la Almunia, Tormos, Vall de Laguart, El Verger, Javea and Xalo.

Sub-area La Marina Baja: Benidorm, Alfaz del Pi, Altea, Finestrat, La Nucia, Polop de La Marina, Guadalest, Benimantell, Benifato, Confrides, Sella, Beniarda, Bolulla, Relleu, Villajoyosa and Orcheta.
Sub-area El Comtat: Alfafara, Alcolecha, Alcocer de Planes, Agres, Muro de Alcoy, Gayanes, Beniarres, Benimasot, Lorcha, Planes, Tollos, Facheca, Famorca, Quatretondeta, Benasau, Gorga, Millena, Balones, Benilloba, Benillup, Alqueria de Aznar, Almudaina, Benimarfull, Cocentaina.

And also the vineyards located within the Lagunas de la Mata y Torrevieja Nature Reserve.

**LINK WITH GEOGRAPHICAL AREA**

The particular features of the Alicante Denomination of Origin wines described above are imparted by the soil conditions, the climate and the varieties of grapes themselves. They have an

intense aroma due to being exposed to many hours of intense sunshine during the summer, just when the grapes are ripening.

The healthy climate and rich soils allow a wide variety of wines to be produced. To sum up, the combined influence of the humidity from the adjacent Mediterranean Sea, and the dryness and hardness of the calcareous soils and rocks, defines Alicante PDO wines as fresher and more subtle than those from neighbouring areas, the plateau, or areas with a continental climate.

**SPECIFIC LABELLING RULES (IF ANY)**

none

**CONTACT**

Ministerio de Agricultura, Alimentacion y Medio Ambiente
Direccion General de la Industria Alimentaria
Subdireccion General de Calidad Diferenciada y Agricultura Ecologica 1,
Paseo Infanta Isabel 28071 Madrid Spain

34 91 3475397

sgcdae@magrama.es

# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'ANTEQUERA'**

EC No: ES-PDO-0105-0327-06.09.2011

**PGI ( ) PDO ( X )**

## 1. TITLE

'Antequera'

## 2. MEMBER STATE OR THIRD COUNTRY

Spain

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Product type

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

### 3.2. Description of product to which the name in point 1 applies

Extra virgin olive oil, obtained from the fruit of the olive tree *(Olea europea* L.), using exclusively physical or mechanical procedures at a temperature that does not affect the natural chemical composition of the oil, thus preserving the taste, aroma and characteristics of the fruit from which it is produced.

As regards their organoleptic properties, these oils have the fruitiness of green olives, other ripe fruits, almond, banana and green grass in intensities ranging from medium to high. They also present light to medium levels of bitterness and spiciness, perfectly complementing other, slightly sweet tastes.

The oils covered by the 'Antequera' Protected Designation of Origin must be extra virgin olive oils and have the following properties:

| Physical/chemical properties: | |
|---|---|
| Acidity (%) | Maximum 0.3 |
| Peroxide value (meq oxygen per kg of oil) | Maximum 10 |
| K270 (absorbency 270 nm) | Maximum 0.15 |

Organoleptic characteristics

| | |
|---|---|
| Median for fruitiness | at least 4 |
| Median for defects | 0' |

### 3.3. Raw materials (for processed products only)

Extra virgin olive oil, obtained from the fruit of the olive tree *(Olea europea* L.) of the Hojiblanca variety, with the possible addition of minority varieties such as Picual

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs



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or Marteno, Arbequina, Picudo, Lechin de Sevilla or Zorzaleno, Picudo, Gordal de Archidona, Verdial de Velez Malaga and Verdial de Huevar.

The Hojiblanca variety is the main, majority, variety, since it accounts for 90% of the land under olives in the area. The other varieties are considered to be secondary varieties and are less widely grown in the area. The Hojiblanca and Gordal de Archidona varieties are considered to be of local origin.

### 3.4. Feed (for products of animal origin only)

### 3.5. Specific steps in production that must take place in the defined geographical area

The olives used to obtain the product are approved varieties from registered olive groves located within the production area.

The oil must be extracted in registered mills located within the production area that meet the conditions laid down.

Production is divided into the following phases: cleaning, washing and weighing the olives, beating the pomace, separating solids and liquids by continuous centrifugation, separating liquids by continuous centrifugation, decanting and storing.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

The oil is packaged in dark glass containers, metal containers lined with a food-grade material or ceramic food-grade containers, which maintain the physical/chemical and organoleptic properties of the oil for longer, being inert materials that protect the product from light, which would increase the rate of oxidation of the oil.

### 3.7. Specific rules concerning labelling

The commercial labels of each registered company must be checked by the Regulatory Board as regards the use of the Designation logo. Labels must bear the following wording: 'Denominacion de Origen Protegida Antequera' or the logo of the Designation of Origin, and the Union symbol.

All packing in which the protected oil is shipped for consumption must bear a seal of warranty, lithograph, labels or secondary labels, which must be numbered and issued or checked by the Regulatory Board as regards the use of the Designation logo. These secondary labels must be affixed exclusively in the registered bottling plant in such a way that they cannot be reused.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The production area comprises the territories of the following municipalities in the Province of Malaga: Alameda, Almargen, Antequera, Archidona, Campillos, Canete La Real, Cuevas Bajas, Cuevas de San Marcos, Fuente de Piedra, Humilladero, Mollina, Sierra de Yeguas, Teba, Villanueva de Algaidas, Villanueva del Rosario, Villanueva del Trabuco and Villanueva de Tapia, and the Municipality of Palenciana in the Province of Cordoba.



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## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The oils are produced in the natural area formed by the Antequera Depression, on the western edge of the Andalusian Intrabaetic depressions. In the north it borders the Provinces of Cordoba and Seville, in the west the Provinces of Seville and Cadiz and in the east that of Granada. Its southern limit is bounded by parts of the Subbaetic mountain range, which separate it from the Montes de Malaga, Hoyas in Valledel Guadalhorce and Serrania de Ronda, all districts of the Province of Malaga.

This area has particular geomorphological and climatic characteristics. It covers an area of depressions with smooth topography at an altitude of 400-600 m, surrounded by a series of mountain ranges to the north (the Subbaetic System) and south (the Penibaetic System) which give the area a micro-climate and soil conditions suitable for olive cultivation.

The olives are grown between 450 and 600 metres above sea level, on medium- depth, very limy soil (20-70 % carbonate of lime). What is more, because the surrounding area drains into the Antequera Depression, various levels of river terrace have developed, all bearing large quantities of tertiary deposits, including Middle Pliocene red clay, which provide the olive trees with plentiful amounts of potassium and have high levels of moisture retention, promoting vegetation in the olive trees, which is important given that more than 90 % of the plantation land is not irrigated. The Antequera area has a temperate to warm Mediterranean climate, with some continental characteristics due to its location in the Andalusian Intrabaetic depressions. This situation produces great contrasts in temperature between summer and winter and between night and day. Average temperatures during the coldest month (January or December) range from $6^0$C to 9 $^0$C. The hottest months are July and August, when average temperatures are between 22 °C and 27 °C.

### 5.2. Specificity of the product

As regards its organoleptic properties, 'Antequera' PDO extra virgin olive oil presents medium to high intensities of green olive fruitiness, with a median of 4 or more, and a range of positive attributes of other ripe fruits, almonds, banana and green grass. The oils present light to medium levels of bitterness and spiciness, perfectly complementing other, slightly sweet tastes. As regard its physical/chemical properties, the product has low acidity (less than 0.3 %), a low peroxide content (less than 10) and low ultraviolet absorbency (K270) (less than 0.15).

It has a well-balanced fatty acid composition. Its oleic acid content is high at 78 to 81% and it has medium levels of linoleic acid at 5 to 8%. The ratio of mono- unsaturated to saturated fatty acids is high (between 11 and 15) and it has a medium value for the ratio of oleic to linoleic fatty acids (15 and 12), which gives the oil a lightness on the palate.

They are moderately stable oils thanks to their high concentrations of tocopherols. This makes Antequera oils rich in vitamin E.

The fraction of unsaponifiable matter of Antequera oils is notable for high levels of methyl sterols, more than 30 mg per 100 g of oil.



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### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDo) or a specific quality, the reputation or other characteristic of the product (for PGI)

The tolerance of the Hojiblanca indigenous variety to the limy soils of the geographical area, because of the tree's need to extract calcium from the soil, together with the area's Mediterranean climate, presenting continental characteristics due to its location in the Andalusian depression, with its cold, dry winters, means that this variety, harvested in the area's olive groves during the months of low temperatures, produces oils with the fruitiness of green olives, with a median of 4 or more, and a range of positive attributes of other ripe fruits, almonds, banana and green grass and light to medium levels of bitterness and spiciness. As regards their physical/chemical properties, the oils have low acidity (less than 0.3), a peroxide value of less than 10 and ultraviolet absorbency of less than 0.15.

The low temperatures in winter characteristic of the geographical area delay the ripening period of the Hojiblanca indigenous variety, altering the acid profile of the oils produced to give higher levels of oleic acid (between 78 and 81%) and lower levels of saturated and unsaturated fatty acids.

### Reference to the publication of the specification

(Article 5(7) of Regulation (EC) No 510/2006*)
The full text of the Product Specification is available at:
http://www.iuntadeandalucia.es/agriculturaypesca/portal/export/sites/default/comun/galerias/galeriaDescargas/cap/industrias-agroalimentarias/denominacion-de-origen/Pliegos/PliegoAntequeramodificado.pdf
or via the homepage of the Government of Andalusia Ministry of Agriculture, Fisheries and the Environment (http://www.iuntadeandalucia.es/agriculturaypesca/portal), by following the navigation pathway: 'Industrias Agroalimentarias'/'Calidad y Promocion'/'Denominaciones de Calidad'/'Aceite de oliva virgen extra', the specifications are located under the name of the Quality Designation.

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs



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**Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin**

(2000/C 173/05)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

**PDO (x) PGI ( )**
**National application No: —**

**1. Responsible department in the Member State:**

Name: Subdireccion General de Denominaciones de Calidad
Direccion General de Alimentacion Secretaria
General de Agricultura y Alimentacion Ministerio de
Agricultura, Pesca y Alimentacion

Address: Paseo de la Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 97

Fax (34) 913 47 5410

**2. Applicant group:**

2.1. Name: Asociacion Nacional de Productores de Azafran

2.2. Address: C/Madrid 9, E-45720 Camunas (Toledo)

Tel. (34) 925 47 03 46

2.3. Composition producer/processor (x) other ( )

**3. Type of product:** 1.8 — other Annex II products (seasonings)

**4. Specification:**

(Summary of requirements under Article 4(2)):

**4.1** *Name:* Azafran de La Mancha

**4.2** *Description:* Saffron (Crocus sativus L.) is a bulbous plant belonging to the Iridacea family. The spherical corm is fleshy, with a diameter of 2 to 3 cm, and is covered with brown-grey reticulate membranes. Between October and November, each bulb produces 1 to 3 flowers, which form a tubular shape before opening into a lilac-purple cone. This is the rose of saffron, and has long

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narrow petals which eventually open out to reveal its interior.

Inside is the ovary, from which emerge the three yellow stamens and a white filament, and the style, which divides into three red fibres or stigmas: the saffron threads or cloves.

Saffron in the form of a spice comes from the stigmas of these flowers attached to their respective style, once they have been sufficiently dried using the process described below.

Physical characteristics: Azafran de La Mancha is easily recognisable because its red stigmas protrude from the flower and the style is shorter than in flowers of other varieties.

Azafran de La Mancha must be sold exclusively in threads, never in powdered form. The threads must be strong and pliable with brilliant red stigmas.

The ratio stigma: style length must be greater than one, with a tolerance value of 1 %.

The stigma must not be less than 22 mm long, with a tolerance value of 1 %.

The content in floral residue (styles which have become detached from their stigmas, stamens, pollen and pieces of petals or ovary) must not exceed 0,5 % of the total weight.

A maximum of 0,1 % of foreign matter is permitted. Foreign matter is any vegetable residue which does not come from the saffron flower: minerals (sand, soil or dust), parts of or whole dead insects, etc.

The product must not contain mould or live insects.

Organoleptic characteristics: aroma: exclusive to the drying process, intense and penetrating, mixed with a faint scent of corn or dried grass with floral overtones.

Olfactory-gustatory sensation (in infusion): a long-lasting and mild taste, bitter at first and later with a persistent flavour of corn and the drying process.

Analytical characteristics:

Chemical characteristics:

| Analytical parameter | Loose saffron | Packed saffron |
|---|---|---|
| Moisture and volatile substances | 7-9 % | < 11 % (m/m) |
| Total ash | — | < 8 % (m/m) |
| Ash unsoluble in acid | — | < 1 % (m/m) |
| Ether extract | — | 3,5-14,5 (m/m) |
| Extract soluble in cold water | — | < 65 % (m/m) |
| Colouring power (') | > 200 | > 200 |
| Flavouring power ([i]) | > 20 | > 20 |
| Bitterness (picrocrocin) ([ii]) | > 70 | > 70 |
| Safranal content ([iii]) | > 65 % | > 65 % |

P) Expressed as a direct measurement of absorbency at 440 nm over dry weight.

(2) Expressed as a direct measurement of absorbency at 330 nm over dry weight.

(3) Expressed as a direct measurement of absorbency at 257 nm over dry weight.

(4) Expressed as a percentage of the total content in volatile substances.

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4.3. *Geographical area:* The geographical area is situated within the automonous region of Castile-La Mancha, and encompasses districts of La Mancha in the provinces of Toledo, Cuenca, Ciudad Real and Albacete.

4.4. *Proof of origin:* Saffron produced in this region is easily recognisable, since it has protruding red stigmas and very short styles.

The manufacturing process, which consists of drying the product by toasting it over a slow fire rather than by sundrying, seems to be the reason for the end product's higher quality, intense aroma, increased safranal content and colouring power.

The physical, organoleptic and chemical characteristics of the product, described above, are linked to the environment and the conditions in which the product is grown and to the manufacturing process.

Although these characteristics alone should be enough to guarantee the origin of the product, this must also b ecertified by the inspection body.

The saffron must be planted in plots situated within the production area registered by the inspection body.

The saffron must be packed in establishments appearing in the registers of the inspection body. The designation of origin will apply only to saffron from the most recent harvest from the registered plots, and to packages with a net maximum content of 100 g.

Those packing Azafran de La Mancha will adopt appropriate measures to ensure that the product meets the physical, chemical and organoleptic requirements. The inspection body will set up an inspection scheme, in accordance with EN 45011 standard, which will cover all stages of the product's market life. Under this scheme, it will be obligatory to keep records and to be able to correctly identify, at all times, saffron eligible for the designation of origin.

"" In the event of inferior quality products being identified, appropriate measures will be taken. These will include the suspension and definitive withdrawal of certification, obliging the consigner to withdraw the faulty goods from sale.

4.5. *Method of production:* Traditionally, the bulbs are planted between the second fortnight in June and the first fortnight in September.

When the plant blooms, all the open flowers are picked daily before they become withered. This normally takes place over a period of approximately 30 days in October and November, depending on the climatic conditions of the particular year.

Great care must be taken when picking the flowers. They must be cut cleanly and precisely so as to prevent the stigmas from separating or becoming detached.

The flowers are taken to be trimmed without being crushed or overheated in transit. They are laid out to be aired on sacks, canvas or firm soil in fine layers. They must not be piled up.

The flowers are always trimmed within 12 hours of picking. This process involves cutting the stigmas, attached to their styles, at the place where the styles are beginning to turn white.

In preparation for the drying process, the trimmed stigmas are laid out on flour sieves with wire or silk mesh of a suitable size for the heat source. They are placed in layers of a maximum depth of 1,5 cm.

The saffron is toasted for 20 to 45 minutes by heat produced from braziers, stoves or any other suitable indirect source providing a constant and uniform heat which does not contaminate the product with alien flavours or aromas.

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The dried saffron is weighed and put into clean, new containers, suitable for conserving foodstuffs, which protect their contents from moisture and light. Whilst awaiting delivery, the containers are stored in cool, clean and dry areas. The product is packed by hand or machine in containers suitable for foodstuffs, whose maximum capacity is 100 g. The containers must seal in such a way that that the product will be preserved when stored in clean, dry, well-ventilated areas where the temperature does not exceed 25 °*C.*

4.6. *Link:* Saffron is very well suited to the climate of the production zone. The average altiude is approximately 700 m above sea level, and the soils are predominantly dark and limy with a sandy-clay texture. The climate is Mediterranean continental: generally mild with high levels of sunshine. Summers are hot and dry and winters cold, with marked contrasts in temperature (maximum 38 to 42 °C, minimum - 6 to - 12 °C). The low rainfall is the main factor preventing higher yields.

Growing practices have been passed on from father to son for generations. Saffron is grown for three years in a particular plot and then moved to another location where neither it nor beetroot nor alfafa has been grown in the previous five years. In an area whose average population density is less than 9 inhabitants per $km^2$ and where there is a serious danger of desertification, saffron is an important crop because is gives around 10 000 families the opportunity to increase their income during the period *between* the end *of the* grape harvest and the beginning of the olive harvest.

Saffron was introduced to Spain during Arab rule. During the eigth and ninth centuries it was used exclusively by the Andalusian upper middle classes. Arabic dishes contained many herbs, and so they were grown in every orchard, the main varieties being cumin, caraway, black cumin, cress, sweet anise, fennel, wood anise, coriander, mustard, mint, and parsley. However, the most important condiment for the Muslim economy was saffron, an indispensable colouring and seasoning in most dishes.

Later, a work from 1897 entitled *Cultivo del azafran en la Solana,* by J. A. Lopezde la Osa, furnishes proof that saffron was grown in La Mancha. The book includes information going back 100 years on this crop, and quotes a legal inventory from 1720 which also mentions saffron.

In the first third of the $19^{th}$ century La Mancha was producing the best quality saffron in Spain, with the highest yields per hectare for dry farming. The ancient growing tradition is very well documented in Pedro Munoz, Campo de Criptana y Manzanares (Ciudad Real), in Lillo, Madridejos, Villacanas, Villanueva de Alcardete y Cabezamesada (Toledo) and in Montilla del Palancar (Cuenca).

However, the best proof of a strong historical link between the La Mancha region and saffron can be found in the area's many cultural traditions.

As with all activities which are firmly rooted in a particular society, growing saffron has given rise to its own rich vocabulary. The saffron-growing tradition in La Mancha is reflected in the region's folklore, in songs and refrains, and it is also forms the backdrop for the musical comedy entitled *La* rasa *de azafran* (a libretta by F. Romero and G. Fernandez Shaw; with music by Jacinto Guerrero, put on in Madrid in 1930).

It should also be noted that instruction manuals describing growing and production techniques exist, such as the aforementioned work by J. A. Lopez de la Osa, or *El azafranero prdctico* by L. *Jimenez Martin (Albacete:* Imprenta Eduardo Miranda, 1900).

The importance of this crop in traditional culture is once again demonstrated by the Fiesta de la Rosa del Azafran which takes place in Consuegra (Toledo), the trimming competitions held as part of the patron saint's festivities in La Solana (Ciudad Real) and the Festival de la Rosa del Azafran in Santa Ana (Albacete).

A significant indicator of the traditional nature and the economic value of this crop is a custom which still survives in some in La Mancha: presenting newly wed couples with the gift of a few threads of saffron, as a symbol of the desire for prosperity.

Saffron is part of the historic *and cultural heritage* of this region. Age-old growing traditions mean that those harvesting and trimming the saffron are highly qualified, and therefore the end product is of maximum quality.

4.7. *Inspection body:*

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Name: Fundacion Consejo Regulador de la Denominacion de origen 'Azafran de la Mancha'

Address: C/Castilla-La Mancha 15, bajo A, E-45720 Camunas (Toledo)

Tel/Fax (34) 925 47 02 84

Authorisation: Order of 11 February 1999 from the Department of Agriculture and Environment (Diario Oficial de Castilla-La Mancha No 10, of 19 February 1999).

4.8. *Labelling:* The words 'Denominacion de origen "Azafran de La Mancha"' must figure on all packing. The products must bear a guarantee seal and a numbered label issued by the inspection body, affixed in such a way as to prevent reuse.

4.9. *National requirements:* Order of 9 May 1998 from the Department of Agriculture and Environment of the Junta de Comunidades de Castilla-La Mancha laying down provisions for the application of Council Regulation (EEC) No 2081/92 of 14 July 1992 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs (Diario Oficial de Castilla-La Mancha No 23 of 22 May 1998).

**EC No:** G/E/00112/99.10.28.

**Date of receipt of the full application:** 11 February 2000

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*ANNEX II*

**SUMMARY**

**Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

*BAENA'*

EC No: ES/PDO/117/0069/07.10.2003

**PDO (X) PGI ( )**

This summary sets out the main points of the product specification for information purposes.

**1. Responsible department in the member state:**

*Name* Subdireccion General de Calidad y Promocion Agroalimentaria. Direccion General de Industria Agroali- mentaria y Alimentacion. Secretaria General de Agricultura y Alimentacion. Ministerio de Agricultura, Pesca y Alimentacion

*Address:* Infanta Isabel 1° E 20871 Madrid

*Tel:* 34 91 34 753 94

*Fax:* 34 91 34 7 54 10

*E-mail:* sgcaproagro@mapya.es

**2. Group:**

*Name:* Consejo Regulador de la D.O.Baena

*Address:* Avda. de la Constitucion, s/ 1485 Municipio — Baena (Cordoba) Tel: 34 957 69 11 21

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*E-mail:* olivavirgen@dobaena.com

*Composition:* Producers/processors (X) Other ()

**3. Type of product:**

Class 1.5. — Oils and fats — Extra virgin olive oil

**4. Specifications**

*(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)*

*4.1* Product name:

'Baena'

4.2 Description:

Extra virgin olive oil obtained from olives of the varieties 'Picudo', 'Carrasqueno

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de Cordoba', 'Lechin', 'Chorruo' or 'Jarduo', 'Pajarero', 'Hojiblanco' and 'Picual'. Acidity between 0,4 and 1, Maximum peroxide value of 15. Moisture 0,1 %. Impurities: no more than 0,1 %. Pleasant taste, sweet, reminiscent of almonds.

4.3 Geographical area:

Comprises the municipalities of Baena, Cabra, Castro del Rio, Dona Mencfa, Luque, Nueva Carteya and Zuheros, in the Province of Cordoba.

4.4 Proof of origin:

Olives of the varieties authorised, from registered olive groves; oil is extracted and packed in registered plants under the supervision of the Regulatory Board. Packs are marked with the guarantee back label issued by the Regulatory Board.

4.5 Method of production:

The oil is *extracted from healthy, clean olives using appropriate extraction* techniques which do not detract in any way from the product's characteristics.

4.6 Link:

Brown, calcareous soil, loamy in texture and consisting of triassic marl. Temperate continental climate. Supervised cultivation, collection and production.

4.7 Inspection body:

*Name:* Consejo Regulador de la Denominacion Origen 'Baena'
*Address:* Carretera de Fuentiduena, s/n. Apartado de Correos 92 14850 Baena (Cordoba)
*Tel:* —
*Fax:* —
*E-mail:* —
The Regulatory Board for the 'Baena' designation of origin meets the requirements laid down in standard EN-45011.

4.8 Labelling:

The words 'Denominacion de Origen "Baena"' ('Baena' designation of origin) shall be indicated prominently. The labels shall be authorised by the Regulatory Board, which shall also number and issue the back labels.

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Bierzo

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen «BIERZO»
1 Mencía
24540 Cacabelos (LEÓN)
España

Tel. + 34 987549408 / Fax. +34 987547077

info@crdobierzo.es

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 20.6.1992
*Date of Protection in the Member State:* 11.11.1989

## PRODUCT DESCRIPTION

- **Raw Material**

Varieties:

| *Whites* | *Reds* |
|---|---|
| Doña Blanca<br>Godello<br>Malvasía<br>Palomino | Garnacha Tintorera<br>Mencía |

- **Alcohol content :**

| | *alcohol content minimum acquired* |
|---|---|
| White | 11 % vol. |
| Pink | 11 % vol. |
| Red | 11,5 % vol. |

- **Physical Appearance**

White, Pink, Red Wine.

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## DESCRIPTION OF THE GEOGRAPHICAL AREA

It comprises the following municipalities, all belonging to the province of León: Arganza, Bembibre, Borrenes, Cabañas Raras, Cacabelos, Camponaraya, Carracedelo, Carucedo, Castropodame, Congosto, Corullón, Cubillos del Sil, Fresnedo, Molinaseca, Noceda, Ponferrada, Priaranza, Puente de Domingo Flórez, Sancedo, Vega de Espinareda, Villadecanes-Toral de los Vados y Villafranca del Bierzo.

## LINK WITH THE GEOGRAPHICAL AREA

1 - . Relief, soils , altitude and latitude, and climate are fundamental and basic parameter in the coolness of the Atlantic welcomed varieties , much more pronounced in the main varieties Mencia, Godello and Doña Blanca. Furthermore, these parameters influence sharply in the analytical and organoleptic characteristics of wines welcome to DOP " Bierzo ", which highlights the above mentioned fresh and marked minerality , typical of an Atlantic climate on a continental basis.

. 2 - different people were inhabitants in El Bierzo , monks and peasants who were able to select those plants (now known as clones) that have led to entrenched local varieties known in our days , but not before learning their culture , evolve and experiment with the fruit of the vine for centuries and generations to determine their culture and that the red variety Mencia and white varieties are Godello and Doña Blanca today the main varieties of the DOP " Bierzo " different from other wine regions of Castilla y León.

. 3 - Differentiation of the quality of the grapes produced in the region of El Bierzo , in particular physical and organoleptic characteristics are generated by the influence of geomorphological variables, and differential soil and climatic own . The relief of the area of production, soils , altitude and latitude, the typical differential itself and climate are those that confer these typical characteristics and differentiating themselves based on a fresh character and a pronounced minerality.

. 4 - The weather in El Bierzo induces the maturation is slow, during which a high concentration of polyphenols and aromatic substances in grape skins occurs .

. 5 - The geomorphological , soil and climatic characteristics make wines have a fresh character , highlighted by a subtle acidity and a pronounced minerality.

. 6 - The significant variation between the temperature and humidity during the day and night during the summer , causing a greater hardness of the pulp and skin of the grape berry , with a structure and high concentration of tannins , polyphenols and aromatics , basic parameters on quality.

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[…]

## CONTROL BODY

Ministerio de Agricultura, Alimentación y Medio Ambiente
Dirección General de la Industria Alimentaria
Subdirección General de Calidad Diferenciada y Agricultura Ecológica
1 Paseo de la Infanta Isabel
28071 MADRID
España

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sgcdae@magrama.es

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Brandy de Jerez

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación Específica Brandy de Jerez
Avda. Alcalde Álvaro Domecq, 2
11402 — Jerez de la Frontera
España

Tel. +34 956 35 00 70 / Fax. +34 956 32 21 14
consejo@brandydejerez.es

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 29.5.1989
*Date of Protection in the Member State:* Order of the Ministry of Agriculture and Fisheries, April 26, 1989 (No. BOJA. 35, of 5 May), Regulation of the Specific Designation Brandy de Jerez and its Regulatory Council approves.

## PRODUCT DESCRIPTION

Spirits, Brandy

The "Brandy de Jerez" is a spirit drink:

a. Obtained from distilled spirits and wine, which should preserve the volatile substances characteristic of the raw material from which it origins, wine. Wine spirits with alcohol content not exceeding 86% vol. shall represent more than 50% of the alcohol content of brandy made.

b. Aged in oak barrels, with a capacity below 1,000 liters, previously soaked in wine with sherry.

c. Aged in traditional Jerez system "Criaderas and Solera".

d. Aged exclusively in the area of development and aging.

e. Issued in accordance with the provisions of the relevant Technical File.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The area of development and aging "Brandy de Jerez" shall consist exclusively by the towns of Jerez de la Frontera, El Puerto de Santa María and Sanlúcar de Barrameda in the province of Cádiz, which traditionally has been following in parallel and influence the process of aging the wines of Jerez, the aging system known as Criaderas and Solera, which together with the

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particular processing practices described in this file, and climatic conditions and environment of its surroundings allow obtaining a product with unique characteristics.

**LINK WITH THE GEOGRAPHICAL AREA**

Even if distillation in the Jerez area dates back to the times of the Arabic domination (VIIIth. to XVth. C.), it was in XVIst. C. when it became an important activity and the base for the flourishing trade with other European countries that came in the following centuries. It is specially at the end of XIXth. C. when the trade with wine spirit, traditionally made in the transportation recipients that were available at the time, that is, the oak barrels, open the way to the appearance of matured wine spirit: brandy, as we know it today.

Practically all of the activities in the "bodegas" of the "Marco de Jerez", as it is traditionally known the production and ageing area, include not only the production of the World-famous Sherry wines, but also the production of brandy. Both products share the same production facilities, human and material resources and the same methods and production schemes.

As time went by, wine spirits and/or brandy from Jerez became known in the international markets for their specific characteristics, clearly differentiated form other spirits of a similar nature, fundamentally due to three factors: the use of barrels that had previously contained either Sherry or "mosto" (young wine in Jerez) for the maturation of the wine spirits; the use of the traditional dynamic ageing method known as "Criaderas y Solera", typical of Jerez; and finally the very special microclimatic characteristics of the production and ageing area, the "Marco de Jerez".

Precisely, the climatic conditions in the area where Brandy de Jerez is matured is one of the key factors that contribute to its very unique characteristics. In fact, it is a microclima regulated by the waters that surround the region –the Atlantic Ocean and the Guadalete and Guadalquivir rivers- as well as by the two dominant and complementary winds that usually flow in the area: the so-called "Levante" (east wind) and the "Poniente" (west wind). The very humid and cool air brought by the Poniente is balanced by the dry and hot Levante, resulting in mild and tempered winters, very pleasant autumns and springs and very hot summers that are mitigated by the proximity of the sea. The end result is an average temperature between 16 and 20ºC and a relative humidity level above 70%. With an average of 75 rainy days per year –specially in autumn and spring– the total rainfall level is of approximately 600 litres per square meter annually.

This microclimatic conditions play a very important role in the production and ageing of brandy in the Jerez region, and this has resulted in a very special type of architecture. The ageing "bodegas" are planned and built with the aim of keeping the adequate conditions in terms of temperature and humidity. Buildings are usually very high, so that hot air is kept in the upper part of the bodega and walls are very thick and with high thermic inertia; windows are located in the upper part of the walls and are usually covered with esparto curtains; finally, the bodega floors are usually made of "albero" soil, so that they can be irrigated in specific moments during the year for a better regulation of temperature and humidity.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

In order to guarantee the preservation of Brandy de Jerez´s specific characteristics and quality, which up to the moment of bottling is directly related to the environmental conditions of the production and ageing area, and with the objective of avoiding any kind of deterioration of the specific characteristics as a consequence of transportation to other areas, it is compulsory that the bottling of Brandy de Jerez shall take place within the production and ageing area.

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente
Dirección General de la Industria Alimentaria
Subdirección General de Calidad Diferenciada y Agricultura Ecológica
1 Paseo de la Infanta Isabel
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The verification of accomplishment of protected products with the technical file prior to commercialization is carried out in accordance with Council Regulation (EC) No. 1234/2007 establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation).
The competent authority designated as responsible for the control is the Dirección General de Industrias y Calidad Agroalimentaria, directive centre dependent of the Andalusian Regional Ministry of Agriculture and Fisheries - C/ Tabladilla, s/n - 41071 Sevilla - Tel.: 955032278 - Fax: 955032112 - e-mail: dgipa.cap@juntadeandalucia.es

SUMMARY TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

**NAME OF THE GEOGRAPHICAL INDICATION**

"BRANDY DEL PENEDES"

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Spirits Drinks / Brandy

**APPLICANT**

UNIO DE LICORISTES DE CATALUNYA

Via Laietana, 32, *4°,* office 96, 08003 Barcelona (Spain)

Tel. +34 93 454 61 58

Email: administracio@licoristesdecatalunya.com

**PROTECTION IN COUNTRY OF ORIGIN**

Regulation (EC) No. 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labelling and the protection of spirits drinks.

Real Decreto 164/2014, de 14 de marzo, por el que se establecen normas complementarias para la produccion, designacion, presentacion y etiquetado de determinadas bebidas espirituosas. (Royal Decree 164/2014 of March 14, establishing complementary rules on the production, description, presentation and labelling of certain spirit drinks.)

**DESCRIPTION OF PRODUCT**

Brandy del Penedes is a spirit drink produced from wine spirit, whether or not wine distillate has been added, distilled at less than 94,8 % vol., provided that that distillate does not exceed a maximum of 50 % of the alcoholic content of the finished product.

This Brandy is matured for at least one year in oak receptacles or for at least six months in oak casks with a capacity of less than 1 000 litres.

Other aspects:
Volatile substances equal to or exceeding 150 grams per hectolitre of 100 % vol.
The minimum alcoholic strength by volume of brandy shall be 36 %.
A maximum methanol content of 200 grams per hectolitre of 100 % vol. alcohol.
A maximum of total reducing materials of 20gr/l.



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**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

Municipalities of the province of Barcelona: Avinyonet del Penedes, Les Cabanyes, Castellet i la Gornal, Castellvf de la Marca, Font-rubf, Gelida, la Granada, Mediona, Olerdola, Olesa de Bonesvalls, Pacs del Penedes, el Pla del Penedes, Pontons, Puigdalber, Sant Cugat Sesgarrigues, Sant Lloreng d'Hortons, Sant Martf Sarroca, Sant Pere de Riudebitlles, Sant Quintf de Mediona, Sant Sadurnf d'Anoia, Santa Fe del Penedes, Santa Margarida i els Monjos, Subirats, Torrelavit, Torrelles de Foix, Vilafranca del Penedes, Vilobf del Penedes.

Municipalities of the province of Tarragona: Albinyana, Banyeres del Penedes, Bellvei, Bisbal del Penedes, la Bonastre, Calafell, Constantf, Cunit, El Montmell, El Vendrell, L'Arbog, Lloreng del Penedes, Maslloreng, Sant Jaume dels Domenys, Santa Oliva.

**LINK WITH THE GEOGRAPHICAL AREA**

Catalan brandy has an ancient history that begins with Arnau de Vilanova in the thirteenth century and his first *Aqua Vitae.* He established a tradition that remains in this Geographical Area.

Arnau de Vilanova, Catalan doctor and theologian, professor at the University of Montpellier, in the thirteenth century published the secrets of distillation of wine in his book *Liber Aqua Vitae.* His disciple, the chemist and philosopher Ramon Llull continued his experiments and called *Aqua Arden.*

Brandy from Penedes has a centuries-old tradition. In the seventeenth century, the importance of the production of spirits was reflected in the payment of taxes by spirits, in Vilafranca del Penedes or Constantf.

Currently municipalities such as Vilafranca del Penedes, Constantf or St. Marti Sarroca are leaders in the development and aging of Brandy del Penedes.

**SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)**

Real Decreto 164/2014, de 14 de marzo, por el que se establecen normas complementarias para la produccion, designacion, presentacion y etiquetado de determinadas bebidas espirituosas. (Royal Decree 164/2014 of March 14, establishing complementary rules on the production, description, presentation and labelling of certain spirit drinks.)

**CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS**

LABORATORIO DIAGNOSTICO GENERAL-CER c/
Compte Borrell, n° 111, baixos, 08015 Barcelona Tel.
932 384 175, Fax. 932 388 035 E-mail:
inspeccion@dggrup.net



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# PLIEGO DE CONDICIONES DE LA DENOMINACIÓN DE ORIGEN PROTEGIDA “CALATAYUD”

## 1) NOMBRE QUE SE DEBE PROTEGER

«Calatayud»

## 2) DESCRIPCIÓN DEL VINO

### a) Características analíticas del producto

a.1. Vinos blancos, rosados y tintos

a.1.1. Grado alcohólico adquirido mínimo:
blancos: 10.5 % vol.
rosados: 11 % vol.
tintos: 12.5 % vol.
naturalmente dulces y vendimia tardía: 13 % vol.
Calatayud superior: 14 % vol.

a.1.2. Acidez mínima (ác. tartarico):60 meq/l o 4.5 g/l.

a.1.3. Acidez volátil máxima (ác. acético):
blancos, rosados y tintos: 13.33 meq/l o 0.8 g/l
naturalmente dulces y vendimia tardía: 15 meq/l o 0.9 g/l

a.1.4. Anhídrido sulfuroso máximo:
- cuando la concentración en azúcares sea inferior a 5 g/l:
  blancos y rosados: 180 mg/l
  tintos: 150 mg/l
- cuando la concentración en azúcares sea mayor o igual a 5 g/l:
  blancos y rosados: 240 mg/l
  tintos: 180 mg/l

a.1.5. Grado alcohólico total:
naturalmente dulces: mayor de 15% vol.
vendimia tardía: mayor de 15% vol.

a.1.6 Para los vinos “Calatayud Superior”:
- índice de polifenoles totales: no inferior a 60.
- Intensidad Colorante mínima: 12 u.a. (suma de las absorbancias a 420, 520 y 620 nanómetros) para el vino inmediatamente antes del proceso de embotellado.

a.2. Vinos espumosos de calidad

a.2.1. Grado alcohólico adquirido mínimo: 10.5 % vol.
a.2.2. Acidez mínima (ác. tartarico):60 meq/l o 4.5 g/l.
a.2.3. Acidez volátil máxima (ác. acético): 10.83 meq/l o 0.65 g/l
a.2.4. Anhídrido sulfuroso máximo: 160 mg/l
a.2.5. Anhídrido carbónico mínimo total de 3.5 bar, o 3 bar para botellas de 25 cl

a.3. Vinos de licor

a.3.1. Grado alcohólico adquirido mínimo: mayor o igual a 15 % vol y menor o igual a 22 % vol
a.3.2. Acidez mínima (ác. tartarico):60 meq/l o 4.5 g/l.
a.3.3. Acidez volátil máxima (ác. acético): 15 meq/l o 0.9 g/l
a.3.4. Anhídrido sulfuroso máximo: 150 mg/l cuando la concentración en azúcares sea inferior o igual a 5 g/l y 200 mg/l cuando la concentración en azúcares sea mayor o igual a 5 g/l
a.3.5. Grado alcohólico total: mayor o igual a 17.5.

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a.4. Vinos de aguja

a.4.1. Grado alcohólico adquirido mínimo: 7 % vol.
a.4.2. Acidez mínima (ác. tartarico):60 meq/l o 4.5 g/l.
a.4.3. Acidez volátil máxima (ác. acético): 13.33 meq/l o 0.8 g/l
a.4.4. Anhídrido sulfuroso máximo:
- cuando la concentración en azúcares sea inferior a 5 g/l: blancos 180mg/l y tintos 150mg/l
- cuando la concentración en azúcares sea mayor o igual a 5 g/l: blancos 240mg/l y tintos 180mg/l

a.4.5. Grado alcohólico total: mayor de 9% vol.
a.4.6. Anhídrido carbónico mínimo total: mayor o igual a 1 bar y menor o igual a 2.5 bar

Contenido máximo en azúcares reductores:

- Para los vinos blancos, rosados y tintos secos, blancos con maceración carbónica, tintos con maceración carbónica y vendimia tardía: su contenido en azúcar no es superior a 4 gramos por litro, o 9 gramos por litro cuando el contenido de acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 2 gramos por litro al contenido en azúcar residual.
- Para los vinos semisecos: su contenido en azúcar excede el máximo previsto anteriormente pero no excede: 12 gramos por litro, ó 18 gramos por litro, cuando el contenido de acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 10 gramos por litro al contenido en azúcar residual.
- Para los vinos semidulces: su contenido en azúcar es superior al máximo previsto anteriormente pero no es superior a 45 gramos por litro.
- Para los vinos dulces y naturalmente dulces: Su contenido en azúcar es igual o superior a 45 gramos por litro.

**b) Características Organolépticas**

Las características organolépticas de los vinos de Calatayud se describen a continuación según el tipo de vino:

**Vino blanco:**
Fase visual: Colores amarillos pálido pajizo, limpio, brillante, con posibles tonalidades verdosas.
Fase olfativa: Aromas primarios limpios y frescos, afrutados de intensidad media-alta.
Fase gustativa: Se muestra fresco, sabroso y aromático, ligeramente ácido con un buen equilibrio.
**Vino rosado:**
Fase visual: Color rosa fresa a frambuesa, brillante y vivo, con irisaciones violáceas.
Fase olfativa: Aromas intensos, muy floral y frutal con recuerdos de fresa, frambuesa, frutos rojos, pétalos de rosa.
Fase gustativa: Fresco, afrutado y con ligera acidez, sabroso, potente.
**Vino tinto:**
Fase visual: Color rojo cereza, granate oscuro o cereza picota, limpio de capa media, con matices violáceos en el borde, signo de juventud.
Fase olfativa: Aromas limpios, afrutado intenso varietal con notas florales.
Fase gustativa: Sabroso, carnoso, con buen equilibrio acidez/grado. Tanino suave y largo postgusto.
**Vino blanco de maceración carbónica:**
Fase visual: Color amarillo pálido con tonalidades verdosas o ambarinas.
Fase olfativa: Aromas florales y frutales frescos de intensidad media- alta.
Fase gustativa: Afrutado, amplio y sabroso, equilibrado en su conjunto.
**Vino tinto de maceración carbónica:**
Fase visual: Intenso color rojo cereza con tonos granates en el borde, bien cubierto.
Fase olfativa: Fruta fresca, fruta roja, floral, lacteados.
Fase gustativa: Intensidad media, equilibrado, postgusto frutal.

**Vinos semisecos, semidulces y dulces:**
Fase visual (según sean blancos, rosados o tintos respectivamente): Colores amarillos, rosáceos y rojos frescos, con matices verdosos, violáceos y rojos que denotan juventud.
Fase olfativa: Aromas limpios, francos, intensos.
Fase gustativa: Sabrosos con un agradable paso por boca mostrando cierto dulzor dependiendo de la categoría y amplia persistencia.
**Vinos de licor:**
Fase visual (blancos o tintos): Colores amarillos y rojos violáceos, limpios.
Fase olfativa: Aromas limpios, francos, intensos con tonos florales, fruta al licor y amielados.
Fase gustativa: Sabroso, frutal con cierto dulzor, potente en boca y buena acidez.
**Vino naturalmente dulce:**
Fase visual (blancos o tintos): Colores amarillos y rojos intensos, con matices dorados o violetas.
Fase olfativa: Fruta madura, intenso, fruta escarchada.
Fase gustativa: Sabroso, carnoso, sedoso, graso, dulce.
**Vino de aguja:**
Fase visual (blancos, rosados o tintos): Colores amarillo y rosáceos con matices verdosos y violáceos.
Fase olfativa: Aromas limpios francos, frutales y florales.
Fase gustativa: Frescos y ligeros con paso fácil por boca y con un punto de carbónico.
**Vino espumoso de calidad:**
Fase visual: Blancos o rosados con tonos pálidos brillantes. Burbuja de carbónico pequeña y persistente.
Fase olfativa: Aromas intensos, limpios y con suave tonos de ligera reducción de botella.
Fase gustativa: Frescos y equilibrados, con ligera acidez y agradable paso por boca.
Limpio en fase retronasal.
**Vino de crianza:**
Fase visual (blancos, rosados o tintos): Presentan colores amarillentos, rosáceos o rojos vivos con matices verdosos o violáceos que denotan todavía cierta juventud.
Fase olfativa: Aroma limpio de intensidad media alta, franco, intenso, fruta con aromas terciarios procedentes de su paso por barrica.
Fase gustativa: Cuerpo medio o intenso. Sensaciones de fruta madura ensamblados con las notas propias de la madera. En los tintos, los tánicos marcados por su juventud, evolucionan en su paso por botella hasta redondearse. Postgusto largo e intenso.
**Vino de reserva:**
Fase visual (blancos, rosados o tintos): Presentan colores amarillos, rosáceos y rojizos apagados derivados de su estancia en barrica virando hacia tonos dorados, ocres y anaranjados.
Fase olfativa: Recuerdo de frutas maduras bien ensambladas con las notas tostadas de la madera, con un buen bouquet.
Fase gustativa: Cuerpo medio. Notas propias de la madera con recuerdo a frutas maduras. Taninos pulidos. Suaves y aterciopelados, con largo postgusto.
**Vino de gran reserva:**
Fase visual (blancos, rosados o tintos): Denotan colores amarillentos, rosáceos o rojizos con tonos mates, con ribetes de anaranjados a teja para los tintos.
Fase olfativa: Gran complejidad, aromas limpios, de mediana intensidad, destacando los aromas terciarios propios de la crianza.
Fase gustativa: Cuerpo medio. Complejos. Notas propias de la crianza con recuerdo de frutas maduras. Con elevada persistencia.
**Vino añejo:**
Fase visual (blancos, rosados o tintos): Presentan colores que varían de los amarillos, rosáceos o rojos tornándose en tonalidades mates, colores ocres y anaranjados debidos a su permanencia en barrica.
Fase olfativa: Aroma franco, amplio.
Fase gustativa: Ligero, suave con un retrogusto largo.
**Vino Roble:**
Fase visual (blancos o tintos): Muestran desde el rojo granate que puede tener tonos violáceos para tintos hasta los amarillos dorados para blancos. Limpio y brillante.
Fase olfativa: Aromas limpios de intensidad media, de frutas rojas y/o aromas florales, con

recuerdos de madera.
Fase gustativa: Intensidad media, equilibrados y moderadamente tánicos con recuerdos de su permanencia en madera.
**Vino Noble:**
Fase visual (blancos, rosados o tintos): Colores amarillentos, rosáceos o rojo rubí con evolución a tonalidades anaranjadas.
Fase olfativa: Aroma limpio de media intensidad. Recuerdos de su estancia en barrica.
Fase gustativa: Cuerpo medio. Sensaciones de fruta madura ensamblados con notas propias de la madera. Postgusto largo e intenso.
**Vendimia tardía:**
Fase visual: Colores que van de los amarillos dorados para los blancos a los morados oscuros con tonos rubís para los tintos.
Fase olfativa: Intenso, floral, fresco, compartiendo la dulcedumbre de la fruta con los aromas aportados por el roble en los vinos pasados por barrica.
Fase gustativa: Amplio en boca, sedoso, untuoso, sabroso, muy persistente.
**Vino Calatayud Superior:**
Fase visual: Color de rojo cereza picota a rojo rubí, de capa alta, aspecto limpio y brillante.
Fase olfativa: Aroma profundo, con notas frutales y balsámicos, mineral, tostados y especias.
Fase gustativa: Complejo, afrutado con toques balsámicos y postgusto muy largo.

## 3) PRÁCTICAS ENOLÓGICAS ESPECÍFICAS

### a) Prácticas de cultivo

- La densidad de la plantación será de 1.300 cepas por hectárea, como mínimo y de 4.500 cepas por hectárea, como máximo, distribuidas uniformemente en toda la superficie de plantación.
- Los sistemas de poda serán los siguientes:
  a) El tradicional sistema de poda en vaso.
  b) En espaldera:
    1) con cordón simple o doble;
    2) con vara y pulgar.
- Cuando sea necesario para mantener el equilibrio de potencial vegetativo de la planta con el ecosistema clima-suelo, el Consejo Regulador podrá autorizar el riego de las viñas estableciendo la forma y condiciones, así como las modalidades de aplicación.
- Para los vinos “Calatayud Superior”, la vendimia se realizará en cajas adecuadas para su transporte.

### b) Prácticas enológicas especificas

- La vendimia se realiza, dedicando exclusivamente a la elaboración de vinos protegidos las partidas de uva sana, con el grado de madurez necesario, que tengan un contenido en azúcar igual o superior a 170 gramos/litro de mosto, y separando toda aquella que no esté en perfectas condiciones.
- Se aplicarán presiones adecuadas para la extracción del mosto o del vino y su separación de los orujos, de forma que el rendimiento no sea superior a 70 litros de vino por cada 100 kilogramos de uva.

**Elaboración de los diferentes subtipos de vino:**

a) Vinos de licor: se realizan exclusivamente con las variedades Moscatel de Alejandría, Macabeo y Garnacha tinta, cuyas uvas, en el momento de la vendimia, deberán tener un grado alcohólico volumétrico natural no inferior a 12 % vol.

b) Vino “naturalmente dulce”: deberá elaborarse con uva sobremadurada sin aumento artificial de su graduación y con el alcohol procedente en su totalidad de la fermentación, con un grado alcohólico natural superior a 15 % vol.

c) Los vinos espumosos de calidad: tendrán un proceso de elaboración y crianza, desde la segunda fermentación hasta la eliminación de las lías inclusive, en la misma botella en la que se ha efectuado el tiraje, y deberán cumplir los siguientes requisitos:

- La duración del período de tiraje hasta el degüelle será como mínimo de nueve meses.
- El licor de tiraje deberá cumplir lo establecido en el Anexo II, letra C, apartado 4 del Reglamento (CE) nº 606/2009 de la Comisión, de 10 de julio de 2009, que fija determinadas disposiciones de aplicación del Reglamento (CE) n.º 479/2008 del Consejo en lo relativo a las categorías de productos vitícolas, las prácticas enológicas y las restricciones aplicables.
- Sólo se podrá emplear este tipo de vino para el relleno de las botellas en el momento del degüelle.

d) La "vendimia tardía" deberá presentar un grado alcohólico natural superior a 15% vol.

e) Vino roble:

- Blanco: Periodo mínimo de crianza: > 45 días en barricas de roble de 600 l. de capacidad máxima.
- Tinto: Período mínimo de crianza: > 90 días en barricas de roble de 600 l. de capacidad máxima.

f) Vino Calatayud Superior: vino tinto de alta expresión, en cuya elaboración se utilizarán uvas de garnacha tinta pertenecientes a viñedos de más de 50 años de edad y con unas producciones que no superen de media los 3.500 Kg/ha. En la composición del vino entrará un 85% mínimo de vino de la variedad garnacha tinta y el 15% restante podrá incluir vino de otras variedades tintas autorizadas.

Los vinos amparados bajo este calificativo deberán cumplir lo siguiente:

- Deberán permanecer un periodo mínimo de 6 meses en barrica.
- El tiempo mínimo desde el inicio de la elaboración del vino hasta su comercialización se fija en 10 meses.

g) Viñas viejas: los vinos amparados bajo este calificativo deberán proceder de viñedos con edad superior a 35 años y cuya producción máxima admitida sea 4.500 Kg/ha.

**c) Restricciones**

- No se podrán utilizar técnicas de precalentamiento de la uva o calentamiento de los mostos o de los vinos en presencia de los orujos, tendentes a forzar la extracción de la materia colorante.
- El inicio del cómputo del período de envejecimiento de los vinos en barrica no podrá contabilizarse, en ningún caso, antes del día 1 del mes de diciembre del año de la cosecha.

## 4) DEMARCACIÓN DE LA ZONA GEOGRÁFICA

La zona geográfica de la DOP Calatayud está constituida por los siguientes términos municipales: Abanto, Acered, Alarba, Alhama de Aragón, Aniñón, Ariza, Atea, Ateca, Belmonte de Gracián, Bubierca, Calatayud, Carenas, Castejón de las Armas, Castejón de Alarba, Cervera de la Cañada, Cetina, Clarés de Ribota, Codos, El Frasno, Fuentes de Jiloca, Godojos, Ibdes, Jaraba, Maluenda, Mara, Miedes, Monterde, Montón, Morata de Jiloca, Moros, Munébrega, Nuévalos, Olvés, Orera, Paracuellos de Jiloca, Ruesca, Sediles, Terrer, Torralba de Ribota, Torrijo de la Cañada, Valtorres, Velilla de Jiloca, Villalba del Perejil, Villalengua, Villarroya de la Sierra, La Vilueña.

## 5) RENDIMIENTO MÁXIMO

La producción máxima admitida por hectárea será de 7.000 kilogramos de uva, para las variedades tintas, y de 8.000 kilogramos para las variedades blancas.
El rendimiento máximo de vino por hectárea será de 49 hectolitros, para vinos de variedades tintas, y 56 hectolitros para vinos de variedades blancas.

## 6) VARIEDAD O VARIEDADES DE UVA DE LAS QUE PROCEDE EL VINO

La elaboración de los vinos protegidos por la DOP Calatayud se realizará exclusivamente con uvas de las variedades autorizadas siguientes:

- Tintas: Garnacha tinta, Tempranillo, Bobal, Mazuela, Monastrell, Syrah. Cabernet Sauvignon y Merlot.
- Blancas: Garnacha blanca, Macabeo, Malvasía, Moscatel de Alejandría, Sauvignon Blanc, Chardonnay, Gewürztraminer.

## 7) VÍNCULO CON LA ZONA GEOGRÁFICA

### a) Área geográfica

**1.- FACTORES HUMANOS**

El cultivo de la vid en la zona se remonta al siglo II antes de Cristo, confirmado con el hallazgo de un lagar en el pueblo Celtíbero de Segeda –de gran importancia en la guerra numantína-, situado entre los términos municipales de Belmonte de Gracián y Mara.

La primera referencia escrita sobre la gran calidad de los vinos de la Comarca se remonta al siglo I y su autor es Marco Valerio Marcial, historiador que nació en la ciudad romana de Bílbilis.

*Bilbilis Augusta* fue una ciudad floreciente en su época y en sus cercanías los árabes fundaron la actual Calatayud. Los romanos desarrollaron la vid, los musulmanes la abandonaron y los cristianos volvieron a destacar su importancia durante la reconquista como cultivo colonizador.

Es razonable pensar que la orden del Cister promovió la plantación de la vid en esta zona y tuvo mucho que ver con su desarrollo ya que en su *regla* aparece detallado el consumo de vino y con ello su necesidad: *"los semaneros, antes de la única comida, tomarán un vaso de vino con pan, además de la ración normal"*. A finales del siglo XII los monjes cistercienses fundaron el Monasterio de Piedra, un poco más tarde que el de Veruela, y sus antiguas bodegas dan fe de la importancia de la vid en las tierras de su entorno.

En el siglo XVIII Jordán de Asso, al hablar del partido de Calatayud, menciona especialmente el regadío de las vegas del Jalón, Jiloca, Manubres, Ribota, etc. que alcanzaba una superficie de 13.239 cahizadas, equivalente a unas 5.000 ha, cifra muy importante en aquella época. Este autor habla también de *"las grandes plantaciones de viñas que se han hecho en las tierras de Calatayud"*, con una producción de 10.000 alqueces de vino en Calatayud y 15.000 en Ateca y 9.000 cántaros en Ariza, que con las medidas actuales serían 48.960 hectolitros, destinados al consumo de la zona.

Con la llegada de la filoxera a Francia los viñedos se extendieron hasta superar las 44.000 ha de las 85.500 existentes en toda la provincia de Zaragoza. Sin duda las buenas comunicaciones ferroviarias de Calatayud favorecían las exportaciones de vino y, en consecuencia, el cultivo de la vid. Tras aparecer en España la filoxera, se volvió a plantar de nuevo la vid pero con menos intensidad: de las 44.650 ha de Zaragoza en 1922, sólo 11.600 estaban en Calatayud, pasando por tanto de tener el 50 % del viñedo provincial al 26 %. Después de la guerra civil se volvió a recuperar el viñedo hasta las 21.200 ha de los años 70, pero esta superficie sólo representaba el 21 % porque toda la provincia de Zaragoza tenía

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97.000 ha, Ateca, Ibdes y Villarroya cultivaban unas 2.000 ha y Aniñón, Cervera y Munébrega entre mil y mil quinientas y el resto de municipios, superficies más modestas.

En los años 70 el mercado demandaba vinos con mucho grado y color y, mientras otros vinos de zonas limítrofes tenían entre 16 y 18 grados, los de Calatayud no superaban los 12-13. Ya en 1978 se decía al respecto (*Los vinos de Aragón*, Ed. Librería General): *"Lo que para muchos pudiera parecer que estos caldos* (los de Calatayud) *desmerecen frente a los anteriores, se compensa con el mayor equilibrio que poseen, propiciado por un cultivo de menor rendimiento que por ello proporciona mayor calidad a los mostos. Al tener menos cuerpo y extracto, resultan excelentes vinos, quizás los mejores de Aragón, a lo que contribuye su menor contenido en ácido tartárico y su acidez característica debida al ácido láctico que se produce en la fermentación maloláctica".*

En 1989 se reconoció la Denominación de Origen Calatayud pasando a embotellar los vinos de forma generalizada y abandonando la elaboración de vinos para la venta como graneles.

## 2.- FACTORES NATURALES

La Denominación de Origen Calatayud está localizada en las estribaciones del sistema Ibérico, en la parte más suroccidental de la provincia de Zaragoza. La superficie de viñedo se distribuyen en 46 municipios de una zona enmarcada por las formaciones montañosas que se desprenden del macizo del Moncayo y que se organiza alrededor de una compleja red fluvial formada por los afluentes del Ebro: Jalón, Jiloca, Manubles, Mesa, Piedra y Ribota.

En la actualidad la Denominación comprende de 3.500 hectáreas de viñedo siendo cultivadas por 900 viticultores.

**- Edafología**

La zona vitícola DO Calatayud está relacionada con la depresión homónima, al suroeste de la provincia de Zaragoza y perteneciente a la Depresión del Ebro.

La formación y evolución morfológica de la depresión de Calatayud determinan una topografía del relieve directamente vinculada a estas tres unidades más importantes: las sierras exteriores, el interior de la fosa y el piedemonte o somontano.

En cuanto a los relieves positivos, más enérgicos, de las sierras existen dos diferencias importantes: mientras las de origen paleozoico (Sierra Virgen, Sierra Vicort...) son elevaciones de materiales difíciles de alterar (cuarcitas y pizarras), las mesozoicas constituidas por materiales más blandos (calizas, margas, yesos...), son más fácil de erosionar y la red fluvial (ríos Mesa y Piedra...) es capaz de labrar en ellas paisajes de gran belleza.

En estas sierras los suelos son difíciles de trabajar con abundante pedregosidad y bajos rendimientos.

El relieve del sector central de la depresión presenta acumulaciones de: arcillas, margas, yesos y calizas duras. Los materiales blandos fueron erosionados en el cuaternario, pero los materiales duros resistieron el desgaste formando muelas o como se denominan en la zona a estas formaciones "castillos".

Aquí se aprecian suelos pardo-calizos con depósito de diferentes materiales.

Entre estos relieves y las superficies estructurales se desarrollan los sistemas de glacis y terrazas. Los glacis están formados por materiales pedregoso poco rodados, procedentes de las sierras próximas acompañados en muchos casos de arcillas rojas tipo royal.

Nos encontramos con tierras pardo-rojizas sobre pizarras y cuarcitas con alto contenido en hierro.

Se aprecia como la altitud aumenta desde el centro de la fosa hacia sus márgenes con relieves aislados de altitud positiva en el interior. El viñedo se desplaza hacia cotas elevadas superiores

a 550 m e incluso existen parcelas por encima de 1000 m, aunque a pesar de todo, entre 650 y 900 m se encuentra más del 80 % del viñedo.

En general, existe una gran dispersión de viñedo entre el relieve atormentado de sierras y colinas y al mismo tiempo se observa una amplia heterogeneidad de suelos.

En esta zona el cultivo de la vid realiza una labor agroambiental muy importante frenando la erosión, el arrastre y el lavado de los suelos en pendiente, conformando junto con la vegetación y flora espontáneas locales, un entorno natural y paisajístico de gran belleza.

**- Climatología**

Como parte del territorio del interior peninsular, el clima de la zona está caracterizado por su continentalidad extrema que hace conformar una unidad climática bien diferenciada dentro del sistema ibérico. El encajonamiento entre macizos montañosos acentúa los rasgos continentales tendiendo a disminuir por un lado la pluviosidad mientras que por otro lado produce una fuerte continentalidad que se refleja en sus temperaturas.

Las temperaturas y precipitaciones varían desde las más cálidas y bajas del fondo de la fosa hasta las más frías ligeramente superiores a medida que ascendemos. Se caracteriza por precipitaciones medias anuales entre 300 y 550 mm, con un régimen pluviométrico estacional con máximos primaverales y otoñales (equinocciales).

Las heladas primaverales son muy frecuentes en el fondo de los valles cerrados y las viñas se situadas en posiciones más altas para escapar de este aire frío.

### b) Calidad y características del producto debidas fundamental o exclusivamente al medio geográfico.

Los vinos se caracterizan por su alto extracto seco, siendo ricos en taninos y materias colorantes, aroma suave y característico de la variedad y en boca son carnosos, con cuerpo, cálidos y suaves con un perfecto equilibrio en alcohol-acidez. Son vinos sutiles, finos y elegantes, resultando aptos para la crianza o para ser consumidos en su juventud.

Son vinos de terruño con gran personalidad, destacando los vinos tintos elaborados con la variedad garnacha tinta adaptada a esta zona de forma excepcional.

### c) Nexo causal entre la zona geográfica y las características del producto

El clima continental extremo, con inviernos largos y fríos, veranos calurosos y precipitaciones muy escasas, sumado a las características de los suelos existentes en la zona geográfica otorgan unas señas de identidad a estos vinos siendo vinos con una gran riqueza aromática, concentrados y con rasgos de mineralidad.

La mayor parte del viñedo se encuentra ubicado en zonas de altura en terrenos con elevada pendiente que favorece la aireación del viñedo, de muy difícil mecanización, realizándose la mayoría de las labores de cultivo de forma manual.

El desarrollo de plagas y enfermedades se ve muy limitado ya que las temperaturas nocturnas cortan el ciclo de desarrollo de la mayoría de los hongos. Durante los fríos días invernales, numerosas puestas de insectos mueren por congelación, reduciendo notablemente el número de individuos para las siguientes generaciones.

Todo esto conlleva un cultivo de la vid de forma muy natural siendo necesario aplicar un bajo número de tratamientos fitosanitarios, obteniéndose así unas uvas sanas y libres de residuos.

En época estival, los viñedos al estar situados en altura, resisten los fuertes calores diurnos y recuperan su lozanía en horas nocturnas para poder sintetizar azúcares en sus hojas a la mañana siguiente.

Las grandes diferencias de temperaturas entre la noche y el día durante la época de maduración generan los precursores de los aromas en la uva. Estas maduraciones lentas actúan de forma activa en el desarrollo de compuestos fenólicos aportando color y estructura a los vinos y proporcionándoles una larga vida.

Todos estos factores favorecen la obtención de vinos complejos, bien estructurados y elegantes, tal y como se describen en el punto b) y conformando la personalidad de estos vinos producidos con las variedades autorizadas.

## 8) REQUISITOS APLICABLES

### a) Marco legal

- Legislación nacional

  - Orden de 6 de mayo de 2009 por la que se aprueba la normativa específica de la Denominación de Origen «Calatayud» (BOA Num.91 de viernes 15 de Mayo de 2009).

  - Registros de la denominación:
    a) Registro de viñas.
    b) Registro de bodegas (secciones de elaboración, almacenamiento, embotellado y envejecimiento).
    c) Registro de Etiquetas.

### b) Requisitos adicionales

#### i) Prácticas de cultivo

- El Consejo Regulador dictará las normas de campaña necesarias, que prorrogarán su vigencia a sucesivas campañas en tanto no sean modificadas por dicho organismo, en las que podrá determinar la fecha de iniciación de la vendimia y acordar normas sobre su ordenación y el transporte de la uva vendimiada, para que éste se efectúe sin deterioro de la calidad.
- En la categoría de “viñas viejas” la producción máxima admitida será de 4.500 kilogramos por hectárea, y 31,5 hectolitros por hectárea.

#### ii) Locales para Crianza y envejecimiento

Deberán estar exentos de trepidaciones, mantener temperatura constante y fresca durante todo el año, y con estado higrométrico y ventilación adecuados.
La vida útil de las barricas se fija en 8 años.
El periodo de utilización de la barrica para elaborar un vino “Calatayud Superior” no excederá de 2 años desde la fecha de la primera llenada.

#### iii) Envasado

Los vinos calificados “aptos” se comercializarán para el consumidor en los tipos de envase que apruebe el Consejo Regulador, que no perjudiquen su calidad y prestigio. Con carácter general los envases deberán ser de vidrio de las capacidades autorizadas por la legislación correspondiente. Excepcionalmente, el Consejo Regulador podrá autorizar otro tipo de envases para usos especiales. En el caso de vino Calatayud Superior el CR seleccionará un tipo de botella única, que deberán utilizar todas las bodegas en los vinos con este calificativo.

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El envasado tendrá lugar en la zona geográfica delimitada indicada en el punto 4 del presente Pliego de Condiciones.

Desde siempre se ha contemplado el embotellado de los vinos en las bodegas incluidas en la zona de producción y así se ha venido reflejando en las sucesivas órdenes publicadas.

El principal razonamiento que lleva a considerar este postulado es sin lugar a duda el mantener la calidad y singularidad del vino, evitando fenómenos de oxidorreducción. Esto se consigue con el embotellado en origen asegurando que las características físico-químicas y organolépticas se preserven, evitando que en su transporte y embotellado se produzcan contaminaciones y alteraciones que afecten a su composición y a su aroma.

**iv) Etiquetado**

- Las etiquetas comerciales, propias de cada firma comercial inscrita, deben ser aprobadas por el Consejo Regulador, en lo que se refiere a los requisitos que se relacionan en este Pliego.

- Figurará obligatoriamente en ellas la mención: Denominación de Origen "Calatayud". El producto destinado al consumo irá provisto de marchamos de garantía, numerados y expedidos por el Consejo Regulador, que serán colocados en la bodega inscrita de modo que no sea posible una nueva utilización de los mismos. En dichos marchamos figurará el logotipo del Consejo que figura a continuación:

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DENOMINACIÓN DE ORIGEN

- Los términos tradicionales que pueden utilizarse en los vinos amparados por la DOP Calatayud son:

  - Término tradicional al que se refiere el artículo 118 duovicies.1a) del Reglamento (CE) Nº 1234/2007 del Consejo, de 22 de octubre de 2007: "Denominación de Origen" o "DO"

  - Términos tradicionales, a los que se refiere el artículo 118 duovicies.1b) del Reglamento (CE) Nº 1234/2007 del Consejo, de 22 de octubre de 2007: "Crianza", "Reserva", "Gran Reserva", "Añejo", "Noble", "Clásico", "Rancio", "Superior" y "Viejo".

- Las menciones complementarias que se podrán utilizar en el etiquetado son:
  - Según el método de producción: "naturalmente dulce", "vendimia tardía", "maceración carbónica", "Roble", "fermentado en barrica", "parcialmente fermentado en barrica", "Calatayud Superior" y "Viñas Viejas".

  Estas menciones se utilizarán en aquellos vinos que cumplan con los requisitos establecidos en los puntos 2 y 3.

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## 9) COMPROBACIÓN DEL CUMPLIMIENTO DEL PLIEGO

### a) Organismo de control

La verificación del cumplimiento de lo especificado en el presente pliego de condiciones corresponde a:

Consejo Regulador de la Denominación de Origen Protegida Calatayud.
Dirección: Ctra de Valencia, 8. 50300 CALATAYUD (Zaragoza, España)
Teléfono: (34) 976 884 260
Fax: (34) 976 885 912
Correo electrónico: administracion@docalatayud.com
www.docalatayud.com

### b) Tareas

#### i) Alcance de los controles

El Consejo Regulador de la DOP Calatayud, tiene identificada en su estructura un Organismo de Control, que actúa como entidad de certificación de producto, acreditada en el cumplimiento de la norma específica de referencia (UNE-EN 45011 o norma que la sustituya) y verifica, mediante controles a viticultores y a bodegas, el cumplimiento de los requisitos establecidos en el Pliego de Condiciones de la DOP Calatayud.

Los controles se completan con la toma de muestras de producto calificado como apto por los operadores, para la realización de ensayos físico-químicos y organolépticos.

#### ii) Metodología de Control

La comprobación se realiza mediante:

- control anual de rendimientos de producción
- auditorías anuales a las bodegas
- toma de muestras de producto para realización de ensayos

La toma de muestras se realiza durante las auditorías, a las bodegas que embotellan vino DOP Calatayud. Se realiza por muestreo, aplicando criterios de proporcionalidad en función del tipo de producto y volumen de producción, disponibles en el momento de la auditoría.

# PLIEGO DE CONDICIONES DE LA "DENOMINACIÓN DE ORIGEN PROTEGIDA CAMPO DE BORJA"

## 1) NOMBRE QUE SE DEBE PROTEGER

«Campo de Borja».

## 2) DESCRIPCIÓN DEL VINO

### a) Características analíticas del producto

**a.1. Vinos blancos, rosados y tintos:**

a.1.1. Grado alcohólico adquirido mínimo:
- blancos y rosados: 10 % vol.
- tintos:11 % vol
- vinos naturalmente dulces: 13% vol
- vendimia tardía: 13 % vol.

a.1.2. Acidez mínima (ác. tartárico): 60 meq/l o 4.5 g/l.

a.1.3. Acidez volátil máxima (ác. acético):
- blancos, rosados y tintos: 13.33 meq/l o 0.8 g/l
- vinos naturalmente dulces: 20 meq/l o 1.20 g/l
- vendimia tardía: 15 meq/l o 0.9 g/l

a.1.4. Anhídrido sulfuroso máximo:

cuando la concentración en azúcares sea inferior a 5 g/l
- blancos y rosados: 200 mg/l
- tintos: 150 mg/l

cuando la concentración en azúcares sea mayor o igual a 5 g/l
- blancos y rosados: 250 mg/l
- tintos: 200 mg/l.

a.1.5. Grado alcohólico total:
- naturalmente dulces: mayor de 15% vol
- vendimia tardía: mayor de 15 % vol

a.1.6. Contenido máximo en azúcares reductores:

- Para los vinos secos: su contenido en azúcar no es superior a 4 gramos por litro, o 9 gramos por litro cuando el contenido de acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 2 gramos por litro al contenido en azúcar residual.
- Para los vinos semisecos: su contenido en azúcar excede el máximo previsto para los vinos secos pero no excede: 12 gramos por litro, ó 18 gramos por litro, cuando el contenido de acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 10 gramos por litro al contenido en azúcar residual.
- Para los vinos semidulces: su contenido en azúcar es superior al máximo previsto para los vinos semisecos pero no es superior a 45 gramos por litro.
- Para los vinos dulces y naturalmente dulces: Su contenido en azúcar es igual o superior a 45 gramos por litro.

**a.2. Espumosos de calidad**
- Grado alcohólico adquirido mínimo: 10 % vol.
- Acidez mínima (ác. tartárico): 60 meq/l o 4.5 g/l.
- Acidez volátil máxima (ác. acético): 10.83 meq/l o 0.65 g/l.
- Anhídrido sulfuroso máximo: 160 mg/l.
- $CO_2$ mínimo total de 3.5 bar, o en caso de botellas de menos de 25 cl 3 bar.

**a.3. Vinos de licor**
- Grado alcohólico adquirido mayor o igual a 15 % vol y menor o igual a 22 % vol..
- Acidez mínima (ác. tartárico): 60 meq/l o 4.5 g/l.
- Acidez volátil máxima (ác. acético): 15 meq/l o 0.9 g/l.
- Anhídrido sulfuroso máximo:

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cuando el contenido en azúcares sea inferior a 5 g/l: 150 mg/l
cuando el contenido en azúcares sea mayor o igual a 5 g/l : 200 mg/l.
-Grado alcohólico total mayor o igual a 17.5 % vol.

**b) Características Organolépticas**

Las características organolépticas de los vinos de Campo de Borja se describen a continuación según el tipo de vino:

**b.1. Vinos blancos, rosados y tintos:**
**Vino blanco:**
Fase visual: límpido, cristalino, amarillo-verdoso
Fase olfativa: floral, frutal, franco
Fase gustativa: fresco, ácido
**Vino rosado:**
Fase visual: límpido, cristalino, rosa (franco)
Fase olfativa: frutal, floral
Fase gustativa: fresco, ácido, frutal
**Vino tinto:**
Fase visual: límpido, cristalino, rojo (cereza)
Fase olfativa: frutal, maduro, floral
Fase gustativa: largo, amable, estructurado, carnoso, volumen
**Vino tinto de maceración carbónica:**
Fase visual: rojo (rubí)
Fase olfativa: intenso, amílico
Fase gustativa: volumen, tanino suave
**Vinos semisecos, semidulces, dulces:**
Fase visual: De acuerdo a su vino base (según sean blancos, rosados o tintos), presentarán matices verdosos, violáceos y rojos.
Fase olfativa: sin alejarse de la propia de su vino base, con aromas limpios, más intensos.
Fase gustativa: Intensa, agradable paso de boca con cierto dulzor, propio de su nivel de azúcares, con recuerdo a frutas confitadas o desecadas.
**Vinos con envejecimiento** (crianza, reserva, gran reserva, roble, noble, añejo):
Fase visual: De acuerdo a su vino base (según sean blancos, rosados o tintos), presentarán colores más intensos, con buena capa
Fase olfativa: Aromas de intensos a muy intensos, más complejos, con matices de especias y notas balsámicas, propias de su tiempo de permanencia en contacto con madera.
Fase gustativa: Intensa, tánica y más glicérica que en sus vinos base, con postgusto largo, propio de su nivel de envejecimiento.
**Vino naturalmente dulce:**
Fase visual: De acuerdo a su vino base (según sean blancos, rosados o tintos), presentarán matices verdosos, violáceos y rojos.
Fase olfativa: sin alejarse de la propia de su vino base, con aromas limpios, más intensos.
Fase gustativa: Intensa, agradable paso de boca con cierto dulzor, propio de su nivel de azúcares, con recuerdo a frutas confitadas o desecadas.
**Vendimia tardía:**
Fase visual: De acuerdo a su vino base (según sean blancos, rosados o tintos), presentarán matices verdosos, violáceos y rojos.
Fase olfativa: sin alejarse de la propia de su vino base, con aromas limpios, más intensos.
Fase gustativa: Intensa, agradable paso de boca con cierto dulzor, propio de su nivel de azúcares, con recuerdo a frutas confitadas o desecadas.

**b.2. Vinos espumosos de calidad:**
Fase visual: límpido, cristalino, amarillo
Fase olfativa: frutal, floral
Fase gustativa: ácido, equilibrado, fresco

**b.3. Vinos de licor:**
Fase visual: De acuerdo a su vino base (según sean blancos, rosados o tintos), presentarán matices verdosos, violáceos y rojos.

Fase olfativa: sin alejarse de la propia de su vino base, con aromas limpios, más intensos.
Fase gustativa: Intensa, agradable paso de boca con cierto dulzor, propio de su nivel de azúcares, con recuerdo a frutas confitadas o desecadas.

## 3) PRÁCTICAS ENOLÓGICAS ESPECÍFICAS

### a) Prácticas de cultivo

La densidad de la plantación será de 1.500 cepas por hectárea, como mínimo y de 4.000 cepas por hectárea, como máximo, distribuidas uniformemente en toda la superficie de plantación.

### b) Prácticas enológicas especificas

- La vendimia se realiza, dedicando exclusivamente a la elaboración de vinos protegidos las partidas de uva sana, con el grado de madurez necesario, que tengan un contenido en azúcar igual o superior a 170 gramos/litro de mosto, y separando toda aquella que no esté en perfectas condiciones.
- Se aplicarán presiones adecuadas para la extracción del mosto o del vino y su separación de los orujos, de forma que el rendimiento no sea superior a 70 litros de vino por cada 100 kilogramos de uva.

***Elaboración de los diferentes subtipos de vino***

a) Vinos de licor: se realizarán exclusivamente con las variedades autorizadas, cuyas uvas, en el momento de la vendimia, deberán tener un grado alcohólico volumétrico natural no inferior a 12 % vol.. Si se somete a proceso de envejecimiento, el periodo tendrá una duración mínima de veinticuatro meses, de los que dieciocho, como mínimo, serán en envase de roble.

b) Vino "naturalmente dulce": deberá elaborarse sin aumento artificial de su graduación y con el alcohol procedente en su totalidad de la fermentación, con un grado alcohólico natural superior a 15 % vol.

c) Los vinos espumosos de calidad: tendrán un proceso de elaboración y crianza, desde la segunda fermentación hasta la eliminación de las lías inclusive, en la misma botella en la que se ha efectuado el tiraje, contendrán, como consecuencia de su elaboración especial, gas carbónico de origen endógeno. Su elaboración se realizará a partir de las variedades autorizadas. Podrán ser blancos y rosados, y deberán cumplir los siguientes requisitos:

- El licor de tiraje deberá cumplir lo establecido en el Anexo II, letra C, apartado 4 del Reglamento (CE) nº 606/2009 de la Comisión, de 10 de julio de 2009, que fija determinadas disposiciones de aplicación del Reglamento (CE) n.º 479/2008 del Consejo en lo relativo a las categorías de productos vitícolas, las prácticas enológicas y las restricciones aplicables.
- La duración del período de tiraje hasta el degüelle será como mínimo de nueve meses.
- Sólo se podrá emplear este tipo de vino para el relleno de las botellas en el momento del degüelle.

d) Los vinos con la mención "vendimia tardía" deberán presentar un grado alcohólico natural superior a 15% vol.

e) Los vinos con la mención " roble":

- Blanco: Periodo mínimo de crianza superior a 45 días en barricas de roble de 600 l. de capacidad máxima.
- Tinto: Período mínimo de crianza superior a 90 días en barricas de roble de 600 l. de capacidad máxima.

### c) Restricciones

- No se podrán utilizar técnicas de precalentamiento de la uva o calentamiento de los mostos o de los vinos en presencia de los orujos, tendentes a forzar la extracción de la materia colorante.
- El inicio del cómputo del período de envejecimiento de los vinos en barrica no podrá contabilizarse, en ningún caso, antes del día 1 del mes de diciembre del año de la cosecha.

## 4) DEMARCACIÓN DE LA ZONA GEOGRÁFICA

La zona geográfica de la DO Campo de Borja, está constituida por los terrenos aptos ubicados en los siguientes términos municipales: Agón, Ainzón, Alberite, Albeta, Ambel, Bisimbre, Borja, Bulbuente, Bureta, El Buste, Fuendejalón, Magallón, Maleján, Pozuelo de Aragón, Tabuenca, y Vera de Moncayo, así como en los polígonos catastrales número 4, 5, 6, 7, 8, 9, 10 y 11 del término municipal de Mallén, y en los polígonos catastrales número 1, 2, 3, 4, 5, 6, 7,8, 9, 10, 11, 12, 13, 14 y 19 del término municipal de Fréscano.

## 5) RENDIMIENTO MÁXIMO

La producción máxima admitida por hectárea será de 7.000 kilogramos de uva, para las variedades tintas, y de 8.000 kilogramos para las variedades blancas.

El rendimiento máximo de vino por hectárea será de 49 hectolitros, para vinos de variedades tintas y 56 hectolitros para vinos de variedades blancas.

## 6) VARIEDAD O VARIEDADES DE UVA DE LAS QUE PROCEDE EL VINO

La elaboración de los vinos protegidos por la DOP Campo de Borja se realizará exclusivamente con uvas de las variedades autorizadas siguientes:

a) Tintas: Garnacha tinta, Mazuela, Tempranillo, Cabernet Sauvignon, Merlot, Syrah y Garnacha tintorera.

b) Blancas: Macabeo, Chardonnay, Moscatel de grano menudo, Moscatel de Alejandría, Garnacha blanca, Sauvignon Blanc y Verdejo.

## 7) VÍNCULO CON LA ZONA GEOGRÁFICA

### a) Área geográfica:

**FACTORES HUMANOS**

La historia de los vinos de la DOP “Campo de Borja” está ligada indiscutiblemente a la historia de una Comarca con gran tradición vitivinícola desde antaño.

La primera referencia relativa a la vid, que consta en la documentación estudiada en los archivos del Monasterio de Veruela, son las donaciones de las viñas de Magallón en 1.203, bajo el abadiato de Raimundo Guillén, quinto Abad de Veruela, lo que nos hace suponer que existían viñedos desde tiempos mucho más lejanos.

En el curso del siglo XIV, los abades de Veruela agruparon sus propiedades y el 2 de Julio de 1.453 añadieron la compra de la Villa de Ainzón, con todos sus límites, pastos, aguas y viñas. Ainzón, según consta en el archivo, interesó al abad Gabriel Serra sobre todo para desarrollar el viñedo. Así, conocemos que Veruela poseía señoríos en: Alcalá, Litago, Vera de Moncayo, Bulbuente, Ainzón, Pozuelo, la granja del Río en Borja; y numerosos bienes en: Agón, Añón, Trasmoz, Magallón, Borja, Albeta, Tarazona, Fuendejalón, Pozuelo,…

Hasta 1.835 los monjes de Veruela mantuvieron contacto con los municipios de los alrededores, rigiendo las Parroquias que tenían en señorío, desarrollando la agricultura y la ganadería. Al abad Fray Martín de Vera (1.676-1.680) se debe toda la renovación de las viñas de Ainzón.

Por lo tanto, la influencia que tuvo el Monasterio de Veruela en el desarrollo de la vid fue muy importante, conservando, desarrollando y potenciando la viticultura que llega hasta nuestros días.

La tradición histórica de las bodegas es igualmente larga, destacando desde las bodegas del propio Monasterio a las innumerables bodegas particulares existentes en todos los

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municipios de la zona, situadas bien en montes o cabezos cercanos al pueblo o incluso bajo las propias casas, tradición que sigue conservándose hasta hoy.

Circunstancias posteriores, con dificultades económicas para comercializar el vino de la zona de forma particular, dieron paso en los años 50 al cooperativismo, formándose seis cooperativas elaboradoras de vino que agrupan hoy a la mayor parte de la producción de la Denominación de Origen.

La historia sigue su curso y es en 1.978 cuando se reglamenta la DOP "Campo de Borja", con el objeto de conseguir para esta zona un reconocimiento al esfuerzo de sus viticultores y a la calidad de sus vinos, concediéndose definitivamente en 1.980 la Denominación de Origen para los vinos del "Campo de Borja", aprobándose los estatutos que la reglamentan.

## FACTORES NATURALES

El "Campo de Borja" está situado al noroeste de la provincia de Zaragoza, a 60 km de la capital, siendo una zona de transición entre las montañas del Sistema Ibérico y el Valle del Ebro. Comprende el Somontano del Moncayo y se extiende a lo largo del Valle del río Huecha y los llamados Llanos de Plasencia.

- **Edafología**

El relieve corresponde a una sucesión de altiplanicies de altitud comprendida entre los 350 y 700 m, de topografía suave con ondulaciones de muy amplia curvatura. La parte occidental se muestra más accidentada por la presencia de los contrafuertes del macizo del Moncayo, monte que influye notablemente en el clima de la zona, dando carácter a sus vinos.

Una de las características que más están influyendo en el conocimiento de la zona y que contribuye al buen cultivo del viñedo es el estudio de sus suelos. Los suelos que predominan en la DOP son suelos pardo-calizos y suelos de terraza, con pedregosidad media, buen drenaje, niveles medios de materia orgánica y ricos en nutrientes. También existen suelos arcillo-ferrosos en las laderas más próximas al Moncayo, donde la pedregosidad es mayor. Constituyen suelos muy indicados para el cultivo del viñedo con producciones de calidad.

Respecto a la zonificación, sus características son las siguientes:

1. En la zona baja, con altitudes entre 350 y 450 metros nos encontramos suelos pardo-calizos y "garnachas" tanto en formación tradicional en vaso, como en espaldera; siendo la variedad más cultivada en la zona. Es la zona de maduración más temprana y comprende los viñedos de Agón, Bisimbre, Fréscano, Mallén, Magallón y Pozuelo de Aragón.
2. La zona media se caracteriza por tener la mayor concentración y densidad de viñedo. Comprende los viñedos situados entre los 450 y 550 metros de altitud. Se encuentran los suelos de las terrazas del río "La Huecha", afluente del Ebro y todos los suelos cascajosos y arcillo-ferrosos. Allí se encuentran los viñedos de Alberite, Albeta, Bureta, Maleján, Ainzón, Borja, Fuendejalón, en un relieve de suaves laderas y buena exposición al sol. Sus vinos son muy complejos, intensos, estructurados y carnosos.
3. La zona alta de la DOP, cuyos viñedos se extienden desde los 550 a los 700 metros de altitud, corresponde a las estribaciones del Moncayo. Son viñedos situados en zonas altas de Ainzón y Fuendejalón, así como a los municipios de Tabuenca, Bulbuente, Ambel, El Buste y Vera de Moncayo.

- **Climatología**

La zona del Campo de Borja es una comarca de clima muy continental, con influencia invernal atlántica cuya característica más destacable es el viento del Noroeste "cierzo", que es frío y seco, y con influencia estival mediterránea. Estas particulares características climáticas confieren unas peculiaridades únicas y diferenciadoras de otras zonas productoras de vino. Los contrastes térmicos diurnos y estacionales son muy acusados, con temperaturas extremas. La precipitación es escasa, situándose en un promedio de 350 mm en zonas bajas, hasta 450 mm en zonas más elevadas.

-

- **Viticultura**

El patrimonio vitícola de la DOP “Campo de Borja” es muy rico en cuanto a “garnachas”; los viñedos más antiguos de esta variedad de la DOP datan de 1890 y de las 5.000 hectáreas de garnacha, más de 2.000 tienen edades comprendidas entre 30 y 50 años.

La diversidad de microclimas y suelos enriquece los matices del patrimonio vitícola de las “garnachas” de nuestra tierra y permite que denominemos al Campo de Borja como “El Imperio de la Garnacha”.

**b) Calidad y características del producto debidas fundamental o exclusivamente al medio geográfico:**

Los vinos de la DOP Campo de Borja se caracterizan por una gran expresividad que otorga la variedad garnacha, elaborada bien como monovarietal o bien en mezcla con el resto de variedades. Esta variedad autóctona de Aragón, mayoritaria en Campo de Borja y aclimatada durante siglos en la zona, cuyas producciones son bajas, aporta a los vinos gran intensidad de aromas y sabores afrutados, al igual que una mayor concentración glicérica que proporciona una agradable sensación final de dulzor en boca.

Los vinos se caracterizan por estar bien cubiertos en cuanto al color. En nariz predominan sensaciones frutales y florales, con intensidad alta o media alta. En boca son vinos amables, carnosos, voluminosos, bien estructurados, con taninos suaves, maduros y sedosos. Finalmente son vinos con un postgusto largo y con una sensación muy agradable y untuosa en boca.

Debido a la altitud a la que están situadas las viñas, en la zona baja se obtienen vinos cálidos, potentes y muy aromáticos, en la zona media vinos muy complejos, intensos, estructurados y carnosos y en la zona alta vinos finos, sutiles y elegantes.

**c) Nexo causal entre la zona geográfica y las características del producto:**

La climatología descrita anteriormente, la presencia del cierzo y las variaciones tan bruscas de temperatura, afectan muy directamente a las características organolépticas de los vinos de esta zona. El cierzo produce una evotranspiración muy intensa que limita la humedad del suelo, provocando estrés hídrico permanente, lo que resta vigor a las viñas. Como consecuencia de la limitación de aporte de agua al suelo y de la dura climatología, la maduración fenólica es muy lenta, lo que potencia la presencia de aromas y tonalidades de intenso color en los vinos.

## 8) REQUISITOS APLICABLES

**a) Marco legal**

- Legislación nacional

▪ Resolución de 27 de mayo de 2010, de la Dirección General de Industria y Mercados Alimentarios, por la que se publica la normativa específica de la Denominación de Origen «Campo de Borja». ( BOE nº 147 del 17 de junio de 2010).

▪ Registros de la denominación:

a) Registro vitícola.

b) Registro de bodegas (secciones de elaboración, envejecimiento, almacenamiento, embotellado).

c) Registro de etiquetas.

**b) Requisitos adicionales**

**i) Prácticas de cultivo**

- El Consejo Regulador dictará las normas de campaña necesarias, que prorrogarán su vigencia a sucesivas campañas en tanto no sean modificadas por dicho organismo, en las que podrá determinar la fecha de iniciación de la vendimia y acordar normas sobre su ordenación y el transporte de la uva vendimiada, para que éste se efectúe sin deterioro de la calidad.
- Los límites de producción establecidos en el Punto 5, podrán ser modificados anualmente por el Consejo Regulador, a iniciativa propia o a petición de los inscritos interesados, efectuada con anterioridad a la vendimia, previos los asesoramientos y comprobaciones necesarios. En cualquier caso, tal modificación no podrá realizarse por encima del 25% del límite máximo fijado en el punto nº 5, Rendimiento Máximo.

Esta modificación sólo tendrá lugar en los años en los que el cuajado sea considerado excepcional (cuando esté por encima del 20% de la media).

**ii) Elaboración**

El rendimiento máximo de mosto o vino expresado podrá ser modificado, excepcionalmente, con anterioridad a la vendimia, por el Consejo Regulador, a iniciativa propia o a petición de los elaboradores inscritos interesados, previas las comprobaciones y asesoramientos oportunos, hasta un máximo de 74 litros por cada 100 kg.

Esta modificación sólo tendrá lugar en los años en los que el cuajado sea considerado excepcional (cuando esté por encima del 20% de la media), ya que cuando las condiciones son favorables al crecimiento del racimo (aumento del cuajado) se producen bayas más grandes, disminuyendo la relación hollejo/pulpa. Como consecuencia, los polifenoles y aromas del hollejo disminuyen porcentualmente lo que obliga a aumentar el rendimiento de extracción para mantener el contenido de estos y, por tanto, la tipicidad de los vinos.

**iii) Locales para Crianza y envejecimiento**

Deberán estar exentos de trepidaciones, mantener temperatura constante y fresca durante todo el año, y con estado higrométrico y ventilación adecuados.

**iv) Envasado**

Los vinos calificados “aptos” se comercializarán para el consumidor en los tipos de envase que apruebe el Consejo Regulador, que no perjudiquen su calidad y prestigio. Con carácter general los envases deberán ser de vidrio de las capacidades autorizadas por la legislación correspondiente. Excepcionalmente, el Consejo Regulador podrá autorizar otro tipo de envases para usos especiales.

El envasado tendrá lugar en la zona geográfica delimitada indicada en el punto 4 del presente Pliego de Condiciones, lo que permitirá garantizar el origen del producto.

El transporte y embotellado fuera de la zona de elaboración, constituyen un riesgo para la calidad del vino, ya que se puede ver expuesto a fenómenos de oxidorreducción, variaciones de temperatura y otros, tanto más graves cuanto mayor sea la distancia recorrida. El embotellado en origen, permite preservar las características y la calidad del producto.

El embotellado constituye una operación importante que, si no se efectúa respetando exigencias rigurosas, puede menoscabar gravemente la calidad del producto y modificar sus características.

Esto, unido a la experiencia y el conocimiento profundo de las características específicas de los vinos adquirido durante años por las bodegas de la DOP Campo de Borja, hacen necesario el envasado en origen, preservando así todas las características físico-químicas y organolépticas de estos vinos.

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**v) Etiquetado**

- Las etiquetas comerciales, propias de cada firma comercial inscrita, deben ser aprobadas por el Consejo Regulador, en lo que se refiere a los requisitos que se relacionan en este Pliego.

- Figurará obligatoriamente en ellas la mención: Denominación de Origen "Campo de Borja". El producto destinado al consumo irá provisto de marchamos de garantía, numerados y expedidos por el Consejo Regulador, que serán colocados en la bodega inscrita de modo que no sea posible una nueva utilización de los mismos.

- Los términos tradicionales que pueden utilizarse en los vinos amparados por la DO Campo de Borja son:
  - Término tradicional al que se refiere el artículo 118 duovicies.1a) del Reglamento (CE) Nº 1234/2007 del Consejo, de 22 de octubre de 2007: "Denominación de Origen" o "DO"
  - Términos tradicionales, a los que se refiere el artículo 118 duovicies.1b) del Reglamento (CE) Nº 1234/2007 del Consejo, de 22 de octubre de 2007: "Crianza", "Reserva", "Gran Reserva", "Añejo", "Noble", "Clásico", "Rancio", "Superior" y "Viejo".

- Las menciones complementarias que se podrán utilizar en el etiquetado son:
  - Según el método de producción: "naturalmente dulce", "vendimia tardía", "maceración carbónica", "Roble", "parcialmente fermentado en barrica" y "fermentado en barrica".

Estas menciones se utilizarán en aquellos vinos que cumplan con los requisitos establecidos en los puntos 2 y 3.

## 9) COMPROBACIÓN DEL CUMPLIMIENTO DEL PLIEGO

### a) Organismo de control

La verificación del cumplimiento de lo especificado en el presente pliego de condiciones corresponde a:

Consejo Regulador de la Denominación de Origen Campo de Borja.
Dirección: C/ Subida de San Andrés n º 6, 50570 AINZÓN (Zaragoza, España)
Teléfono: (34) 976 852 122
Fax: (34) 976 868 806
Correo electrónico: vinos@docampodeborja.com
www.docampodeborja.com

### b) Tareas

#### i) Alcance de los controles

El Consejo Regulador de la DO Campo de Borja, tiene identificada en su estructura un Organismo de Control, que actúa como entidad de certificación de producto, acreditada en el cumplimiento de la norma específica de referencia (UNE-EN 45011 o norma que la sustituya) y verifica, mediante controles a viticultores y a bodegas, el cumplimiento de los requisitos establecidos en el Pliego de Condiciones de la DOP Campo de Borja.

Los controles se completan con la toma de muestras de producto calificado como apto por los operadores, para la realización de ensayos físico-químicos y organolépticos.

#### ii) Metodología de Control

La comprobación se realiza mediante:

- control anual de viticultores
- auditorías anuales a las bodegas
- toma de muestras de producto para realización de ensayos

La toma de muestras se realiza durante las auditorías, a las bodegas que elaboran y/o embotellan vino DOP Campo de Borja. Se realiza por muestreo, aplicando criterios de proporcionalidad en función del tipo de producto y volumen de producción, disponibles en el momento de la auditoría.

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# PLIEGO DE CONDICIONES DE LA DENOMINACIÓN DE ORIGEN PROTEGIDA “CARIÑENA”

## 1) NOMBRE QUE SE DEBE PROTEGER

«Cariñena».

## 2) DESCRIPCIÓN DEL VINO

Los vinos amparados por la Denominación de Origen Protegida Cariñena son los siguientes: tintos, rosados y blancos.

Dentro de los tipos de vinos mencionados podrán elaborarse los siguientes subtipos:

- Vinos semisecos, semidulces y dulces.
- Vinos de licor
- Vino naturalmente dulce
- Vinos de aguja
- Vinos espumosos de calidad
- Vendimia tardía

### a) Características analíticas del producto

Las características analíticas de los vinos de la DOP Cariñena se presentan a continuación según el tipo de vino:

| TIPO DE VINO | Grado alcohólico adquirido min. (%vol) | Acidez total mínima (ác. tartárico) | | Acidez volátil máx. (ác. acético) | | Anhídrido sulfuroso máx. (mg/L) | | Grado alc. Total (%vol) | $CO_2$ mínimo total (bar) |
|---|---|---|---|---|---|---|---|---|---|
| | | meq/L | g/L | meq/L | g/L | <5 g/L azúcar | ≥5 g/L azúcar | | |
| **Blancos** | 9 | 60 | 4.5 | 13.3 | 0.8 | 180 | 240 | | - |
| **Rosados** | 9 | 60 | 4.5 | 13.3 | 0.8 | 180 | 240 | | - |
| **Tintos** | 9 | 60 | 4.5 | 13.3 | 0.8 | 140 | 180 | | - |
| **Semisecos, semidulces y dulces** | 9 | 60 | 4,5 | 13,3 | 0,8 | | BL:240 TT:180 | | - |
| **Naturalmente dulces** | 13 | 60 | 4,5 | 15 | 0,9 | | BL:240 TT:180 | >15 <17,5 | - |
| **Aguja** | 7 | 60 | 4,5 | 13,3 | 0,8 | BL:180 TT:140 | BL:240 TT:180 | >9 | ≥ 1 ≤2,5 |
| **Espumosos de calidad** | 10 | 60 | 4,5 | 10.83 | 0.65 | 160 | | | 3,5<br>3 (para botellas de < 25 cl.) |
| **Vendimia tardía** | 13 | 60 | 4,5 | 15 | 0.9 | BL:180 TT:140 | BL:240 TT:180 | >15 | - |
| **Vinos de licor** | ≥15 y ≤22 | 60 | 4,5 | 15 | 0,9 | 150 | 200 | ≥17.5 | - |

Contenido máximo en azúcares reductores:

- Para los vinos blancos, rosados, tintos secos, blancos con maceración carbónica, tintos con maceración carbónica y vendimia tardía: su contenido en azúcar no es superior a 4

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gramos por litro, o 9 gramos por litro cuando el contenido de acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 2 gramos por litro al contenido en azúcar residual.

- Para los vinos semisecos: su contenido en azúcar excede el máximo previsto anteriormente pero no excede: 12 gramos por litro, o18 gramos por litro, cuando el contenido de acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 10 gramos por litro al contenido en azúcar residual.
- Para los vinos semidulces: su contenido en azúcar es superior al máximo previsto anteriormente pero no es superior a 45 gramos por litro.
- Para los vinos dulces y naturalmente dulces: Su contenido en azúcar es igual o superior a 45 gramos por litro.

**b) Características Organolépticas**

Las características organolépticas de los vinos de Cariñena se describen a continuación según el tipo de vino:

**Vino blanco:**
Fase visual: Colores amarillos pálido con tonalidades de verdosas a ambarinas.
Fase olfativa: Aromas primarios limpios y frescos, afrutado de intensidad media.
Fase gustativa: Se muestra suave, ligero y afrutado, equilibrado en su estructura.
**Vino rosado:**
Fase visual: Colores rosáceos con matices del violeta al salmón.
Fase olfativa: Aroma de intensidad media, limpio, fresco y afrutado.
Fase gustativa: Franco en paso de boca que recuerda a frutas rojas con acidez media-alta.
**Vino tinto:**
Fase visual: Color rojo picota morado, limpio, brillante de buena capa, con reflejos del violeta al rubí.
Fase olfativa: Intensos aromas a frutos rojos maduros, propios de las variedades de que proceden.
Fase gustativa: Carnoso, seco, equilibrada expresión tánica, acidez media-alta y agradable postgusto.
**Vino blanco de maceración carbónica:**
Fase visual: Color amarillo con tonalidades doradas o ambarinas.
Fase olfativa: Aromas primarios limpios y frescos, afrutado de intensidad alta.
Fase gustativa: Se muestra suave, carnosos y afrutado, equilibrado en su estructura.
**Vino tinto de maceración carbónica:**
Fase visual: Color rojo cereza con tonos violáceos intensos, limpios y de buena capa.
Fase olfativa: Aromas frutales limpios, de intensidad alta.
Fase gustativa: Sabor intenso, frutal y equilibrado.
**Vinos semisecos, semidulces y dulces:**
Fase visual (según sean blancos, rosados o tintos respectivamente): Colores amarillos, rosáceos y rojos frescos, con matices verdosos, violáceos y rojos que denotan juventud.
Fase olfativa: Aromas limpios, francos, intensos, con recuerdos de la variedad de la que proceden.
Fase gustativa: Sabor intenso, agradable paso de boca con cierto dulzor y amplia persistencia.
**Vinos de licor:**
Fase visual (blancos o tintos): Colores amarillos y rojos violáceos, limpios, con matices muy dorados o violetas intensos.
Fase olfativa: Aromas limpios, francos, intensos, que identifican la variedad de la que proceden con tonos florales de fondo mieloso.
Fase gustativa: Sabor intenso, bien estructurado, amplio y dulce, frutal con agradable paso de boca y buen retronasal.
**Vino naturalmente dulce:**
Fase visual (blancos o tintos): Colores amarillos y rojos intensos, con matices dorados y violetas.
Fase olfativa: Aromas limpios, francos, intensos, con recuerdos de la variedad de la que proceden muy florales y fondo meloso.
Fase gustativa: Sabor intenso, agradable paso de boca con dulzor y amplia persistencia.

**Vinos de aguja:**
Fase visual (blancos, rosados o tintos): Colores amarillos, rosáceos y rojos frescos, con matices verdosos, violáceos y rojos que denotan juventud.
Fase olfativa: Aromas limpios, francos, intensos, con recuerdos de la variedad de la que proceden.
Fase gustativa: Fresco, ligero, agradable paso de boca con ligera persistencia y con un punto de aguja.
**Vino espumoso de calidad:**
Fase visual: Colores amarillos con tonos pálidos o dorados y brillantes. Carbónico ligero con adecuada burbuja fina y persistente.
Fase olfativa: Aromas intensos, limpios y con suaves tonos de su paso por botella.
Fase gustativa: Fresco, con ligera acidez y agradable carbónico, equilibrado.
**Vino de crianza:**
Fase visual (blancos, rosados o tintos): Colores amarillos, rosáceos o rojos frescos (dependiendo de su tipo), con matices que denotan todavía cierta juventud y con ligeros tonos verdosos o violáceos.
Fase olfativa: Aroma limpio, franco, intenso, a fruta madura y aromas propios de su paso por barrica.
Fase gustativa: Sabor intenso, agradable paso de boca con recuerdo a fruta madura, buena expresión tánica y postgusto de media duración.
**Vino de reserva:**
Fase visual (blancos, rosados o tintos): Colores amarillos, rosáceos y rojos menos vivos (dependiendo de su tipo), con matices que denotan más su madurez y tonos ocres o dorados que marcan su paso por la barrica.
Fase olfativa: Olor intenso a frutas maduras, especias, y propios de la evolución en botella.
Fase gustativa: Equilibrado en paso de boca, redondo, aterciopelado, con sabores a vainilla y de postgusto largo.
**Vino de gran reserva:**
Fase visual (blancos, rosados o tintos): Colores amarillos, rosáceos o rojos rubí con tonalidades mate y atejadas, capa media-alta, dependiendo si son blancos, rosados o tintos.
Fase olfativa: Intensos, complejos, especiados, de muy marcada evolución en botella.
Fase gustativa: Carnoso, aterciopelado, redondo y armonioso, postgusto largo.
**Vino añejo:**
Fase visual (blancos, rosados o tintos): Colores amarillos, rosáceos o rojos rubí con tonalidades mate y atejadas, capa media, dependiendo si son blancos, rosados o tintos.
Fase olfativa: Muy intensos, amplio, balsámico.
Fase gustativa: Glicérico, fino y grato, postgusto largo.
**Vino Roble:**
Fase visual: Color rojo cereza con tonos granates en tintos y amarillos dorados en blancos, limpio, brillante de buena capa.
Fase olfativa: Aromas limpios de intensidad media, de frutos rojos y aromas ligeros de barrica.
Fase gustativa: Tánicos, equilibrados, moderadamente astringentes y persistentes.
**Vino Noble:**
Fase visual: Colores oro, rosáceos o rojos rubí con tonalidades atejadas, capa media, dependiendo si son blancos, rosados o tintos.
Fase olfativa: Muy intensos, complejos, especiados.
Fase gustativa: Glicérico, fino y armónico, postgusto largo.
**Vendimia tardía:**
Fase visual: intensidad colorante con mayor sensación de lágrima
Fase olfativa: aromas intensos de frutas maduras y desaparición de verdor
Fase gustativa: Glicérico, no ácido, estructurados, tánicos dulces y fenólicos.

## 3) PRÁCTICAS ENOLÓGICAS ESPECÍFICAS

### a) Prácticas de cultivo

- La densidad de la plantación será de 1.500 cepas por hectárea, como mínimo y de 4.000 cepas por hectárea, como máximo, distribuidas uniformemente en toda la superficie de plantación.
- Independientemente de la densidad de la plantación del viñedo y para todas las variedades, no se podrá superar el límite máximo de 35.000 yemas por hectárea, cuando la formación de las vides sea en vaso, y 40.000, cuando se trate de espaldera, excepto en las variedades Cabernet Sauvignon, Merlot, Syrah y Chardonnay, cuyos límites máximos serán, respectivamente, 45.000 (vaso) y 50.000 yemas (espaldera).
- Los sistemas de poda serán los siguientes:
  a) El tradicional sistema de poda en vaso.
  b) En espaldera:
    - con cordón simple o doble;
    - con vara y pulgar.
- Se autoriza el riego de las viñas. No obstante, cuando sea necesario para mantener el equilibrio de potencial vegetativo de la planta con el ecosistema clima-suelo, el Consejo Regulador podrá limitar el riego de las viñas estableciendo la forma y condiciones, así como las modalidades de aplicación.

**b) Prácticas enológicas especificas**

- La vendimia se realiza, dedicando exclusivamente a la elaboración de vinos protegidos las partidas de uva sana, con el grado de madurez necesario, que tengan un contenido en azúcar igual o superior a 170 gramos/litro de mosto, y separando toda aquella que no esté en perfectas condiciones.
- Se aplicarán presiones adecuadas para la extracción del mosto o del vino y su separación de los orujos, de forma que el rendimiento no sea superior a 74 litros de vino por cada 100 kilogramos de uva.

***b.1) Elaboración de los diferentes subtipos de vino***

a) Vinos blancos de maceración carbónica: Encubado de las uvas enteras, sin romper, permaneciendo en un ambiente rico en CO2 mientras tiene lugar la fermentación intracelular. Después, o bien, despalillado, estrujado y macerado, o bien, prensado directo, continuando la fermentación alcohólica a temperatura controlada no superior a 25ºC, hasta alcanzar una densidad (20/20) no superior a 1.080.

b) Vinos tintos de maceración carbónica: Encubado de las uvas enteras, sin romper, permaneciendo en un ambiente rico en CO2 mientras tiene lugar la fermentación intracelular. Después, o bien, despalillado, estrujado y macerado, o bien, prensado directo, continuando la fermentación alcohólica a temperatura controlada no superior a 25ºC, hasta alcanzar una densidad (20/20) no superior a 1.060.

c) Vinos semisecos, semidulces y dulces: Se realizarán con los mismos sistemas de elaboración que los vinos secos, pudiendo interrumpir su fermentación, conteniendo azúcares residuales, o bien, partiendo de vinos secos, mediante la edulcoración con mostos de uva obtenidos en la zona geográfica, o mostos de uva concentrados rectificados.

d) Vinos de licor: se realizarán exclusivamente con las variedades Moscatel de Alejandría, Macabeo y Garnacha Tinta. Podrán utilizarse las menciones “vino dulce” o “mistela” en los vinos de licor elaborados a partir de mosto de uva o de una mezcla de mosto de uva con vino.

e) Vino “naturalmente dulce”: deberá elaborarse con uva sobremadura sin aumento artificial de su graduación y con el alcohol procedente en su totalidad de la fermentación, con un grado alcohólico natural superior a 15 % vol. y un grado alcohólico volumétrico adquirido no inferior a 13 % vol.

f) Los vinos espumosos de calidad tendrán un proceso de elaboración y crianza, desde la segunda fermentación hasta la eliminación de las lías inclusive, en la misma botella en la que se ha efectuado el tiraje, y deberán cumplir los siguientes requisitos:

- El tiraje se realizará entre el 1 de enero y el 30 de abril del año siguiente al de la vendimia.
- El licor de tiraje deberá cumplir lo establecido en el Anexo II, letra C, apartado 4 del Reglamento (CE) nº 606/2009 de la Comisión, de 10 de julio de 2009, que fija determinadas disposiciones de aplicación del Reglamento (CE) nº 479/2008 del Consejo en lo relativo a las categorías de productos vitícolas, las prácticas enológicas y las restricciones aplicables.
- El vino base empleado deberá ser un vino calificado, con una concentración máxima de anhídrido sulfuroso toral de 140 mg/l.
- La duración del período de tiraje hasta el degüelle será como mínimo de nueve meses.
- Sólo se podrá emplear este tipo de vino para el relleno de las botellas en el momento del degüelle.
- Su autocalificación se realizará antes de transcurridos tres meses desde que se realice el degüelle.

g) Vinos de aguja: Es un vino que, conservado a una temperatura de 20 ℃ en envases cerrados, alcanza una sobrepresión debida al dióxido de carbono endógeno disuelto no inferior a 1 bar ni superior a 2,5 bares.

h) La "vendimia tardía" deberá presentar un grado alcohólico natural superior a 15% vol., una Graduación alcohólica adquirida (mínima) 13% Vol y una acidez volátil real en ácido acético de 0,9 g/l o 15 meq/l.

i) Vino roble:

- Blanco: Periodo mínimo de crianza: > 45 días en barricas de roble de 600 l. de capacidad.
- Tinto: Período mínimo de crianza: > 90 días en barricas de roble de 600 l. de capacidad.

**c) Restricciones**

- No se podrán utilizar técnicas de precalentamiento de la uva o calentamiento de los mostos o de los vinos en presencia de los orujos, tendentes a forzar la extracción de la materia colorante.
- El inicio del cómputo del período de envejecimiento de los vinos en barrica no podrá contabilizarse, en ningún caso, antes del día 1 del mes de diciembre del año de la cosecha.

## 4) DEMARCACIÓN DE LA ZONA GEOGRÁFICA

La zona geográfica de la DOP Cariñena está constituida por los terrenos ubicados en los siguientes términos municipales: Aguarón, Aladrén, Alfamén, Almonacid de la Sierra, Alpartir, Cariñena, Cosuenda, Encinacorba, Longares, Mezalocha, Muel, Paniza, Tosos y Villanueva de Huerva.

## 5) RENDIMIENTO MÁXIMO

La producción máxima admitida por hectárea será de 8.500 kilogramos de uva, para las variedades tintas, y de 9.000 kilogramos para las variedades blancas.

El rendimiento máximo de vino por hectárea será de 62,9 hectolitros, para vinos de variedades tintas y 66,6 hectolitros para vinos de variedades blancas.

## 6) VARIEDAD O VARIEDADES DE UVA DE LAS QUE PROCEDE EL VINO

La elaboración de los vinos protegidos por la DOP Cariñena se realizará exclusivamente con uvas de las variedades autorizadas siguientes:

a) Tintas: Cabernet Sauvignon, Garnacha tinta, Juan Ibáñez, Cariñena (Mazuela), Merlot, Monastrell, Syrah, Tempranillo y Vidadillo.
b) Blancas: Chardonnay, Garnacha Blanca, Macabeo, Moscatel de Alejandría y Parellada.

## 7) VÍNCULO CON LA ZONA GEOGRÁFICA

### a) Área geográfica

**FACTORES HUMANOS**

El origen de los viñedos aragoneses se sitúa en la región llamada Celtibera, donde se encontraba la villa romana de Carae (hoy Cariñena) de cuyos habitantes se sabe que bebían vino mezclado con miel, allá por el siglo III antes de Cristo.

Ya en 1415, formaban parte de la lista de alimentos preferentes de los que Fernando I de Aragón tenía previsto acompañarse en un proyectado viaje a Niza que finalmente no se llevó a cabo y en el que iba a tratar con el emperador sobre el Cisma de la Iglesia. Según cuenta Esteban Sarasa Sánchez, profesor de Historia Medieval de la Universidad de Zaragoza, el monarca señaló su preferencia por el vino de Cariñena y Longares, el queso de Peñafiel, los perniles pirenaicos o el trigo de Zaragoza.

De Cariñena hablaron en sus crónicas numerosos viajeros españoles y extranjeros que se aventuraron por la península. Enrique Cock cuenta como en 1585 Felipe II fue recibido en Cariñena con dos Fuentes de vino, “una de blanco y otra de tinto, de las cuales cada uno bebía quien tenía gana”.

Ya en 1696 se aprobó en la villa de Cariñena el llamado Estatuto de la Vid, con el fin de limitar las plantaciones en función de la calidad de la tierra donde fueran a ubicarse los viñedos. No es por tanto una casualidad que los catorce municipios aragoneses que integran la Denominación de Origen hayan sido pioneros a la hora de adquirir las obligaciones y los privilegios que ésta conlleva.

“Si este vino es de vuestra propiedad hay que reconocer que la tierra prometida está cerca”. Con estas palabras agradecía el pensador francés Voltaire el envío que el Conde de Aranda le había hecho de sabrosos caldos de su bodega de Almonacid de la Sierra. Corría el año 1773 y no era la primera vez que ilustres e ilustrados personajes se dejaban seducir por los caldos cariñenenses.

José Townsend, en 1786, decía: “el vino que produce esta comarca es de la mejor calidad y no dudo que sea muy buscado en Inglaterra tan pronto como la comunicación por mar sea establecida” .

Mas tarde, en 1809, Alexandro Laborde contaba cómo en Cariñena se hacía “un vino exquisito, particularmente conocido con el nombre de garnacha”. En 1862, Charles Davillier afirmaba en su cuaderno de viajes: “A algunas lenguas (…) se extienden los viñedos de Cariñena, célebres en España desde hace mucho. El vino blanco de Cariñena, cuyo nombre se ve en todas las tiendas de vino de Madrid, merecería ser más conocido fuera de España, especialmente el que se obtiene de la uva llamada garnacha”.

La última gran batalla de los vinos de Cariñena, tuvo lugar a finales del siglo XIX. La filoxera había acabado con el viñedo francés e importantes familias vinateras del país vecino se asentaron en esta zona aragonesa, que desarrolló a partir de entonces una gran actividad mercantil y científica que conllevó, entre otras cosas, la construcción del ferrocarril de vía estrecha Cariñena – Zaragoza, inaugurado en 1887 para sacar las producciones de la zona.

Posteriormente, la celebración del primer congreso vitivinícola nacional en 1891, en Zaragoza, refleja la inquietud pionera de Cariñena.
Su trayectoria histórica y el ejemplar comportamiento de los viticultores cariñenenses en la lucha contra la filoxera, sirvió a la población de Cariñena para recibir el título de ciudad, otorgado por el rey Alfonso XIII en 1909.

Es a principios de siglo también, cuando se inicia la elaboración en esta zona, de vino espumoso y de licor. Elaboración, que se lleva realizando hasta nuestros días, con una marcada tradición histórica.

En 1932, coincidiendo con la creación de las denominaciones de origen se inaugura la Estación Enológica de Cariñena, desde donde se impulsan nuevas técnicas de cultivo y elaboración, pero la Guerra Civil y sus posteriores consecuencias retrasan el giro hacia la calidad hasta los años setenta, poco después de que los vinos comenzasen a ser embotellados.

Es en los ochenta cuando se da el gran salto cualitativo en la elaboración del vino con la introducción de nuevos sistemas de cultivo, la inversión en tecnología y la adopción de nuevas prácticas enológicas.

## FACTORES NATURALES

- **Edafología**

El Campo de Cariñena es una llanura cerrada al suroeste por las sierras ibéricas, de tal forma que los depósitos de materiales descienden desde las últimas al llano determinando la utilización del suelo en cada caso.

En las estribaciones montañosas se presentan suelos pobres con sustrato rocoso muy cercano, de malos rendimientos y graves dificultades para el empleo de maquinaria agrícola.

A medida que las prolongaciones montañosas van perdiendo altura, el paisaje de colinas desciende suavemente hasta identificarse con la llanura de Cariñena. El suelo, a cierta altura, está formado por guijarros de los depósitos aluviales y coluviales y muestra las condiciones necesarias para el cultivo de la vid, pues no necesita mucha humedad pero cuando la recibe es capaz de conservarla durante largo tiempo. En estas zonas el clima se dulcifica y las cepas hallan el medio idóneo para su desarrollo.

Por su parte, en la llanura que se extiende paralela a la Sierra de Algairén y en la que se encuentra más del 80% de la Denominación de Origen se encuentran suelos de arcillas miocenas. Aquí hay cuatro tipos principales:

1. Cascajo. Suelo pardo calizo sobre depósitos alóctonos con áreas de suelo pardo rojizo. Es el suelo que ocupa mayor extensión en la Denominación de Origen.
2. Royal. Tierras pardas meridionales sobre pizarras, principalmente y cuarcitas, con áreas de xeroranker y litosuelo. Este tipo de suelo ocupa el segundo lugar en extensión en la Denominación.
3. Tierra fuerte arcillosa. Suelo de terraza sobre suelo pardo calizo pedregoso sobre glacis muy destruidos o depósitos alóctonos calizos.
4. Calar. Suelo de xerorendxinas sobre margas, areniscas y a veces niveles de yesos, con áreas de suelo pardo calizo y litosuelos.

Otro tipo de suelos que ocupan menos extensión dentro de la Denominación son los aluviales, procedentes de la sedimentación de los ríos Jalón y Huerva, en los términos de Almonacid de la Sierra, Alfamén, Muel, Mezalocha y Villanueva de Huerva.

- **Climatología**

Los viticultores cariñenenses pueden considerarse verdaderamente privilegiados por la calidad de sus tierras y de su clima para el cultivo de la vid. El suelo, el clima, la altitud

(entre los 400 y los 800 metros) y la orografía se combinan de diferentes maneras, para dotar al territorio de una gran aptitud para la actividad vitivinícola. Esta combinación favorece además la existencia de distintos microclimas, con lo que los vinos de la DOP Cariñena componen, al final, un amplio abanico de posibilidades.

Como territorio del interior peninsular, el clima de la zona se define templado medio con notable tendencia a continentalizarse, de manera que los inviernos son fríos y los veranos muy calurosos. Esa continentalidad, los vientos que frecuentemente soplan por toda la región y el carácter torrencial de muchos de sus cursos de agua dificultan la pluviometría y dan lugar a un paisaje semiárido. Una característica del viento de la zona, denominado "cierzo", es que contribuye a la sequedad del clima.

No obstante, la presencia de montañas tiene efectos positivos para la pluviosidad, permitiendo en las tierras más próximas a la sierra, medias anuales más altas y persistentes que en las de la llanura, donde se dan bajo la forma de chubascos primaverales o tormentas en verano. Las precipitaciones son muy bajas, de 350 a 540 mm en las proximidades montañosas.

**b) Calidad y características del producto debidas fundamental o exclusivamente al medio geográfico.**

Es de destacar la especial relevancia cualitativa y cuantitativa que presentan los vinos, especialmente los tintos, que son amplios, carnosos, de buena riqueza alcohólica y acidez conjugada con los anteriores atributos. La descripción organoléptica realizada para cada tipo de vino en el punto 2, apartado b) de este documento, resalta su carácter aromático afrutado muy personal (frutos maduros), equilibrada expresión tánica, acidez media-alta y agradable postgusto, características en su conjunto muy bien integradas.

Las bodegas de la DOP Cariñena, logran óptimos resultados con crianzas moderadas en envases de roble de calidad y con la participación de las variedades autóctonas Garnacha Tinta y Cariñena, y las variedades autorizadas, como Tempranillo, Cabernet Sauvignon, Merlot y Syrah, que aportan a los vinos estabilidad de color, acidez y capacidad de envejecimiento, además de armonizar aromáticamente a la perfección.

**c) Nexo causal entre la zona geográfica y las características del producto**

Las características de los diferentes suelos de la zona geográfica, sumadas a las condiciones climáticas, con bajas precipitaciones, temperaturas extremas y presencia de cierzo, conforman un ecosistema selectivo, que con el paso de los siglos ha mantenido el cultivo del viñedo, obteniendo un producto final específico y singularizado adaptado perfectamente al medio.

Las variedades presentes están adaptadas y toleran las condiciones edafoclimáticas existentes, comportando una serie de vinos específicos desde el punto de vista físico-químico y sensorial, conformando las señas de identidad de los vinos producidos con las variedades autorizadas, para todos los tipos de productos descritos en el punto 2 de este documento y elaborados con las técnicas específicas y tradicionales que se detallan en el punto 3, apartado b).

## 8) REQUISITOS APLICABLES

### a) Marco legal

- Legislación nacional

  - Orden de 6 de mayo de 2009 por la que se aprueba la normativa específica de la Denominación de Origen «Cariñena» (BOA Num.91 de 15 de mayo de 2009).
  - Registros de la denominación:
    a) Registro de viñas.

b) Registro de bodegas (secciones de elaboración, almacenamiento, embotellado y envejecimiento).
c) Registro de Etiquetas.

**b) Requisitos adicionales**

**i) Prácticas de cultivo**

- El Consejo Regulador dictará las normas de campaña necesarias, que prorrogarán su vigencia a sucesivas campañas en tanto no sean modificadas por dicho organismo, en las que podrá determinar la fecha de iniciación de la vendimia y acordar normas sobre su ordenación y el transporte de la uva vendimiada, para que éste se efectúe sin deterioro de la calidad.
- Los límites de producción establecidos en el Punto 5, podrán ser modificados anualmente por el Consejo Regulador, a iniciativa propia o a petición de los inscritos interesados, efectuada con anterioridad a la vendimia, previos los asesoramientos y comprobaciones necesarios. En cualquier caso, tal modificación no podrá realizarse por encima del 25% del límite máximo fijado en el punto nº 5, Rendimiento Máximo.

Esta modificación sólo tendrá lugar en los años en que la pluviometría supere en un 10% la media anual de la zona de 250 l/$m^2$, o cuando la media de temperaturas en agosto no haya superado los 20ºC.

- En el cumplimiento de los límites de producción máxima admitida por hectárea establecidos en el Punto 5 se admitirá una tolerancia del 5% en kg de uva/ha, siempre que no se haya aplicado la modificación de los mismos por el Consejo Regulador indicada anteriormente (de cómo máximo el 25%).

**ii) Locales para Crianza y envejecimiento**

Deberán estar exentos de trepidaciones, mantener temperatura constante y fresca durante todo el año, y con estado higrométrico y ventilación adecuados.

**iii) Envasado**

Los vinos calificados “aptos” se comercializarán para el consumidor en los tipos de envase que apruebe el Consejo Regulador, que no perjudiquen su calidad y prestigio. Con carácter general los envases deberán ser de vidrio de las capacidades autorizadas por la legislación correspondiente. Excepcionalmente, el Consejo Regulador podrá autorizar otro tipo de envases para usos especiales.

El envasado tendrá lugar en la zona geográfica delimitada indicada en el punto 4 del presente Pliego de Condiciones.

El transporte y embotellado fuera de la zona de elaboración, constituyen un riesgo para la calidad del vino, ya que se puede ver expuesto a fenómenos de oxidorreducción, variaciones de temperatura y otros, tanto más graves cuanto mayor sea la distancia recorrida. El embotellado en origen, permite preservar las características y la calidad del producto.

El embotellado constituye una operación importante que, si no se efectúa respetando exigencias rigurosas, puede menoscabar gravemente la calidad del producto y modificar sus características.

Esto, unido a la experiencia y el conocimiento profundo de las características específicas de los vinos adquirido durante años por las bodegas de la DOP Cariñena, hacen necesario el envasado en origen, preservando así todas las características físico-químicas y organolépticas de estos vinos.

**iv) Etiquetado**

- Las etiquetas comerciales, propias de cada firma comercial inscrita, deben ser aprobadas por el Consejo Regulador, en lo que se refiere a los requisitos que se relacionan en este Pliego.
- Figurará obligatoriamente en ellas la mención: Denominación de Origen “Cariñena”. El producto destinado al consumo irá provisto de marchamos de garantía,

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numerados y expedidos por el Consejo Regulador, que serán colocados en la bodega inscrita de modo que no sea posible una nueva utilización de los mismos.

- Los términos tradicionales que pueden utilizarse en los vinos amparados por la DOP Cariñena son:
  - Término tradicional al que se refiere el artículo 118 duovicies.1a) del Reglamento (CE) nº 1234/2007 del Consejo, de 22 de octubre de 2007: "Denominación de Origen" o "DO"
  - Términos tradicionales, a los que se refiere el artículo 118 duovicies.1b) del Reglamento (CE) nº 1234/2007 del Consejo, de 22 de octubre de 2007: "Crianza", "Reserva", "Gran Reserva", "Añejo", "Noble", "Clásico", "Rancio", "Superior" y "Viejo".

- Las menciones complementarias que se podrán utilizar en el etiquetado son:
  - Según el método de producción: "naturalmente dulce", "vendimia tardía", maceración carbónica y "Roble"

Estas menciones se utilizarán en aquellos vinos que cumplan con los requisitos establecidos en los puntos 2 y 3.

## 9) COMPROBACIÓN DEL CUMPLIMIENTO DEL PLIEGO

### a) Organismo de control

La verificación del cumplimiento de lo especificado en el presente pliego de condiciones corresponde a:

Consejo Regulador de la Denominación de Origen Cariñena.
Dirección: Camino de la Platera, 7. 50400 CARIÑENA (Zaragoza, España)
Teléfono: (34) 976 793 031
Fax: (34) 976 621 107
Correo electrónico: consejoregulador@docarinena.com
www.docarinena.com

### b) Tareas

#### i) Alcance de los controles

El Consejo Regulador de la DOP Cariñena, tiene identificada en su estructura un Organismo de Control, que actúa como entidad de certificación de producto, acreditada en el cumplimiento de la norma específica de referencia (UNE-EN 45011 o norma que la sustituya) y verifica, mediante controles a viticultores y a bodegas, el cumplimiento de los requisitos establecidos en el Pliego de Condiciones de la DOP Cariñena.

Los controles se completan con la toma de muestras de producto calificado como apto por los operadores, para la realización de ensayos físico-químicos y organolépticos.

#### ii) Metodología de Control

La comprobación se realiza mediante:

- control anual de viticultores
- auditorías anuales a las bodegas
- toma de muestras de producto para realización de ensayos

La toma de muestras se realiza durante las auditorías, a las bodegas que embotellan vino DOP Cariñena. Se realiza por muestreo, aplicando criterios de proporcionalidad en función del tipo de producto y volumen de producción, disponibles en el momento de la auditoría.

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# PLIEGO DE CONDICIONES DE LA I.G.P.
# «VINO DE LA TIERRA DE CASTILLA Y LEÓN»

## 1. NOMBRE A PROTEGER.

1.- El nombre geográfico a proteger es «CASTILLA Y LEÓN».

2.- El término tradicionalmente utilizado junto al nombre geográfico es «VINO DE LA TIERRA», de acuerdo a lo establecido en el artículo 118 duovicies, apartado 1, letra a), del Reglamento (CE) nº 1234/2007.

## 2. DESCRIPCIÓN DEL VINO.

Los vinos amparados por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» pertenecen a la categoría 1 “Vino”, a la categoría 3 “Vino de licor”, a la categoría 5 “Vino espumoso de calidad”, a la categoría 8 “Vino de aguja” y a la categoría 16 “Vino de uvas sobremaduradas” de acuerdo con el Anexo XI *ter* del Reglamento (CE) nº 1234/2007.

### a) Características analíticas.

Las características físico-químicas de los vinos amparados por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» son las siguientes:

| *Características analíticas I.G.P. «Vino de la Tierra de Castilla y León»* | *Vinos blancos (1)* | *Vinos rosados (2)* | *Vinos tintos* | *Vinos de licor* | *Vinos de uva sobremadura* | *Vinos espumosos* | *Vinos de aguja (3)* |
|---|---|---|---|---|---|---|---|
| Grado alcohólico total mínimo (% Vol.) | 9,0 | 9,0 | 11,0 | 17,5 | 15,0 | 9,0 | 9,0 |
| Grado alcohólico adquirido mínima en (% Vol.) | 9,0 | 9,0 | 11,0 | 15,0 | 12,0 | 7,0 | 7,0 |
| Grado alcohólico total máximo (% Vol.) | 16,0 | 16,0 | 16,0 | 22,0 | — | — | — |
| Azúcares totales máximos en glucosa+fructosa (g/l) | (*) | (*) | (*) | (*) | (*) | (*) | (*) |
| Acidez total mínima en ácido tartárico (g/l) | 4,0 | 4,0 | 4,0 | 4,0 | 3,5 | 4,0 | 4,0 |

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| | | | | | | | |
|---|---|---|---|---|---|---|---|
| Acidez volátil máxima en ácido acético (g/l) | 0,8(**) | 0,8(**) | 0,8(**) | 0,9 | 0,8(**) | 0,8(**) | 0,8(**) |
| Anhídrido sulfuroso total máximo (mg/l) (***) | 250-200 | 250-200 | 200-150 | 190-140 | 260-210 | 250-200 (a)<br>200-150 (b) | 250-200 (a)<br>200-150 (b) |
| Sobrepresión de anhídrido carbónico en bares | — | — | — | — | — | 3,5 (mín.) | 1,0 (mín.)<br>2,5 (max.) |

*(*) Según la legislación vigente se podrán denominar: secos, semisecos, semidulces y dulces.*
*(**) En vinos sometidos a envejecimiento el límite máximo de acidez volátil se calculará de la forma siguiente: 1 g/l hasta el 10% Vol. de alcohol, más 0,06 g/l por cada grado de alcohol que sobrepase el 10% Vol.*
*(***) El valor máximo de cada categoría se aplica a vinos con más de 5 g/l de azúcares residuales y el mínimo para los vinos con una riqueza en azúcares residuales igual o inferior a 5 g/l. En el caso de los vinos espumosos y de aguja, los valores con la nota (a) son aplicables a vinos blancos y rosados y los valores con la nota (b) son aplicables a los vinos tintos.*

**b) Características organolépticas.**

Las características organolépticas de los vinos amparados por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» serán las siguientes:

- En fase visual se presentarán limpios, sin turbidez, ni partículas en suspensión. Presentarán colores brillantes dentro de la gama que corresponda a su tipo de elaboración, sin síntomas de oxidación, salvo los vinos que hayan sido sometidos a crianzas oxidativas.

- En fase olfativa presentarán aromas limpios y francos, con notas afrutadas, florales y/o herbáceas, cuando se trate de vinos jóvenes y con aromas característicos de la crianza en madera de roble, cuando se trate de vinos con envejecimiento.

- En fase gustativa se presentarán equilibrados y sin defectos de sabor.

*(1) Se ha solicitado la reducción del grado alcohólico total mínimo y el grado alcohólico adquirido mínimo, para los vinos blancos, de 11% a 9%, como modificación de menor importancia, conforme al artículo 73.1.d) del Reglamento (CE) nº 607/2009 de la Comisión.*
*(2) Se ha solicitado la reducción del grado alcohólico total mínimo y del grado alcohólico adquirido mínimo, para los vinos rosados de 11% a 9%, como modificación de menor importancia, conforme al artículo 73.1.d) del Reglamento (CE) nº 607/2009 de la Comisión.*
*(3) Se ha solicitado la reducción del grado alcohólico adquirido mínimo para los vinos de aguja de 9% a 7%, como modificación de menor importancia, conforme al artículo 73.1.d) del Reglamento (CE) nº 607/2009 de la Comisión.*

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## 3. PRÁCTICAS ENOLÓGICAS.

### a) Prácticas de cultivo.

Las condiciones de cultivo serán las que tiendan a conseguir las mejores calidades de uva. Se realizarán de manera que expresen el mejor equilibrio entre la vegetación y la calidad de la producción.

### b) Prácticas enológicas específicas: Condiciones de elaboración del vino.

1.- Las técnicas empleadas en la manipulación de la uva, el mosto, el control de la fermentación y el proceso de conservación tenderán a obtener los productos de máxima calidad manteniendo los caracteres de los vinos amparados.

2.- En la extracción del mosto o vino se aplicarán presiones adecuadas para su separación de los orujos, de forma que el rendimiento no sea superior a 75 litros de vino por cada 100 kilogramos de vendimia.

## 4. DELIMITACIÓN DEL ÁREA GEOGRÁFICA.

1.- La zona de producción de los vinos amparados por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» está formada por la totalidad de los municipios de la Comunidad Autónoma de Castilla y León.

2.- La zona de envejecimiento de los vinos amparados por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» coincide con la zona de producción establecida anteriormente.

## 5. RENDIMIENTOS MÁXIMOS.

1.- Los rendimientos máximos admitidos para la elaboración de los vinos amparados por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» serán de 16.000 kilogramos de uva por hectárea de superficie, tanto para variedades

blancas como para variedades tintas, no pudiendo obtenerse más de 120 hectólitros de vino por hectárea.

3.- La totalidad de la uva procedente de parcelas cuyos rendimientos sean superiores al límite autorizado no podrá ser utilizada en la elaboración de vinos protegidos por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN».

3.- Asimismo, las fracciones de mostos o vinos obtenidos por presiones en las que se supere el rendimiento de extracción establecido en el punto 2 del apartado 3.b. del presente Pliego de Condiciones, no podrán ser destinadas a la elaboración de vinos protegidos.

## 6. VARIEDAD O VARIEDADES DE UVA.

La elaboración de los vinos protegidos por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» se realizará exclusivamente con uvas de las variedades recomendadas y autorizadas en la Comunidad Autónoma de Castilla y León, que son las siguientes:

a) Variedades de uva blanca:
   - Variedades recomendadas: Albillo Mayor, Albillo Real, Viura (sin. Macabeo) y Verdejo.
   - Variedades autorizadas: Rojal (sin.: Malvasía Riojana, Alarije), Albarín Blanco, Albariño, Chardonnay, Malvasía Castellana (sin. Doña Blanca), Gewürztraminer, Godello, Montúa (sin. Chelva), Moscatel de Alejandría, Moscatel de grano menudo, Hondarrabi Zuri, Palomino, Riesling, Sauvignon Blanc, Treixadura y Viognier.

b) Variedades de uva tinta:
   - Variedades recomendadas: Garnacha Tinta, Juan García (sin. Mouraton), Mencía, Prieto Picudo y Tempranillo (sin.: Tinto Fino, Tinta del País, Tinta de Toro).
   - Variedades autorizadas: Bruñal (sin. Albarín Tinto), Cabernet Sauvignon, Garnacha Roja (sin. Garnacha Gris), Garnacha Tintorera, Graciano, Malbec, Merenzao, Merlot, Hondarrabi Beltza, Petit Verdot, Pinot Noir, Rufete y Syrah.

## 7. VÍNCULO CON LA ZONA GEOGRÁFICA.

### a) Detalles de la zona geográfica.

Castilla y León está formada por una meseta con ligera inclinación Este-Oeste, rodeada de sistemas montañosos: al Norte, la Cordillera Cantábrica; al Noreste, el Sistema Ibérico; al Sur, el Sistema Central y al Noroeste, los Montes de León. Esta configuración geográfica le otorga un cierto aislamiento interior marcado por la altitud (más del 98% de su territorio está por encima de los 600 m) y la protección de los sistemas montañosos.

#### a.1) Factores naturales.

1.- El ***Clima*** en Castilla y León presenta características intermedias entre continental y mediterráneo. Los principales parámetros que definen el clima en Castilla y León son los siguientes:

- Temperaturas:
  - Temperaturas medias máximas: 17-18º C.
  - Temperaturas medias mínimas: 5º C.
  - Temperaturas extremas: -10º C; 37º C.
- Periodo de heladas entre 180 y 220 días (de octubre a mayo; con heladas tardías que se dan con relativa frecuencia y que son muy negativas para algunos cultivos, entre ellos el viñedo).
- Régimen de precipitaciones: de 350-500 mm en la zona de llanura; más de 550 en la zona de transición y en la zona de montaña, puede distinguirse entre la baja montaña (entre 500 y 1000 mm de precipitación anual) y la alta montaña (entre 1000 y 1500 mm).

El clima predominante en Castilla y León es, por tanto, de tipo *Mediterráneo semiárido continental*, caracterizado por unos inviernos largos y fríos y unos veranos cortos, cálidos y secos, por un régimen de precipitaciones escasas y desigualmente repartidas a lo largo del año, así como por el extenso periodo de heladas, con frecuentes heladas tardías y marcadas oscilaciones térmicas entre el verano y el invierno y entre el día y la noche.

Aparte de las características generales del clima castellano y leonés (macroclima), es importante señalar que en Castilla y León se dan también algunos microclimas que coinciden con zonas vitivinícolas tradicionales, que, en

parte, gracias a estas condiciones climáticas particulares, permiten elaboraciones con un carácter diferencial. En especial, debe destacarse: la Comarca de El Bierzo, las Arribes del Duero y la Sierra de Salamanca; todas ellas con un clima menos extremo, más húmedo y cálido.

2.- ***Morfológicamente*** Castilla y León es una gran cuenca rellena por materiales terciarios propios del Mioceno (conglomerados, arcillas, arenas y margas). En ciertos puntos estos aparecen protegidos por otros materiales más resistentes a la erosión, dando lugar a los páramos, característicos de la paisaje regional. Además, están los ríos, que conforman vegas y terrazas y las afloraciones del zócalo paleozóico en la parte occidental de la Región. Todo ello termina por componer las unidades morfológicas de Castilla y León.
La Depresión del Duero que es esa gran cuenca central, es la que mayor interés agrícola tiene.

3.- Los ***suelos*** de Castilla y León presentan las siguientes características, en función de zona:

- En las Zonas de Montaña (por encima de 1.000 m), los suelos son cambisoles húmicos, buenos para el aprovechamiento forestal y ganadero.
- Las Zonas de Penillanura, que son las zonas donde los ríos van encajados y su valles, presentan suelos por clasificación cambisoles húmicos. Son suelos de carácter ácido, que se sitúan en la parte Oeste y Suroeste de la Región. Dan lugar a ecosistemas adehesados.
- Y finalmente, la **Depresión del Duero**, que es la zona agrícola por excelencia. Aquí, se diferencian:
    - Las zonas de transición, con suelos ácidos formados por materiales del cuaternario antiguo, situadas en el Oeste.
    - Los páramos, que se caracterizan por presentar suelos básicos, calizos, con buenas propiedades físicas y químicas, poco profundos y con elevada pedregosidad. Son buenos terrenos para el cultivo de cereales.
    - Las campiñas, que se caracterizan por presentar suelos con perfiles poco diferenciados, estructura poco estable, pobres en materia orgánica, con texturas francas, franco-arcillosas (al norte del Duero, en la zona de Tierra de Campos) o arenosas, franco-arenosas (al Sur del Duero, La Moraña, la Comarca de

Peñaranda…). Son zonas aptas para cultivo de cereales en secano.

- Por último, las vegas, con suelos aluviales, que pueden llegar a ser muy fértiles en función del clima y de la disponibilidad de regadío.

Es precisamente en la Depresión del Duero, también en la zona de transición, donde están situadas las principales zonas vitivinicolas.

**a.2) Factores humanos.**

1.- La influencia humana ha sido fundamental en el desarrollo del cultivo del viñedo en Castilla y León. A lo largo de los siglos, los campesinos han puesto todo su empeño en dar con aquellos cultivos que mejor se adaptasen a las duras condiciones climáticas de la Región. Tanto en los valles como en las llanuras de Castilla y León desarrollaron una economía agrícola fundada sobre los cultivos cerealistas, el viñedo y la cría de ovejas. Pan, vino y lana fueron la verdadera base del desarrollo de los pueblos castellanos y leoneses.

2.- Los viticultores, con verdadero tesón han ido perfeccionando las formas de cultivo y la selección de variedades, mejorando las técnicas de vinificación, a fin de conseguir vinos cada vez de mayor calidad.

3.- Aunque seguramente sería posible retroceder más atrás, en la Edad Media y Moderna, los vinos más famosos de Castilla y León se situaban en el valle del Duero; en el siglo XIII, el vino de Toro tenía ya fama reconocida. La fama de los vinos blancos de la Tierra de Medina fue excepcional. Se trataba de vinos añejos, generosos, que podían afinarse durante años en toneles de madera. Otras zonas de Castilla y León contaban también con vinos de fama reconocida, como los claretes de Cigales y Ribera del Duero o los vinos de la Tierra del Vino de Zamora (que de ahí le viene el nombre) y las Arribes del Duero. No puede olvidarse la zona de Fermoselle y León, donde se elaboran vinos de aguja muy agradables por la técnica del madreo (esta técnica consiste en ir añadiendo racimos enteros perfectamente sanos a los depósitos de vino rosado ya en fermentación, con lo que se consigue una mayor maceración, mayor extracción de color, aromas y la aguja propia de estos vinos).

4.- A finales del s. XIX los viñedos de Castilla y León pasaron por serias dificultades debido a la crisis de la filoxera. Después de esta época, aunque se replanta el viñedo, Castilla y León comienza a sufrir también la fuerte competencia de otras zonas españolas: como los vinos del Sur o de La Mancha.

5.- Después de la Guerra Civil el cultivo del viñedo sufre un importante retroceso provocado por el éxodo rural y la mecanización y el avance de la agricultura, que afecta sobre todo a los grandes cultivos de secano. Hay menos gente en el campo, menos mano de obra (tan necesaria entonces para un cultivo como el viñedo). También se crean las primeras zonas regables y aparecen otros cultivos más rentables.

6.- Sin embargo, los viñedos de Castilla y León en las últimas 3-4 décadas han sufrido una transformación muy importante basada en la concentración del viñedo en las zonas que potencialmente podrían dar más calidad y en la potenciación de las variedades autóctonas, como la Verdejo, la Tinta del País, la Tinta de Toro y Tinto Fino, la Prieto Picudo, la Mencía, la Rufete, la Juan García… Se trata de variedades de gran calidad y muy bien adaptadas al terreno, que permiten hacer vinos de grandes cualidades físico-químicas y organolépticas. Asimismo, la creación de las denominaciones de origen en las principales comarcas vitivinícolas de calidad (Rueda, Ribera del Duero, Toro, Bierzo, Cigales y después, Tierra del Vino de Zamora, Tierra de León, Arlanza, Arribes, los vinos de calidad con indicación geográfica: Valtiendas, Valles de Benavente, Sierra de Salamanca), han configurado un nuevo mapa basado en la calidad del producto final.

**b) Detalles del producto.**

En una región tan extensa y de gran diversidad, no es fácil resumir cuales son las principales características de los vinos de Castilla y León. Se podrían describir de la forma siguiente:

- Los vinos blancos jóvenes son frescos y afrutados, con gran presencia en boca, lo que les diferencia de una manera especial de los vinos blancos jóvenes que se elaboran en otras regiones.
- Los vinos rosados, especialmente los que se elaboran en las zonas tradicionales para este tipo de vino, son frescos, con aromas a frutas rojas y con un agradable paso de boca. Si son de Prieto Picudo,

resultan muy especiales, con un importante cuerpo y recuerdo frutal en la vía retronasal. También la aguja que conservan algunos, les da un toque especial.

- Los vinos tintos son potentes, con aromas a fruta madura, gran carga de materia colorante, buena estructura y gran capacidad para crianzas largas.
- Los vinos espumosos, aunque se han empezado a elaborar más recientemente, resultan frescos, delicados y con un perfil aromático complejo marcado por la variedad y la notas propias de la crianza con las lías.
- Los vinos de aguja corresponden a una elaboración muy tradicional en algunas zonas de Castilla y León. Suelen ser vinos rosados, con mayor intensidad de color, frescos, gran viveza, acentuada por la aguja y mayor estructura en boca.
- Por último, los vinos de licor y de uva sobremadura: Vinos con grado alcohólico elevado, procedentes de uvas muy maduras o sobremaduradas, aromas complejos, con rasgos de crianzas oxidativas, en muchos casos. Con características que nos recuerdan a las elaboraciones tradicionales de Andalucía Occidental.

**c) Descripción del nexo causal.**

1.- Las condiciones naturales antes descritas, aparte de presentar una gran diversidad (no debe olvidarse que Castilla y León tiene una superficie de 94.000 $Km^2$, siendo una de las regiones más extensas de Europa), han supuesto a lo largo de los siglos un factor limitante, más que una oportunidad, al desarrollo de las distintas actividades humanas y, en particular, de la actividad agraria, en especial por lo duro y extremo del clima. No queremos decir con ello que el clima no tenga una intervención en el resultado del producto final: en el vino de Castilla y León, la tiene y de forma muy importante. Pero también ha sido decisiva la intervención humana, sin la cual Castilla y León no habría llegado a ser una de las regiones vitivinícolas más afamadas de España.

2.- Las características diferenciales citadas en el apartado anterior para los vinos blancos y rosados son debidas fundamentalmente a las cualidades aportadas por las variedades más representativas de Castilla y León, como la Verdejo, la Godello, la Prieto Picudo… y, por supuesto, a la intervención humana, que ha

aplicado la más moderna tecnología para la consecución de un producto de alta calidad.

3.- Los vinos tintos, no sin olvidar la calidad de las variedades, ni el buen hacer de viticultores y elaboradores, deben sus características, en gran medida, al equilibrado proceso de maduración de las uvas que permite el duro clima castellano y leonés. Las temperaturas altas al final del ciclo, pero especialmente la diferencia de temperaturas entre el día y la noche, que tiene lugar en la meseta castellana durante los meses de agosto y septiembre, permiten una maduración fenólica óptima para la elaboración de vinos de guarda.

4.- Los vinos espumosos han permitido aprovechar el potencial de algunas de las variedades autóctonas de Castilla y León (Godello, Verdejo, Prieto Picudo…) para hacer este tipo de vino y presentar rasgos diferenciales con espumosos de otras zonas.

5.- Finalmente, los vinos de licor y de uva sobremadura, son claramente una concesión a la tradición, pues se han elaborado en Castilla y León desde antiguo.

## 8. DISPOSICIONES APLICABLES

### a) Marco Legal

- Orden AYG/57/2007, de 17 de enero, por la que se aprueba el Reglamento del «Vino de la Tierra de Castilla y León».

### b) Otros requisitos adicionales

La elaboración, almacenamiento y envejecimiento de los vinos amparados bajo la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» se realizará con uvas de las variedades recomendadas o autorizadas establecidas en el apartado 6 del presente Pliego de Condiciones y que cumplan las condiciones establecidas en el apartado 3, en bodegas enclavadas dentro de los términos municipales de la zona de producción, indicada asimismo en el apartado 4 del presente Pliego de Condiciones.

**b.1) Disposiciones respecto al envasado y embotellado.**

En la comercialización de los vinos amparados por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» podrá utilizarse cualquier tipo de envase y/o cierre, que garantice el mantenimiento de las características analíticas y organolépticas establecidas en el apartado 2 del presente Pliego de Condiciones.

**b.2) Disposiciones respecto al etiquetado.**

1.- Como ya se ha indicado en el apartado 1 del presente Pliego de Condiciones, el término tradicional no geográfico, al que se refiere el artículo 118 duovicies, apartado 1, letra a), del Reglamento (CE) nº 1234/2007 es «VINO DE LA TIERRA». Por tanto, según lo dispuesto en el artículo 118 sexvicies, apartado 3, letra a) del citado Reglamento, tal mención tradicional podrá utilizarse en el etiquetado de los vinos en lugar de la expresión «INDICACIÓN GEOGRÁFICA PROTEGIDA».

2.- La referencia «VINO DE LA TIERRA DE CASTILLA Y LEÓN» figurará en el etiquetado en el mismo campo visual que las menciones obligatorias.

3.- Los vinos amparados por I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» podrán hacer uso de la mención «ROBLE» en el etiquetado, en aplicación de los artículos 66 y 70 del Reglamento (CE) nº 607/2009, siempre y cuando en su elaboración hayan permanecido un periodo mínimo de tres meses en barrica de roble.

## 9. VERIFICACIÓN DEL CUMPLIMIENTO DEL PLIEGO DE CONDICIONES.

**a) Autoridades u organismos de control competentes.**

La comprobación anual del cumplimiento del Pliego de Condiciones de los vinos protegidos por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN», tanto durante la elaboración del vino, como en el momento del envasado y después de esta operación, será llevada a cabo por entidades externas de certificación que cumplan con los criterios establecidos en el artículo 5 del Reglamento (CE) nº 882/2004.

**b) Tareas de control.**

**b.1) Ámbito de aplicación de los controles.**

1.- El sistema de control y certificación de los vinos protegidos por la I.G.P. «VINO DE LA TIERRA DE CASTILLA Y LEÓN» garantizará el cumplimiento de lo establecido en el presente Pliego de Condiciones.

2.- Para la certificación inicial de las bodegas, las entidades de certificación llevarán a cabo, como mínimo, controles en vendimia, si procede, control del proceso de elaboración, verificación de las partidas calificadas y control del etiquetado, si procede.

3.- Para el mantenimiento de la certificación, las entidades realizarán tanto control en bodega (de todo el proceso de elaboración desde la recepción de la uva) y control de producto (verificando que todas las partidas de vino elaboradas han sido objeto de examen físico-químico).

**b.2) Metodología de los controles.**

Las entidades de certificación establecerán un Programa de Controles en el que definirán el carácter y frecuencia de los mismos, al objeto de verificar el cumplimiento de lo establecido en el presente Pliego de Condiciones. El programa de controles incluirá al menos:

- Controles en vendimia, si procede, que como mínimo deberán contemplar la comprobación en bodega de la sanidad, maduración y variedades de la materia prima, del autocontrol de la bodega y del origen de las partidas mediante la comprobación de registros y/o certificados.

- Control del proceso, que comprenderá, como mínimo, la comprobación del autocontrol de la bodega, la verificación de partidas calificadas en bodega, la comprobación del etiquetado utilizado, en su caso y la toma de muestras, que se efectuará tras la aplicación de un análisis de riesgo.

**a) Nombre que se debe proteger:**
Vino de la Tierra de Castilla

El término tradicional, a que hace referencia el artículo 118 duovicies, apartado 1, letra a), del Reglamento (CE) nº 1234/2007, que está vinculado a esta indicación geográfica protegida es "vino de la tierra".

**b) Descripción del vino (principales características analíticas y organolépticas):**
b.1) Los parámetros a considerar, sus límites y tolerancias analíticas son las siguientes:

b.1.1) Por el contenido de azúcares residuales los vinos pueden ser:
- Secos: Si el contenido de azúcar residual es inferior o igual a 4 g/l expresado en glucosa.
- Semisecos: Si supera el contenido en azúcar residual indicado para los vinos Secos, hasta un máximo de 12 g/l expresado en glucosa.
- Semidulces: Si supera el contenido en azúcar residual de los vinos Semisecos, hasta un máximo de 45 g/l expresado en glucosa.
- Dulces: El contenido mínimo de azúcar residual será de 45 g/l expresado en glucosa.

b.1.2) Vinos blancos, rosados y tintos
- Grado alcohólico adquirido mínimo:
    - Vinos blancos y rosados: 11 % vol.
    - Vinos tintos: 12 % vol.
- Grado alcohólico total mínimo:
    - Vinos blancos y rosados: 11 % vol.
    - Vinos tintos: 12 % vol.
- Acidez total mínima: 4 g/l expresado en ácido tartárico
- Acidez volátil máxima:
    - Vinos de la campaña en curso: no superior a 10 meq/l
    - Vinos de segundo año: no superior a 13,3 meq/l
    - Vinos de tercer y cuarto año: no superior a 15 meq/l
    - Vinos de más de cuatro años: no superior a 18 meq/l
- Dióxido de azufre total:
  - Para vinos con azúcares reductores residuales no superior a los 5 g/l expresado en glucosa:
      - Vinos blancos y rosados: Máximo 180 mg/l
      - Vinos tintos: Máximo 150 mg/l
  - Para vinos con azúcares reductores residuales superior a los 5 g/l expreado en glucosa:
      - Vinos blancos y rosados: Máximo 250 mg/l
      - Vinos tintos: Máximo 200 mg/l

b.1.3) Vinos de aguja:

- Grado alcohólico adquirido mínimo:
    - Vinos blancos y rosados: 11 % vol.
    - Vinos tintos: 12 % vol.
- Grado alcohólico total mínimo:
    - Vinos blancos y rosados: 11 % vol.
    - Vinos tintos: 12 % vol.

- Acidez total mínima: 4 g/l expresado en ácido tartárico
- Acidez volátil máxima:
    - Vinos de la campaña en curso: no superior a 10 meq/l
    - Vinos de segundo año: no superior a 13,3 meq/l
    - Vinos de tercer y cuarto año: no superior a 15 meq/l
    - Vinos de más de cuatro años: no superior a 18 meq/l
- Dióxido de azufre total:
  - Para vinos con azúcares reductores residuales, no superior a los 5 g/l expresado en glucosa:
    - Vinos blancos y rosados: Máximo 180 mg/l
    - Vinos tintos: Máximo 150 mg/l
  - Para vinos con azúcares reductores residuales, superior a los 5 g/l expresado en glucosa:
    - Vinos blancos y rosados: Máximo 250 mg/l
    - Vinos tintos: Máximo 200 mg/l
- Sobrepresión $CO_2$ (a 20 ° C): No inferior a 1 atmósfera ni superior a 2'5 atmósferas.

b.1.4) Vinos espumosos:

Contendrán gas carbónico de origen endógeno, y una graduación alcohólica adquirida mínima:

- Vinos blancos y rosados: 11 % vol.
- Vinos tintos: 12 % vol.

El grado alcohólico total mínimo:

- Vinos blancos y rosados: 11 % vol.
- Vinos tintos: 12 % vol.

Los vinos espumosos se denominarán, atendiendo a su riqueza en azúcar residual, como sigue:

- Brut nature: inferior a 3 g/l expresado en glucosa, esta mención únicamente podrá utilizarse para el vino espumoso al que no se añada azúcar después de la fermentación secundaria.
- Extra brut: de 0 a 6 g/l expresado en glucosa.
- Brut: inferior a 12 g/l expresado en glucosa.
- Extra seco: de 12 a 17 g/l expresado en glucosa.

- Seco: de 17 a 32 gr/l expresado en glucosa.
- Semiseco: de 32 a 50 g/l expresado en glucosa.
- Dulce: superior a 50 g/l expresado en glucosa.

Si, de acuerdo con el contenido en azúcar residual, fuera posible utilizar dos de las denominaciones indicadas, el elaborador utilizará únicamente una de ellas, a su elección.
Las características analíticas, terminada su elaboración, serán las siguientes:
- Acidez total mínima: 4 g/l expresado en ácido tartárico
- Acidez volátil máxima:
    - Vinos de la campaña en curso: no superior a 10 meq/l
    - Vinos de segundo año: no superior a 13,3 meq/l
    - Vinos de tercer y cuarto año: no superior a 15 meq/l
    - Vinos de más de cuatro años: no superior a 18 meq/l
- Sobrepresión $CO_2$ (a 20 ° C): Igual o superior a 3,5 atmósferas.
- Dióxido de azufre: máximo 180 mg/l para los vinos blancos y rosados, y máximo de 150 mg/l para los vinos tintos.

b.1.5) Vinos de licor:
- Grado alcohólico adquirido no inferior al 15 % vol ni superior al 22 % vol.
- Grado alcohólico total no inferior al 17,5 % vol.
- Acidez total mínima: 4 g/l expresado en ácido tartárico
- Acidez volátil máxima:
    - Vinos de la campaña en curso: no superior a 10 meq/l
    - Vinos de segundo año: no superior a 13,3 meq/l
    - Vinos de tercer y cuarto año: no superior a 15 meq/l
    - Vinos de más de cuatro años: no superior a 18 meq/l

- Dióxido de azufre total:
- Para vinos con azúcares reductores residuales, no superior a los 5 g/l: Máximo 150 mg/l

- Para vinos con azúcares reductores residuales, superior a los 5 g/l expresado en glucosa: Máximo 200 mg/l

b.1.6) Vinos de uva sobremadura:
- Grado alcohólico volumétrico adquirido no inferior al 12 % vol.
- Grado alcohólico volumétrico total no inferior al 15 % vol.
- Acidez total mínima: 4 g/l ácido tartárico
- Acidez volátil máxima:
    - Vinos de la campaña en curso: no superior a 10 meq/l
    - Vinos de segundo año: no superior a 13,3 meq/l
    - Vinos de tercer y cuarto año: no superior a 15 meq/l
    - Vinos de más de cuatro años: no superior a 18 meq/l

- Dióxido de azufre total:
  - Para vinos con azúcares reductores residuales, no superior a los 5 g/l expresado en glucosa:
    - Vinos blancos y rosados: Máximo 180 mg/l
    - Vinos tintos: Máximo 150 mg/l
  - Para vinos con azúcares reductores residuales, superior a los 5 g/l expresado en glucosa:
    - Vinos blancos y rosados: Máximo 250 mg/l
    - Vinos tintos: Máximo 200 mg/l

b.1.7) Tolerancias máximas admisibles en la determinación analítica:
- Grado alcohólico adquirido mínimo: +/- 0,2 % vol
- Grado alcohólico total mínimo: +/- 0,2 % vol
- Acidez total: +/- 0,3 g/l expresado en ácido tartárico.
- Acidez volátil: +/- 3 meq/l.
- Dióxido de azufre: +/- 15 mg/l.
-Sobrepresión: +/- 0,5 atmósferas
-Azúcares residuales: ± 0,5 g/l expresado en glucosa.

b.2) Elementos característicos de los "Vinos de la Tierra de Castilla" a determinar mediante análisis organoléptico:

Los Vinos de la Tierra de Castilla no podrán presentar defectos organolépticos que puedan dar lugar a su eliminación por el laboratorio de ensayo que realice el análisis organoléptico de acuerdo con lo indicado en el párrafo siguiente.

La decisión del laboratorio de ensayo respecto de cada vino examinado consistirá en su declaración como "apto" o "eliminado". Serán eliminados los vinos que superen los 62 puntos al hallar la mediana de las evaluaciones de todos los catadores, de acuerdo con el sistema de puntuación que figura como anexo 1 de este pliego de condiciones.

**c) Prácticas enológicas específicas utilizadas para elaborar el vino y restricciones pertinentes impuestas a su elaboración:**

Las personas físicas o jurídicas, o sus agrupaciones, que tengan en su poder, en el ejercicio de su profesión o con fines comerciales, vinos originarios del territorio de Castilla La Mancha, podrán utilizar en su designación la mención "Vino de la Tierra de Castilla" siempre y cuando las uvas utilizadas en su elaboración procedan exclusivamente de la zona geográfica indicada en el apartado d) de este pliego de condiciones y de las variedades indicadas en el punto f del presente pliego de condiciones, y que haya cumplido con los requisitos establecidos en el mismo.

Los vinos de licor deberán cumplir lo dispuesto en la letra A del Anexo III del Reglamento (CE) 606/2009 de la Comisión.
Los vinos espumosos deberán ajustarse, en todo caso, a lo dispuesto en la letra C) del anexo II del citado Reglamento (CE) 606/2009.

**d) Demarcación de la zona geográfica:**

Incluye las parcelas y subparcelas ubicadas en los términos municipales del territorio de Castilla-La Mancha.

La elaboración de los vinos se realizará en bodegas situadas en los municipios comprendidos dentro de la zona geográfica.

**e) Rendimiento máximo por hectárea:**
No se superarán en ningún caso los rendimientos por hectárea que se expresa a continuación:
- Vinos procedentes de viñas con conducción en vaso: 9.000 kg/ha y 65 hl/ha.
- Vinos procedentes de viñas con conducción en espaldera: 13.000 kg/ha y 90 hl/ha.

Cuando el rendimiento sea superior a los anteriormente indicados, la producción total de la parcela no podrá ser comercializada como Indicación Geográfica Protegida "Vino de la Tierra de Castilla".

**f) Variedades de uvas de las que proceden los vinos:**

- Blancas: Airén, Albillo, Chardonnay, Gewürztraminer, Macabeo o Viura, Malvar, Malvasía, Marisancho o Pardillo, Meseguera o Merseguera, Moscatel de grano menudo, Moscatel de Alejandría, Parellada, Pedro Ximénez, Riesling, Sauvignon blanc, Torrontés o Aris, Verdejo, Verdoncho y Viognier.

- Tintas: Bobal, Cabernet-sauvignon, Cabernet-franc, Coloraílla, Forcallat tinta, Garnacha tinta, Garnacha tintorera, Graciano, Malbec, Mazuela, Mencia, Merlot, Monastrell, Moravia agria, Moravia dulce o Crujidera, Petit Verdot, Pinot Noir, Prieto picudo, Rojal tinta, Syrah, Tempranillo o Cencibel, Tinto pámpana blanca y Tinto Velasco o Frasco.

**g) Vínculo existente entre la calidad, una reputación u otras características atribuibles a su origen geográfico.**

**g.1) Información detallada de la zona geográfica (factores naturales y humanos).**

La zona de producción se enclava en el centro geográfico de España, a ambos lados de los montes de Toledo, donde quedan estructuralmente dos bloques hundidos , correspondientes a lo que son los valles del Tajo y del Guadiana, y rodeados por relieves que quedan en resalte como el Sistema Central, el Ibérico, Cordilleras béticas y Sierra Morena.

Sobre las cuencas hundidas se produce una gran sedimentación en el Mioceno medio y en el superior. Se distinguen **sedimentos inferiores de arena y arcillas**, principalmente, de unos **horizontes superiores con carbonatos** y **frentes calizos** de páramos correspondientes a climas muy áridos.

En general, predominan los suelos con base en componente calizo, acompañados de arcillas, con mucha presencia de **piedras** y en algunas zonas con más riqueza de **arenas**, y no son ricos en materia orgánica.

El clima definido en la zona de producción es mediterráneo con carácter **continental extremado**. Debido a la altitud notable de la meseta se producen acentuadas diferencias térmicas entre las estaciones, con inviernos extremadamente fríos y veranos muy cálidos, y con **totales pluviométricos bajos, sequía estival y notable aridez,** ya que en general predomina el tiempo anticiclónico.

Este régimen anticiclónico caracteriza a la zona por su **alta luminosidad**, con un alto nivel de horas de sol, **más de 3500 horas al año**.

La región está rodeada por elevaciones montañosas al norte, este y sur, estas sierras hacen que se acentúe su carácter interior.

Por el Oeste no aparecen barreras montañosas, pueden penetrar más fácilmente la influencia atlántica en forma de inestabilidad en otoño y primavera. En general el régimen de lluvias va disminuyendo a medida que nos desplazamos hacia el este de la zona de producción. En la zona más occidental las precipitaciones oscilan entre 450-500 mm, disminuyendo progresivamente hasta los **350-400 mm** en la parte oriental, y en algunos puntos el clima mediterráneo adquiere características próximas al tipo subdesértico en su degradación, **alcanzándose precipitaciones inferiores a los 300 mm anuales,**

Las temperaturas son muy extremas debido al efecto de la continentalidad, **el gradiente térmico, en verano,** de la noche al día es **muy elevado**, normalmente entre 18° y 20°.

La aridez procede de relacionar las precipitaciones con las temperaturas. Como en esta región las precipitaciones son escasas, las temperaturas de verano altas, y coincide la estación seca con las máximas temperaturas; los **índices de aridez** son **muy altos, con fuertes niveles de insolación y evapotranspiración en el estío**

Con este entorno geofísico, condiciones del suelo y del clima el cultivo de la vid es una consecuencia natural.

Con un enfoque etnológico, el desarrollo del cultivo del viñedo se plantea como un proceso lento y progresivo que arranca con la llegada de las primeras cepas antes de Cristo, con los romanos se extendió el cultivo, y en tiempos de reconquista el viñedo fue un instrumento colonizador.

A finales del siglo XIX se dio el paso decisivo y la tierra de Castilla se llenó de viñedos, afloraron las bodegas y el vino se convirtió en elemento clave de economía y cultura.
Con la selección de las variedades vitícolas y labores agronómicas adecuadas, las vides de la Tierra de Castilla suponen, potencialmente, una superficie de unas 500.000 hectáreas de viñedo,
En la zona geográfica de los Vinos de la Tierra de Castilla, el viñedo se encuentra profundamente arraigado en la historia y en la cultura de sus habitantes. En 28 municipios de la zona geográfica, el viñedo ocupa más del 50% de su superficie.

En 1999 las Cortes de Castilla-La Mancha aprobaron la Indicación Geográfica Vinos de la Tierra de Castilla para los vinos que se elaboran íntegramente con uvas producidas en la zona geográfica. El objetivo de la iniciativa era facilitar su identificación a los consumidores que demandan vinos diferentes a los de denominación de origen y a los que no cuentan con referencia geográfica. La indicación geográfica ha tenido gran acogida entre los consumidores.

Las bodegas que elaboran Vino de la Tierra de Castilla son unas 200, y las industrias que comercializan vino de esta indicación geográfica son más de 300, que ponen este vino en el mercado con más de 600 marcas.

## g.2) Información sobre la calidad o las características del vino debidas al entorno geográfico.

### g.2.1) Vino

La sequedad y la alta insolación de esta región reducen considerablemente el riesgo de enfermedades criptogámicas y favorece la adecuada maduración de las uvas, dando lugar a vinos en los que se potencia claramente la intensidad aromática, con **notas frutales y florales**, por las características de los suelos obtenemos unos **vinos blancos finos y ligeros, unos rosados de gran limpieza y viveza, de coloración rosa fuerte y longevos, y unos vinos tintos aromáticos, equilibrados, estructurados y una gran potencia tánica** .
La zona disfruta de más de 3.500 horas de sol al año, permite garantizar la maduración del viñedo, originando unos vinos blancos y tintos entre **11 y 14 grados**, que en algunas vendimias pueden llegar a superarlos, y una estructura fenólica, que proporciona a los **vinos tintos con una alta intensidad colorante, cuerpo potente y de una alta complejidad**

### g.2.2) Vino espumoso.

La acusada vocación vitícola de la zona geográfica de los vinos de la Tierra de Castilla y las condiciones naturales con noches frescas, sedimentos de arena y presencia de piedras, escasas precipitaciones con sequedad extrema y gran número de horas de sol, permiten producir unas uvas idóneas para la elaboración de vinos espumosos, caracterizándose por su **finura y ligereza**; para esta elaboración se

utiliza, como vino base, los vinos indicados en el apartado anterior. En consecuencia, lo indicado en el apartado g.2.1 se traslada igualmente para los vinos espumosos.

**g.2.3) Vino de aguja**

Las características de la zona geográfica en cuanto al clima continental extremado, composición pobre en contenido orgánico y rico en caliza, condicionan la producción y elaboración de los vinos de aguja más **frescos y aromáticos**. En la elaboración de estos vinos se utilizan los vinos descritos en el apartado g.2.1. En consecuencia, lo indicado en el apartado g.2.1 se traslada igualmente para estos vinos.

**g.2.4) Vino de licor**

La zona geográfica compuesta por unos horizontes superiores con carbonato y frentes calizos de alto contenido en caliza da lugar a unos vinos más **ricos en matices y con un alto contenido alcohólico.**

**g.2.5) Vino de uva sobremadura**

La climatología singular de la zona de producción con una elevada luminosidad y temperaturas cálidas de otoño, la alta radiación solar en el tiempo de la maduración de las uvas, junto con humedades relativas bajas y escasas precipitaciones favorecen la sobremaduración de las uvas, obteniéndose vinos con **más alto contenido de azúcares residuales y altas intensidades aromáticas.**

**g.3) Relación entre las características de la zona geográfica y la calidad del vino.**

**g.3.1) Vino:**

Debido a la **continentalidad extrema** del clima así como a la **altitud notable** de la meseta, se produce un **gradiente térmica** de la noche al día muy elevado, esta diferencia de temperatura y **escasez de agua** contribuye a una buena maduración de las uvas y a la obtención de unos **vinos aromáticos**, destacando los **frutales y acidez moderada** de los vinos blancos. Los suelos en los que predominan la **arena y piedras permiten obtener** vinos rosados, **brillantes, de color fresa** con tonos vivos y muy **buena intensidad aromática**, con notas frutales y florales como la fresa, frambuesa, sandia, violetas,… pasando en boca por unos vinos de **gran frescura, delicados y con gran recuerdo frutal**. Por otro lado, en suelos donde los sedimentos inferiores son de **arcilla**, los vinos tintos son **estructurados, equilibrados**, y debido a las **bajas precipitaciones**, los vinos son **potentes, vigorosos, con gran cuerpo y de baja acidez**.

**g.3.2) Vino espumoso:**

Las características climatológicas de **noches frescas, otoños luminosos, temperaturas moderadas y escasas precipitaciones**, producen unos vinos espumosos **ligeros, aromáticos y digestivos**.

**g.3.3) Vino de aguja:**

Las características de los suelos, **pobres en contenido orgánico y rico en caliza**, condicionan la las características de los vinos de aguja, vinos con **aromas intensos, amplios, equilibrados y con postgusto afrutado.**

**g.3.4) Vino de licor:**

La zona geográfica compuesta por unos horizontes superiores con **alto contenido en caliza** da lugar a unos vinos **más ricos en matices** y con un **alto contenido alcohólico**

**g.3.5) Vino uva sobremadura.**

La climatología singular de la zona de producción con una **elevada luminosidad** y **temperaturas cálidas** de otoño, **humedades relativas bajas, alta radiación solar en el tiempo de la maduración de la uva** y escasas precipitaciones, favorecen la sobremaduración de las uvas, obteniéndose vinos con **más alto contenido de azúcares residuales, con intensidades aromáticas altas y recuerdo a pasa**.

~~En la zona geográfica de los Vinos de la Tierra de Castilla, el viñedo se encuentra profundamente arraigado en la historia y en la cultura de sus habitantes. En 28 municipios de la zona geográfica, el viñedo ocupa más del 50% de su superficie.~~

~~En 1999 las Cortes de Castilla La Mancha aprobaron la Indicación Geográfica Vinos de la Tierra de Castilla para los vinos que se elaboran íntegramente con uvas producidas en la zona geográfica. El objetivo de la iniciativa es facilitar su identificación a los consumidores que demandan vinos diferentes a los de denominación de origen y a los de mesa. Esta nueva indicación ha tenido gran acogida entre el sector vinícola.~~

~~Se ha producido un notable incremento en la producción de los Vinos de la Tierra de Castilla, pasando de los 5.000.000 de litros declarados, cuando se reconoce la Indicación Geográfica, a más de 230.000.000 litros en la campaña 2009/2010.~~

~~Las bodegas que elaboran Vino de la Tierra de Castilla son unas 200, y las industrias que comercializan vino de esta indicación geográfica son más de 300, que ponen este vino en el mercado con más de 600 marcas.~~

~~Este número de marcas en el mercado pone de manifiesto la aceptación y demanda del vino de la Tierra de Castilla. Esta demanda se produce por el reconocimiento, prestigio y reputación que los vinos de la Tierra de Castilla han alcanzado en el mercado tanto a nivel nacional como internacional; así lo demuestran y avalan las distinciones y numerosos premios obtenidos por estos vinos en los prestigiosos concursos de vino celebrados como son el Concurso Mundial de Bruselas, los premios Bacchus, Zarcillo y Tempranillos al Mundo, entre otros.~~

~~En el concurso MUNDIAL DE BRUSELAS del año 2004, los vinos de la tierra de Castilla obtuvieron 3 medallas de oro y una en el año 2005, así como distintas~~

~~medallas de plata en el año 2002, 2003, 2004, elevándose a 26 el número de medallas de plata conseguidas por vinos de esta indicación geográfica protegida en el año 2006. Este mismo año, en el certamen BACCHUS 2006, aparecen 3 vinos de la tierra de castilla en la relación de BACCHUS DE ORO, y 17 vinos en la relación de BACCHUS DE PLATA.~~

~~Asímismo, en al año 2007, los vinos de la Tierra de Castilla obtuvieron 2 premios Zarcillo de oro y 7 de plata, así como 2 Tempranillos al Mundo de oro y 3 de plata.~~

~~La reputación de los vinos de la tierra de Castilla también es manifiesta en el concurso de los mejores vinos de la tierra españoles, en el que los Vinos de la Tierra de Castilla obtienen más de las tres cuartas partes de los premios entregados.~~

~~Por otro lado, los vinos de la Tierra de Castilla participan en el concurso Gran Selección, donde se premian los mejores productos de calidad diferenciada de Castilla La Mancha.~~

**h) Requisitos aplicables establecidos en disposiciones comunitarias o nacionales.**
- Reglamento (CE) nº 1234/2007 por el que se crea una organización común de mercados agrícolas y se establecen disposiciones específicas para determinados productos agrícolas (Reglamento único para las OCM)
- Ley 24/2003 de 10 de julio, de la viña y del vino.
- Ley 8/2003 de 20 de marzo de 2003 de la viña y el vino de Castilla La Mancha.
- Ley 7/2007 de 15 de marzo de 2007 de Calidad Agroalimentaria de Castilla La Mancha.
- Ley 11/1999, de 26 de mayo, por la que se crea la Indicación Geográfica de Vinos de la Tierra de Castilla.

- Será obligatorio incluir en el etiquetado de los vinos acogidos a esta indicación geográfica protegida las siguientes indicaciones:

En la etiqueta principal, cuando el embotellado o la expedición se efectúe en un municipio de Castilla-La Mancha, se indicará junto a éste el nombre de la provincia correspondiente. En otro caso, se deberá indicar claramente el nombre o la razón social de alguna de las personas físicas o jurídicas, o agrupación de personas, que haya intervenido en el circuito comercial del vino de la tierra y tenga su domicilio en Castilla-La Mancha, así como el nombre del municipio donde aquélla tenga su sede principal y, junto a él, el de la provincia correspondiente.

No obstante, se utilizará el código postal español para indicar en el etiquetado los nombres de los municipios que incluyan o consistan en el nombre de una denominación de origen protegida o indicación geográfica protegida.

En las etiquetas secundarias que se coloquen en un campo visual distinto al de la principal habrá de figurar la imagen del contorno del territorio de la Comunidad Autónoma de Castilla-La Mancha, correctamente ubicado en el interior de la silueta peninsular.

- Los vinos con derecho a la mención Vinos de la Tierra de Castilla se podrán expedir para el consumo en cualquier tipo de envase, siempre que se garantice la calidad comercial de la presentación, a la vista del conjunto formado por el recipiente y el sistema de cierre, y éste impida la sustitución de su contenido sin deterioro de aquél.

**i) Nombre y dirección de los organismos de control.**

De acuerdo con la Orden de 07/04/2010, de la Consejería de Agricultura y Desarrollo Rural, por la que se establecen las disposiciones de aplicación para la declaración de los operadores, certificación y control de los vinos con indicación geográfica protegida Vinos de la Tierra y del certificado de indicación geográfica protegida en los documentos que acompañan el transporte de los mismos. . (DOCM nº 77 de 23 de abril de 2010), el sistema de certificación de los vinos de mesa que utilicen en su designación la mención –vino de la tierra- asociada a una indicación geográfica será realizado por organismos de certificación autorizados, de conformidad con el Decreto 9/2007, de 6 de febrero, de autorización de las entidades de control de productos agroalimentarios en la Comunidad Autónoma de Castilla-La Mancha y de creación del Registro de las mismas (DOCM Núm. 30 de 9 de febrero de 2007).

Dicha Orden establece, asimismo, las tareas a realizar por los organismos de control.

La información relativa a los Organismos de control autorizados para la comprobación del cumplimiento de este pliego de condiciones se encuentra actualizada en la siguiente página web:

http://pagina.jccm.es/agricul/paginas/comercial-industrial/figuras_calidad/reg_op/buscar_reg_ent.htm



www.smartpi.com.br

**SISTEMA DE PUNTUACIÓN PARA LA CATA DE LOS VINOS DE LA TIERRA DE CASTILLA.**

| Valoración | Excelente | Muy bien | Bien | Correcto | Regular | Defectuoso | Eliminado |
|---|---|---|---|---|---|---|---|
| Fase visual | 0 | 1 | 3 | 4 | 6 | 9 | 100 |
| Fase olfativa: intensidad | 0 | 2 | 6 | 8 | 12 | 18 | 100 |
| Fase olfativa: calidad | 0 | 2 | 6 | 8 | 12 | 18 | 100 |
| Fase gustativa: intensidad | 0 | 2 | 6 | 8 | 12 | 18 | 100 |
| Fase gustativa: calidad | 0 | 3 | 9 | 12 | 18 | 27 | 100 |
| Armonía | 0 | 3 | 9 | 12 | 18 | 27 | 100 |

* Cada vez que un miembro del panel de cata asigne a un vino 100 puntos por cualquiera de los conceptos deberá consignar en la ficha de cata los argumentos que justifican su evaluación.

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Cataluña

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen Cataluña
4-6, 1º, (edificio Estación Enológica) Paseo
Sunyer
43202 Reus
España

Tel. + 34 977 32 81 03 / Fax. + 34 977 32 13 57
info@do-catalunya.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Fecha de protección en la Unión Europea*: 14.4.2004
*Fecha de protección en el Estado miembro*: ORDER of February 19, 2001, published in Official Gazette no. 52, March 1, 2001.

## PRODUCT DESCRIPTION

Wine, liqueur wine, semi-sparkling wine.

- **Raw Material**

  O.D. CATALUÑA has authorized the following varieties of grapes for their wines:
  Cabernet Franc, T.
  Cabernet Sauvignon, T.
  Chardonnay, B.
  Garnacha Blanca, Garnatxa Blanca, Lladoner Blanco, B.
  Garnacha Peluda, T.
  Garnacha Tinta, Garnatxa Tinta, Lladoner Tinto, T.
  Macabeo, Viura, B.
  Mazuela, Samso, T.
  Merlot, T.
  Monastrell, T.
  Moscatel de Alejandria, B.
  Parellada, Montonec, Montonega, B.
  Picapoll Blanco, B.
  Pinot Noir, T.
  Riesling, B.
  Sauvignon Blanc, B.
  Syrah, T.
  Tempranillo, Ull de Llebre, T.
  Trepat, T.

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Xarello, Cartoixa, Pansal, Pansa Blanca, B.
Albarino, B.
Chenin, B.
Gewurztraminer, B.
Garnacha Roja, Garnacha Gris, T.
Garnacha Tintorera, T.
Malvasia, Subirat Parent B.
Malvasia de Sitges, B.
Moscatel de Grano Menudo, B.
Pedro Ximenez, B.
Petit Verdot, T.
Picapoll Negro, T.
Sumoll Blanco, B.
Sumoll Tinto, T.
Vinyater, B.
Viognier, B.
B: varieties of white grape / T: varieties of red grape

- **Alcohol content :**
  White wine: at least 10% vol, up 15%.
  Rosé wine: minimum 10.5% vol, up 15%.
  Red wine: minimum 11,5%, maximum 15%.
  Sparkling wine: at least 10% vol, up 12.5% vol.
  Liqueur wine: at least 15% vol, up 22% vol.
- **Physical Appearance**

CATALUÑA DO covers white, rosé and red wines..

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The following municipalities and / or plots:

Abrera
Agramunt, l'antic agregat de Montclar
Agullana
Aiguamúrcia
Albi, l'
Aleixar, l'
Alfarràs
Albinyana
Alcover
Alella
Alforja
Algerri
Alió
Almenar
Almoster
Alòs de Balaguer
Alpicat
Altafulla
Ametlla de Mar, l'
Ametlla de Segarra, l'
Arbeca
Arboç, l'
Argentera, l'
Argentona
Arnes
Artés
Artesa de Segre
Ascó
Avinyó
Avinyonet de Penedès
Avinyonet de Puigventós
Barcelona, la parcel•la núm. 1 del polígon cadastral núm. 1
Balaguer
Balsareny
Barberà de la Conca
Batea
Begues
Begur
Belianes
Bellaguarda
Bellvei
Bellmunt del Priorat
Bellprat
Benissanet
Bisbal del Penedès, la
Bisbal de Falset, la
Biure
Blancafort
Boadella i les Escaules
Bonastre
Borges del Camp, les
Bot
Botarell
Bràfim
Cabanes
Cabanyes, les
Cabassers
Cabra del Camp
Cabrera d'Igualada
Cabrils
Cadaqués
Calafell
Calders
Caldes de Montbui, la parcel•la núm. 57 del

polígon cadastral núm. 1 i la parcel•la núm. 12 del polígon cadastral núm. 2
Callús
Calonge
Cambrils
Canovelles
Cantallops
Canyelles
Capellades
Capçanes
Capmany
Cardona
Carme
Caseres
Castell-Platja d'Aro
Castell de Mur, els agregats de Cellers i Guàrdia de Tremp
Castellbisbal
Castellet i la Gornal
Castellfollit del Boix
Castellgalí
Castellnou de Bages
Castelló de Farfanya
Castellvell del Camp
Castellví de la Marca
Castellví de Rosanes
Catllar, el
Cervelló
Cervià de les Garrigues
Cistella
Ciutadilla
Colera
Collbató
Colldejou
Conesa
Constantí
Copons
Corbera de Llobregat
Corbera d'Ebre
Cornudella de Montsant
Creixell
Cubelles
Cunit
Darnius
Duesaigües
Esparreguera
Espluga Calba, l'
Espluga de Francolí, l'
Espolla
Falset
Fatarella, la
Figuera, la
Figueres
Figuerola del Camp
Flix
Floresta, la
Fogars de Montclús
Fonollosa
Font-rubí
Foradada
Forés
Fulleda
Gandesa
Garcia
Garidells, els
Garriguella
Gavet de la Conca, i els agregats de Sant Cristòfol de la Vall, Sant Martí de Barcedana i Sant Miquel de la Vall
Gelida
Gimenells
Ginestar
Granada, la
Granyanella
Granyena de Segarra
Gratallops
Guiamets, els
Guimerà
Horta de Sant Joan
Hostalets de Pierola, els
Igualada
Isona i Conca Dellà, i els agregats de Conques, Figuerola d'Orcau, Orcau-Basturs i Sant Romà d'Abella
Jonquera, la
Jorba
Llacuna, la
Llançà
Lleida, els agregats de Raimat i de Sucs
Llers
Llimiana
Lloar, el
Llorenç
Maldà
Manresa
Margalef
Marsà
Martorell
Martorelles
Masarac
Maslloreng
Masnou, el
Masó, la
Maspujols
Masquefa
Masroig, el
Mediona
Menàrguens
Milà, el
Miravet
Molar, el
Mollet de Peralada
Montgat
Monistrol de Calders
Mont-ras
Mont-roig del Camp
Montblanc
Montbrió del Camp
Montferri
Montmell, el
Montoliu de Segarra
Montornès de Segarra
Montornès del Vallès
Móra d'Ebre
Móra la Nova
Morell
Morera de Montsant, la, i l'agregat Scala-dei
Nalec
Navarcles
Navàs
Nou de Gaià, la
Nulles
Òdena
Olèrdola
Olesa de Bonesvalls
Olivella
Omells de na Gaia, els
Omellons, els
Orpí
Òrrius
Pacs del Penedès
Palafrugell
Palamós
Palau-saverdera
Pallaresos, els
Palma d'Ebre, la
Pals
Pau
Pedret i Marzà
Penelles
Perafort
Peralada
Perelló, el

Piera
Pinell de Brai, el
Pira
Pla de Santa Maria, el
Pla del Penedès
Pobla de Cérvoles, la
Pobla de Claramunt, la
Pobla de Mafumet, la
Pobla de Massaluca, la
Pobla de Montornès, la
Poboleda
Pont d'Armentera, el
Pont de Molins
Pontons
Porrera
Port de la Selva, el
Portbou
Pradell de la Teixeta, el
Prat de Compte
Preixana
Preixens
Premià de Dalt
Premià de Mar
Puigdàlber
Puigpelat
Querol
Rabós
Rajadell
Renau
Reus
Riera de Gaià, la
Riudecanyes
Riudecols
Riudoms
Riumors
Roca del Vallès, la
Roda de Barà
Rodonyà
Rocafort de Queralt
Roses
Rourell, el
Sallent
Salomó
Sant Fost de Campsentelles
Sant Sadurní d'Anoia
Sant Jaume dels Domenys
Sant Pere de Riudebitlles
Sant Cugat de Sesgarrigues
Sant Joan de Vilatorrada
Sant Martí de Tous
Sant Llorens d'Hortons
Sant Quintí de Mediona
Sant Climent Sescebes
Sant Esteve Sesrovires
Sant Martí de Riucorb
Sant Pere de Ribes
Sant Salvador de Guardiola
Sant Fruitós de Bages
Sant Martí Sarroca
Santa Cristina d'Aro
Santa Margarida i els Monjos
Santa Maria de Miralles
Santa Maria d'Oló
Santa Oliva
Santa Fe del Penedès
Santa Maria de Martorelles
Santa Margarida de Montbui
Santpedor
Sarral
Secuita, la
Selva del Camp, la
Selva de Mar, la
Senan
Sitges
Solivella
Subirats
Talamanca
Talarn
Tarragona
Tàrrega
Tarrés
Teià
Terrades
Tiana
Tivissa
Torrebesses, les parcel•les núm. 247 i 283 del polígon cadastral núm. 6
Torre de Claramunt, la
Torre de Fontaubella, la
Torre de l'Espanyol, la
Torredembarra
Torrelavit
Torrelles de Foix
Torroja del Priorat
Tremp, l'antic terme municipal, i els agregats de Gurb, Palau de Noguera, Puigcercós, Suterranya i Vilamitjana.
Ulldemolins
Vallbona de les Monges
Vallbona d'Anoia
Vallclara
Vallfogona de Riucorb
Vallirana
Vall-llobrega
Vallromanes
Valls
Vallmoll
Vendrell, el
Verdú
Vespella
Vila-rodona
Vilafant
Vilafranca del Penedès
Vilajuïga
Vilalba dels Arcs
Vilallonga del Camp
Vilamaniscle
Vilanant
Vilanova del Camí
Vilanova d'Escornalbou
Vilanova i la Geltrú
Vilanova del Vallès
Vila-seca
Vilassar de Dalt
Vilabella
Vilaverd
Vilella Alta, la
Vilella Baixa, la
Vilosell, el
Vilobí del Penedès
Vimbodí
Vinaixa
Vinebre
Vinyols

* Plus the expansión below:

FORALLAC
PALAU-SATOR
REGENCÓS
TORRENT
TORROELLA DE MONTGRÍ

BANYERES DEL PENEDÈS

| | | |
|---|---|---|
| EL PONT DE VILOMARA I ROCAFORT<br>MURA | SANT MATEU DE BAGES<br>SÚRIA<br><br>ALBIOL, L' | RASQUERA<br>RIBA-ROJA D'EBRE<br><br>El PLA DE LA FONT |

**LINK WITH THE GEOGRAPHICAL AREA**

The geographical area of the CATALUÑA PDO generally has a Mediterranean climate with many hours of sunshine (>2 500 h/year), with warm, dry winters and summers which are not excessively hot. Spring and autumn are usually the most unstable and rainy seasons. The annual average temperature is around 14-15 °C. Rainfall ranges from 350 mm/year in the driest areas to over 600 mm/year in the wettest ones. In coastal and pre-coastal areas, breezes moderate heating by the sun, which becomes more intense the further inland we go.

The climate on the coast is milder, with temperatures that increase from north to south, inversely with rainfall. Further from the sea, inland areas have a Mediterranean continental climate, with cold winters and very hot summers.

The active period of growth of the vines in these conditions lasts for 245-260 days, starting between 15 and 31 March and ending between 15 and 30 November.

The CATALUÑA PDO production area is classified as Region III on the Winkler/Amerine scale, with an effective thermal index of 1 854 °C. Values for Bravas, Bernon and Levadoux's heliothermal product and Huglin's heliothermal index are 6.4 and 2118, respectively. Its Hidalgo bioclimatic index is 11.1, which is within the optimum equilibrium established by the range 15±10.

These indicators all highlight the area's suitability not only for wine growing and making, but also for obtaining a product of distinctive quality.

The dividing line established by Wagner attributes a marked Mediterranean influence to the area, favouring production of smooth, mellow wines with relatively low acidity, high alcoholic content and aromas which, particularly in the case of red wines, are enhanced by ageing. These characteristics are very typical of the wines and liqueur wines protected by the CATALUÑA PDO. In the case of semi-sparkling wines, the grape harvest is usually brought forward in order to lower their alcoholic content and increase their acidity which, together with their endogenous carbon dioxide, give them their characteristic refreshing feel.

In addition, the strong sunshine also contributes to the deep colours so typical of our wines, especially the black ones.

**GEOMORPHOLOGY AND SOILS**

The geography of Catalonia is determined by its 580 kilometres of Mediterranean coast and the Pyrenees mountain range to the north. The Catalan topography consists broadly of three general morphostructural units:

- The Pyrenees: the mountainous formation in the north of Catalonia, connecting the Iberian peninsula with the European continental territory;

- The Catalan Mediterranean system or the Catalan Coastal Ranges: an alternation of parallel highlands and plains on the Mediterranean coast; and

- The Catalan Central Basin: a structural unit making up the eastern sector of the Ebro Valley.

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The vineyards mainly extend along the latter two units, with altitudes ranging from sea level to nearly 800 m.

Agricultural soils derive mainly from calcareous sedimentary deposits dating from the Miocene that are poor in organic matter. Soils in the vicinity of river basins consist of quaternary alluvium. Vineyards generally occupy the least fertile lands, given their resistance and greater adaptability to extreme conditions compared to other crops. This circumstance, although reducing their productive potential, contributes to achieving a better quality of wine, which ends up with a greater intensity of colour, aroma and taste.

In addition, the texture of these soils tends to be dominated by clay and lime, which confers body and structure to both red and white wines, as well as more colour to the latter.

## HISTORY AND CULTURE

The wines and vineyards of Catalonia go as far back as its history. The wind and sun of that cradle of cultures, the Mediterranean sea, have together shaped grape growing and winemaking in Catalonia. Brought by the Phoenicians and the Greeks as they traded across the Mediterranean, vines were planted in Catalonia in the 4th century BC around the Greek metropolis of Emporion. During the era of the Roman Empire, between the 2nd Century BC and the 5th century AD, grapevine cultivation was consolidated in Catalonia, practised by the Romans themselves (a privilege established by Cicero in the year 125 BC).

By 100 BC there were vineyards around all the Roman settlements of Catalonia (Emporiae, Gerunda, Barcino, Tarraco), with an important level of production; wine was exported to the capital of the Roman Empire, Rome, as well as to cities in Northern Africa and to Gaul and Britannia. The wine was stored in amphorae made in kilns close to the vineyards, such as Ermedes (Cornellà de Terri) and Castell (Sant Boi de Llobregat).

The fall of the Roman Empire in the 5th century AD and the invasion first by the Barbarians and later by the Muslims led to the vineyards being abandoned in the 6th, 7th and 8th centuries AD. For the first half of the Middle Ages, Catalonia was a frontier territory between the Kingdom of the Franks and the Muslim Emirate of Córdoba (Spanish March). Continuous fighting devastated the land and left it unsuitable for cultivation.

During the 10th and 11th centuries, with the county of Barcelona strengthened (under Wilfred I the Hairy) and gaining independence from the Kingdom of the Franks (under Borrell II), the city of Barcelona was at the height of its political and economic glory and its expansionism (under the reigns of Ramón Berenguer III and IV, Alfons I, Pere I the Catholic and Jaume I the Conqueror). In the reconquered Catalan lands, Cistercian friars built major monasteries such as Santes Creus (11th century) and Santa María de Poblet (12th century), establishing vineyards around them and making wine in their cellars. The men of the Reconquest were adept at marrying the art of their cathedrals and monasteries with the fruits of the land (cereals, grapes and olives). From the land surrounding the monasteries, vineyards expanded throughout the southern region of Catalonia, becoming by 1758 the main source of income for Catalan peasants, and one of the driving forces of its economy. Catalan wines, mistelles and eau-de-vies were exported to the English markets and overseas colonies, becoming the first chapter in the history of Catalan exports.

Towards the end of the 19th century, an artistic movement which is still admired today burst onto the Catalan scene: Modernism. Architects of the stature of Gaudí (1852-1926), Cèsar Martineil (1888-1973), Domènech y Montaner (1850-1923), Domènech y Roura (1881-1962), Monte y Cadafalch (1867-1956), etc. built wineries under the auspices of the innovative spirit of the Mancomunitat of Catalonia (created in 1913). These are genuine works of art, such as the co-operative wineries of Pinell de Brai, Falset, Gandesa, Nulles, l'Espluga de Francolí, Rocafort de Queralt, Sarral, etc., to which the man of letters Àngel Guimerà gave the name “Cathedrals of Wine”.

Wine culture is part of everyday and festive Catalan life and has become one of the components which characterises the region's traditional gastronomy: the highly valued Mediterranean diet.

The digestive, antioxidant and vascular properties of wine mean that its consumption in moderation is beneficial to health. Wine is a source of joy, of pleasure and, at the same time, a catalyst for communication.

Wine is an essential complement to cooking and also to the culture which surrounds it, a determining element of the history and social customs of our land. A food product incorporated in the famous Mediterranean diet, able to generate a spirituality and aesthetics all of its own, insofar as it is a product of creation which stimulates the senses. An element which, ultimately, identifies us culturally and allows us to feel part of a collective history, heirs to a landscape which is a symbol of identity.

The broad spectrum of grape varieties authorised under this protected designation of origin is further proof of the openness that has always characterised Catalans and, at the same time, the result of the extensive tradition of Catalan viniculture. Pere Gil, in 1600, said: "Wine is harvested all over Catalonia, both in the maritime and in the mediterranean part ... The wines of Catalonia are usually strong and very good. There, all kinds of wine are made…" I Jaume Ciurana (1980) describes an underlying unity to Catalan wines, a feature that is common to all of them: the dedication, the eagerness to improve and the determination to succeed of the men who make them.

With regard to liqueur wines, it should be said that they have accompanied many an after-dinner conversation among Catalans through the traditional "musician's desserts", which consist of pairing this type of wine with nuts (almonds, hazelnuts, pine nuts) and often also dried fruit (raisins, figs, apricots).

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente
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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Cava

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen CAVA
24 Avenida de Tarragona
08720 VILAFRANCA DEL PENEDÉS
(Barcelona)
España

Tel. +34 93 890 31 04 / Fax. +34 93 890 14 57
consejo@crcava.es

## PROTECTION IN THE COUNTRY OF ORIGIN

*Fecha de protección en la Unión Europea*: 13.6.2006
*Fecha de protección en el Estado miembro*: 27.2.1986

## PRODUCT DESCRIPTION

- **Raw Material**

  Varieties:

| *Whites* | *Reds* |
|---|---|
| Macabeo (Viura)<br>Xarello<br>Parellada<br>Malvasía (Subirat Parent)<br>Chardonnay | Garnacha tinta<br>Monastrell<br>Pinot Noir<br>Trepat |

- **Alcohol content :**

| | *Alcohol content* |
|---|---|
| Whites and Pinks | 10,8 - 12,8 % vol. |

Overpressure (> 3.5 bar at 20 ° C, for bottles <250 ml,> 3 bar at 20 ° C)

| *Types of Cava* | *Sugar content* |
|---|---|
| Brut Nature | Up to 3g/l and without sugar addition |
| Extra brut | Up to 6 g/l. |
| Brut | Up to 12 g/l |
| Extra-dry | Between 12 and 17 g/l |
| Dry | Between 17 and 32 g/l |

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| | |
|---|---|
| Semi-dry<br>Sweet | Between 32 and 50 g/l.<br>More than 50 g/l. |

- **Physical Appearance**

White wines, pink.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The geographical area of grape production and processing base wine and "Cava" is defined in the following municipalities:

| Province | MUNICIPALITIES |
|---|---|
| Álava | Laguardia, Moreda de Álava, y Oyón |
| Badajoz | Almendralejo. |
| Barcelona | Abrera, Alella, Artés, Avinyonet del Penedès, Begues, Cabrera d'Igualada, Cabrils, Canyelles, Castellet i la Gornal, Castellvi de la Marca, Castellvi de Rosanes, Cervelló, Corbera de Llobregat, Cubelles, El Masnou, Font-Rubí, Gelida, La Granada, La Llacuna, La Pobla de Claramunt, Les Cabanyes, Martorell, Martorelles, Masquefa, Mediona, Mongat, Odena, Olérdola, Olesa de Bonesvalls, Olivella, Pacs del Penedès, Piera, Els Hostelets de Pierola, El Pla del Penedès, Pontons, Premià de Mar, Puigdalber, Rubí, Sant Cugat Sesgarrigues, Sant Esteve Sesrovires, Sant fost de Campsentelles, Vilassar de Dalt, Sant Llorenç d'Hortons, Sant Martí Sarroca, Sant Pere de Ribes, Sant Pere de Riudevitlles, Sant Quintí de Mediona, Sant Sadurní d'Anoia, Santa Fe del Penedès, Santa Margarida i els Monjos, Santa Maria de Martorelles, Santa Maria de Miralles, Sitges, Subirats, Teià, Tiana, Torrelavit, Torrelles de Foix, Vallbona d'Anoia, Vallirana, Vilafranca del Penedès, Vilanova i la Geltrú, Vilobí del Penedès. |
| Girona | Blanes, Capmany, Masarac, Mollet de Perelada, Perelada. |
| La Rioja | Alesanco, Azofra, Briones, Casalarreina, Cihuri, Cordovín, Cuzcurrita de Rio Tirón, Fonzaleche, Grávalos, Haro, Hormilla, Hormilleja, Nájera, Sajazarra, San Asensio, Tirgo, Uruñuela, y Villalba de Rioja. |
| LLeida | Lleida, Fulleda, Guimerà, L'Albi, L'Espluga Calva, Maldà, Sant Martí de Riucorb, Tarrés, Verdú, El Vilosell, y Vinaixa. |
| Navarra | Mendavia, y Viana. |
| Tarragona | Aiguamurcia, Albinyana, Alió, Banyeres del Penedès, Barberà de la Conca, Bellvei, Blancafort, Bonastre, Bràfim, Cabra del Camp, Calafell, , Creixell, Cunit, El Catllar, El Pla de Santa Maria, El Vendrell, Els Garidells, Figuerola del Camp, Els Pallaresos, La Bisbal del Penedès, La Nou de Gaià, L'Arboç, La Riera de Gaià, La Secuita, L'Espluga de Francolí, Llorenç del Penedès, Masllorenç, Montblanc, Montferri, El Montmell, Nulles, Perafort, Pira, Puigpelat, Renau, Rocafort de Queralt, Roda de Berà, Rodonyà, Salomó, Sant Jaume dels Domenys, Santa Oliva, Sarral, Solivella, Vallmoll, Valls, Vespella, Vilabella, Vila-rodona, Vilaseca de Solcina, Vilaberd, y Vimbodí. |
| Valencia | Requena. |
| Zaragoza | Ainzón, y Cariñena. |

**LINK WITH THE GEOGRAPHICAL AREA**

The determinants of the quality of the "Cava" are:
- The variety.

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- The Field.
- The weather.
- Cultivation techniques.
- The elaboration.

Regardless of the order of their importance, as they are all related, the main character is the grape requires the most attention from the producer, closely related to the winemaker. The weather and rainfall in the geographic area of "Cava" allows a staggered ripening vintage for each of the varieties. Different types of soil, the diversity of microclimates and human factors determine the geographic location of each of the varieties and the specific characteristics of its own.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente
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Subdirección General de Calidad Diferenciada y Agricultura Ecológica
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**REGULATION (EEC) Nº 2081/92**

**APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)**
**PDO ( ) PGI ( X )**
**National application No .....**

1. **Responsible department in the Member State:**
   **Name** I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY OF AGRICULTURE, FISHERIES AND FOOD
   **Address** C/ Dulcinea, 4, 28020 Madrid, Spain
   **Tel.** 347.19.67 **Fax.** 534.76.98

2. **Applicant group:**
   **(a) Name** Consejo Regulador de la D.E. "CECINA DE LEÓN" [Specific Designation Regulating Body]
   **(b) Address** C/ Padres Redentoristas, 26 - 24700 ASTORGA (León), Spain
   **(c) Composition: producer/processor ( ) other ( )**

3. **Name of product:** "CECINA DE LEÓN" [Leonese Cured Beef]

4. **Type of product: (see list)** Meat-based products - Class 1.2

5. **Specification: (summary of Article 4)**
   **(a) Name: (see 3)** "CECINA DE LEÓN" Specific Designation
   **(b) Description:** The cured beef protected by the Specific Designation comes in one of 4 forms, depending on the cut: Minimum weights are 3 kg for rump, 3.5 kg for thick flank, 4 kg for topside, and 5 kg for silverside. The beef has a toasted surface colour deriving from the production process. When cut the colour is from cherry to garnet-red, the latter especially at the edges at the end of the process, with slight streakiness. Characteristic flavour, not too salty.
   **(c) Geographical area:** The production area comprises all the municipalities in Leon province (Article 4).
   **(d) Evidence:** The protected items are obtained from cutting up the hind-quarters of large cattle, preferably the native breeds of Castile and Leon. The acquisition of raw material and the processing are carried out under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.
   **(e) Method of production:** Once selected and trimmed, the meat is salted for a maximum of 0.6 days per kg at below 5°C. It is then washed in lukewarm water and left to cure for at least 30 days. It can then be smoked over burning oak or holm oak wood for 12-16 days. Drying takes place in natural drying rooms with adjustable windows to control temperature and humidity. It remains here until maturing is complete. The whole process takes at least seven months.
   **(f) Link:** With its average altitude, Leon province has a dry, healthy climate which favours the curing of this product.
   **(g) Inspection structure:**
   **Name:** Regulating Body of the "Cecina de León" Specific Designation
   **Address:** C/ Padres Redentoristas, 26 - 24700 ASTORGA (León), Spain
   **(h) Labelling:** "Denominación Específica Cecina de León" must be mentioned. Labels authorised by the Regulating Body. Numbered seals issued by the Regulating Body (Article 23).
   **(i) National requirements: (if any)** Law 25/1970, of 2 December. Agriculture and Livestock Council Order of 17 January 1994 approving the Regulation of the "Cecina de León" Specific Designation.

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**TO BE COMPLETED BY THE COMMISSION**

**EEC No.:** VIB14/ESP/00103/94.1.24
**Date of receipt of the application:** 4/01/94

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'CÍTRICOS VALENCIANOS' / 'CÍTRICS VALENCIANS'**

EC No: ES-PGI-0105-0152-31.01.2011

**PGI ( X )  PDO ( )**

## 1. NAME

'Cítricos Valencianos' / 'Cítrics Valencians'

## 2. MEMBER STATE OR THIRD COUNTRY

Spain

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.6. Fruit, vegetables and cereals, fresh or processed

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

Fruit of the orange (*Citrus sinensis*, L.), mandarin (*Citrus reticulata* Blanco) and lemon (*Citrus limon* L.) trees.

The following citrus fruit will be protected by the 'Cítricos Valencianos' PGI:

– oranges: Navel, Common and Blood orange varieties listed in the table below which have the characteristics specified therein

– mandarins: Satsuma, Clementine and Hybrid varieties listed in the table below which have the characteristics specified therein.

– lemons: the varieties listed in the table below which have the characteristics specified therein.

| GROUP | VARIETY | DIAMETER (mm) | % JUICE * | MATURITY INDEX ** |
|---|---|---|---|---|
| SATSUMAS | CLAUSELLINA | 54-78 | 40 | 7 |
| | OKITSU | 54-78 | 40 | 7 |
| | OWARI | 54-78 | 40 | 7 |

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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| | | | | |
|---|---|---|---|---|
| | IWASAKI | 54-78 | 40 | 7 |
| HYBRIDS | ELLENDALE | 54-78 | 40 | 7.5 |
| | FORTUNE | 54-78 | 40 | 8 |
| | KARA | 54-78 | 40 | 7.5 |
| | NOVA | 54-78 | 40 | 7.5 |
| | ORTANIQUE | 54-78 | 40 | 8 |
| | MONCADA | 54-78 | 40 | 7.5 |
| CLEMENTINES | ARRUFATINA | 46-78 | 40 | 7.5 |
| | CLEMENTARD | 46-78 | 40 | 7.5 |
| | CLEMENTINA FINA | 46-78 | 40 | 7.5 |
| | CLEMENULES | 46-78 | 40 | 7.5 |
| | ESBAL | 46-78 | 40 | 7.5 |
| | HERNANDINA | 46-78 | 40 | 7.5 |
| | MARISOL | 46-78 | 40 | 7.5 |
| | OROGRANDE | 46-78 | 40 | 7.5 |
| | ORONULES | 46-78 | 40 | 7.5 |
| | OROVAL | 46-78 | 40 | 7.5 |
| | TOMATERA | 46-78 | 40 | 7.5 |
| | LORETINA | 46-78 | 40 | 7.5 |
| | BEATRIZ | 46-78 | 40 | 7.5 |
| | CLEMENPONS | 46-78 | 40 | 7.5 |
| | NOUR | 46-78 | 40 | 7.5 |
| | CAPOLA (MIORO) | 46-78 | 40 | 7.5 |
| | CLEMENRUBÍ | 46-78 | 40 | A |
| NAVELS | LANE LATE | 70-100 | 35 | 7 |
| | NAVELATE | 70-100 | 35 | 7 |
| | NAVELINA | 70-100 | 35 | 7 |
| | NEWHALL | 70-100 | 35 | 7 |

| | | | | |
|---|---|---|---|---|
| | WASHINGTON NAVEL | 70-100 | 35 | 7 |
| | CARACARA | 70-100 | 35 | 7 |
| | POWELL SUMMER | 70-100 | 35 | 7 |
| | BARNFIELD LATE | 70-100 | 35 | 7 |
| | CHISLETT SUMMER | 70-100 | 35 | 7 |
| | FUKUMOTO | 70-100 | 35 | 7 |
| | ROHDE SUMMER | 70-100 | 35 | 7 |
| COMMON ORANGES | SALUSTIANA | 67-96 | 35 | 7 |
| | VALENCIA LATE | 67-96 | 35 | 7 |
| | V. DELTA SEEDLESS | 67-96 | 35 | 7 |
| | V. MIDKNIGHT | 67-96 | 35 | 7 |
| | BARBERINA | 67-96 | 35 | 7 |
| BLOOD ORANGES | SANGUINELLI | 60-96 | 35 | 7 |
| LEMONS | FINO (MESERO) | 48-67 | 25 | -- |
| | VERNA | 48-67 | 30 | -- |
| | EUREKA | 48-67 | 25 | -- |

(*) In relation to the total weight of the fruit. Pressed manually.

(**) Minimum sugar/acid ration as defined in Commission Implementing Regulation (EU) No 543/2011 of 7 June 2011 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 in respect of the fruit and vegetables and processed fruit and vegetables sectors

The citrus fruit covered by the PGI will be classed in the categories 'Extra' and 'I', in accordance with the relevant quality standard.

**3.3. Raw materials (for processed products only)**

—

**3.4. Feed (for products of animal origin only)**

—

**3.5. Specific steps in production that must take place in the defined geographical area**

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### 3.6. Specific rules concerning slicing, grating, packaging, etc.

The product must be packed in food grade packaging.

### 3.7. Specific rules concerning labelling

The PGI citrus fruit must be sold only in packaging bearing a numbered secondary label. Labels and secondary labels must bear the words: Indicación Geográfica Protegida 'Cítricos Valencianos' or 'Citrics Valencians'.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

PGI 'Cítricos Valencianos' are produced in the following districts in the provinces of Castellón, Valencia and Alicante, authorised to grow PGI 'Cítricos Valencianos' citrus fruit:

CASTELLÓ/CASTELLÓN

El Baix Maestrat: Alcalà de Xivert, Benicarló, Càlig, Cervera del Maestre, Peníscola/Peñíscola, Sant Jordi/San Jorge, San Rafael del Río, Santa Magdalena de Pulpis, Traiguera and Vinaròs.

La Plana Alta: Almassora/Almazora, Benicàssim/Benicasim, Borriol, Cabanes, Castelló de la Plana/Castellón de la Plana, les Coves de Vinromà, Orpesa/Oropesa del Mar, Sant Joan de Moró, Torreblanca and Vilanova d'Alcolea.

La Plana Baixa: Alfondeguilla, Almenara. Alquerias del Niño Perdido, Artana, Betxí, Borriana/Burriana, Xilxes/Chilches, Eslida, la Llosa, Moncofa, Nules, Onda, Ribesalbes, Tales, la Vall d'Uixó, Vilareal and la Vilavella.

L'Alcalatén: l'Alcora.

L'Alt Millars: Argelita, Espadilla, Fanzara, Toga, Torrechiva and Vallat.

L'Alt Palància: Castellnovo, Geldo, Navajas, Segorbe, Soneja and Sot de Ferrer.

VALÈNCIA/VALENCIA

El Camp de Morvedre: Albalat dels Tarongers, Alfara de la Baronia, Algar de Palancia, Algimia de Alfara, Benavites, Benifairó de les Valls, Canet d'En Berenguer, Estivella, Faura, Gilet, Petrés, Quart de les Valls, Quartell, Sagunt/Sagunto, Segart and Torres Torres

L'Horta Nord: Albalat dels Sorells, Alboraya, Albuixech, Alfara del Patriarca, Almàssera, Bonrepòs i Mirambell, Burjassot, Foios, Godella, Massalfassar, Massamagrell, Meliana, Moncada, Museros, la Pobla de Farnals, Puçol, Puig, Rafelbunyol/Rafelbuñol, Rocafort, Tavernes Blanques and Vinalesa

L'Horta Oest: Alaquàs, Aldaia, Manises, Paterna, Picanya, Quart de Poblet, Torrent, Xirivella and València.

L'Horta Sud: Albal, Alcàsser, Alfafar, Beniparrell, Catarroja, Llocnou de la Corona, Massanassa, Paiporta, Picassent, Sedaví and Silla.

El Camp de Túria: Benaguasil, Benisanó, Bétera, Casinos, l'Eliana, Loriguilla, Llíria, Marines, Náquera, Olocau, la Pobla de Vallbona, Riba-roja de Túria, San Antonio de Benagéber, Serra and Vilamarxant.

Els Serrans: Bugarra, Chulilla, Domeño, Gestalgar, Loriguilla, Losa del Obispo, Pedralba, Sot de Chera and Villar del Arzobispo.



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La Foia de Bunyol: Alborache, Buñol, Cheste, Chiva, Dos Aguas, Godelleta, Macastre and Yátova.

La Ribera Alta: Alberic, Alcàntera de Xúquer, l'Alcúdia, Alfarp, Algemesí, Alginet, Alzira, Alzira (la Garrofera), Antella, Beneixida, Benifaió, Benimodo, Benimuslem, Carcaixent, Càrcer, Carlet, Catadau, Cotes, l'Ènova, Gavarda, Guadassuar, Llombai, Manuel, Massalavés, Montserrat, Montroy, la Pobla Llarga, Rafelguaraf, Real, Sant Joanet, Sellent, Senyera, Sumacàrcer, Tous, Turís and Villanueva de Castellón.

La Ribera Baixa: Albalat de la Ribera, Almussafes, Benicull de Xúquer, Corbera, Cullera, Favara, Fortaleny, Llaurí, Polinyà de Xúquer, Riola, Sollana and Sueca.

La Canal de Navarrés: Anna, Bicorp, Bolbaite, Chella, Enguera, Navarrés and Quesa.

La Costera: l'Alcúdia de Crespins, Barxeta, Canals, Cerdà, Estubeny, Genovés, la Granja de la Costera, Llanera de Ranes, Llocnou d'En Fenollet, la Llosa de Ranes, Moixent/Mogente, Montesa, Novetlè/Novelé, Rotglà i Corberà, Torrella, Vallada, Vallés and Xàtiva (el Realenc).

La Safor: Ador, Alfauir, Almiserà, Almoines, l'Alqueria de la Comtessa, Barx, Bellreguard, Beniarjó, Benifairó de la Valldigna, Beniflá, Benirredrà, Castellonet de la Conquesta, Daimús, la Font d'En Carròs, Gandia, Guardamar de la Safor, Llocnou de Sant Jeroni, Miramar, Oliva, Palma de Gandía, Palmera, Piles, Potríes, Rafelcofer, Real de Gandía, Rótova, Simat de la Valldigna, Tavernes de la Valldigna, Villalonga, Xeraco and Xeresa.

La Vall d'Albaida: Agullent, Aielo de Malferit, Aielo de Rugat, Albaida, Alfarrasí, Atzeneta d'Albaida, Bèlgida, Beniatjar, Benicolet, Benigánim, Benissoda, Carrícola, Castelló de Rugat, Llutxent, Montaverner, Montitxelvo/Montichelvo, l'Olleria, Ontinyent, Otos, el Palomar, Pinet, la Pobla del Duc, Quatretonda, Rugat and Terrateig.

ALACANT/ALICANTE

La Marina Alta: Adsubia, Alcalalí, Beniarbeig, Benidoleig, Benigembla, Benimeli, Benissa, el Poble Nou de Benitatxell/Benitachell, Calp, Dénia, Gata de Gorgos, Xaló, Llíber, Murla, Ondara, Orba, Parcent, Pedreguer, Pego, els Poblets, el Ràfol d'Almúnia, Sagra, Sanet y Negrals, Senija, la Setla/Mira-rosa/Miraflor, Teulada, Tormos, Vall de Gallinera, la Vall de Laguar, el Verger and Xàbia/Jávea.

La Marina Baixa: l'Alfàs del Pi, Altea, Beniardá, Benidorm, Benimantell, Bolulla, Callosa d'En Sarrià, Confrides, Finestrat, el Castell de Guadalest, la Nucia, Orxeta, Polop, Sella, Tàrbena and la Vila Joiosa/ Villajoyosa.

L'Alacantí: Aigües, Alacant/Alicante, el Campello, Mutxamel, Sant Vicent del Raspeig/San Vicente del Raspeig and Sant Joan d'Alacant.

El Baix Vinalopó: Crevillent, Elx/Elche and Santa Pola.

El Baix Segura: Albatera, Algorfa, Almoradí, Benejúzar, Benferri, Benijófar, Bigastro, Callosa de Segura, Catral, Cox, Daya Nueva, Daya Vieja, Dolores, Formentera del Segura, Granja de Rocamora, Guardamar del Segura, Jacarilla, Los Montesinos, Orihuela, Pilar de la Horadada, Rafal, Redován, Rojales, San Fulgencio, San Isidro, San Miguel de Salinas and Torrevieja

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

Historical

Of all the world's citrus production areas, it is the Valencian Community that has the most deeply rooted citrus-growing tradition. There are historical references to citrus growing in the Valencia region dating back hundreds of years. Francesc Eiximenis (1340-1409) mentioned the existence of orange and lemon groves in *Regiment de la Cosa Pública,* when describing the charms of Valencia. In 'Journey through Spain and Portugal' (1494) Münzer described Valencia as having an abundance of oranges, lemons, citrons and innumerable other types of fruit tree and added that they were taken to see the city garden, excellently planted with lemon, orange, citron and palm trees'. Laguna, in his translation of Dioscorides' *Materia Medica* (1570), mentions oranges and lemons and says that *'los valencianos llaman toronja a la naranja*' [that the Valencian word for orange is 'toronja', which means 'grapefruit' in present-day Castilian Spanish] At the end of the 18$^{th}$ century the botanist Cabanilles mentioned Chinese oranges yielding 4 000 *tahullas* [old unit of measurement], more than any other crop.

The first commercial plantations for the fresh market date from the end of the 18th century and have steadily expanded to reach a present day figure of approximately 85 000 ha of orange trees, 83 000 ha of mandarin trees and 15 000 ha of lemon trees. This has enabled specific growing techniques to be developed, based on the optimal adaptation of this crop to the agroclimatic context and focusing on the production of high quality fruit.

The Orange Museum in Burriana (Castellón) testifies to the importance of orange growing in the Valencian Community.

Natural

In the Valencian Community rainfall decreases from north to south, from some 450 mm in the north of Castellón to less than 300 mm in the south of Alicante.

Citrus fruit are grown in all three provinces of the Valencian Community, Alicante, Valencia and Castellón, and although the production areas were traditionally on the coast and in the river valleys because of the risk of frost inland, now, because climatic conditions have changed, the inland areas have also become suitable for citrus growing, with mild winters, summers that are not too hot, a well-defined temperature difference between day and night and winds that are neither hot nor dry.

### 5.2. Specificity of the product

Oranges

The Valencian grower's technical skill and expert knowledge of the crop, plus the soil and the climate, are factors which help produce fruit with distinct organoleptic characteristics, as regards both taste (acidity/sweetness) and colour (more intense orange), aromas and juiciness.

Valencian oranges have a thin skin, with few marks or external lesions.

No other area produces so many varieties, each with its characteristic colour and lingering aroma and fragrance.

Mandarins



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The Valencian grower's technical skill and expert knowledge of the crop, plus the soil and the climate are factors which help produce fruit with distinct organoleptic characteristics, as regards both taste (acidity/sweetness) and colour (more intense orange), aromas and juiciness.

Valencian mandarins have a thin skin, with few marks or external lesions.

No other area produces so many varieties, each with its characteristic colour and lingering aroma and fragrance. This makes us the world's top exporter of mandarins.

Lemons

The Valencian grower's technical skill and expert knowledge of the crop, plus the soil and the climate, are factors which help produce fruit with distinct organoleptic characteristics: plenty of juice with a high acid content, the colour (a more intense yellow) and a remarkable fragrance.

Valencian lemons have a thin skin, with few marks or external lesions.

**5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)**

Oranges

The local environment, where oranges have been grown ever since they were introduced by the Arabs, gives Valencian oranges distinct characteristics that distinguish them from oranges grown elsewhere and this is due to several factors:

Valencian oranges are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

• The Valencian citrus-growing areas are located on the geographical limit for orange growing so far as temperature is concerned, and this favours the production of high quality fruit for several reasons:

1. The mild winters and summers that are not too hot mean that the lemons reach optimum maturity slowly and so they have a better acidity/sweetness ratio than oranges grown in hotter parts of the world (generally more cloyingly sweet with less flavour). As a result, they taste better.

2. The well-defined temperature difference between night and day gives the oranges a more intense colour, both inside and outside. Valencian oranges are a typical shade of orange, which is generally more intense than that of oranges grown elsewhere.

3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The taste, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus growing areas.

• The Mediterranean climate characterised by summers that are not too hot and predominantly humid winds, also benefits the oranges, affecting mainly their appearance.

Mandarins

The local environment, where mandarins have been grown ever since they were introduced by the Arabs, gives Valencian mandarins distinct characteristics that distinguish them from mandarins grown elsewhere and this is due to several factors:

Valencian mandarins are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

• The Valencian citrus-growing areas are located on the geographical limit for mandarin growing so far as temperature is concerned, and this favours the production of high quality fruit for several reasons:

1. The mild winters and summers that are not too hot mean that the mandarins reach optimum maturity slowly and so they have a better acidity/sweetness ratio than mandarins grown in hotter parts of the world (generally more cloyingly sweet with less flavour). As a result, they taste better.

2. The well-defined temperature difference between night and day gives the mandarins a more intense colour, both inside and outside. Valencian mandarins are a typical shade of orange, which is generally more intense than that of mandarins grown elsewhere.

3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The taste, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus growing areas.

• The Mediterranean climate characterised by summers that are not too hot and predominantly humid winds, also benefits the mandarins, affecting mainly their appearance.

Lemons

The local environment, where lemons have been grown ever since they were introduced by the Arabs, gives Valencian mandarins distinct characteristics that distinguish them from lemons grown elsewhere and this is due to several factors:

Valencian lemons are not damaged on the tree by the hot, dry winds that prevail in other areas and as a result they have a thin skin, with few marks or external lesions.

• The Valencian citrus-growing areas are located on the geographical limit for lemon growing so far as temperature is concerned, and this favours the production of high quality fruit for several reasons:

1. The mild winters and summers that are not too hot mean that the lemons reach optimum maturity slowly and so they have a better acid content than lemons grown in hotter parts of the world (which generally have less flavour).

2. The well-defined temperature difference between night and day gives the lemons a more intense colour, both inside and outside. Valencian lemons are a typical shade of yellow, which is generally more intense than that of lemons grown elsewhere.

3. The mild temperatures also encourage the formation of essential oils in the skin, which in turn affect the aromatic fraction of the fruit.

The acidity, colour and aroma of the fruit are therefore influenced by the temperature conditions in the Valencian citrus growing areas.

• The Mediterranean climate characterised by summers that are not too hot and predominantly humid winds, also benefits the lemons, affecting mainly their appearance.

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**Publication reference of the specification**

(Article 5(7) of Regulation (EC) No 510/2006[*])

Link to the specification posted on the website of the Conselleria:

http://www.agricultura.gva.es/web/c/document_library/get_file?uuid=311b8844-1ac9-4ac2-9301-e81705c4452f&groupId=16

[*] Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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# SINGLE DOCUMENT

**'DEHESA DE EXTREMADURA'**

EU No: ES-PDO-0117-01287 – 24.11.2014

**PDO ( X )  PGI ( )**

## 1. NAME

'Dehesa de Extremadura'

## 2. MEMBER STATE OR THIRD COUNTRY

Spain

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.2. Meat Products (cooked, salted, smoked, etc.)

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

Hams and shoulder hams covered by the PDO 'Dehesa de Extremadura' must have the following characteristics:

Physical characteristics:

External appearance: elongated, stylised, profile typical of the serrano 'V' cut, with trotter.

Weight: at least 5.75 kg for hams and 4 kg for shoulder hams.

Organoleptic characteristics:

Colour and appearance when cut: characteristic colour ranging from pink to purplish-red, marbled appearance when cut.

Flavour and aroma: delicately flavoured meat, not very salty or sweet. Characteristic and pleasant aroma.

Texture: not very fibrous.

Fat: glossy, yellowish-white in colour, aromatic, with a pleasant taste. Its consistency varies according to the proportion of acorns in the diet.

Physical-chemical characteristics:

Dehydration index: maximum water content of 50 % at the surface and 55 % at the core.

Sodium chloride: maximum 5 %.

Sales descriptions:

Depending on the animals' classification and diet, hams and shoulder hams are classified as follows:



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Class I: Pure-bred Iberian acorn-fed ham: this comes from pure-bred Iberian pigs which have been fed in accordance with the dietary requirements set out in the product description under paragraph (a) for acorn-fed or mast-finished pigs.

Pure-bred Iberian acorn-fed shoulder ham: this comes from pure-bred Iberian pigs which have been fed in accordance with the dietary requirements set out in the product description under paragraph (a) for acorn-fed or mast-finished pigs.

Class II: Iberian acorn-fed ham: this comes from cross-bred pigs with 75 % Iberian blood which have been fed in accordance with the dietary requirements set out in the product description under paragraph (a) for acorn-fed or mast-finished pigs.

Iberian acorn-fed shoulder ham: this comes from cross-bred pigs with 75 % Iberian blood which have been fed in accordance with the dietary requirements set out in the product description under paragraph (a) for acorn-fed or mast-finished pigs.

Class III: Pure-bred Iberian pastured, fodder-fattened ham: this comes from pure-bred Iberian pigs which have been fed in accordance with the dietary requirements set out in the product description under paragraph (b) for pastured, fodder-fattened pigs.

Pure-bred Iberian pastured, fodder-fattened shoulder ham: this comes from pure-bred Iberian pigs which have been fed in accordance with the dietary requirements set out in the product description under paragraph (b) for pastured, fodder-fattened pigs.

Class IV: Iberian pastured, fodder-fattened ham: this comes from cross-bred pigs with 75 % Iberian blood which have been fed in accordance with the dietary requirements set out in the product description under paragraph (b) for pastured, fodder-fattened pigs.

Iberian pastured, fodder-fattened shoulder ham: this comes from cross-bred pigs with 75 % Iberian blood which have been fed in accordance with the dietary requirements set out in the product description under paragraph (b) for pastured, fodder-fattened pigs.

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

Feed:

Extremadura is traditionally a livestock-farming region with extensive *dehesa*, which consists of grassland and open (holm and cork) oak woodland. It is the natural habitat of the Iberian breed of pig, which feeds on acorns, grasses and other natural resources of the *dehesa*. The environment, the acorn-based diet and the breed are all factors that combine to ensure that the fully grown and fully fattened pig reaches the peak of its development and produces an exquisite product with exceptional characteristics.

A key and fundamental factor which determines the quality of the Iberian pigs that will be used to produce PDO ‘Dehesa de Extremadura’ hams and shoulder hams and the subsequent organoleptic quality of the protected products is the traditional

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production system, in which the pigs are fed and managed under an extensive farming system during the final fattening stage, making use of the natural resources of the *dehesa*, i.e. acorns, grasses, natural pastures and stubble. It is during this final stage that the pigs gain the most weight.

Prior to this stage, the traditional farming system for Iberian pigs in Extremadura allows the pigs to feed on natural resources for most of the year. The long life cycle of the pigs and the sustainability of the *dehesa* agro-forestry system necessarily depend on the pigs being allowed to range over large areas, feeding largely on natural pastures and at times of the year, such as autumn, winter and spring, when those resources are plentiful. This applies to both acorn-fed pigs and pastured, fodder-fattened pigs, but the latter's diet requires supplementation with feed during the final fattening stage.

The supplementary feed used for pastured, fodder-fattened pigs is usually made from a mixture of 75-85 % grains and 5-15 % legumes. The grains consist primarily of wheat, barley and maize, which are traditionally farmed in the geographical area, in proportions that can vary between 15 % and 55 % for each one. The main legumes are peas and soya.

The traditional grazing required by the pig-rearing and fattening system and the fact that only the odd component such as soya, which makes up only a small percentage of the feed, is not produced in the area ensures that, of the total dry solids consumed, the percentage that comes from the geographical area is above the threshold laid down by the applicable legislation

Raw materials:

The fore and hind legs of the animals to be used to make PDO 'Dehesa de Extremadura' hams and shoulder hams must come from:

(a) Acorn-fed or mast-finished pigs: these pigs are intended for slaughter immediately after feeding exclusively on a diet of acorns, grasses and other natural resources of the *dehesa* without any supplementary feed. The pigs must have an average weight of between 92 kg and 115 kg at the start of the mast-feeding period and must gain at least 52 kg on this diet without any other type of feed, spending a minimum of over 60 days on the *dehesa* before being slaughtered at an age of at least 14 months. Individual carcasses must weigh at least 115 kg, or at least 110 kg for pure-bred Iberian pigs.

(b) Pastured, fodder-fattened pigs: these pigs are raised on extensive holdings, fattened on a diet of feed consisting primarily of grains and legumes and finished by feeding on pasture for at least 90 days before slaughter. Feeding and drinking troughs must be more than 100 m apart and the stocking density must be no more than 15 pigs per hectare. The minimum age at slaughter is 12 months. Individual carcasses must weigh at least 115 kg, or at least 110 kg for pure-bred Iberian pigs.

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

The pigs must be reared and fattened and the hams and shoulder hams must be processed within the geographical area defined in point 4.



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

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

Protected hams and shoulder hams must have an identification label bearing the words 'D.O.P 'Dehesa de Extremadura'' and the product class.

PDO 'Dehesa de Extremadura' logo:

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The production area for the raw material consists of holm and/or cork oak *dehesa*, which is present in all the municipalities that make up the Autonomous Community of Extremadura, comprising the provinces of Cáceres and Badajoz, which constitute the geographical area for this PDO.

The product is made and matured in exactly the same area in which the raw material is produced, namely the Autonomous Community of Extremadura.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### Specificity of the geographical area

Natural factors: with approximately a million hectares of *dehesa*, Extremadura is an ecological paradise, as it has one of the best-preserved ecosystems in Europe, where livestock breeds (Iberian pigs, merino sheep, retinto cattle, etc.) live side by side with the wild animals which have found refuge there.

The region of Extremadura is located to the west of the southern part of the central plateau. It consists of the provinces of Cáceres and Badajoz and is crossed by three mountain ranges: in the north, the Sistema Central mountain range, with the foothills of the Sierra de Gredos; in the centre, the continuation of the Toledo Mountains, between the Tagus and Guadiana river basins; and in the south, the foothills of the Sierra Morena.

The climate is continental, with moderate Atlantic influences. The annual average temperature is 16 °C to 17 °C, but temperatures can reach as high as 41 °C (in July and August) and fall as low as -2 °C (in December and January), and the annual average rainfall is between 500 mm and 1 200 mm.

Historical factors: there are countless historical and gastronomical references to pigs in Extremadura; for example:



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- The existence of zoomorphic sculptures which date from the 5th to the 2nd centuries BC and are known as 'Verracos', a name which clearly alludes to pigs. They can be found in various parts of Extremadura, such as the Ambroz Valley, the Jerte Valley, La Vera, La Jara, Campo Arañuelo, Cáceres, Botija, Santa Marta de Magasca and Madrigalejo.
- The emergence of 'butcher's shops' in the Roman villages on and around the fertile plains of the Guadiana, where suckling pig that was only one month, or 'one moon', old, as people would have said at the time, was one of the most popular food items among the better-off.
- The municipal charter of Montánchez, which dates from 1236, already contains references to *dehesa* dedicated exclusively to producing acorns to feed pigs.
- The municipal by-laws of Valencia de Alcántara, which were approved on 5 August 1489, refer specifically to matters relating to the Iberian pig, namely to the legal standards with which breeders, butchers and slaughtermen of Iberian pigs had to comply. These were soon extended to neighbouring municipalities, such as Alburquerque and San Vicente de Alcántara, and then to the whole of Extremadura (municipal by-laws of Torre de Don Miguel, 1534, 1564; municipal by-laws of Zafra, 1528; municipal by-laws of Cáceres, 1569, etc.).
- The chapter of Doctor Iván de Sorapán's *Manual de Medicina* (1616) which deals with the fertility and riches of Extremadura emphasises the high quality of its acorn-fed meat and its many hams, which were sent as far afield as the New World.
- The references to the 'consumption of more than 80 pigs a year' in Diego Martínez Abad's book *Instrvccion de Vn pasajero para no errar el camino* (1697), which was dedicated to the Monastery of Our Lady of Guadalupe.
- The Catastro de Ensenada (land registry) of 1752 contains the first records regarding the pig population, with specific data relating to the years between 1461 and 1785. They are held in the archives of the Monastery of Guadalupe, which is famous for its tradition of keeping herds of pigs.
- References in the folklore of Extremadura, such as the following song:

  'D'Alcuescar quiero l´aceite [From Alcuescar, I want oil]

  De Montánchez el jamón [From Montánchez, ham]

  D'Albalá quiero centeno [From Albalá, I want rye]

  De Miajadas el turrón' [From Miajadas, *turrón* (a type of nougat)]

**Specificity of the product**

Producers of 'Dehesa de Extremadura' hams and shoulder hams make them with patience and care to ensure that they reach perfection and have that unmistakeable aroma and flavour.

This involves not only the mechanics of the production process but also, and more importantly, environmental factors such as humidity, temperature, time, etc., which give the products their specific organoleptic characteristics.

Although salting is a very simple procedure, it involves a very complex process in which the salt penetrates from the surface to the core of the product and, because it is hygroscopic, forces the water towards the outer layer.

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The hams and shoulder hams are then hung in chambers until the saltiness at the product's core is sufficient to prevent the development of micro-organisms. As soon as the resting phase has been completed, maturing begins.

During maturation, the components of the product undergo a series of complex changes, leading to the development of its organoleptic characteristics. The hams are hung in a well-ventilated place to encourage moisture loss, after which they are moved to a room with a lower relative humidity, where conditions favour the development of their aroma, which is a very complex process, as the components of the raw material undergo numerous changes due to degradation, some of which are autolytic, while others are microbial in nature, resulting from the presence of fungal and bacterial flora. Those changes take place in an interactive manner, as the area's microclimates promote the development of a genuine ecosystem.

**Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)**

The *dehesa* ecosystem is an agro-forestry system that allows the natural resources to be managed in a balanced and non-destructive way. This valuable environment has been preserved thanks largely to the Iberian pig, for which it forms the ideal habitat, and it is here that the raw materials for the products protected by the 'Dehesa de Extremadura' PDO are produced.

The Iberian pig is a breed well suited to this environment and has been the mainstay of a livelihood of direct consumption that has continued to this day and is now a global example of a sustainable economy, linked to a way of life in which man, the *dehesa*, the Iberian pig and the products derived from it have existed side by side for centuries in the same way, with the same breed and the same artisanal production method, in which the only ingredients are a unique raw material, the know-how of the artisan, salt, wind and time, as a result of which 'Dehesa de Extremadura' ham and shoulder ham are still made according to the same artisanal method as in times past.

Because of its southerly location, Extremadura has a continental climate with moderate Atlantic influences, giving it temperature and humidity conditions which influence both the production of the raw material (free-range fattening of Iberian pigs on the *dehesa*) and the production of the final product. The conditions are ideal for salting and maturing and give the final product specific and unique physico-chemical and organoleptic characteristics.

**Reference to publication of the product specification**

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

http://www.gobex.es/filescms/con03/uploaded_files/SectoresTematicos/Agroalimentario/DenominacionesdeorigenDOP_DehesaDeExtremadura_PliegoCondiciones.pdf



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Empordà

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen Empordà
2, Avenida Mariagne
17600 FIGUERES (Girona)
España

Tel. +34 972 507 513 / Fax. +34 972 51 00 58
info@doemporda.cat

## PROTECTION IN THE COUNTRY OF ORIGIN

*Fecha de protección en la Unión Europea*: 1.8.2009
*Fecha de protección en el Estado miembro*: 10.7.1972

## PRODUCT DESCRIPTION

Wine, liqueur wine, quality sparkling wine, Sparkling wine, Wine of overripe grapes

- **Raw Material**

  Varieties:

| *Whites* | *Reds* |
|---|---|

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| | |
|---|---|
| Garnacha blanca or lladoner blanco<br>Macabeo or viura<br>Moscatel de Alejandría<br>Chardonnay<br>Gewurztraminer<br>Malvasía<br>Moscatel de grano menudo<br>Picapoll blanco<br>Sauvignon blanco<br>Xarello | Garnacha tinta or lladoner tinto<br>Samsó<br>Cabernet Sauvignon<br>Cabernet franc<br>Merlot<br>Monastrell<br>Tempranillo<br>Syrah<br>Garnacha peluda |

- **Alcohol content :**

| | *Alcohol content* |
|---|---|
| White | 11 a 15 % vol. |
| Rose | 11,5 a 15 % vol. |
| Red | 11,5 a 15 % vol. |
| semi-sparkling wine | 9,5 a 13 % vol. |
| Sparkling wine | 10,5 a 12,5 % vol. |
| Liquor wine | 15 a 20 % vol. |
| Naturally sweet (from overripe grapes) | 15 a 22 % vol. |

- **Physical Appearance**

White, rosé and red wines.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area of this DOP is located in the province of Girona:

Alt Empordà:
Agullana
Avinyonet del Puigventós
Biure
Boadella y las Escaules
Cabanes
Cadaqués
Cantallops
Capmany
Cistella
Colera
Darnius
Espolla
Figueres

Garriguella
La Jonquera
Llançà
Llers
Masarac
Mollet de Peralada
Palau-saverdera
Pau
Pedret i Marzà
Peralada
Pont de Molins
Portbou
Port de la Selva
Rabós
Roses
Sant Climent Sescebes
Selva de Mar
Terrades
Vilafant
Vilajuïga
Vilamaniscle
Vilanant

Baix Empordà:
Begur
Bellcaire d'Empordà
Calonge
Castell-Platja d'Aro
Corçà
Cruïlles, Monells y Sant Sadurní de l'Heura
Forallac
La Bisbal d'Empordà
Mont-ras
Palafrugell
Palamós
Palau-sator
Pals
Regencós
Sant Feliu de Guíxols
Santa Cristina d'Aro
Torrent
Torroella de Montgrí
Ullà
Vall-llobrega

**LINK WITH THE GEOGRAPHICAL AREA**

The geographical area of the Empordà protected designation of origin has a Mediterranean climate, with rainfall of approximately 600 mm per year, an average annual temperature between 14 °C and 16 °C, and certain features which give the wines a unique character.

The thermoregulatory effect of the Mediterranean Sea means that the production area nearest the coast does not suffer excessive drops in temperature in winter, and the sea breeze contributes humidity to the vines, ideal for their growth. Furthermore, temperatures do not rise sharply.

These effects are less noticeable in the production area further inland, and the contrast between day and night temperatures favours the presence and accumulation of polyphenols and volatile compounds in the grapes.

The vineyards are at the receiving end of the winds which affect Empordà, especially the northerly Tramontane. This dry wind neutralises excessive damp, which can arise in the rainiest seasons. This helps to avoid plant health problems. Thus the vines and grapes can grow and ripen without any problems, in excellent health right up to harvest.

One characteristic of the Empordà PDO is that this demarcated geographical area, despite its small size, gathers a broad topology of soils, something unusual in most other places. This heterogeneity produces a very wide range of hues in the wines which differ markedly according to where they come from. This makes for a broad spectrum of expressions and character, in which we find all categories of wine: intensely aromatic, fruity and/or flowery, and particularly in young wines, balanced acidity and excellent polyphenol content, which is also present in aged wines.

Most vineyards are situated on poor, light soils which drain well and are naturally acid or neutral. It is important to make a distinction between mountainous soils and those of the plains.

Vineyards in mountainous areas fall into three groups:

Group 1 – Soils derived from granitic rocks, with superficial sandstone in parts.

In the far north and in the south of the designated area there are important expanses of rock of igneous origin. Within these rocks there are areas of alteration (sandstone), well developed in the lowest areas. In higher parts erosion has given rise to residual land forms or overhangs.

Group 2 – Soils derived from slate and schistic rocks.

Also in the far north and far south of the designated area are a series of metamorphic rock outcrops formed during the Palaeozoic era. These basically consist of slates, phyllites and schists derived from pelitic sediments with low- to medium-grade metamorphism. There can be alterations in lower areas, consisting of clayey levels with angular fragments.

Group 3 – Gravel, sand and clay soils with pebbles.

Colluvial deposits are generated by processes of rock disintegration and movement over short distances to the bottom of slopes. Alluvial fan deposits are formed by torrential processes where there is a change in gradient. Together, the two types of deposit create a

gently sloping morphology linking the mountains and the flat areas. They are made up of detritus, sand, gravel and clay with pebbles, with a greater degree of cementation the older they are.

Quality still wines from this mountainous terrain have a high alcoholic content, are well-structured and polyphenolic. This terrain is largely used for the production of red wines which are oak-aged for a long time and have a spicy, mineral quality, long-lasting white wines that are sweet with medium alcoholic content, as well as liqueur wines from slightly overripe grapes like Garnacha and Moscatel de Empordà and liqueur wine made from overripe grapes.

The soils found on the plains can be divided into two groups of sedimentary soils with alluvial characteristics.

Group 1 – Soils derived from fine-grained sedimentary rocks, marls and lutites.

These originate from sedimentary rocks dating from the Neogene or Palaeogene period and consist of fine-grained material: marls, lutites and clays. They also make up the Empordà basin fill, and are capable of producing smooth land forms. These materials are not very consistent or tend to show levels of alteration.

Group 2 – Soils derived from large-grained sedimentary rocks, conglomerates and sandstones.

These are derived from rocks originating at the end of the tertiary (Neogene) period, but in this case consist of large-grained materials – conglomerates and sandstone – with finer layers interspersed. They constitute the Empordà basin fill, with smooth land forms and local levels of alteration.

Still wines and base wines for making quality sparkling wines or semi-sparkling wines produced on these plains are lighter. The excellent young whites, rosés and reds made here are fruity and fresh with good acidity balance.

The area's producers, familiar with the characteristics of each type of soil, have learnt to complement their wines made from grapes growing on various different soils. These wines have enriched the local gastronomy, marrying perfectly with Mediterranean cuisine. Looking back to the 70s, semi-sparkling wines made in this area have always been very popular among tourists visiting these districts. Sparkling wine made in the traditional way – previously called “champagne” – was already produced in some wineries from the first quarter of the last century.

The Empordà PDO is also characterised by its range of liqueur wines, deeply rooted in the area. Since time immemorial the garnachas and muscats of Empordà have been renowned throughout the territory. They are made with native varieties which are perfectly adapted to

the soil and climate. The most representative product are the Empordà Garnachas, mentioned in texts dating as far back as medieval times. They are made using grapes from old vines, which have a low yield; the grapes are left to ripen on the stock until they have become overripe. The wine is generally made using the *solera* blending system. There are *soleras* dating back to over a century ago, this wine being a fixture in every domestic cellar in Empordà, used as a dessert wine or an aperitif.

Mistelles are also made, expressing varietal flavours and aromas, being a widespread traditional product all along the Mediterranean.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

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**SINGLE DOCUMENT**

**'ESTEPA'**

EU No: ES-PDO-0105-01321 – 12/03/2015

**PDO (X)** **PGI ( )**

## 1. NAME

'Estepa'

## 2. MEMBER STATE OR THIRD COUNTRY

Spain

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

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

Extra virgin olive oil obtained from the fruit of the varieties of olive tree (Olea europaea, L.) named below. There are four types of oil:

- Hojiblanca, Arbequina, Manzanilla, Picual and Lechín de Sevilla.
- Hojiblanca and Arbequina.
- Hojiblanca.
- Arbequina.

All the extra virgin olive oils must be obtained solely by mechanical or physical means that do not impair the oil, so they conserve the taste, aroma and characteristics of the fruit from which they are produced.

The olives must be of the authorised varieties, harvested directly from the tree when they have reached the degree of ripeness that will give fruity oils with the requisite characteristics.

Physical, chemical and organoleptic characteristics of the oils:

Median score for fruitiness: ≥ 4.5

Median score for bitterness: ≥ 3 and ≤ 6.

Median score for pungency: ≥ 3 and ≤ 6.

Acidity (%): ≤ 0.3.

Peroxide value (mEq O2/kg): ≤ 15.

$K_{270}$: ≤ 0.18.

The colour of the oil on the BTB scale may vary in the range: 2/3 – 3/3 – 2/4 – 3/4 – 2/5 – 3/5.

Polyphenols: ≥ 405 ppm for all the oils, except the Arbequina monovarietal oil, for which the requirement is ≥ 250 ppm.

Oxidative stability: ≥43.6 h at 100 ºC and ≥ 7 h at 120 ºC.



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Tocopherols ≥ 261.1 ppm.

Methods of analysis.

Polyphenols: liquid chromatography with ultraviolet diode array detection (ppm caffeic acid).

Oxidative stability: Rancimat value with an air flow of 10 l/h at 110 ºC and 120 ºC (hours).

Tocopherols: liquid chromatography with fluorescence detection (ppm).

As a result of early harvesting these oils have a fruitiness reminiscent of olives between green and ripe, with the characteristic of the green olive predominating.

The characteristics of the oils vary according to the olives used:

Hojiblanca, Arbequina, Manzanilla, Picual and Lechín de Sevilla.

Oil made from:

- Minimum 15 % Arbequina.
- Minimum 35 % Hojiblanca.
- Minimum 5 % the other varieties.

This type of oil has the fruitiness of green rather than ripe olives with a medium intensity. It has the bitterness and pungency on the palate typical of oils obtained at the beginning of the season.

- Hojiblanca and Arbequina.

Oil made from between 20 % and 80 % Hojiblanca and 80 % and 20 % Arbequina.

This type of oil has the fruitiness of green rather than ripe olives. It has the bitterness and pungency on the palate typical of oils obtained at the beginning of the season.

- Hojiblanca.

100 % Hojiblanca, i.e. oil made solely from Hojiblanca olives.

This type of oil has the fruitiness of green rather than ripe olives. It has the bitterness and pungency on the palate typical of oils obtained at the beginning of the season.

- Arbequina.

100 % Arbequina, i.e. oil made solely from Arbequina olives.

The ‘Estepa’ Protected Designation of Origin Arbequina monovarietal extra virgin olive oil has the fruitiness of green rather than ripe olives, with balanced bitterness and pungency on the palate.

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

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

Production and processing.

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

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

The words Denominación de Origen Protegida 'Estepa' must appear on the labels and secondary labels.

The commercial labels of each registered operator must be approved by the Regulatory Board. All packaging in which the oil is released for consumption must carry a guarantee seal and a numbered label or secondary label issued by the Regulatory Board, in accordance with the Quality and Procedures Manual, affixed at the registered warehouse, mill or packing plant in such a way that they cannot be reused.

The Regulatory Board's actions regarding the use of these seals, labels and secondary labels must never discriminate against any operator who complies with the specification.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The area comprises eleven municipalities in the province of Seville: Aguadulce, Badolatosa, Casariche, Estepa, Gilena, Herrera, Lora de Estepa, Marinaleda, Pedrera, La Roda de Andalucía and El Rubio, and one municipality in the province of Córdoba: Puente Genil, specifically the area known as Miragenil.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### Specificity of the geographical area

The limestone soil, the scarcity of water and the continental climate with mild summers and cold winters are all factors that accelerate the ripening of the olives.

In this geographical environment, where a significant proportion of the olive groves produce table olives – around 30 % of total olive production is for the table olive industry – the harvest traditionally begins very early. This is the result, firstly, of natural factors, as the soil and climatic conditions cause the fruit to ripen more quickly, and, secondly, of the practice of uninterrupted harvesting, as the harvesting of the table olives that begins in September overlaps or is followed by the harvesting of the olives used for olive oil production.

These practices help to produce oils with distinctive chemical and organoleptic characteristics.

### Specificity of the product

- 'Estepa' PDO olive oils have a pronounced bitterness, with a median score of between 3 and 6.
- Minimum fruitiness of 4.5.
- They are richer in phenolic compounds than oils obtained from other varieties and from the same varieties grown elsewhere.
- High oxidative stability.
- High content of the pigments found in olive oil, specifically chlorophylls and carotenes (BTB scale).



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**Causal link between the geographical area and the characteristics of the product**

There are two factors: natural factors (the ecosystem) and human factors. These agrological factors explain why the oils obtained have a higher polyphenol and tocopherol content, as laid down in the specification.

The region's soil is poor in organic matter and the landscape predominantly limestone. This determines the choice of crops – olive trees and certain tough, resistant varieties of plant, which are adapted to these conditions better than any other. In the *comarca* of Estepa 95 % of farmland is planted with olive trees.

The fact that many of the olive trees, especially Hojiblanca but also the other authorised varieties, are planted on limestone soil explains why, given the particular characteristics of these varieties, the oils obtained have distinctive organoleptic qualities and are much more fruity than other oils.

Studies show that this limy type of soil promotes higher levels of antioxidants that are of particular interest from a nutritional standpoint: tocopherols.

Another natural factor that has a decisive impact on our oils is the local climate, in that the water stress caused by the scarcity of water in the *comarca* of Estepa gives the oils a more pronounced bitterness than is found in oils produced elsewhere, including those obtained from the same varieties of olive.

Also, the low rainfall together with the fact that the summers are milder than in neighbouring areas, a typical feature of continental climates, accelerates the ripening of the olives and so they are harvested early.

Lastly, the human factor is of decisive importance. The fact that a significant proportion of the olive groves in the *comarca* of Estepa produce table olives – around 30 % of total olive production is for the table olive industry – means that the harvest traditionally begins earlier than in any other part of the world. This is the result, firstly, of natural factors, as the soil and climatic conditions cause the fruit to ripen more quickly, and, secondly, of the practice of uninterrupted harvesting, as the harvesting of the table olives that begins in September overlaps or is followed by the harvesting of the olives used for olive oil production. These practices help to produce oils with distinctive chemical and organoleptic characteristics.

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**Publication reference of the specification**

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

The full text of the product specification can be found at:

http://www.juntadeandalucia.es/export/drupaljda/PliegoEstepamodificado.pdf

or via the homepage of the Consejería de Agricultura, Pesca y Desarrollo Rural

http://www.juntadeandalucia.es/organismos/agriculturapescaydesarrollorural.html,

by following the navigation pathway:

'Industrias Agroalimentarias'/ 'Calidad y Promoción' / 'Denominaciones de Calidad' / 'Aceite de Oliva Virgen Extra'. The specification can be found under the name of the Quality Designation.



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# SINGLE DOCUMENT

**'GUIJUELO'**

EU No: ES-PDO-0117-01320 – 10.03.2015

**PDO (X)** **PGI ( )**

## 1. NAME

'Guijuelo'

## 2. MEMBER STATE OR THIRD COUNTRY

Spain

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

Description. PDO 'Guijuelo' hams and shoulder hams are meat products obtained by salting, washing, post-salting, curing/maturing and ageing the forelegs and hind legs of Iberian pigs or Iberian-Duroc crosses that are authorised by national legislation with a minimum of 75 % Iberian blood.

Morphological characteristics. They have an elongated and stylised shape and weigh at least 6.5 kg and 3.7 kg, respectively, for hams and shoulder hams from pure-bred pigs and at least 7 kg and 4 kg, respectively, for hams and shoulder hams from pigs with 75 % Iberian blood. They are free of bruises, fractures or contusions, and the trotter is not removed, except where they are sold boneless, in portions or in pieces.

Organoleptic characteristics. The cut surface is intensely pink to purplish-red in colour, with a shiny appearance and streaks of fatty tissue. It has a delicate, sweet or slightly salty flavour and a characteristic aroma, depending on the animal's diet before slaughter.

Hams and shoulder hams are graded for sale as follows:

Class I: 100 % Iberian acorn-fed ham, from 100 % Iberian pigs. The finished hams must weigh more than 6.5 kg and the production process must take at least 730 days. If the minimum duration of the production process for hams of this category is more than 800 days, the words 'Gran Selección' may optionally be included on the label in the same visual field as the sales designation.

100 % Iberian acorn-fed shoulder ham, from 100 % Iberian pigs. The finished shoulder hams must weigh more than 3.7 kg and the production process must take at least 365 days. If the minimum duration of the production process for shoulder hams of this category is more than 425 days, the words 'Gran Selección' may optionally be included on the label in the same visual field as the sales designation.

Class II: Iberian acorn-fed ham, from 75 % Iberian pigs. The finished hams must weigh more than 7 kg and the production process must take at least 730 days. If the minimum duration of the production process for hams of this category is more than



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800 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

Iberian acorn-fed shoulder ham, from 75 % Iberian pigs. The finished shoulder hams must weigh more than 4 kg and the production process must take at least 365 days. If the minimum duration of the production process for shoulder hams of this category is more than 425 days, the words ‘Gran Selección’ may optionally be included on the label in the same visual field as the sales designation.

Class III: Iberian pastured, fodder-fed ham, from pigs with at least 75 % Iberian blood. The finished hams must weigh more than 6.5 kg for 100 % Iberian ham and 7 kg for 75 % Iberian ham and the production process must take at least 730 days.

Iberian pastured, fodder-fed shoulder ham, from pigs with at least 75 % Iberian blood. The finished shoulder hams must weigh more than 3.7 kg for 100 % Iberian shoulder ham and 4 kg for 75 % Iberian shoulder ham and the production process must take at least 365 days.

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

The geographical area in which the above-mentioned pigs are reared covers the area in which extensive farming of Iberian pigs traditionally took place on the *dehesa* (oak savannah) ecosystem on *dehesa* and grassland livestock farms, which is the traditional method of rearing Iberian pigs.

The key factors which determine the quality of the Iberian pigs and thus the subsequent organoleptic quality of the protected hams and shoulder hams and which give PDO ‘Guijuelo’ hams and shoulder hams their distinctive quality and characteristics are the pigs’ diet and their management under an extensive farming system during the final fattening stage, making full use of the resources of the *dehesa*, i.e. acorns, natural pastures and stubble. The geographical area of production is defined, and there are specific conditions for production, such as the need to estimate the quantity of acorns on the holm, cork and gall oak trees available to the pigs on each mountain pasture and to determine the maximum number of pigs that can feed there. Furthermore, checks are carried out to ensure that the specific conditions are complied with; for example, unannounced inspections are carried out to verify that the pigs are feeding on acorns and natural pastures and that they are managed extensively during the fattening stage.

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

The Iberian pigs must be born, reared and fattened in the geographical area of production. Processing after slaughter and butchery of the animals, which includes the salting, washing, post-salting/resting, curing/maturing and ageing stages, must take place in the geographical area defined in the specification.

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

Cellars may market certified hams and shoulder hams without bone, in portions or in pieces, provided that the appropriate control and labelling system is in place to guarantee the traceability of the product, ham or shoulder ham, and the product class.

To this end, the Management Body is to be notified when this is done.



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

At the slaughterhouse, a numbered seal must be affixed to all forelegs and hind legs to be made into protected hams and shoulder hams.

The seal must prominently display the name and/or logo of the 'Guijuelo' PDO, the colours of which must correspond to those laid down for each category in the Quality Standard for Iberian (Ibérico) meat, ham, shoulder ham and cured loin, as shown below:

- Black — 100 % Iberian acorn-fed ham or shoulder ham.
- Red — 75 % Iberian acorn-fed ham or shoulder ham.
- Green — Iberian pastured, fodder-fed ham or shoulder ham.

On completion of the production process, the product is certified by affixing the numbered label specific to the 'Guijuelo' PDO, which bears the EU symbol, as well as the 'Guijuelo' trademark, and indicates the type of product, the breed and the class to which the product belongs on the basis of the animal's diet.

The label must always be accompanied by a commercial label, which must have been notified by the producer to the Management Body.

If a producer uses the same trademark to market a protected product and a product that is not protected, a distinction must be made by including the PDO logo on the commercial label of the protected product.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Production area. The area in which Iberian pigs have traditionally been reared is located in the west and south-west of Spain. It comprises certain agricultural districts in which *dehesa* and grassland predominate, in the following provinces: Zamora (districts of Duero Bajo and Sayago), Segovia (district of Cuellar), Ávila (districts of Piedrahita-Barco, Arévalo and Ávila), Salamanca (all districts), Cáceres (all districts), Badajoz (all districts), Toledo (districts of Talavera and La Jara), Ciudad Real (districts of Montes Norte and Montes Sur), Sevilla (district of Sierra Norte), Córdoba (districts of Los Pedroches, La Sierra and Campiña Baja) and Huelva (districts of La Sierra, Andévalo Occidental and Andévalo Oriental).

Processing area. This is made up of the following seventy-eight (78) municipalities in the south-eastern part of the province of Salamanca, where the terrain and climate have favoured the emergence of a meat-processing industry specialising in the Iberian pig, the municipalities in question being right in the middle of the Salamancan *dehesa*, in the south-eastern part of the province of Salamanca, at the point where the Béjar and Francia mountain ranges meet: Alberca (La), Aldeacipreste, Aldeanuela de la Sierra, Aldeavieja de Tormes, Bastida (La), Béjar, Cabaco (El), Cabeza de Béjar (La), Cabezuela de Salvatierra, Campillo de Salvatierra, Calzada de Béjar, Candelario, Cantagallo, Casafranca, Casas del Conde (Las), Cepeda, Cereceda de la Sierra, Cerro (El), Cespedosa, Cilleros de la Bastida, Colmenar de Montemayor, Cristóbal, Endrinal de la Sierra, Escurial de la Sierra, Frades de la Sierra, Fresnedoso, Fuenterroble de Salvatierra, Fuentes de Béjar, Garcibuey, Guijo de Ávila, Guijuelo, Herguijuela de la Sierra, Herguijuela del Campo, Horcajo de Montemayor, Hoya (La), Lagunilla, Ledrada, Linares de Riofrío, Madroñal, Miranda del Castañar, Mogarraz, Molinillo, Monforte de la Sierra, Monleón, Montemayor del Río, Navacarros, Nava de Béjar, Nava de Francia,



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Navalmoral de Béjar, Navarredonda de la Rinconada, Palacios de Salvatierra, Peñacaballera, Peromingo, Pinedas, Puebla de San Medel, Puerto de Béjar, Rinconada de la Sierra (La), Sanchotello, San Esteban de la Sierra, San Martín de Castañar, San Miguel de Robledo, San Miguel de Valero, Santibáñez de la Sierra, Santos (Los), Sequeros, Sierpe (La), Sorihuela, Sotoserrano, Tamanes, Tejeda y Segoyuela, Tornadizos, Valdefuentes de Sangusín, Valdehijaderos, Valdelacasa, Valdelageve, Valero, Valverde de Valdelacasa and Villanueva del Conde.

## 5. LINK WITH THE GEOGRAPHICAL AREA

A distinction must be made between the geographical area in which the Iberian pigs are reared, which is referred to as the production area, and the geographical area in which the hams and shoulder hams are processed, which is referred to as the processing area.

The indigenous nature of the breed, the climate of the processing area, which is well suited to the production of slow-cured meat products, and its centuries-old tradition of meat processing all combine to give the products their distinctive character.

The climate and terrain of the production area are those of the *dehesa* ecosystem, which is characterised by vast expanses of wooded pastures and meadows, in which livestock farming has traditionally been an important activity firmly rooted in the land.

The pastures are made up of natural herbaceous communities which are adapted to the area's climate and soil conditions. In some cases, these are typical of mountain regions, although peneplain species predominate, together with grasses and legumes.

The main tree species that populate the *dehesa* are *Quercus* spp. It is the fruit of those species, the acorn, that is used to fatten the highest-quality pigs.

The area in which the hams and shoulder hams are processed lies on the Salamancan plateau, at an average altitude of 975 m. It has a continental climate, with long, cold winters, prolonged frosts and low relative humidity, conditions which have led to the presence in the area of a meat-processing industry using traditional production methods for at least 200 years.

Owing to its location between the Béjar mountain range and the peak of La Peña de Francia, the prevailing winds are very strong and dry, which promotes the drying and subsequent preservation of the product.

The factors that distinguish the raw material used to produce the protected hams and shoulder hams are the specific characteristics of the Iberian pigs, the traditional livestock rearing system, the pigs' diet and the fact that they are older at slaughter. In combination with the specific conditions in the processing area and the slow-curing process, this gives the product characteristics that distinguish it from all other meat products, as it has specific organoleptic qualities. Of particular note are its mild taste, which is the result of its low salt content, in contrast to other Spanish meat products, the pink colour of the meat, which is the result of the mild ambient temperatures during the drying process, its greasy texture, which is the result of the animals' diet, and its highly marbled appearance with streaks of intramuscular fat, which is the result of the animals' breed and the system of rearing the pigs on the *dehesas* and grasslands.

The quality of 'Guijuelo' hams and shoulder hams is linked to the geographical area in two ways: firstly, through the rearing of Iberian pigs on the *dehesas* of the



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production area and, secondly, through the processing of hams and shoulder hams in a processing area that is much more restricted than the production area and in which tradition and the specific climatic conditions (low rainfall, mild ambient temperatures and strong winds due to its location on a peneplain between two mountain ranges, etc.) have led to the presence of a pig-meat processing industry that is highly specialised in Iberian pig products.

The production stage takes place in specified districts in south-western Spain in which farms are located on the *dehesa*, a silvopastoral ecosystem characterised by the presence of trees of the genus *Quercus*, whose fruit, the acorn, when eaten by the pigs, results in the highest-quality products. The pigs are managed under an extensive farming system known as *montanera* (mast-feeding), where they are allowed to feed during the final fattening stage, which is a crucial factor in the distinctive quality of the final product. This means that the know-how of the livestock farmers in working with the pigs ensures good animal welfare and health and the use of the natural resources afforded by the *dehesa*.

It is the various stages in the processing of the hams and shoulder hams carried out in the geographical area defined as the processing area that give the products' their distinctive organoleptic characteristics. The production process is complex because many factors influence the final quality of the product, which is why the know-how passed down from one generation to the next is something that makes the product distinctive and gives the master ham-maker the skills needed to judge the time needed, depending on the climatic conditions, to allow the product to mature gradually and develop the necessary organoleptic qualities with a minimum amount of salt, and to guarantee food safety with reference to the environmental conditions (temperature, humidity, ventilation) at each of the stages of production subsequent to salting, taking into account that the process takes place in natural dryers.

After slaughter and butchery of the carcass, the raw material undergoes the following processes in turn:

– Salting. This consists of applying salt to the surface of the meat.

– Washing. After salting, the salt adhering to the surface is washed off with drinking water and the meat is brushed.

– Post-salting/resting. During this stage, the duration of which varies, the salt penetrates evenly to the core of the ham or shoulder ham.

– Curing/maturing. This involves the gradual loss of moisture from the ham or shoulder ham.

– Ageing. During this stage, biochemical reactions take place which generate the compounds responsible for the flavour and aroma characteristic of the product.

**Reference to publication of the product specification**

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

http://www.magrama.gob.es/es/alimentacion/temas/calidad-agroalimentaria/PLIEGO_GUIJUELO_vers_10-03-15_tcm7-357644.pdf



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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'IDIAZABAL'**

EC No: ES-PDO-0217-01160 – 20.09.2013

**PGI ( )PDO (X)**

## 1. NAME

'Idiazabal'

## 2. MEMBER STATE OR THIRD COUNTRY

Spain

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.3. Cheeses

### 3.2. Description of product to which the name in point 1 applies

'Idiazabal' cheese is made exclusively from raw sheep's milk from the Latxa and Carranzana breeds. It is pressed, uncooked and matures for a minimum of 60 days. It has a minimum weight of 1 kg (with a leeway of 10 % up or down), a height of between 8 and 12 cm (with a leeway of 0.5 cm), and a diameter of between 10 and 30 cm. The cheese may be smoked.

The cheese has a cylindrical shape, a hard rind, is smooth and has a pale yellow colour, or a dark brown colour in the case of smoked cheese. The cut (colour and holes) of the cheese is homogeneous, running from an ivory colour to a straw-yellow colour, with small holes of varying shapes that are few in number. The texture of the cheese is rather springy, firm and has a certain amount of graininess. As far as its smell and taste are concerned, it typically has a strong smell that brings to mind sheep's milk and rennet, and a taste which is balanced and intense on the palate, with delicate spicy, acid and, where relevant, smoky notes. Its strong smell remains for a long time after it has been swallowed.

Its fat content must not be less than 45% of a dry extract; total protein must be at least 25% of a dry extract and the dry extract itself must be a minimum of 55%. The pH of the product must be between 4.9 and 5.5.

### 3.3. Raw materials (for processed products only)

Raw sheep's milk from Latxa and Carranzana breeds in the defined geographical area.

No substances may be added to the milk other than dairy ferments, lysozyme, rennet and salt.

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* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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### 3.4. Feed (for products of animal origin only)

The Latxa and Carranzana breeds of sheep are normally put out to graze for almost the whole year. The flocks are moved periodically to and from the valley floors to the upper slopes of the mountains, according to the season. Since they live practically the whole year in a natural environment, the sheep basically feed on spontaneous vegetation in the woods lower down the slopes in winter, and in the high grasslands in summer. They are fed in the fold, when conditions in the grasslands are difficult or when this is recommended for a number of physiological reasons (lactation).

### 3.5. Specific steps in production that must take place in the defined geographical area

Both the production of the milk and the production and maturing of the cheese must take place in the defined geographical area, meaning that all the stages of production are carried out in the defined area.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

'Idiazabal' cheese may be put up for sale whole or in slices (pieces).

Packaging of 'Idiazabal' cheese or its slices, as applicable, must always be carried out following the cheese's minimum maturing period of 60 days.

The slicing of the cheese, except when the product is sold retail, and when it is packed, as appropriate, must be carried out in the defined geographical area. There are two reasons for this:

Firstly, when the cheese is sliced, at least two sides of the wedges lose the protective rind. Thus, to ensure that the organoleptic characteristics of 'Idiazabal' cheese are maintained, when the product is cut, the resulting slices must be packaged very quickly after the slicing.

Secondly, a consequence of the slicing may be that the identifiers of the authenticity and origin of the product may disappear or no longer be visible. In order not to compromise the authenticity of the cut product, therefore, it is necessary to cut and package it at origin.

### 3.7. Specific rules concerning labelling

'Idiazabal' cheese must carry the following three identifiers:

– A casein label with a unique serial number must be affixed to each cheese in the moulding or pressing stage. The label shall be supplied by the managing body.

– The labels used to market the cheese must include the name and logo of the Protected Designation of Origin.

– The labels used for the cheese, whether marketed whole or in slices, must be affixed in the dairy where the cheese has been produced and has matured, in accordance with Spanish law.

– The cheese must carry a secondary label, each with its own serial number, codified according to the size and format of the cheese that it is certifying. The secondary label must contain the name 'Idiazabal' and the logo of the Protected Designation of Origin. The secondary labels shall be supplied and checked by the managing body and shall be made available, in a non-discriminatory way, to all operators requesting them which meet the terms of the specification.



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## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area includes the natural environments of the Latxa and Carranzana breeds of sheep in Álava, Vizcaya, Guipúzcoa and Navarre, except the municipalities of the Valle del Roncal. The production area lies in the north of the Iberian Peninsula, between 43º 27' and 41º 54' North, and 1º 5' and 3º 37' West, based on the Greenwich Meridian.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

There is evidence in this area of sheep farming with the Latxa and Carranzana breeds since around 2200 BC. The specific characteristics of the area are essential to the correct development and management of these breeds as they have become used to this area after so many years. The area of production is a highly indented and complex mountainous region which makes communication difficult. This has contributed to the continued existence of sheep farming in many of the valleys and uplands. The soils are rich in basic and other nutrients, with the eroding effects attenuated by the natural features of the rock and on occasions by the presence of carbonate rock in the soil profile which makes for excellent pasture land. The topographical features of the area produce a varied climate which ranges from an Atlantic to a Mediterranean climate, with transitional zones caused by the barrier effect of the mountain ranges. The network of water courses is extensive and rich, given that there are many hills and mountains and a lot of precipitation. There are two catchment basins: The Cantabrian, into which flows water from Vizcaya, Guipúzcoa and the northern valleys of Álava and Navarre; and the Mediterranean, which takes in Álava, Navarra Media and La Ribera. As regards flora, there are many natural meadows and grasslands. The favourable climatic and soil conditions have encouraged the growth of hygrophilous and sub-hygrophilous plants which derive from the oceanic character of the Basque Country and the north of Navarre.

### 5.2. Specificity of the product

'Idiazabal' cheese has its own sensory characteristics that set it apart from other cheeses. These can be experienced in the product's wealth of nuances of smell and taste; it also has a very little to medium springiness and graininess, and medium to high levels of firmness. The cheese has an intense taste which stays long on the palate, with a perfect balance between the milky aromas, rennet and 'roasted' smell that are its fundamental sensory characteristics, and which are complemented by a vast number of nuances of taste and smell that give the cheese real personality.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The specific characteristics of the production of the milk used to make 'Idiazabal' cheese are essentially due to the breeds that are authorised to provide it (Latxa and Carranzana). The adaptation of these sheep to the defined geographical area and the historical relationship between the environment, the sheep and the shepherds, creates a permanent bond that goes a long way to explaining the specific characteristics of 'Idiazabal' cheese. Latxa and Carranzana are breeds of sheep which are very well suited to providing milk, are hardy and adapted to the mountains, and are at one with the Basque sheep-farming culture, the topography and the 'green' environmental features of their home turf.



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The reason, too, why all these characteristics that come from the natural environment, that changes with the seasons, types of pasture, climate, and so on, find their expression in 'Idiazabal' cheese is thanks to its use of raw, unheated milk, since heating would cancel out or diminish the sensory nuances that make the product tasty to eat and are part of the longstanding traditions of the area.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006*)

http://www.magrama.gob.es/es/alimentacion/temas/calidad-agroalimentaria/PLIEGO_incluidas_modif_Idi_v6-5-14_tcm7-326642.pdf

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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# SINGLE DOCUMENT

**'JABUGO'**

EU No: ES-PDO-0105-01372 – 25.09.2015

**PDO (X )  PGI ( )**

## 1. NAME

'Jabugo'

## 2. MEMBER STATE OR THIRD COUNTRY

Spain

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

PDO 'Jabugo' hams and shoulder hams have the following basic characteristics:

**Physical**

External appearance: elongated, stylised, profile typical of the traditional serrano 'V' cut. The 'half-moon' cut is also permitted for shoulder hams. In both cases, the trotter is left on.

Weight: at least 5.75 kg for 100 % Iberian hams, 7 kg for Iberian hams, 3.7 kg for 100 % Iberian shoulder hams and 4 kg for Iberian shoulder hams.

**Organoleptic**

External appearance: characteristic and clean external appearance, the prominent colouring being the white or dark bluish-grey colour of its mycotic flora.

Colour and appearance when cut: characteristic colour ranging from pink to purplish-red, with a shiny appearance when cut, and streaks of fatty tissue and marbling.

Flavour and aroma: the flavour of the meat is delicate, sweet and not very salty. The aroma is characteristic and pleasant.

Consistency and texture: the muscle is firm in consistency, while the fatty tissue is slightly greasy and yields to pressure. It is not very fibrous but very crumbly in texture.

Fat: greasy and dense, shiny, yellowish-white in colour, aromatic and with a pleasant flavour. Its consistency varies according to the proportion of acorns in the diet.

**Classes**

The raw material comes from pure-bred Iberian pigs or duroc crosses with at least 75 % Iberian blood.

Depending on the animals' breed and diet, hams and shoulder hams are classified as follows:



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Class I – ‘Summum’: produced from 100 % Iberian pigs raised in the traditional way and fed exclusively on acorns and other natural resources of the *dehesa* (oak savannah) during the mast-feeding period, before being slaughtered at an age of at least 14 months and cured naturally in the unique microclimate of La Sierra in the province of Huelva.

Class II – ‘Excellens’: produced from Iberian pigs with 75 % Iberian blood raised in the traditional way and fed exclusively on acorns and other natural resources of the *dehesa* during the mast-feeding period, before being slaughtered at an age of at least 14 months and cured naturally in the unique microclimate of La Sierra in the province of Huelva.

Class III – ‘Selección’: produced from Iberian pigs with at least 75 % Iberian blood allowed to range freely on the *dehesa* and fattened on a diet consisting of the resources of the *dehesa* and feed made up primarily of grains and legumes, before being slaughtered at an age of at least 12 months and cured naturally in the unique microclimate of La Sierra in the province of Huelva.

The production process must take at least 600 days for hams of less than 7 kg, 730 days for hams of 7 kg or more and 365 days for shoulder hams.

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

Feed

The production area, in which the Iberian pigs that provide the raw material for the protected products are reared, consists of the extensive *dehesa* — an agro-silvo-pastoral ecosystem which constitutes the traditional habitat for rearing Iberian pigs — of the vast regions of Extremadura and Andalusia. The key factors which determine the quality of the Iberian pigs and thus the subsequent organoleptic quality of the protected hams and shoulder hams and which give PDO ‘Jabugo’ hams and shoulder hams their distinctive quality and characteristics are the pigs’ diet and the physical exercise that they get because they are allowed to range freely, making full use of all the resources of the *dehesa*, i.e. acorns, natural herbage, grass and stubble, throughout their lives.

The geographical production area is defined, and compliance with the specific conditions is ensured by means of the following control measures: estimating the quantity of acorns on the holm, cork and gall oak trees available to the pigs on each mountain pasture; determining the maximum number of pigs and checking their identity from their ear tag when they enter the mountain pasture; and monitoring by means of unannounced inspections to verify that the pigs are feeding on acorns and natural herbage and that they are managed extensively during the fattening stage.

The fore and hind legs used to make PDO ‘Jabugo’ hams and shoulder hams must come from:

(a) Acorn-fed or mast-finished pigs: these pigs are intended for slaughter immediately after mast-feeding on acorns and grasses on the holm, cork and gall oak *dehesas*. The average weight of the consignment at the start of mast-feeding must be between 92 kg and 115 kg. The pigs must gain a minimum of 46 kg during mast-feeding over more than 60 days. Individual carcasses must weigh at least 115 kg, or at least 108 kg for 100 % Iberian pigs.

(b) Pastured, fodder-fattened pigs: these pigs are fattened under an extensive system of farming, with no more than 15 pigs per hectare, on a diet consisting

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of the resources of the *dehesa* and feed made up primarily of grains and legumes. The pigs must spend a minimum of 60 days on the *dehesa* fattening prior to slaughter. Individual carcasses must weigh 115 kg, or 108 kg for 100 % Iberian pigs.

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

The pigs must be reared and fattened in the production area. Processing (slaughter, butchery, salting, washing, resting, drying and maturing) must take place in the processing area.

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

Certified hams and shoulder hams may be sold boned, in portions or in pieces, provided that a suitable system of self-monitoring, packaging and labelling is in place and provided that the verification protocol developed by the management body to guarantee the traceability and origin of the finished product has been accepted and is complied with.

To this end, the management body must be notified of this practice.

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

Hams and shoulder hams must bear a seal affixed at the slaughterhouse and a badge affixed when they leave the maturing cellar, both of which are specific to the 'Jabugo' PDO and must be numbered and prominently display the name of the Designation of Origin. The badge must also show the product class.

**4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The production area comprises the following districts with holm, cork and gall oak *dehesas* in the provinces of Cáceres and Badajoz in Extremadura and the provinces of Seville, Córdoba, Huelva, Cádiz and Málaga in Andalusia:

– Cáceres: the districts of Cáceres, Trujillo, Brozas, Valencia de Alcántara, Logrosán, Navalmoral de la Mata, Jaraiz de la Vera, Plasencia, Hervás and Coria;

– Badajoz: the districts of Alburquerque, Mérida, Don Benito, Puebla de Alcocer, Herrera del Duque, Badajoz, Almendralejo, Castuera, Olivenza, Jerez de los Caballeros, Llerena and Azuaya;

– Seville: the district of Sierra Norte;

– Córdoba: the districts of Los Pedroches, La Sierra and Campiña Baja

– Huelva: the districts of La Sierra, Andévalo Occidental, Andévalo Oriental and Condado Campiña;

– Cádiz: La Sierra, La Janda, Campo de Gibraltar and Campiña;

– Málaga: Serranía de Ronda

The area in which the hams and shoulder hams are processed comprises the following 31 municipalities in the district of La Sierra in the province of Huelva: Alájar, Almonaster la Real, Aracena, Aroche, Arroyomolinos de León, Cala, Campofrío, Cañaveral de León, Castaño de Robledo, Corteconcepción, Cotegana,



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Cortelazor, Cumbres de Enmedio, Cumbres de San Bartolomé, Cumbres Mayores, Encinasola, Fuenteheridos, Galaroza, La Granada de Río Tinto, Higuera de la Sierra, Hinojales, Jabugo, Linares de la Sierra, Los Marines, La Nava, Puerto Moral, Rosal de la Frontera, Santa Ana la Real, Santa Olalla del Cala, Valdelarco and Zufre.

## 5. LINK WITH THE GEOGRAPHICAL AREA

The production area coincides with the tree-covered *dehesas* of Extremadura and Andalusia. It is the processing area for PDO 'Jabugo' that is important when it comes to distinguishing it from the other areas that produce Iberian ham in Spain. It is restricted to La Sierra de Huelva and has the following characteristics:

**Relief**

La Sierra de Huelva is the northernmost district in the province of Huelva and is in the last (westernmost) foothills of the Sierra Morena. Its thirty-one (31) municipalities form a homogeneous area within the province of Huelva.

The terrain is quite rugged, but the mountains do not rank as more than medium-altitude, because the action of the network of rivers has led to the formation of a large number of alternating mountain ridges and valleys. Altitudes are lowest in the outermost areas of the district and increase gradually toward its centre, culminating in a 'central triangle' known as the Serranía de Aracena. Altitudes range between 500 m and 1 042 m (Cumbre del Castaño), the average being around 700 m.

**Climate**

The area's climate is basically determined by its latitude, which is between 37º 4' and 38º N. It therefore lies where the subtropical high-pressure belt and the subpolar low-pressure belt meet, the climate being dominated by first one and then the other, depending on the season.

The area's proximity to the Atlantic Ocean has a very significant influence on its climate, as the moist, temperate winds blow in from the west without hindrance, affecting both its temperatures and its rainfall. The district intercepts all the Atlantic air masses moving across Andalusia, as its central peaks are the first barrier they encounter. The 1 000 mm isohyet coincides almost exactly with the 'central triangle'. In general, the district as a whole has quite a high level of rainfall, as the entire district falls within the 700 mm isohyet. The highest rainfall is in winter. Rainfall in spring and autumn is almost the same, but the summer is a time of drought, which is almost total in July and August.

The average temperature ranges from 14.8 ºC in Aracena to 18.4 ºC in La Garnacha. The hottest month is July, with average temperatures ranging from 25 ºC in Aracena to 27.7 ºC in La Garnacha. The coldest month is always January, except in La Garnacha, where it is December, with temperatures ranging from 6.2 ºC to 10.7 ºC.

**Hydrography**

The district of La Sierra forms the watershed for the Guadiana, Guadalquivir and Odiel river basins and has an abundance of watercourses and rain-dependent seasonal streams which flow into the area's rivers and reservoirs.

**Vegetation**

La Sierra de Huelva has a surface area of 307 952 ha, of which more than 73 % (227 023 ha) is wooded. This area includes more than 120 000 ha of holm and cork oak *dehesas*.



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The area's flora includes *Trifolium subterraneum* and *Periballia laevis* on sandy and decomposed granite soils, *Trifolium subterraneum* (very abundant), *Poa bulbosa* and *Periballia minuta* on holm oak pastures, and *Rumex bucephalophorus*, *Trifolium subterraneum* and *Periballia laevis* on the calcifugous soils of the cork oak *dehesas*, along with *Cistaceae* and *Genisteae*.

**Know-how of local producers**

The know-how of the local producers and processors is passed on from one generation to the next, from father to son. The finished product is the result of the customary know-how of the livestock farmers linked to the *dehesa* and the Iberian pig and of the ham and shoulder ham producers linked to La Sierra in the province of Huelva.

The know-how of the livestock farmers enables them to maintain the delicate balance of the *dehesa* ecosystem through the traditional farming of Iberian pigs while respecting animal welfare. When the pigs are being fattened under an extensive system of farming, the herds are taken to the steepest and least accessible plots of land first and the flattest and most accessible plots of land last.

The master ham-maker determines exactly when to salt the fore and hind legs; when the hams and shoulder hams should be hung in the natural drying chambers; when the windows should be opened and closed in the drying chambers to take advantage of the microclimate; when the hams and shoulder hams should be taken down to the natural maturing cellars to start the slow process of maturing; and when the hams and shoulder hams are fully cured, when their organoleptic qualities have reached their peak.

The features of the geographical environment affect both the raw material and the finished product, as the specific characteristics of PDO 'Jabugo' hams and shoulder hams are the result of the following factors: production in a sustainable ecosystem, the *dehesa*, in which Iberian pigs are fattened under an extensive system of farming using the resources it affords; and processing in the microclimate of La Sierra in the province of Huelva.

First the hams and shoulder hams are salted. Then, they are washed, after which they are rested to allow an even distribution of salt to be achieved between the surface and the core. The hams and shoulder hams are then hung in the natural drying chambers to allow them to 'sweat', taking advantage of the microclimate. Finally, the hams and shoulder hams are moved to the natural maturing cellars to mature slowly, developing their own external mycotic flora as a result of the virtual stability of the temperature and humidity conditions throughout the process.

The organoleptic characteristics of the hams and shoulder hams are the result of the physical, chemical and biological reactions undergone by the nutritional components of the acorns — in particular their lipid content — and natural herbage when they are metabolised by the Iberian pig and, subsequently, during the slow and gradual curing of the ham or shoulder ham, a process which involves a combination of the following factors: the geographical location is the most southerly spot in the European Union in which ham is produced, which means that it has hot summer days, it is in the mountains, which means that it has cool summer nights and cold winters, and it is the first mountain range on which storms coming in from the Atlantic Ocean shed their rain, which means that it has high levels of humidity throughout the year.

The marbling, the colour of the lean meat and the shiny appearance of the slices are the result of the breed of pig, the fact that they are free to roam and the nutritional

components of the *dehesa*. The smooth, velvety feel of the slices to the touch and in the mouth is the result of the fluidity of the fat, because the higher the quantity of acorns in the pig's diet, the lower the melting point. The aroma is attributable to the pig's nut and plant-based diet of acorns and natural herbage and the long, slow curing process. The flavour maintains a subtle balance between the saltiness resulting from the salting process and the sweetness resulting from the salting schedule determined by the master ham-maker and the components derived from prolonged metabolisation. Lastly, it has an intense and particularly persistent aftertaste, which is the result of the large fluctuations between daytime and night-time temperatures in the summer during the natural drying process and of the slow natural maturing process which takes place throughout the year. Furthermore, the pigs' diet during mast-feeding and the physical exercise engaged in by the pigs mean that the hams and shoulder hams are succulent, but also have a firmer muscle texture and more marbled appearance.

The use and renown of the geographical name 'Jabugo', the accuracy of the name and its link to the geographical area are supported by the historical events outlined below:

Furthermore, historically, the municipal charter of Montánchez, which dates from 1236, already contains references to *dehesas* dedicated exclusively to producing acorns to feed pigs and lays down laws for their protection.

Historical evidence of the production of pigs and acorns is also provided by Lope de Vega in his famous Epistle to Gaspar de Barrionuevo, from the 1604 publication *Rimas* [Rhymes]:

'... Ham presumed to come from a Spanish pig,

from the famous mountains of Aracena,

where Arias Montano fled from the world ...'

Many centuries ago, with the development of commerce, ham started to be produced in La Sierra by small artisanal producers, one of which was registered in Jabugo in 1895 and, by 1905, had built up a commercial network which included Seville, Jerez de la Frontera, Puerto de Santa María, San Fernando and Cádiz as distribution hubs for its products. In 1883/1884, 400 pigs were slaughtered in the municipality of Jabugo.

Jabugo is the municipality in La Sierra with the most Iberian ham processors.

An internet search for the term 'Jabugo' currently results in almost half a million national and international hits, of which the great majority refer to ham.

The municipality of Jabugo is practically at the heart of La Sierra in the province of Huelva in Andalusia (Spain), the area in which PDO 'Jabugo' is processed, which comprises a further 30 villages that share a common history, microclimate and distinctive 'ham culture'.

**Reference to publication of the product specification**

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

http://www.magrama.gob.es/es/alimentacion/temas/calidad-agroalimentaria/160224pliegocondicionesdopjabugo1erexamencomisioneuropea_tcm7-390953.pdf



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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'JAMÓN DE TERUEL' / 'PALETA DE TERUEL'**

EC No: ES-PDO-0217-0987-10.04.2012

**PGI ( )PDO ( X )**

## 1. NAME

'Jamón de Teruel' / 'Paleta de Teruel'

## 2. MEMBER STATE OR THIRD COUNTRY

Spain

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Product type

Class 1.2. Meat products (cooked, salted, smoked, etc.)

### 3.2. Description of product to which the name in point 1 applies

'Jamón de Teruel' and 'Paleta de Teruel' are meat products obtained by submitting pig forelegs and hind legs to a process of salting, cleaning, post-salting, curing (drying and maturation) and ageing.

Morphological characteristics

The cured hams and shoulders have:

a) Form: long, trimmed and rounded at the edges up to the muscle, with the trotter attached. May be completely covered with rind or trimmed by means of a V-shaped cut with its vertex in the middle of the thickest part of the cured shoulder or leg of ham.

b) Weight: greater than or equal to 7 kg for hams and 4.5 kg for cured shoulders, at the end of the established minimum production time.

Organoleptic characteristics:

The outer surface of the cuts may be covered in typical mould, or clean and coated in oil or fat. The cut surface has the following characteristics:

a) Colour: Red and shiny when cut, with partial fat infiltration in the muscle tissue.

b) Meat: subtle taste, not very salty.

c) Fat: greasy consistency, shiny, yellowish-white colour, aromatic and pleasant-tasting.

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

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### 3.3. Raw materials (for processed products only)

The pigs suitable for producing the cured hams and shoulders covered by this designation are obtained from crosses between:

Dam: Landrace, Large White or a cross of the two breeds.

Sire: Duroc.

Only pigs born and fattened in farms in the province of Teruel and slaughtered and butchered in facilities that are also in the province of Teruel can provide hind legs and forelegs intended for producing the protected cured hams and shoulders.

The animals used for breeding are not used to provide hind legs and forelegs for the production of cured hams and shoulders covered by the designation of origin.

The males are castrated before entering the fattening farm and the females are not in oestrus at the time of slaughter.

Only cuts from pig carcasses with a warm carcass weight of at least 86 kg and a back fat thickness – measured in the lumbar region at the tip of the hind leg – of between 16 mm and 45 mm can be used for the production of cured hams and shoulders covered by the designation of origin.

### 3.4. Feed (for products of animal origin only)

The producers of compound feedstuffs for feeding the pigs covered by the PDO must be based within the geographical area of the province of Teruel or its neighbouring provinces, namely Zaragoza, Guadalajara, Cuenca, Valencia, Castellón and Tarragona.

The animal feed is composed essentially of cereals, with a set minimum of 50% cereal content in the percentages of raw material in the feed, which should as far as possible come from the production area.

The inspection body will be responsible for evaluating the compositions and origins of the raw material to verify this availability, on the basis of the production data.

### 3.5. Specific steps in production that must take place in the defined geographical area

Steps in the production area:

– Animal production

– Slaughter and butchering of animals

Steps in the processing area:

– Salting

– Cleaning

– Post-salting

– Curing

– Ageing

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

The inspection body, on a non-discriminatory basis, authorises the sales of cured shoulder and ham, de-boned, in portions and in slices – all packaged – by those registered drying and packaging facilities in the processing area provided they meet the requirements established in the specification and pass the established checks and certification process.

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The limitation of the processing and subsequent packaging of these products to the processing area follows strict technical criteria to guarantee the product quality is retained, as this could change if the conditions for storage and handling are changed.

### 3.7. Specific rules concerning labelling

The commercial labels of each registered company must bear the words: Protected designation of origin 'Jamón de Teruel' or 'Paleta de Teruel', as appropriate for each product.

The whole cuts of hams and shoulders for sale must be identified with the word 'TERUEL' and the 8-point star heat-branded into them, as well as the numbered label (seal) bearing the PDO logo. These labels must be applied within the industry, always in such a way that they cannot be reused.

The packaged de-boned cuts, portions or slices of the hams and cured shoulders must bear a numbered secondary label with the words 'Jamón' or 'Paleta', as appropriate, and the PDO logo.

The content of this numbered secondary label may be integrated into the commercial label of those companies who request authorisation for this.

These activities related to the correct use of the words 'Protected Designation of Origin' and the word 'TERUEL' must not be applied on a discriminatory basis. Labels and secondary labels must be issued automatically to any product shown to comply with the specification, on the basis of the reports prepared by the regulatory body which undertakes the certification activities, thereby ensuring that no operators are discriminated against in these activities.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The production area consists of the province of Teruel.

The production area for cured hams and shoulders is composed of those municipalities of the province of Teruel situated at an average altitude of 800 m or higher, although the drying facilities must be situated at an altitude of at least 800 m above sea level. The average altitude is measured using 'digital terrain model' (DTM) or other such technology and the absolute altitude of the drying facility is measured using the Aragón Territorial Information System [Sistema de Información Territorial de Aragón - SITAR] or other such system, with a 6% margin of tolerance in both cases.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The excellent quality of the product 'Jamón de Teruel' / 'Paleta de Teruel' is mainly due to the conditions in which the animals are kept before, during and after slaughter, but we must distinguish between the geographical area where the animals are reared, slaughtered and butchered, hereinafter the 'production area', and the geographical area for processing the hams and cured shoulders, hereinafter the 'processing area'.

Natural factors

The processing area for the hams and cured shoulders is characterised by its continental climate with Mediterranean influences, and with long, cold winters and heavy frosts in the highlands. The climate is dry, with lots of cloudless days. Annual precipitation is around 400 mm, with about 70 rainy days a year.

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The annual average temperature is 12 °C, with an average absolute maximum temperature of 37 °C and average absolute minimum of -10 °C. The difference between the average summer and winter temperatures is 19 °C. The frost-free period between May and October creates conditions favourable to the meat industry.

The hams and shoulders mature in the excellent climatic conditions of the geographical processing area, with a dry, cold climate — ideal parameters for obtaining high-calibre hams and shoulders.

Human factors

The Spanish naturalist, lawyer and historian, Jordan de Asso, made specific references in his work on the history of Aragón's economic policy, 'Historia de la Economía Política de Aragón' (1798), to 'the pigs raised in Abarracín, highly prized for their delicacy. These animals greatly love the leaves of the asphodel (Aspholedus ramosus), and they are dried for fodder in the winter.' Despite the small number of animals and the high slaughter weight achieved through fattening, the 'domestic' pig was a veritable treasure in rural households, forming the basis of peasant families' diets in Teruel throughout the entire year. These pigs were the raw animal material which, with their special diet and the fact that they happened to be fed on acorns, together with the cold and dry climate of the Jiloca, Albarracín, Gúdar and Maestrazgo highlands, allowed a solid tradition of high-quality meats, hams and pork shoulders to develop. Obviously those animals have disappeared, but the expertise and know-how of numerous artisan farmers has survived through their experience handed down in breeding these animals to retain the characteristics of those races (the Molina Celtic origin breed and Morella Iberian breed which has the best tendency to gain fat), allowing this high-calibre meat tradition from the past to be preserved.

An essential characteristic of this designation that must undoubtedly be highlighted is the know-how to emulate past experience in breeding suitable animals from the Landrace, Large White and Duroc breeds. This suitable pig is the product of a cross between the aforementioned breeds to benefit from the hybrid strength. Its morphological characteristics are largely due to the selection criteria applied to its progenitors.

Obviously all this shared knowledge is enhanced by the expertise of those operators who slaughter the pigs, which must not only have a carcass weight of at least 86 kg but also the right level of back fat thickness, measured at the point of the half-carcass, to be accepted for processing into a PDO product. With regard to the butchering, emphasis will again be placed on the expertise on how to separate or cut without breaking the hind leg or the foreleg, to bleed the animal, remove the excess skin, transfer to the drying facility and classify the cuts, based on their weight and internal temperature, so as to obtain homogeneous products which can be accepted by the processors, it being known that those pieces with fat cover and without lesions are those that will be used to produce the product.

The expertise in the practice of salting, leaving the salt to remain in contact with the cuts for between 0.65 and 1 day per kilogram of fresh weight of the hind leg or foreleg, has been handed down to the present day, allowing the ham to develop a palatable, delicate and slightly salty flavour. Likewise, the understanding of the processing area's local climate has made this salting practice possible.

The varied geography of Teruel has produced numerous old and traditional recipes. In their gastronomic treatises, two ethnologists and gastronomes, professor Antonio Beltrán and José Manuel Porquet, mention recipes representative of the province of Teruel that include 'Jamón de Teruel' as an ingredient: 'Teruel garlic soup', with diced ham and 'Teruel-style

ham with tomato'. Lastly, let us not forget the 'regañaos' commonly eaten at the 'Vaquilla del Ángel' festival in Teruel — a dough base rubbed with oil and covered in slices of ham and red pepper, oven-roasted or pan-fried.

### 5.2. Specificity of the product

– The Duroc breed is characterised by its optimum growth rate, great hardiness, good prolificacy and high yields. The meat of this breed has a high fat content, which makes it possible to obtain high-quality meat.

– The Landrace is an above-average animal in terms of size and length, making it a good source of meat for the designation of origin. This breed stands out for its excellent shape, high daily growth rate, high feed efficiency and back fat thickness.

– The Large White breed is a very adaptable, hardy, fecund and fertile breed with decent growth and technical gain rates and excellent quality meat, defined primarily by its succulence, texture, shape and colour.

The positive influence of the Duroc breed, as well as the special type of cereal-based feed, complemented by a high carcass weight, have defined and refined the expertise of numerous artisan farmers from the past. It is the experience that they have handed down, together with modern technology, that make it possible to obtain the quality of products such as 'Jamón de Teruel' and 'Paleta de Teruel'.

The fundamental qualitative characteristics that distinguish these from other similar products are already apparent in the fresh cuts that are to be cured, which have a

– slightly higher pH and slower rate of decomposition

– darker colouring

– greater 'water-retention capacity'

– greater 'succulence'

– higher level of intramuscular fat (greater % of intramuscular fat)

– less saturated fat

– smoother texture and more 'tender' meat (fattier and more succulent)

– better adapted for conservation and maturation.

As for the processed product, it is characterised by being less salty and with a more pronounced 'cured' flavour, as described in point 3.2.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

For the processing of meat products, it is necessary that the raw material be submitted to a series of conservation techniques, which essentially means salting and dehydrating, with the aim of stabilizing the microbiological properties of the end product. The geographical conditions of altitude above sea level, precipitation, ambient temperatures in the processing area, together with the traditions handed down from generation to generation, give these products their special organoleptic properties, notably:

– their delicate flavour, with a minimum salt content due to the type of salting used, namely piling the cuts with dry salt in very low temperatures for the minimum time required for the right amount of salt to penetrate.

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– standing the pieces after salting, also in very low temperatures.

– the red colour and brilliant appearance of the cut, due to the mild ambient temperatures during the drying process. a drying process which emulates the typical climate in the province of Teurel, generally fresh and average-to-low humidity, which allows for slow, well-balanced drying. This, in turn, makes the maturation intense, allowing a great aroma and flavour to develop, along with a smooth and easily chewable texture. The intramuscular fat favours this process of slow drying and intense maturation.

– the handling in the final phases of maturation and ageing which increase the proteolytic and lipolytic enzyme activity, thereby refining and complementing the aromas, flavours and textures of both the lean and the fat.

– greasy consistency, brilliant white-yellowish colour, aromatic and palatable taste, due to: the ideal genotype of the pigs by including sires from the Duroc breed in the paternal line, the high cereal content in the feed given to the animals and the high slaughter weights of the animals which allow the meat to be 'neither young nor old' at this point, with the right level of intramuscular fat.

All of these characteristics of this product make it special and distinguish it from similar products, as a result of the natural factors and human input described in point 5.1.

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**Reference to the publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006[*])

http://www.aragon.es/estaticos/GobiernoAragon/Departamentos/AgriculturaGanaderiaMedioAmbiente/AgriculturaGanaderia/Areas/08_Calidad_Agroalimentaria/jamon_de_teruel_11_2012.pdf

[*] Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Jerez / Xérès / Sherry

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen Jerez-Xérès-Sherry
2 Avenida Alcalde Álvaro Domecq
11402 Jerez de la Frontera (Cádiz)
España

Tel. +34 956332050 / Fax. +34 956338908
vinjerez@sherry.org

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 8.9.1932

## PRODUCT DESCRIPTION

Liquor wine

- **Raw Material**

Grape varieties: white, Palomino, Pedro Ximénez, Moscatel

- **Alcohol content :**

| | *Alcohol content* |
|---|---|
| Vino generoso:<br>– Fino<br>– Amontillado<br>– Oloroso<br>– Palo Cortado | <br>15 - 17%vol.<br>16 - 22%vol.<br>17 - 22%vol.<br>17 - 22%vol. |
| Vino Generoso de Licor: Dry, Médium | 15 - 22%vol. |
| Pale Cream, Cream | 15,5 - 22% vol. |

Natural Sweet Wine: Pedro Ximénez, Moscatel (monovarietales of these varieties)

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The defined geographical area of this DOP is located in the provinces of Cadiz and Seville.
1. Growing Area .
The area of production protected by the Designation of Origin ' Jerez- Xeres -Sherry ' wines consists of land located in the towns of Jerez de la Frontera , El Puerto de Santa María , Sanlúcar de Barrameda , Trebujena , Chipiona , Rota , Puerto Real, Chiclana de la Frontera, Lebrija within

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the defined area located to the east by the meridian of Greenwich 5 ° 49 - west and north by latitude 36 º 58 - North.

Two . Production Zone .
The wines protected by the Designation of Origin ' Jerez- Xeres -Sherry ' should be made in locked warehouses in the towns of Jerez de la Frontera , El Puerto de Santa María and Sanlúcar de Barrameda , located within the area bounded on the east by the meridian Greenwich 5 ° 45 - west , north by latitude 36 º 49 - North and South , on the right bank of the river Guadalete .
The wines protected by the Designation of Origin ' Jerez- Xeres -Sherry " Muscat variety may also be raised in locked warehouses in the towns of Chipiona and Chiclana de la Frontera.

**LINK WITH THE GEOGRAPHICAL AREA**

**• Human Factors**

It can be said that the cultivation of vines and the production of wines has been one of the pillars of the region of Jerez throughout its millenary history, dating from Phoenician times. The climatic conditions, the predominant composition of the soils and several historical circumstances, linked to the special geo-strategic situation of Jerez, have led to the development of a genuine wineproducing culture, universally recognised, and that has been subject to more or less successful imitations around the world. It is precisely this that has inspired a historical concern among the grape growers and winemakers of the so-called ‘Sherry Triangle’ for the preservation of the distinguishing characteristics of our wine-producing culture and for the protection of the common, cultural and economic heritage, built over centuries: from the Ordinances of the Winery Guild of Jerez in the 16th century, up to the constitution of the first Governing Council in our country, in January 1935.

The Sherry Triangle’s geographical location, close to important trading ports such as those of Cadiz and Seville, with great historical significance, resulted in local wines being frequently loaded onto ships leaving for the Americas as well as for the North European markets. These were long journeys that required the ‘protection’ of the wines with alcohol to prevent their deterioration. This practice of fortification – originally with the sole purpose of stabilising wines for long journeys – undoubtedly had a deciding role in the appearance through natural selection of the flor yeast membranes in this geographical area. Later, the wine makers developed the necessary knowhow, by using different levels of fortification, to encourage or inhibit, as required, the growth of the flor membrane.
Also, the Criaderas and Solera system, a genuine component of Jerez wine-making culture, has a clear historical origin that dates back to the 18th century and the need for satisfying the market demand for wines with a consistent quality, without depending on the vicissitudes of each different harvest. Such a demand and the solution given by the criaderas and solera system would also lead to the birth of biologically-aged wines, whose ageing is only possible through the periodic addition of nutrients that led to the periodic applications of ‘sacas’ or withdrawals and ‘rocíos’ or additions. Ultimately, the protected wines have a personality that, to a large extent, is the result of historical circumstances, combined with highly significant environmental factors. Throughout the centuries, the producers of the Sherry Triangle have known how to take advantage of the natural conditions of the soil and climate, maximising their beneficial effects for the production of the wines and minimising those aspects that could be harmful. Thus, starting from the phylloxera invasion at the end of the 19th century, the grape growers have selected vine varieties that have shown a greater adaptation to the area’s specific natural characteristics. Similarly, the Sherry Triangle also has several typical cultivation practices, of which the maximum exponent is the genuine and traditional
pruning system called ‘vara y pulgar’’ (rod and thumb), used in a majority of the Sherry Triangle's vineyards. In the winery as well, unique practices have been developed, which are aimed at the better use of environmental conditions: thus, the type of wooden cask used in the ageing of wines – the ‘bota’ or barrel – and the vacuum maintained inside it, result in a surface/volume ratio that ensures that the natural yeast membrane making up the ‘flor’ exercises

its influence on all of the wine contained in the cask. Similarly the building techniques of the typical wineries of the Sherry Triangle (many of them erected in the 19th century and even in the 18th century) serve to make the most of the external climatic conditions and provide the wines with the ideal microclimate for their ageing.

• **Natural factors**

a) Terrain and Soil.

With regard to terrain, the Production Area is characterised by open horizons, dominated by flat or gently rolling lands, with hills with a variable gradient normally between 10 and 15%. The predominant vineyard soils are made up of a parent rock called 'albariza', a soft marl, white in colour, which on emerging from the surface, creates the traditional landscape of the vineyards of Jerez. This land is easy to work with, with sufficient moisture retention capacity, allowing for an excellent growth of the root system. Its composition is made up of, in addition to Calcium Carbonate (normally in concentrations of less than 25% and up to 40%), clay and silica, originating from diatom shells and radiolarians that existed in the sea that occupied the area in the Oligocene epoch.

Vines are also cultivated in lands called 'barros' and 'arenas'. In addition to limestone, the composition of the former is made up of a significant proportion of clay and sand, and a greater organic matter content, which gives it a darker colour and more fertility. The arenas, on their part, are lands that predominate in the coastal vineyards, with less than 20% of limestone and predominated by sand and clay.

b) Climate.

The climate of the production area of Jerez wines is warm in nature. The average temperatures vary between winter lows that hover around 5° C and summer highs that fluctuate around 35° C. The risk of frost is minimal. Naturally, the sea's regulating effect makes the vineyards in the - 10 interior reach more extreme values. The Production Area enjoys more than 300 days of sun a year, open and of intense brightness, with more than 1 000 hours of bright sun in summer.

The average annual rainfall in the Production Area is approximately 600 litres per square metre, with the rainfall mostly experienced in November, December and March. In any case, this factor must be considered together with the capacity of the area's typical 'albariza' soil for moisture retention and avoiding evapotranspiration. Additionally, the proximity of the vineyards to the coastal region results in intense dew-fall, with the resulting reduction of transpiration and a regulating effect of the high temperatures to which they are subjected.

Finally, the significant climatic influence of the two prevailing winds of the region is worth mentioning: the easterly wind, coming from the interior, dry and warm, and the westerly wind, which comes from the ocean and carries a high degree of humidity, acting as an important buffering factor, especially in the summer.

These climatic conditions have a special influence when it comes to ageing wines. As has been mentioned before; the location, orientation and special architecture of the wineries within the ageing area are specially aimed at ensuring ideal conditions of temperature, humidity and ventilation for ageing the wine, maintaining these microclimatic conditions as stable as possible throughout the year.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

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## SUMMARY TECHNICAL SPECIFICATIONS

## FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

### NAME OF THE GEOGRAPHICAL INDICATION:

Jijona

### CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Product consisting of a mix of almonds, pure honey, sugars, egg white and wafer in specified proportions. Classed as "Supreme" and "Extra".

Type of product: bread, pastry, cakes, confectionery, biscuits and other baker´s wares. Class 2.4.

### APPLICANT:

Consejo Regulador de la Denominación de Origen "Jijona" y "Alicante"

### PROTECTION IN EU MEMBER STATE OF ORIGIN

First protection in Spain: 29/07/1991

Date of protection in the EU: 21.06.1996

### DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

- Ingredients:

This product is made exclusively with the following ingredients: almonds, pure honey, sugars, egg white and wafer. These ingredients can come from Alicante, Castellon and Valencia.

- Process of production:

Almonds are roasted. A mixture of sugar and pure honey is cooked in a mixer during a minimum of 30 minutes. When this mixture is ready, it is spread in sheets so that it becomes cold. As soon as it is cold, it is grinded and refined until it becomes a fluid mass.

This mass is introduced into containers in which roasted, peeled and cut into pieces almonds. This mix cooked again during a minimum of 150 minutes, until compactness and point of boiling desired is get.

The mixture is then shaped while still warm and it is cut up, either mechanically or by hand and then covered with wafer and then packed.

The production and the packaging will be realized in the municipality of Jijona.

- Characteristics of the product:

Pure honey: minimum 10%

Clean and healthy almonds, from the following varieties: Valenciana, Mallorca, Mollar, Marcona and Planeta: minimum 52%

- Categories of product:

"Supreme": minimum 10% of pure honey and minimum 64% of almonds

"Extra": minimum 10% of pure honey and minimum 50% of almonds

### CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Jijona protected by the PGI is produced and packed in the municipality of Jijona, in the Province of Alicante in Spain.

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## LINK WITH THE GEOGRAPHICAL AREA

- History

Nougat has been made in Jijona for centuries. However, it is thought that nougat was not created by people from Jijona, but for arabs or jews. These people introduced the use of the honey and the dried fruits in the gastronomy of the zone.

Historically, people from Jijona has used the products of their fields: fields of almond-trees and beehives located in the mountains near to his homes, where there was abounding the rosemary, the lavender and the thyme.

There are documents with references to the production of nougat in Jijona since 1531. The cook of the king Felipe II (1526-1598) was the one who introduced nougat in the court. But by that time nougat was already traditional and therefore must be much older. So, there is a document dated in 1484 of the general advice of the city of Valencia (next to Jijona) in which we can find information about nougat.

During the seventeenth century, the nougat made in Jijona had also sugar and white egg. The evolution of the instruments of work and the incorporation of the boiling to the process of production helped to discover that grinding and cooking at the same time was the key to get a more refined and creamy product.

In 1610, the historian Gaspar Escolano, in his book "Historia de la insigne y coronada ciudad de Valencia"affirms that Jijona nougat is given as a present to princes and kings.

During the seventeeth century, the word "Jijona" was used to name the nougat made in this town. It´s also in this century when the commercial expansion of the product starts. At the moment, in the dictionary of the Real Academia de la Lengua Española, the word Jijona is described as "soft nougat made in Jijona, town of the province of Alicante, in Spain".

During the eighteenth century, nougat had a great repercussion, as it can be seen in many novels, plays and scientific writings. It was especially demanded by kings and queens.

From the second half of the nineteenth century begins the industrial production of the nougat. The production of nougat with machines helped to get a better product.

By the end of the nineteenth century and in the beginning of the twenteeth century, many families from Jijona used to sell nougat made in Jijona through Spain. It´s also in this time when nougat begins to be exported to America and the north of Africa.

- The social aspect

Until the eighteenth century, Jijona's economy is based on the agriculture and farm animals. Due to its climate and type of soil, the most important products were cereals, almond trees and honey (there are a lot of rosemary, lavand and thym plants in this region).

As long as the demand of nougat was increasing, almond trees were substituting cereals fields. In the nineteenth century, there were already many important brands and nougat factories in Jijona, so many people who used to live in the country went to live to the city of Jijona to work in these factories.

In Spain, nougat is consumed traditionally in Christmas, so the production is very seasonal. That´s the reason why many companies from Jijona started making ice-

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creams during the summer and nougat during the winter in order to have an industrial activity the whole year.

During the nineteenth and twenteeth centuries many people from Jijona used to travel around Spain or countries in America as Cuba selling their nougat. From the second half of the twenteeth century, Jijona´s food industry (nougat and ice-cream production) substitute agriculture as the most important activity of the economy of the region.

Nougats made in Jijona have been exported to a lot of countrys, especially to South America. In fact, nougats made in Jijona are so popular in countries as Argentina that in order to classify the different types of nougat, they use the terms “Jijona” and “Alicante”. This fact is due to many Jijona´s nougat industries were established in several South America´s countries: Argentina, Venezuela, Uruguay, Chile, Puerto Rico or Cuba.

At the moment, Jijona produces the 60% of the total amount of nougat produced in Spain.

**SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

The labels must bear the words IGP “Jijona” and the special logo.

**CONTROL AUTHORITY/CONTROL BODY**

Dirección General de Empresas Agroalimentarias y Pesca.- Conselleria de Presidencia y Agricultura, Pesca, Alimentación y Agua.



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Jumilla

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador D.O. "Jumilla"
15 c/ San Roque
30520 Jumilla (Murcia)
España

Tel. +34 968 78 17 61 / Fax. +34 968 78 19 00
info@vinosdejumilla.org

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 27/07/1961

## PRODUCT DESCRIPTION

Wine, liquor wine

- **Raw Material**

Varieties:

| *Whites* | *Reds* |
|---|---|
| Airén | Monastrell |
| Macabeo | Garnacha Tintorera |
| Pedro Ximénez | Cencíbel |
| Malvasía | Cabernet Sauvignon |
| Chardonnay | Garnacha |
| Sauvignon blanc | Merlot |
| Moscatel de grano menudo | Syrah |
| | Petit Verdot |

- **Alcohol content :**

| | *Alcohol content* |
|---|---|
| *Jumilla Monastrell (>85% var. Monastrell):* | |
| Rose | mín. 12 % vol. |
| Red | mín. 12,5 % vol. |
| *Jumilla:* | |
| White | mín. 11 % vol. |
| Rose | mín. 11,5 % vol. |

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| | |
|---|---|
| Red | mín. 12 % vol. |
| *Jumilla Dulce:*<br>White<br>Rose<br>Red | <br>mín. 11 % vol.<br>mín. 11,5 % vol.<br>mín. 12 % vol. |
| Liquor Wine (100% var. Monastrell) | 15 – 22 % vol. |

- **Physical Appearance**

White, Rose Wine.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The area of production of wines under the protected designation of origin "Jumilla" consists of land located in the towns of Jumilla (Murcia), Fuentealamo, Albatana, Ontur, Hellin, Tobarra and Montealegre del Castillo, these last located in the province of Albacete.

**LINK WITH THE GEOGRAPHICAL AREA**

Winegrowing in the area has very particular characteristics that differentiate it from any other area and determine the actions of the winemaker, as determined by the distinctive qualities of the productions.
Under the difficult conditions of the area, the Monastrell variety results in a red wine: robust, aromatic, fruity and well covered, but also produces large pink, extremely fruity and fresh acidity, of undoubted interest, although difficult to develop.
It should also be noted elaborations special wine from that variety Monastrell: liqueur wines with high tannin, which gives wines a color intensity from average to very high, and can reach almost opacity resulting from the high temperatures characteristic of the area.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

La Mancha

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador D.O. "La Mancha"
Avda. Criptana 73, apartado 194
13600 Alcázar de San Juan (Ciudad Real)

Tel. +34 926 54 15 23 / Fax.: +34 926 58 80 40
consejo@lamanchawines.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 8.9.1932

## PRODUCT DESCRIPTION

Wine, quality sparkling wine, semi-sparkling wine

- **Raw Material**

Varieties:

| ***Whites*** | ***Reds*** |
|---|---|
| Airén | Moravia dulce o Crujidera |
| Gewürztraminer | Bobal |
| Macabeo o Viura | Garnacha tinta |
| Chardonnay | Cencíbel o Tempranillo |
| Sauvignon blanc | Cabernet Saugvinon |
| Moscatel de grano menudo | Merlot |
| Verdejo | Syrah |
| Parellada | Petit Verdot |
| Pedro Ximénez | Cabernet Franc |
| Riesling | Graciano |
| Torrontés | Malbec |
| Viognier | Mencía |
| | Monastrell |
| | Pinot Noir |

- **Alcohol content :**

| | Minimum Alcohol content |
|---|---|
| *They can be dry, semi-dry, semi-sweet and sweet:* | |

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| | |
|---|---|
| White<br>Rose<br>Red | 10,5 % vol.<br>10,5 % vol.<br>11,5 % vol. |
| *Sparkling:* White or rose | 10,5 % vol. |

- **Physical Appearance**

White wine, rosé, red and sparkling wine (white or pink).

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The defined geographical area of this DOP is located in the provinces of Albacete, Ciudad Real, Cuenca and Toledo.
Includes plots and subplots located in the municipalities that are cited below:
In the province of Albacete: Barrax, Fuensanta, La Herrera, Lezuza, Minaya, Montalvos, Munera, Ossa de Montiel, La Roda, Tarazona de La Mancha, Villalgordo del Júcar y Villarrobledo, con todos sus polígonos y parcelas. También se incluye El Bonillo, con excepciones.
De la provincia de Ciudad Real: Albadalejo, Alcázar de San Juan, Alcolea de Calatrava, Aldea del Rey, Almagro, Almedina, Almodóvar del Campo, Arenales de San Gregorio, Arenas de San Juan, Argamasilla de Alba, Argamasilla de Calatrava, Ballesteros de Calatrava, Bolaños de Calatrava, Calzada de Calatrava, Campo de Criptana, Cañada de Calatrava, Carrión de Calatrava, Carrizosa, Castellar de Santiago, Ciudad Real, Los Cortijos, Cózar, Daimiel, Fernancaballero, Fuenllana, Fuente el Fresno, Herencia, Malagón, Manzanares, Membrilla, Miguelturra, Las Labores, Llanos del Caudillo, Pedro Muñoz, Picón, Piedrabuena, Poblete, Porzuna, Pozuelo de Calatrava, Puebla del Príncipe, Puerto Lápice, El Robledo, Ruidera, Santa Cruz de los Cañamos, Socuéllamos, La Solana, Terrinches, Tomelloso, Torralba de Calatrava, Valenzuela de Calatrava, Villahermosa, Villamanrique, Villamayor de Calatrava, Villanueva de la Fuente, Villanueva de los Infantes, Villar del Pozo, Villarta de San Juan y Villarrubia de los Ojos. También se incluyen los siguientes términos municipales, con excepciones: Alhambra, Granátula de Calatrava, Montiel, y Torre de Juan Abad.
In the province of Cuenca: Alberca de Zancara, El Acebrón, Alcázar del Rey, Alconchel de la Estrella, La Almarcha, Almendros, Almonacid del Marquesado, Atalaya del Cañavate, Barajas de Melo, Belinchón, Belmonte, Cañadajuncosa, El Cañavate, Carrascosa de Haro, Casas de Benítez, Casas de Fernando Alonso, Casas de Guijarro, Casas de Haro, Casas de los Pinos, Castillo de Garcimuñoz, Cervera del Llano, Fuente de Pedro Naharro, Fuentelespino de Haro, La Hinojosa, Los Hinojosos, El Hito, Honrubia, Hontanaya, Horcajo de Santiago, Huelves, Leganiel, Las Mesas, Monreal del Llano, Montalbanejo, Mota del Cuervo, Olivares del Júcar, Osa de la Vega, Paredes, El Pedernoso, Las Pedroñeras, Pinarejo, Pozoamargo, Pozorrubio, El Provencio, Puebla de Almenara, Rada de Haro, Rozalén del Monte, Saelices, San Clemente, Santa María del Campo Rus, Santa María de los Llanos, Sisante, Tarancón, Torrubia del Campo, Torrubia del Castillo, Tresjuncos, Tribaldos, Uclés, Valverde del Júcar, Vara de Rey, Villaescusa de Haro, Villalgordo del Marquesado, Villamayor de Santiago, Villar de Cañas, Villar de la Encina, Villarejo de Fuente, Villares del Saz, Villarrubio, Villaverde y Pasaconsol y Zarza de Tajo.
In the province of Toledo: Ajofrín, Almonacid, Cabañas de Yepes, Cabezamesada, Camuñas, Ciruelos, Consuegra, Corral de Almaguer, Chueca, Dos Barrios, La Guardia, Huerta de Valdecarábanos, Lillo, Madridejos, Manzaneque, Marjaliza, Mascaraque, Miguel Esteban, Mora de Toledo, Nambroca, Noblejas, Ocaña, Ontígola con Oreja, Orgaz, Puebla de Almoradiel, Quero, Quintanar de la Orden, El Romeral, Santa Cruz de la Zarza, Sonseca, Tembleque, El Toboso, Turleque, Urda, Villacañas, Villa de Don Fadrique, Villafranca de los Caballeros, Villaminaya, Villamuelas, Villanueva de Alcardete, Villanueva de Bogas, Villarrubia de Santiago, Villasequilla, Villatobas, Los Yébenes y Yepes.

**LINK WITH THE GEOGRAPHICAL AREA**

In La Mancha plain soil composition resulting from the Miocene sedimentation of limestone, marl and sand , resulting in a land of brown or reddish-brown color. In fact , the abundance of

calcareous soils in La Mancha, the avails to full-bodied red wines , alcohol , poor parenting , while sandy limestones awarded the wine a good ranking and a marked dryness.
Dryness and high insolation in this region significantly reduce the risk of fungal diseases and promotes proper ripening of the grapes , resulting in wines with intense color , in which the aromatic intensity of the different varieties are clearly benefiting power , depending on characteristics that each has .
The average vineyard yields are low relative to those in the northern regions of Spain , France and Italy , which also favors a higher load of sugars in grapes and less water , allowing a great balance in wines this appellation.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente
Dirección General de la Industria Alimentaria
Subdirección General de Calidad Diferenciada y Agricultura Ecológica
1 Paseo de la Infanta Isabel
28071 MADRID
España

Tel. +34 91 347 53 97 / Fax. +34 91 347 54 10
sgcdae@magrama.es

**ANNEX II**

**SUMMARY**

**REGULATION (EEC) No 2081/92**

**'LES GARRIGUES'**

**EC No: ES/0070/24.1.1994**

**PDO (X) PGI ( )**

This summary has been drawn up for information purposes only. For full details, in particular the producers of the products covered by the PDO or PGI concerned, please consult the complete version of the product specification obtainable at national level or from the European Commission (1).

1. **Responsible department in the Member State:**:

Name :Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación. Secretaría General de Agricultura y Alimentación. Ministerio de Agricultura Pesca y Alimentación de España.

Address :Pº Infanta Isabel, 1 – E-28071 Madrid

Telephone:(34-91) 347 53 94

Fax :(34-91) 347 54 10

2. **Applicant group:**:

2.1. *Name* :CONSEJO REGULADOR DE LA D.O.P 'LES GARRIGUES'

2.2. *Address* :Complex la Caparrella 97 1ª planta. E-25192 Lleida

*Telephone* :(34-973) 28 04 70

*Fax* :(34-973) 26 04 27

2.3. *Composition*: producer/processor (X) other ( )

3. **Type of product**: virgin olive oil - Class 1.5

4. **Description**: (summary of requirements under Article 4(2))

4.1. *Name*: 'Les Garrigues'

4.2. *Description*: Virgin olive oil obtained from olives of the varieties *Arbequina* and *Verdiell*. Acidity < 0,5 º; PN max 15; Humidity < 0,1 %. Distinguishing characteristics: Fruity: greenish in colour with a taste of bitter almonds, and Sweet: yellow and sweet.

4.3. *Geographical area*: The south-east of the province of Lérida. Various municipal areas in the districts of Les Garrigues, El Segriá and L'Urgel. The municipalities are the following:

4.4. *Proof of origin*: Oil is extracted in registered plants under the supervision of the Regulatory Board from olives of the varieties authorised from registered olive groves.

4.5. *Method of production*: The oil is extracted from healthy clean olives using appropriate techniques which do not detract from the product's characteristics.

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4.6. *Link*: Loose limey soil clayey-loamy in texture and reddish-ochre in colour. Continental climate. Supervised cultivation, collection and production.

4.7. *Inspection body*:

Name :Consejo Regulador D.O. 'Les Garrigues'

Address :Complex la Caparrella 97 1ª planta. – E-25192 Lleida

Telephone :(34-973) 28 04 70

Fax :(34-973) 26 04 27

The Regulatory Board for the protected designation of origin 'Les Garrigues' meets the requirements of standard EN 45011.

4.8. *Labelling*: Labels authorised by the Regulatory Board reading: Denominación de Origen 'Les Garrigues' aceite virgen. Back-labels are numbered and issued by the Regulatory Board.

4.9. *National legislative requirements (if any)*: Law No 25/1970 of2 December 1970. Order of 10 May 1987 regulating the 'Borjas Blancas' designation of origin and its Regulatory Board. Order of 9 August 1993 replacing the designation 'Borjas Blancas' by the designation 'Les Garrigues'.

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V

*(Announcements)*

# OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2010/C 3/03)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

SUMMARY

**COUNCIL REGULATION (EC) No 510/2006**

**'LOS PEDROCHES'**

**EC No: ES-PDO-005-0506-09.11.2005**

**PDO ( X ) PGI ( )**

This summary sets out the main elements of the product specification for information purposes.

1. **Responsible department in the Member State:**

| | |
|---|---|
| Name: | Subdirección General de Calidad y Promoción Agroalimentaria — Dirección General de Industria Agroalimentaria y Alimentación — Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España |
| Address: | Infanta Isabel, 1<br>28071 Madrid<br>ESPAÑA |
| Tel. | +34 913475394 |
| Fax | +34 913475770 |
| E-mail: | sgcaproagro@mapya.es |

2. **Group:**

| | |
|---|---|
| Name: | Asociación para la Promoción y Desarrollo de los Productos Cárnicos Cordobeses (APDECCOR) |
| Address: | C/ Mª Cristina, 13, Oficina 201<br>14002 Córdoba<br>ESPAÑA |
| Tel. | +34 957491350 |
| Fax | — |
| E-mail: | galoisio@apdeccor.com |
| Composition: | Producers/processors ( X ) Other ( ) |

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3. **Kind of product:**

Class1.2: Meat products

4. **Specification:**

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1. *Name:*

'Los Pedroches'

4.2. *Description:*

The kind of animal suitable for providing parts for the manufacture of hams and shoulder hams protected by the designation of origin is the Iberian breed of pig, of all strains, which is at least 75 % Iberian pig and a maximum 25 % Duroc or Duroc Jersey, provided the dam is pure Iberian as required by Royal Decree No 1469 of 2 November 2007 and has spent every stage of its life in the geographical area defined and delimited in the present document from birth to final fattening on holdings registered for the 'Los Pedroches' designation of origin.

The parts are those from the various kinds of pig, classified according to the type of feed the pigs have been given during their final fattening stage, in accordance with Royal Decree No 1469 of 2 November 2007, divided into three grades:

— 'Bellota' hams and shoulders: from pigs fattened in the final stage under the free-range 'montanero' (mast-feeding) system in dehesa oak forests and fed exclusively on acorn and grass, whose fatty acid values for subcutaneous fat according to gas chromatography are within the parameters for 'Bellota'. In order to ensure a sufficient supply of acorns, the density for pigs under the 'Bellota' category of the 'Los Pedroches' designation of origin will not exceed 1 Iberian pig per hectare,

— 'Recebo' hams and shoulders: from pigs which, after a period under the free-range mast-feeding system in Spanish dehesa oak forests and fed exclusively on acorn and grass, have gained a minimum additional weight of 8,75 kg and for which it is necessary, while maintaining the same grazing system, to supplement the diet with a daily ration of cereal and legume-based feed checked and authorised by the Regulatory Board, whose fatty acid values for subcutaneous fat according to gas chromatography are within the parameters for 'Recebo'. In order to ensure a sufficient supply of acorns, the density for pigs under the 'Bellota' category of the 'Los Pedroches' designation of origin will not exceed 2 Iberian pigs per hectare,

— 'Cebo de Campo' hams and shoulders: from pigs which have grazed in Spanish dehesa oak forests, basically on natural resources from the dehesa, such as grass, pastureland or stubble according to the season, supplemented if necessary by a daily ration of cereal and legume-based feed checked and authorised by the Regulatory Board. In order to ensure a sufficient supply of natural resources in the dehesa, the density for pigs under the 'Cebo de Campo' category of the 'Los Pedroches' designation of origin will not exceed 12 Iberian pigs per hectare.

Minimum curing time is 12 months for the shoulders and 18 months for the hams.

The characteristics of the hams and shoulders at the end of the production process are as follows:

— long, slender shape with the typical 'corte serrano' V-cut. The hoof is kept on to aid identification,

— characteristic colour ranging from pink to purplish-red and appearance on cutting of marbling fat throughout the flesh,

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— the meat is very slightly salty or sweet in flavour. A meat is dry in flavour. The aroma is pleasant and intense, with a hint of roasted or dry nut, which is typical of this kind of product,

— the texture is not very fibrous,

— the fat is glossy and pinkish-white or with yellowish tinges; it is aromatic, with a pleasant taste; and its consistency varies according to the proportion of acorns in the diet.

4.3. *Geographical area:*

The area in which the pigs whose cuts are used in the preparation of hams and shoulders covered by the 'Los Pedroches' designation of origin are born, reared and fattened and the entire production, slaughtering and butchering of the Iberian pigs and the salting, curing, drying and ageing of the cuts takes place consists of the following municipalities in the Cordoba province: Alcaracejos, Añora, Belalcázar, Bélmez, Los Blázquez, Cardeña, Conquista, Dos Torres, Espiel, Fuente La Lancha, Fuente Obejuna, La Granjuela, El Guijo, Hinojosa del Duque, Pedroche, Peñarroya-Pueblonuevo, Pozoblanco, Santa Eufemia, Torrecampo, Valsequillo, Villanueva de Córdoba, Villanueva del Duque, Villanueva del Rey, Villaralto and El Viso, and at altitudes above 300 metres in the municipalities of Adamuz, Hornachuelos, Montoro, Obejo, Posadas, Villaharta and Villaviciosa.

4.4. *Proof of origin:*

Proof that the product has originated in the area covered by the 'Los Pedroches' designation of origin is provided by the documents showing the checks carried out by the Regulatory Board in respect of: the livestock holdings, ranges, registered pigs, slaughterhouses and cutting plants, drying sheds and cellars and the product covered by the designation.

Every stage of the life of the pigs, from birth and rearing to final fattening, takes place within the area described in the preceding point in holdings registered under the Los Pedroches Designation of Origin, subject to inspection by the Regulatory Board.

Each animal registered under the 'Los Pedroches' designation of origin must be identified before it enters the final fattening stage by a numbered metal ear-tag attached to the right ear, bearing the words 'Consejo Regulador de la Denominación de Origen "Los Pedroches" '.

Likewise, all the processing stages for Iberian pig hams and shoulder, slaughtering and butchering and subsequent salting, curing and final ageing in cellars must be carried out in plants entered in the Registers of the 'Los Pedroches' designation of origin registers and located in the production area covered by the Regulatory Board as described in the preceding point of this document.

Each cut covered by the 'Los Pedroches' designation of origin has an indelible, tamper-proof seal attached to it before the pig is butchered in order to assure the consumer of the traceability of the cuts. The seals show the designation of origin, the grade to which the cut belongs and the individual identification number.

All these operations are supervised by the Regulatory Board.

4.5. *Method of production:*

The animals registered under the designation of origin will conform to traditional practice and be reared in free-range systems following mast and pasture feeding systems and feeding on other natural products of the dehesas from holm, cork and gall-oak, within the geographical area, and to the genetic conditions laid down in the designation of origin.

The key factors when determining the quality of Iberian pigs from Los Pedroches and thus the subsequent organoleptic quality of the Iberian pig hams and shoulders are: the breed, the age of the animals and the feeding and rearing under a free-range system in their final fattening stage. The last stage is essential in so far as it is the key factor in the final quality of the products. In respect of this final fattening stage, there are three grades of protected hams and shoulders:

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— 'Bellota': final feeding diet based exclusively on acorns and grass in the dehesas in the holdings registered under this designation of origin. Thus, the feed is fully sourced in the defined geographical area described in this document,

— 'Recebo': during the final fattening, there is a stage where the diet is exclusively acorn and grass and a subsequent stage in which the pigs follow a free-range system of grazing in the dehesas of the holdings registered under this designation of origin on a diet of grass supplemented as necessary with feed authorised and monitored by the Regulatory Board. The proportion of the feed originating in the geographical area described in this document is at least 85 %,

— 'Cebo de Campo': in their final fattening stage the pigs are reared in a free-range system in dehesas in the holdings registered under the designation of origin and fed essentially on natural products from the dehesa such as acorn remains, grass or cereal stubble according to the season and this is supplemented as necessary with feed authorised and monitored by the Regulatory Board. The proportion of the feed originating in the geographical area described in this document is at least 65 %.

Before they reach the final fattening stage, Iberian pigs are fed free-range in the dehesas in the holdings registered under this designation of origin with natural products from the dehesa such as grass, pasture and cereal stubble according to the season and this is supplemented with vary small amounts of feed authorised and monitored by the Regulatory Board; the proportion of the feed originating in the geographical area described in this document is at least 65 %.

The feed on which the pigs covered by this designation of origin are fed is produced entirely within the geographical area described in this document.

The Regulatory Board has a positive list of feed authorised for use in the final fattening stage for the 'Recebo' and 'Cebo de Campo' grades based on their composition, which must be mainly cereals and legumes, processed in the geographical area described and defined in this document.

When the Servicio de Control y Vigilancia has checked the breed and age of the pigs and the final fattening process, they are taken for slaughter. Subsequently, at the cutting plant, the limbs are removed and subjected to a curing process which makes full use of the natural climate of the abovementioned geographical area, acquiring the colour, flavour and aroma typical of the hams and shoulder cuts protected under the designation of origin.

The process involves the following steps:

Salting: The purpose is to add common salt to the flesh to encourage drying and conservation of the cuts. This process takes place at temperatures of between 0 °C and 5 °C and humidity greater than 80 %. The salting time varies according to the weight of the cuts and must be between 0,7 and 1,2 days per kilogram.

Washing: This consists in removing of surface salt from the cuts by washing in water and allowing to drain.

Rest: In this stage, the salt is spread through the cuts until it is distributed throughout its tissues. The moisture reduces slowly and steadily and the cuts acquire greater consistency. This process is carried out in chambers at temperatures between 0 °C and 6 °C and relative humidity between 75 and 85 %. How long the cuts remain in the chambers depends on their weight and may be between 30 and 90 days.

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Drying/maturation: During this stage, the steady dehydration continues and the product 'sweats', allowing the dispersal of the fats between the muscle fibres which, once they become impregnated, retain the aroma. It takes place in natural dryers making the most of the climate typical of the geographical area in question, which will be decisive for the final gastronomical qualities of the product. This process lasts approximately six months.

Ageing in stores: It takes place in every case in natural stores, making the most of the climate typical of the geographical area in question, which will be decisive for the final gastronomical qualities of the Iberian pig hams and shoulders. The cuts will age in these installations for a minimum of 18 months for the hams and 12 months for the shoulder cuts. During this process, the hams and shoulders will have acquired the organoleptic characteristics, the aromas and the flavours typical of the microclimate and the microflora of the Los Pedroches area.

4.6. *Link:*

There are 300 000 hectares of holm oak dehesa in the north of the province of Cordoba. As part of this system of agriculture, forestry and grazing livestock have been reared free-range since ancient times, the most outstanding example of which, in particular, is the rearing and farming of Iberian pigs, making the most of the nutritional potential of the acorn, and without the presence of the pig, this ecosystem would appear destined to disappear. The average acorn crop in the Los Pedroches area is some 1 000 kg/ha.

These dehesa lands were bought from the Crown in the sixteenth Century and were mostly auctioned off for exploitation under various systems, including mast feeding. Subsequently, in the nineteenth century, the lands were taken out of the ownership of the church or the nobility and put on the market; however, their cultivation remained supervised which, together with subsequent legislation governing the felling of trees and the stewardship of oak woods, has enabled the latter to survive until today.

The salient feature of livestock management is mast-feeding as the final fattening stage prior to the slaughter of the pigs; this ensures the laying-down of fat whose melting point is lower the greater the amount of acorns consumed, which gives the cuts their much sought-after aroma and succulence and the physical exercise taken by the free-range animals gives it a denser muscular texture through which the fat is more evident.

The extraordinary sensory quality of the hams and shoulder cuts protected under the designation of origin is associated with a system of exploitation which is unique and exclusive in the world — free range mast feeding — using to good effect the natural resources of the dehesa for the final fattening stage, basically acorn, the grass, the pastureland or the stubble, according to the season, which is the essential factor endowing the protected product with fat of a type which it is impossible to imitate by any other production method.

The dehesas in the north of the province of Cordoba contain the greatest proportion of holm oak by comparison to other species of the genus 'Quercus' of the whole Iberian Peninsula, with all that entails in respect of the type of acorn which will be consumed by the pigs in the geographical area covered by the present designation of origin; moreover, it is the only part of the country in which the gall-oak acorn ripens significantly, which happens some 20 days earlier than in the rest of the 'Quercus' genus, thus bringing the mast-feeding period forward for the Iberian pig. This is hugely significant for the characteristics of the products covered by the designation of origin.

The importance of the dehesa pasturelands in the diet of the Iberian pigs raised free-range on the dehesas should be emphasised as a factor which characterises and differentiates the protected product and thus the link of the product with the geographical area. This has been scientifically fully proven.

Since the 1980s, in addition to this farming tradition, undertakings for the processing and marketing of Iberian pig products have begun to establish themselves and owe their success not only to the culinary qualities of the better cuts of the pig, but also to the craft techniques used in their production, the average altitude of the region at approximately 700 metres above sea level and to the cold and dry continental climate which prevails in the area during the production season.

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4.7. *Inspection body:*

Name: Consejo Regulador de la Denominación de Origen «Los Pedroches»
Address: C/ Real, 6
14440 Villanueva de Córdoba (Córdoba)
ESPAÑA

Tel. +34 957121084
Fax +34 957121084
E-mail: secretariogeneral@jamondolospedroches.es

The Regulatory Board complies with standard EN-45011.

4.8. *Labelling:*

The Regulatory Board affixes to each cut, in an entirely visible manner and in such a way as to render re-use impossible, a label which must bear the words 'Denominación de Origen "Los Pedroches" ' and show the grade to which the cut belongs.

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**REGULATION (EEC) N$^2$ 2081/92**

**REGULATION (EEC) N° 2081/92**

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD — SUB-DIRECTORATE GENERAL OF I.N.D.O.

**APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)**
**PDO ( X ) PGI ( )**
**National application No .....**

1. **Responsible department in the Member State:**
   **Name** I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY OF AGRICULTURE, FISHERIES AND FOOD
   **Address** C/ Dulcinea, 4, 28020 Madrid, Spain
   **Tel.** 347.19.67 **Fax.** 534.76.98

2. **Applicant group:**
   **(a)** **Name** Consejo Regulador de la D.O. "MAHON-MENORCA" [Designation of Origin Regulating Body]
   **(b)** **Address** S'Arraval, **44 - 07701** Mahón (Baleares), Spain
   **(c)** **Composition: producer/processor ( X ) other ( )**

3. **Name of product:** Mahón-Menorca

4. **Type of product: (see list)** Cheese - Class 1.3

5. **Specification: (summary of Article 4)**
   **(a)** **Name: (see 3)** "Mahón-Menorca" Designation of Origin
   **(b)** **Description:** Half-fat to full-fat cheese; paste pressed not cooked; square-based block in shape; compact rind, firm-textured paste; weight 1-4 kg.
   **(c)** **Geographical area:** The production and processing area consists of the whole Island of Minorca (Article 4).
   **(d)** **Evidence:** Milk with the characteristics described in Articles 5 and 6 from farms registered with the Regulating Body and situated in the production area; the raw material, processing and maturing are carried out in registered factories under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.
   **(e)** **Method of production:** Made of milk from Friesian, Mahón or Minorcan, and/or Brown Alpine cows, with 5 % of Minorcan ewe's milk; coagulation takes at least 30 minutes at a temperature of 30-34°C; brine salting for up to 48 hours; matured for at least two months, for cheese made from fresh milk.
   **(f)** **Link:** Mediterranean climate (long, hot summers and mild winters). Humid with abundant rainfall, the seasonal nature of which governs milk production since the cattle feed basically on forage plants; this, together with local cheese-making techniques, gives the cheese its distinctive character.
   **(g)** **Inspection structure:**
   **Name:** Regulating Body of the "Mahón" D.O.
   **Address:** S'Arraval, 44 - 07701 Mahdn (Baleares), Spain
   **(h)** **Labelling:** Mahón" must be mentioned; labels authorised by the Regulating Body; numbered labels certifying designation issued by the Regulating Body (Article 28 of the Regulation).
   **(i)** **National requirements: (if any)** Law 25/1970, of 2 December. Order of 24 June 1985 ratifying the Mahón" Designation of Origin. Order of 24 November 1993 partially modifying the Regulation.

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**REGULATION (EEC) N$^{2}$ 2081/92**

**TO BE COMPLETED BY THE COMMISSION**

**REGULATION (EEC) N$^2$ 2081/92**

**EEC No.:** VIB14/ESP/0083/94.1.24
**Date of receipt of the application:** **7**

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Manzanilla-Sanlúcar de Barrameda

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen "Manzanilla de Sanlúcar"
2 Avenida Alcalde Álvaro Domecq
11402 Jerez de la Frontera (Cádiz)
España

Tel. +34 956332050 / Fax. +34 956338908
vinjerez@sherry.org

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 8.9.1932

## PRODUCT DESCRIPTION

Liquor wine

- **Raw Material**

Varieties of white grapes: Palomino, Pedro Ximénez, Moscatel

- **Alcohol content :**

| | *Alcohol content* |
|---|---|
| (generous wine, biologic growing)<br>Manzanilla Fina, Manzanilla Pasada, Manzanilla Olorosa | 15 - 17%vol. |

- **Physical Appearance**

White liquor wine

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The defined geographical area of this DOP is located in the provinces of Cadiz and Seville.

The area of production protected by the Designation of Origin 'Manzanilla-Sanlúcar de Barrameda "wines consists of land located in the towns of Jerez de la Frontera, El Puerto de Santa María, Sanlúcar de Barrameda, Trebujena, Chipiona, Rota, Puerto Real, Chiclana de la Frontera, Lebrija within the defined area located to the east by the meridian of Greenwich 5 ° 49 - west and north by latitude 36 º 58 - North.

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Parenting Zone: The wines protected by the Designation of Origin 'Manzanilla-Sanlúcar de Barrameda "should be raised in wineries nestled in the town of Sanlucar de Barrameda

**LINK WITH THE GEOGRAPHICAL AREA**

**• Human Factors**

The cultivation of vines and the production of wines can be said to have been part of the backbone of the region of Sanlúcar de Barrameda for thousands of years, dating back to Phoenician times. The climatic conditions, the predominant soil composition and a number of historical circumstances linked to Sanlúcar's special geo-strategic location led to the development of a true wine-producing culture that was universally recognised and has been imitated more or less successfully around the world. It is precisely for this reason that the grape-growers and winemakers of the area known as the 'Marco de Jerez' have historically been preoccupied with preserving the distinctive characteristics of their wine-producing culture and protecting a common cultural and economic heritage that was developed over centuries, from the Ordinances of the Jerez Winery Guild in the 16th century to the creation of Spain's first Regulatory Council in January 1935.

Sanlúcar de Barrameda's geographical location, close to important trading ports such Cádiz or Seville, with great historical significance, meant that local wines were frequently loaded onto ships leaving both for the Americas and for northern European markets. The long journeys made it advisable to 'protect' the wines with alcohol to prevent their deterioration. This practice of fortification – originally with the sole purpose of stabilising wines destined for a journey – undoubtedly played a decisive part in the emergence of the 'flor' yeast film in this geographical area through natural selection. Later, the wine makers would develop the necessary know-how to use different levels of fortification to encourage or inhibit the growth of the 'flor' yeast as required.

The 'criaderas y solera' system (or classes system), an authentic aspect of wine growing in the Marco de Jerez area, also has a clear historical origin that dates back to the 18th century and the need to meet the market's demand for wines with a consistent quality, independent of the vicissitudes of each different harvest. That demand and the solution provided by the 'criaderas y solera' system would also lead to the birth of biologically matured wines, which can only be aged through the periodic addition of nutrients as a result of periodic extractions and additions.

Ultimately, the personality of the protected wines is largely the result of historical circumstances in combination with highly significant environmental factors. Over the centuries, producers in the Marco de Jerez area have managed to take advantage of the natural conditions of the soil and climate, maximising their beneficial effects on wine

production and minimising any potentially harmful aspects. Thus, after the phylloxera outbreak at the end of the 19th century, the grape growers selected vine varieties that have proven to be better adapted to the area's specific natural circumstances. This is also the case with the area's many typical methods of cultivation, the prime example of which is the authentic, traditional pruning system known as 'vara y pulgar' (rod and thumb), which predominates in the area's vineyards.

Unique practices have also been developed in the winery in order to make better use of the environmental conditions. Thus, the type of wooden cask used in the ageing of the wines (the 'bota') and the vacuum maintained inside it create a surface/volume ratio that ensures that the natural yeast film making up the 'flor' acts on all of the wine contained in the cask.

Similarly, the building techniques of the typical wineries of Sanlúcar de Barrameda (many of them erected in the 19th century or even in the 18th century) make the most of the external climatic conditions and provide the wines with the ideal microclimate for ageing.

- **Natural factors**

a) Relief and soil.

In terms of its relief, the production area is characterised by open horizons dominated by flat or gently undulating land, with hills with gradients that usually vary between 10 % and 15 %. The predominant vineyard soils are formed from a parent rock known as 'albariza', which is a soft, white marl which, when it emerges at the surface, creates the traditional landscape of the vineyards of Jerez. This land is easy to work, has sufficient moisture retention capacity and allows excellent development of the root system. In addition to calcium carbonate (usually in concentrations of from 25 % to 40 %), its main components are clay and silica, derived from the diatom and radiolarian shells present in the sea that occupied the area in the Oligocene epoch.

Vines are also cultivated in soils known as 'barro' and 'arena'. In addition to limestone, the former contains a significant proportion of clay and sand, as well as a higher organic matter content, which makes it darker in colour and more fertile. 'Arena' soils, on the other hand, predominate in the coastal vineyards and contain less than 20 % limestone and a predominance of sand and clay.

b) Climate.

The climate of the production area of the protected wines is warm. The average temperatures vary between winter lows of around 5 °C and summer highs of around 35 °C. The risk of frost is minimal. Naturally, the sea's regulating effect means that vineyards inland reach more extreme values. The production area enjoys more than 300

clear, intensely bright sunny days a year, with more than 1 000 hours of bright sunshine in summer.

The average annual rainfall in the production area is approximately 600 litres per square metre, with most rainfall occurring in November, December and March. In any case, this factor must be considered in combination with the capacity of the area's typical 'albariza' soils to retain moisture and prevent evapotranspiration. Furthermore, the proximity of the vineyards to the coastal region results in heavy dews, which have the effect of reducing transpiration and regulating the high temperatures to which the plants are subjected.

Lastly, it is worth noting the significant climatic influence of the region's two prevailing winds, namely the Levanter, which blows from inland and is hot and dry, and the Ponente, which, because it blows in from the ocean, brings a high degree of humidity and acts as an important moderating factor, especially in summer.

These climatic conditions have a special influence when it comes to maturing the wines. As already stated, the location, orientation and special architecture of the wineries within the maturing area are specifically intended to ensure the ideal temperature, humidity and ventilation for ageing the wine, while keeping these microclimatic conditions as stable as possible throughout the year.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Navarra

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador Denominación de Origen Navarra
s/n Rua Romana
31390 Olite Navarra
España

Tel. +34 948 74 18 12 / +34 948 74 17 76
info@navarrawine.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 08.9.1933

## PRODUCT DESCRIPTION

Wine, liquor wine

- **Raw Material**

Grape Varieties: Merlot, Tempranillo, Garnacha Tinta, Cabernet Sauvignon, Graciano, Mazuelo, Syrah, Pinot Noir. Chardonnay, Viura, Moscatel de Grano Menudo, Malvasía, Sauvignon Blanc y Garnacha blanca

- **Alcohol content :**

Reds: Minimum alcoholic strength: 11.5% will be expressed in volume.
Pink: minimum actual alcoholic strength: 11% will be expressed in volume
White: minimum alcoholic strength by volume: 10.5% will be expressed in volume
Liquor muscat wine: alcoholic: You will have a minimum alcohol content, expressed in volume of 15% and maximum 18%. The minimum total alcohol content, also expressed in volume, shall exceed the acquired no less than 4%.

- **Physical Appearance**

White wine, rosé and red.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Locations of Navarra , grouped into five production areas :
- Ribera Baja : Ablitas , Arguedas , Barillas, Cascante, Castejón, Cintruénigo , Corella, Fitero , Monteagudo , Murchante , Tudela, and Tulebras Valtierra.

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- Ribera Alta : Artajona , Beire , Berbinzana , Cadreita , Caparroso Cárcar , Carcastillo , Fakes, Funes, Larraga , Lerin, Muddy , Marcilla , Mélida Miracle Miranda de Arga , the Cuende Murillo , Murillo el Fruto , Olite Peralta Pitillas , Sansoáin , Santacara , Sesma , Tafalla and Villafranca .
- Estella : Aberin , Allo , Arellano, Armañanzas , Arróniz , Ayegui, Barbarin, Dicastillo , Desojo , El Busto, Espronceda , Estella, Igúzquiza , Lazagurría , Los Arcos, Luquin , Mendaza , Morentin , Murieta, Oteiza de la Solana , Sansol Torralba del Río Torres del Río, Yerri Valley , Villamayor and Villatuerta Monjardín and cadastral polygon Piedramillera number 3 and number 30, 31 and 32 facerías .
- Valdizarbe : Goodbye, Añorbe , Artazu , Barasoain , Biurrun Cirauqui , Enériz , Garinoain, Guirguillano , Legarda , Leoz , Mañeru , Mendigorría Muruzábal , Obanos Oloriz , Orisoain , Pueyo , Puente la Reina, Tiebas - Muruarte Reta , Tirapu , Úcar , Unzué Uterga .
- Lower Mountain : Aibar, Cáseda , Eslava, Ezprogui , Gallipienzo , Javier , Leache , Lerga , Liédena , Lumbier, Sada, Sangüesa , San Martin de Unx , Ujue and Arboniés Councils and Domeño Valley of Rípodas Romanzado and , Saint Vincent and Tabar Urraúl Valley Low.

As the town of Etxauri and cadastral polygon number 13 in the municipality of Cizur .

Also integrate the production area , while still existing , the vineyards of the townships of Allín , Azuelo , Guesálaz , Lapoblación , Metauten , Mirafuentes , Mues , Nazar , Oco and Sorlada of subarea Tierra Estella , of Lónguida and Yesa of subarea low Mountain and Vidaurreta and Zabala , that the entry into force of this Regulation is entered on the Register of Viñas Regulatory Council .

**LINK WITH THE GEOGRAPHICAL AREA**

**• Category 1: Wines** .

The geo-climatic diversity of the DOP attached to its historical past have allowed the coexistence of different grape varieties , both peninsular ( Garnacha , Tempranillo , Muscat ) and continental (Chardonnay , Cabernet Sauvignon, Merlot) , perfectly acclimatised to the geographical units , which together with the expertise of growers and winemakers have led to a wide range of wines with distinct personalities .

In Lower Mountain we have mostly rosé and red wines of average alcohol content and medium to high acidity , based on the climatic conditions of the area and water availability. They are of an intense rosé color, very fruity and offer a 'gourmand' taste sensation. The red is medium-bodied and fruity , and is suitable for drinking young or with with some aging .

Valdizarbe results in white, rosé and red medium grade , medium-high body and medium to high acidity thanks to the Atlantic influence. The whites and rosés are aromatic and fresh. The reds are intense and balanced, suitable for aging in barrels and consumption in the medium term .

In Tierra Estella white, rosé and red medium grade , medium-high and high body acidity , especially linked to the Atlantic climatic influence, aging and fitness are developed . The wines are very aromatic with a marked mineral character and present fresh and balanced taste, being suitable for consumption in the medium and long term.

La Ribera Alta, with higher average temperatures than in previous zones , lower rainfall and an earlier start to the harvest, is noted for producing wines of medium to high graduation and average total acidity . The pink color is intense and fruity . The reds are suitable for both rapid consumption and conservation. In general , they adapt very well to oak aging always showing good taste intensity and overall harmony that extends their high persistence .

In the Ribera Baja , more heat overall, lower rainfall and a greater advancement in vintage wines have a higher alcohol content and body and somewhat lower acidity than the rest. The white wines are suitable for rapid consumption and red fitted volume and intensity, have good aptitude for aging. It is in this area where traditional liqueur wines originate, so characteristic for their aromas of raisin and tight balance between sweetness and acidity.

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**• Category 3: liquor wines:**

From time immemorial liqueur wines have been developed in the DOP primarily from Moscatel de Grano Menudo , a native variety of Navarre and which is perfectly adapted to the more arid areas of the DOP .
- A higher density and flavor structure induced by specific climatic conditions of the areas where the DOP is grown mainly characterized by very arid climate with high temperatures during the growing period of the vine and low rainfall , with a permanent deficit water .
- The specific climatic conditions of the areas where the DOP is grown are mainly characterized by very arid climate with high temperatures during the growing period of the vine and low rainfall , with a permanent water shortage determine the formation of liqueur wines with structure and higher density of taste , aroma and remarkable high sugar content .

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

"Pacharán Navarro" / "Nafarroako Patxarana" / "Patxarán Navarro"

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación Específica "Pacharán Navarro".
Dirección: Avda. Serapio Huici, 22
31610 Villava – Navarra – España
Teléfono: 948 – 01 30 45
Fax: 948 – 07 15 49
e-mail: info@pacharannavarro.org

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* Regulation (EEC) No 1576/89 of 29 May 1989 laying down general rules on the definition, description and presentation of spirit drinks. (Annex II, point 10) (OJ L 160, 12.6.1989)

*Date of Protection in the Member State:* Order of the Ministry of Agriculture, Fisheries and Food May 11, 1989 through which the rules of the specific name "Pacharán Navarro" and its Regulatory Council are ratified.

## PRODUCT DESCRIPTION

Physical and chemical quality parameters that characterize the product covered by the IG 'Pacharán Navarro':

a) physicochemical parameters:

• Alcohol: 25% vol. and 30% vol.
• Total Sugars: between a minimum of 80 and a maximum of 250g / l, calculated as sucrose.

b) Quality parameters:

• Color: pacharán has a maroon cherry red, trimmed and / or very bright violet hues, of a high intensity. Measured by determining the wavelength, in accordance with the following ranges:

or 420 nm Wavelength: between 0.50 to 1.20.
or 520 nm Wavelength: between 0.40 to 0.96.
or 620 nm Wavelength: between 0.05 to 0.20.

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## DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area for the making of pacharán covered by the IG "Pacharán Navarro" is limited to the territory of Navarre.

Navarra is located in northern Spain. On the north its boundaries are the French department of Pyrénées-Atlantiques, in the Aquitaine region, to the west the Basque Country and La Rioja and to the south and east with Aragon. It has an area of 10,391 km2 and consists of 272 municipalities.

## LINK WITH THE GEOGRAPHICAL AREA

If there is a drink linked inexorably to that area, is the pacharán Navarra . Its preparation and consumption is one tradition that has endured since the days of the Kingdom of Navarre in the Middle Ages.

The first references to the use of pacharán date from that era. Various references relate how pacharán was part of the menu served at the wedding Noble D. Godfrey of Navarre (1394-1428) , son of King Carlos III.

It has also been written that the White Queen of Navarre took pacharán based on their medicinal properties in 1441 while staying at the Monastery of Santa Maria de Nieva record , which becomes the first historical reference to one of the most common uses of pacharán for much of the history of Navarre .

From the Middle Ages has been kept as a tradition in the development of pacharán Navarra and their consumption has always been linked to its medicinal properties as a stomach tonic. Commercialization and popularization of pacharán consumption in neighboring provinces began in the nineteenth and early twentieth century began

The sloes, the fruit that gives the pacharán its organoleptic characteristics are derived from a scientific name Prunus spinosa bush L, related to the cherry and plum, but with wild nature. They are found throughout Europe, being very abundant in the mountain areas of Navarra.

Since 1987 the Regulatory Council of the Geographical Indication Pacharán Navarro and ITG Agricultural, have set the tone growing Prunus spinosa L.. For this purpose a series of

experiments whose first results were published in the technical journal "Agricultural Navarra" in 1994 and led to the establishment in Navarra of the first plots. In 2010, the area exceeded 125 hectares. Navarra currently is the only area in Europe where in addition to finding wild sloes, sloes are also cultivated.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

The label on the packaging must contain, in addition to data that generally are determined by current legislation :

- The term Geographical Indication " Pacharán Navarro ."
- The corporate name or Registration Number Maker .

Before being used , the labels must be authorized by the inspection body for the purposes that are listed in this Technical File.

Labelling may be reused if it leads to consumer confusion or if it causes discredit to the Geographical Indication . Authorization already granted may be revoked if circumstances have changed.

Each unit of sale to the final consumer shall be provided for under the brand of IG " Pacharán Navarro " , consisting of the combination of the logo in same - contained ' Geographical Indication Pacharán Navarro' . A serial - numbered and issued by the inspection body - must be placed in the labeling process of accordance with the procedures established by the control body .

**CONTROL BODY**

Instituto Navarro de Tecnologías e Infraestructuras Agroalimentarias, S.A. (INTIA).

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Penedès

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen Penedès
1 Plaza Ágora
08720 Vilafranca del Penedès
España

Tel. +34 938 904 811 / Fax. +34 938 904 754
dopenedes@dopenedes.cat

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 8.9.1932

## PRODUCT DESCRIPTION

Wine, liqueur wine, quality sparkling wine, Sparkling wine, Wine of overripe grapes

- **Raw Material**

Varieties:

| *Whites* | *Reds* |
|---|---|
| Macabeo | Garnacha |
| Xarello | Merlot |
| Parellada (Montonec) | Monastrell |
| Subirat Parent | Pinot Noir |
| Garnacha Blanca | Sumoll Tinto |
| Moscatel de Alejandría | Samsó |
| Moscatel de grano menudo | Cabernet Sauvignon |
| Malvasía de Sitges | Tempranillo |
| Chardonnay | Syrah |
| Sauvignon blanco | Cabernet Franc |
| Riesling | |
| Gewurztraminer | |
| Chenin | |

- **Alcohol content :**

| | *Alcohol content* |
|---|---|
| White | 11 - 15 % vol. |

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| | |
|---|---|
| Rosé | 11 - 15 % vol. |
| Red | 12 – 15 % vol. |
| Sweet cold wine | 9,5 – 13,5 % vol. |
| Vinos de aguja | 9,5 – 12,5 % vol. |
| Vinos espumosos | 11 - 12,5 % vol. |
| Sweet wine of overripe grapes | mín. 12 % vol. |
| Liquor wine | 15 – 22 % vol. |

- **Physical Appearance**

White wine, rosé and red.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The geographic área of this PDO is located in the provinces of Barcelona y Tarragona.

Abrera (1)
Aiguamúrcia (2)
Albinyana (2)
L'Arboç (2)
Avinyonet del Penedès (1)
Banyeres del Penedès (2)
Begues (1)
Bellvei (2)
La Bisbal del Penedès (2)
Bonastre (2)
Les Cabanyes (1)
Calafell (2)
Canyelles (1)
Cabrera d'Igualada (1)
Castellet i la Gornal (1)
Castellví de la Marca (1)
Castellví de Rosanes (1)
Cervelló (1)
Corbera de Llobregat (1)
Cubelles (1)
Cunit (2)
Font-rubí (1)
Gelida (1)
La Granada (1)
Els Hostalets de Pierola (1)
La Llacuna (1)
Llorenç del Penedès (2)
Martorell (1)
Masquefa (1)
Mediona (1)
Montmell (2)
Olèrdola (1)
Olesa de Bonesvalls (1)
Olivella (1)
Pacs del Penedès (1)
Piera (1)
El Pla del Penedès (1)
Pontons (1)
Puigdàlber (1)

Sant Cugat Sesgarrigues (1)
Sant Esteve Sesrovires (1)
Sant Jaume dels Domenys (2)
Sant Llorenç d'Hortons (1)
Sant Martí Sarroca (1)
Sant Pere de Ribes (1)
Sant Pere de Riudebitlles (1)
Sant Quintí de Mediona (1)
Sant Sadurní d'Anoia (1)
Santa Fe del Penedès (1)
Santa Margarida i els Monjos (1)
Santa Maria de Miralles (1)
Santa Oliva (2)
Sitges (1)
Subirats (1)
Torrelavit (1)
Torrelles de Foix (1)
Vallirana (1)
El Vendrell (2)
Vilafranca del Penedès (1)
Vilanova i la Geltrú (1)
Vilobí del Penedès (1)

(1) Provincia de Barcelona
(2) Provincia de Tarragona

**LINK WITH THE GEOGRAPHICAL AREA**

The specific soil, climate, and above all, human factors of the Penedès region contribute to the production of the wines specified in section 4.2 of this Specification. For each of these wine types, their specificity with regard to the Penedès region is described below.

**Wine type: white wine.**

The white wines of the Penedès region are known for their freshness, acidity and fruitiness due to the soil type and unique climate, together with the human factor of the people working in the vineyards, as a result of which the production of similar wines with the same varieties is not possible in other areas. The white grape varieties from the Penedès region can only reach their ideal ripening point for the production of these wines in the Penedès area, and the required combination of soil, climate and work is only found in the Penedès.

**Wine type: rosé wine.**

In the case of rosé wines of the Penedès region, the recognition they receive is due to the colouring, aroma and fruitiness unique to the varieties used in producing these wines thanks to the soil and climate. The rosé wines of the Penedès region develop these unique characteristics thanks to the input of workers in the vineyards and the wineries.

**Wine type: red wine.**

The red wines of the Penedès region are characterised by their structure and body, anthocyanins, smooth tannins and, above all, intense aroma and taste, and a long

aftertaste. The combination of the climate and soil of the Penedès region mean that good ripening, due also to the temperature difference between night and day in the months of July and August, results in ripening of red grapes in the Penedès region with many anthocyanins and tannins, as well as rich in aromas of red fruits. Therefore, the red wines of the Penedès region cannot be produced in other areas.

Wine type: Quality sparkling wine

Quality sparkling wines of the Penedès PDO are unique and very different from those that are produced in other areas. This difference is due in part to the varieties, but above all due to the climate, sun and production methods used in the first and second fermentation. It is not possible to make these sparkling wines in other areas.

**Wine type: Vino de aguja (semi-sparkling wine).**

Aguja (semi-sparkling) wines have been traditionally produced in the Penedès region. These wines are very well adapted to the varieties of the Penedès region, as well as to the area's climate and soil.

**Wine type: wine from over-ripe grapes.**

The climate of the Penedès region, together with the soil type and varieties, allow, through human effort, for the grapes to be over-ripened, resulting in unique wines, with exclusive characteristics.

**Wine type: Liqueur wine**

The climate of the Penedès region, together with the soil type and grape varieties, allows for the production, from ripe must, of liqueur wines which, with the ageing process specific to the method and climatic conditions of the winery, result in aged, sweet and smooth wines, preserving the ripe fruit and aromas specific to ageing.

## SPECIFICRULES FOR LABELLING, IN CASE THESE EXIST

[…]

## CONTROL BODY

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OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2015/C 338/07)

This publication confers the right to oppose the application, pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**'POLVORONES DE ESTEPA'**

**EU No: ES-PGI-0005-01218 – 24.03.2014**

**PDO ( ) PGI (X)**

1. **Name**

'Polvorones de Estepa'

2. **Member State/Third Country**

Spain

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 2.3. Bread, pastry, cakes, confectionery, biscuits and other baker's wares

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

The name 'Polvorones de Estepa' has traditionally been used to denote a type of Christmas confection, made in Estepa. 'Polvorones de Estepa' have been made using the same recipe for over a hundred years. They may be packaged either on their own or together with other typical Christmas confections.

'Polvorones' are baked dough pieces, obtained through mixing the following raw materials: wheat flour, lard, icing/powdered sugar, almonds, cinnamon and natural flavourings (lemon or vanilla), alternatively cloves may be used.

Depending on the almond content, the product may be classified as either:

— Home-made

— Almond/traditional

They are a toasted chestnut colour, fine-textured, soft and crunchy, firm on the outside and soft inside, with a slightly cracked surface and smooth on the palate. They are oblong in shape, with a covering of icing sugar on top, and are no more than 4 cm wide, 7 cm long and 2,5 cm high, weighing no more than 50 grams each.

Products bearing the name 'Polvorones de Estepa' must also meet the following physico-chemical parameters:

— Moisture content: less than 7,5 %

— pH: less than 6,5.

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

'Polvorones de Estepa' are made using the following raw materials in the proportions indicated: wheat flour (40-50 %), lard (20-25 %), icing/powdered sugar (22-27 %), cinnamon (0,1-1 %), natural flavourings (0,01-1 %), cloves (0-1 %) and almonds (≥ 8 % for the traditional/almond variety and ≥ 15 % for the home-made variety).

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

The production process begins with the selection of the raw materials.

[1] OJ L 343, 14.12.2012, p. 1.

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After these have been suitably prepared, the mixture is kneaded and then cut into pieces for baking. The 'Polvorones de Estepa' are then cooled to lower their temperature to below 10 °C prior to packaging.

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

Packaging must take place in the geographical area in order to safeguard the quality of the product, preventing it from drying out, becoming rancid or breaking owing to its fragility, etc. The product is packaged individually just after being made, using one of the following methods:

— mechanically on the flow-pack line, in heat-sealed paper, or

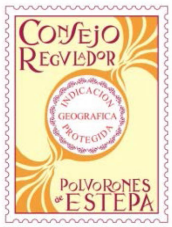
— manually or mechanically, in tissue paper twisted on both sides.

Packaging must take place once the product has cooled, so as to preserve the physico-chemical and organoleptic characteristics described in point 3.2, making it easier to handle and avoiding the possible condensation of water vapour inside the wrappers.

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

Both individual wrappers and boxes containing only protected products must bear labels that must include the words 'Protected Geographical Indication', the name 'Polvorones de Estepa' and the logo for the registered name, as indicated below.

'Polvorones de Estepa' included in assortments with products not covered by the PGI may be identified as such on their individual wrappers and may bear the PGI logo. Nevertheless, on the outside of the box, they may only be referred to in the contents of the box as 'Polvorones de Estepa IGP', and the PGI logo may not be used.




4. **Concise definition of the geographical area**

The municipality of Estepa, in the province of Seville.

5. **Link with the geographical area**

The link between 'Polvorones de Estepa' and the geographical area is based on the product's reputation. That reputation is over a century old. In that time, the confections have been made to the same recipe. As a result, directly or indirectly, a great number of the population of Estepa is involved in their manufacture during the pre-Christmas period, September to December.

'Polvorones de Estepa' date back to the 16th century. Documents in the archives of the Convent of Santa Clara in Estepa show that confectioners were employed to meet the demand from Seville and Madrid, where they sent their products. The convent has records which refer to the preparation of 'Polvorones de Estepa' according to old recipes: they were made from a mixture of cereals and the excess lard left over from slaughter in December, which explains why this confection has always been eaten at Christmas time. They were produced in homes using moulds which gave them the shape in which they are still made.

Micaela Ruiz Téllez, known as La Colchona, invented the 'polvorón' as we know it today. She was born in Estepa in 1824 and died in 1901. She had the idea that would be the basis of the 'Polvorones de Estepa' as we know them today. Thanks to a method of baking that dried only the outside part, the confection remained soft on the inside without spoiling. She also perfected the process of refining and toasting the flour, making it smoother than in the original recipe.

We have evidence of the product being sold under the protected name dating back to the Third Feria del Campo in Madrid in 1959.

The following references to publications provide proof of the product's reputation:

'Polvorones de Estepa' are included as traditional products in the INVENTARIO ESPAÑOL DE PRODUCTOS TRADICIONALES [Spanish Inventory of Traditional Products], a project funded by the European Union with the aim of showcasing Europe's food and agricultural heritage, published in 1996. 'Polvorones de Estepa' are also catalogued in the volume CATALOGACIÓN Y CARACTERIZACIÓN DE LOS PRODUCTOS TÍPICOS AGROALIMENTARIOS DE ANDALUCÍA [Cataloguing and Description of Typical Andalusian Agri-Food Products]

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The GUÍA ALIMENTACIÓN MEDITERRÁNEA [Guide to Mediterranean Food], published by the Public Fishing and Farming Development Company of the Regional Ministry of Agriculture and Food, includes 'Polvorones de Estepa' among the food items belonging to the Mediterranean diet, declared intangible heritage of humanity by UNESCO in 2010.

Some of the countless references in the press are given below.

— The January 1987 edition of Gastronomía y Enología magazine discussed 'Polvorones de Estepa', their tradition and their link to Estepa, as well as their prestige and reputation.

— On 20 December 1989, the newspaper El Correo de Andalucía referred to 'Polvorones de Estepa' and their link with Christmas.

— On 30 September 1989, the magazine Alforja related the history of 'Polvorones de Estepa' and their century-old recipe.

— The October 1991 edition of Financial Food magazine published an extensive review of the confectionery of Estepa, with references to 'Polvorones de Estepa'.

— The newspapers Diario de Córdoba and ABC, of 7 December 2007 and 26 December 2008 respectively, both include references to 'Polvorones de Estepa', and their consumption during the Christmas period, then being given as gifts to passengers on the AVE railway lines.

— On 27 December 2013, the New York Times newspaper mentioned the 'polvorón' made in the city of Estepa, their recipe, history and tradition.

**Reference to publication of the product specification**

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

The full text of the PGI specification is available at:

http://www.juntadeandalucia.es/agriculturaypesca/portal/export/sites/default/comun/galerias/galeriaDescargas/cap/industrias-agroalimentarias/denominacion-de-origen/Pliegos/Pliego_Polvorones_Estepa.pdf

or via the homepage of the Regional Ministry of Agriculture, Fisheries and Rural Development

(http://www.juntadeandalucia.es/agriculturaypesca/portal), by following the navigation pathway: 'Industrias Agroalimentarias'/'Calidad y Promoción'/'Denominaciones de Calidad'/'Productos de panadería y repostería'; the specifications are located under the name of the Quality Designation.

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**Publication of an application for registration pursuant to Article 6(2) of Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin**

(98/C 405/07)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under point 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

**PDO (x) PGI ( )**

**National application No:**

1. **Responsible department in the Member State:**

Name: Subdirection General de Denominaciones de Calidad, Direction General de Alimentation, Secretarfa General de Agricultura y Alimentation del Ministerio de Agricultura, Pesca y Alimentation, Espana

Address: Paseo Infanta Isabel, 1, E-28071 Madrid

Tel. (34) 913 47 53 94

Fax (34) 913 47 54 10

2. **Applicant group:**

2.1. Name: Consejo Regulador de la Denomination de Origen Priego de Córdoba

2.2. Address: C/ Postigo, 1, E-14810 Carcabuey (Córdoba)

Tel. (34) 957 55 31 77

Fax (34) 957 55 31 77

2.3. Composition: producer/processor (x) other ( )

3. **Type of product:** Extra virgin olive oil. Category 1.5 — Oils and fats

4. **Specification:**
(Summary of requirements under Article 4(2))

4.1. *Name:* Priego de Córdoba

4.2. *Description:* Extra virgin olive oil obtained from olives of the Picuda, Elojiblanca and Picual varieties.

The characteristics of the oil are: acidity up to maximum 1,0°; peroxide value maximum 15; $K_{270}$ maximum 0,15; moisture and impurities less than 0,1 %.

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The protected types of extra virgin olive oil are:

Picudo: Prepared using olives more than 50 % of which are of the Picuda variety. Maximum acidity: 0,5°. Yellow colour. Odour and flavour: fruity, aromatic, pleasant, sweet.

Hojiblanco: Prepared using olives more than 50% of which are of the Hojiblanca variety. Maximum acidity: 0,5°. Golden yellow colour. Odour and flavour: fruity, fresh, pleasant and sweet.

Picual: Prepared using olives more than 50 % of which are of the Picual variety. Maximum acidity: 1,0°. Greenish yellow colour. Odour and flavour: fruity, aromatic and slightly bitter.

4.3. *Geographical area:* The production area is a natural region, located in the south eastern part of the province of Córdoba, in the heart of the Sierra Subbetica natural park. It comprises the townships of Almedinilla, Carcabuey, Fuente Tojar and Priego de Córdoba and has olive groves covering an area of *28 628* ha.

4.4. *Proof of origin:* The olives delivered to the oil mills are of the authorised varieties and come from olive groves listed in the Council register. The oil is extracted at registered oil mills situated in the production area, under the supervision of Council inspectors, and stored at oil mills or registered packaging plants. The oil is subjected to physical and chemical analysis and organoleptic assessment. Only oils which successfully complete the inspection procedure are packaged and placed on the market bearing the numbered label issued by the Regulating Council and protected by the Designation of Origin.

4.5. *Method of production:* Ripened olives of the authorised varieties from registered olive groves are harvested carefully, separating those from the ground and those from the tree. The olives are delivered to oil mills under conditions which ensure that they do not deteriorate. They are cleaned and washed, leaves, stalks, earth and impurities are removed and the oil is extracted by pressing. The process is completed in a period of not more than 48 hours. The production methods are appropriate and are authorised and inspected by the Regulating Council.

4.6. *Link:* A rugged and mountainous area crossed by several mountain ranges with peaks rising to 1 000 metres above sea level. Soils of different origins made up of lime marls, dolomitic limestone, clay and sand with limestone and gypsum rocks. The olive groves are cultivated on soils ranging from loam, clay, sand to clay soils with a high calcium carbonate content and an average organic matter, phosphorus, potassium, magnesium, iron and boron content. Continental climate with sharp fluctuations in temperature depending on altitude and orientation. Variable rainfall ranging from 400 litres annually in the eastern area to 700 litres in the highlands of Priego, Carcabuey and Almedinilla. Appropriate cultivation, tilling, fertiliser application, pruning and pest and disease control techniques provide an appropriate environment for the development of olive trees from which healthy olives are obtained that provide oil with distinctive characteristics that are closely linked with the geographical sourroundings.

4.7. *Inspection body:*

Name: Consejo Regulador (Regulating Council) for the Designation of Origin Priego de Córdoba

Address: C/ Postigo, 1, E-14810 Carcabuey (Córdoba)

Tel. (34) 957 55 31 77

Fax (34) 957 55 31 77

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4.8. *Labelling:* The words ‘Priego de Córdoba’ must be shown. Labels are authorised by the Consejo Regulador. Second labels are numbered and issued by the Council.

4.9. *National requirements:* Law No 25/1970 of 2 December. Order of 14 February 1997 ratifying the Regulation on the Designation of Origin ‘Priego de Córdoba’ and its Regulating Council. Order of the Ministry of Agriculture and Fisheries of the Regional Government of Andalusia of 22 July 1998 amending the Regulation on the Designation of Origin ‘Priego de Córdoba’.

**EC No:** G/E/00053/97.11.14.

**Date of receipt of the full application:** 10 September 1998.

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Priorat

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen Priorat
2 Calle Mayor
43737 Torroja del Priorat
España

Tel. + 34 977 839 495 / Fax. + 34 977 839 495
info@doqpriorat.org

## PROTECTION IN THE COUNTRY OF ORIGIN

*Fecha de protección en la Unión Europea*: 13.6.1986
*Fecha de protección en el Estado miembro*: 8/9/1932

## PRODUCT DESCRIPTION

Wine, liquor wine

- **Raw Material**

| *Whites* | *Reds* |
|---|---|
| Garnacha Blanca | Garnacha Tinta |
| Macabeo | Garnacha Peluda |
| Pedro Ximénez | Mazuela or samsó |
| Chenin | Cabernet Sauvignon |
| Moscatel de Alejandría | Cabernet Franc |
| Moscatel de grano menudo | Tempranillo |
| Pansal | Pinot Noir |
| Picapoll blanco | Merlot |
| | Syrah |
| | Picapoll negro |

- **Alcohol content :**

| | *Alcohol content* |
|---|---|
| White | mín.13 % vol. |
| Rosé | mín.13 % vol. |
| Red | mín.13,50 % vol. |
| *Liquor wine:*<br>Mistela blanca: | 13 – 22 % vol. |

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| | |
|---|---|
| Mistela tinta: | 15 – 22 % vol. |
| Dulce natural: | mín.15 % vol. |
| Vino rancio: | mín.15 %. Vol. |

- **Physical Appearance**

White wines, red, rosé and liquor wine.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area of this DOP is located in the province of Tarragona, in the following municipalities:
Bellmunt del Priorat, Gratallops, El Lloar, La Morera de Montsant y su agregado Escaladei, Poboleda, Porrera, Torroja del Priorat, La Vilella Alta, La Vilella Baixa, the nrthern part of the municipality of Falset and the eastern part of the municipality of Molar.

## LINK WITH THE GEOGRAPHICAL AREA

The DOP Priorat wines are the product of the wise combination of climate, soil and grape varieties , the result of hundreds of years of experience in the cultivation of the vine.

- **Details of the geographical area**

The Priorat production area is geologically characterised as having soils made up predominantly of carboniferous shale rock, called “licorellas”, with outcrops of hypogenous rock, in sharply inclined strata that make up a set of mountains with strong gradients, rocky, without alternating valleys or plains, thus making the cultivation of vineyards difficult and expensive, with low production, but perfectly adapted to these conditions, resulting in wines of excellent quality and with a high alcoholic content, giving them unmistakable fine and delicate aromas.

- **Natural factors**

a) The terrain and soil

The Priorat PDO is a mountainous region located in the centre of the province of Tarragona, 25 km from the sea, in the pre-coastal mountain range. It is bordered to the north by the Sierra de Montsant, to the west by the Crestas del Lloar and La Figuera, to the east by the Sierra del Molló and to the south by the foothills of the Montaña de Pizarra. In fact, the Siurana river crosses this grape-growing area from north-east to the south-west, marking a winding depression completely surrounded by mountains. The Priorat PDO has a surface area of 176 km2, equivalent to 17 629 ha, of which 2 429.20 ha cannot be used for vineyard cultivation.

The difficult terrain of the Priorat PDO has traditionally resulted in the cultivation of vines on very steep plots, making mechanisation difficult, which is why cultivation continues to be practised using more traditional methods. The landscape where vines are grown on these slopes has features characteristic to the Priorat DOQ, giving it a marked personality. This territory, including several hills, is made up of material from the Paleozoic era, mainly shale from the

Devonic and Carboniferous periods (formed between 416 and 318 million years ago), which is therefore among the oldest to be found in Catalonia. The soil is not very deep, normally a horizontal top layer with the mother rock a short distance from the surface (around 10-15 cm). It is low in organic matter and is largely formed as a result of the disintegration of slate rock, which is known as “licorella” – brittle, sheet-like rocks of a dark copper colour, into which the roots

of the vines grow in search of moisture, water and nutrients. The vine suffers and, as a result, provides very low harvests, with very low grape yields, around 1 kilogram per plant on average. It is precisely this type of soil that is regarded as one of the great virtues of Priorat wines.

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b) Climatology

The relative isolation of the Priorat PDO in relation to the sea's influence, and at the same time, the protection offered by the Sierra de Monstant from the cold northerly winds, give it highly unique climatic conditions, marked by notable temperature differences between day and night. The average annual temperature is between 14 and 15 degrees. The average annual rainfall is between 400 and 500 litres per square metre. These climatic conditions, with the presence of the north-westerly winds, which result in the rapid evaporation of surface moisture, together with the geological composition of the land and the special structure of the soil, allow the plant roots to enter between the different sheets that form the licorella soil. These conditions favour the complete ripening of the fruit, allowing for their collection at the right time and giving the wines unmistakable characteristics when compared to other similar varieties, resulting in high quality wines.

On the other hand, this hard land and the dry climate hinder the vine's growth, which results in a low incidence of disease.

- **Human Factors**

The landscape of the Priorat PDO is one of the keys to understanding the territory, its wines and the culture of its people; this is in fact its most direct reflection, as anyone can see the landscape and understand what the result of human interaction with it is. The landscape constitutes a value of cultural expression of the territory, since it is the most important means of managing to assimilate the essence of the character and the means of understanding the life of the people who live and work in that space. In this sense, and in order to protect this value, certain cultivation practices in managing the land are regulated by the Priorat PDO by means of the internal rules concerning the landscape.

Without a doubt, the Priorat PDO is the visual expression of the strong relationship between human activity and its surroundings, of its cultural influence on the space, becoming a profound mark of identity of its wines and the method of producing them.

- **History and culture**

The introduction of vines, as well as their expansion, is largely a result of the foundation, in the 12th century, of the Carthusian monastery of Scala Dei. The king Alfons I El Casto requested that the Carthusian monks of the Sant Bru Order set up a monastery in the re-conquered district in the Valí de Xîbrana (now Siurana). The foundation of the Carthusian monastery of Scala Dei in the foothills of the Montsant gave rise to seven villages, which today are part of the Priorat DOQ, and were under the rule of the Prior of the monastery, whose properties came to be known as "Priorato".

The monks selected this place because it had the necessary conditions for planting vines, and with the passage of centuries, the expansion and improvement in vine cultivation, especially in the 18th and 19$^{th}$ centuries, together with their intense character, the wines produced in this territory came to be known as very special wines that could not be grown in any other area.

In the 20th century, the Wine Statute, issued in 1932 by the Ministry of Agriculture, recognised Priorat as a grape-growing region to be protected. The application and execution of this Law could not be carried out due to the socio-political conditions experienced in the country as a result of the civil war and the Second World War. Finally, on 23 July 1954, the first regulation of the Priorat PDO was approved and published in the B.O.E. [Official Journal of the State] of 11 August 1954. In those years, the existence of the designation of origin created certain expectations in the area, which had been greatly affected by depopulation and the crisis prevailing in rural areas. These expectations have been consolidated to the extent that the link between the territory and vine cultivation has been reinforced, resulting in the last two decades in a flowering that would have been unthinkable until very recently, in relation to vines being planted once again

and people getting involved in viticulture, all of this while improving cultivation techniques and perfecting a product that today enjoys recognition from experts on a global scale.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente
Dirección General de la Industria Alimentaria
Subdirección General de Calidad Diferenciada y Agricultura Ecológica
1 Paseo de la Infanta Isabel
28071 MADRID
España

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**'QUESO MANCHEGO'**

EC No: ES-PDO-0217-0087-06.12.2010

**PGI ( )PDO ( X )**

## 1. NAME

'Queso Manchego'

## 2. MEMBER STATE

Spain

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of Product

Class 1.3. Cheeses.

### 3.2. Description of the product to which the name in point 1 applies

Pressed cheese made from milk of ewes of the 'Manchega' breed, aged for a minimum of 30 days for cheeses weighing up to 1.5 kg and from 60 days up to a maximum of two years for larger cheeses.

'Queso Manchego' can be made with either pasteurised or raw milk. In the latter case, the label may bear the word 'Artesano'.

'Queso Manchego' is a fat cheese with the following physical properties after ageing:

– shape: cylindrical with smooth sides,

– maximum height: 12 cm,

– maximum diameter: 22 cm,

– diameter/height ratio: between 1.5 and 2.2,

– minimum weight: 0.4 kg,

– maximum weight: 4.0 kg,

The physico-chemical properties of the cheese are:

– pH 4.8 to 5.8,

– dry matter: minimum 55%,

– fat content: minimum 50% of the dry matter,

– total protein in dry matter: minimum 30%,

– sodium chloride: maximum 2.3%.

Characteristics of the paste:



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– consistency: firm and compact,

– colour: from white to ivory-yellow,

– aroma: lactic, intensely acidic and persistent, developing spicy notes and long overall persistence in cheeses that have been well aged,

– flavour: slightly acidic, strong and flavoursome, becoming spicy in cheeses that have been well aged. Pleasant and distinctive aftertaste produced by the milk of ewes of the 'Manchega' breed,

– appearance: small, unevenly distributed eyes, although these are sometimes not present,

– texture: low elasticity, buttery, slightly floury; can become granular in very well aged cheeses.

The microbiological limits are as follows:

– *Escherichia coli:* maximum of 1 000 colonies/gram,

– *Staphylococcus aureus:* maximum of 100 colonies/gram,

– *salmonella:* absence in 25 grams,

– *Listeria:* absence in 25 grams.

Slightly acidic, strong and flavoursome, with the flavour becoming spicy in cheeses that have been well aged. Pleasant and distinctive aftertaste produced by the milk of ewes of the 'Manchega' breed.

**3.3. Raw materials (for processed products only)**

'Queso Manchego' cheese is made from milk of ewes of the 'Manchega' breed, natural rennet or other authorised coagulation enzymes and sodium chloride.

The milk must not contain any medicinal products that may have a negative impact on production, maturation and preservation of the cheese.

'Queso Manchego' can be made with either pasteurised or raw milk. In the latter case, the label may bear the word 'Artesano'.

The analytical characteristics of the cheese are as follows:

– fat content: 6.5% minimum,

– proteins: 4.5% minimum,

– useable dry matter: 11% minimum,

– pH 6.5-7,

– freezing point: ≤ -0.550ºC

**3.4. Feed (for products of animal origin only)**

Manchega sheep graze throughout the year on the natural resources of the area. When in the fold, their diet is supplemented with concentrated feed, hay and by-products.

As regards sheepfarming, mention should be made of the pastures that occupy the clearings in the scrub. This annual pasture is composed of *Mendicago minima, Scorpirus subillosa, Astrafalus stella, Astrafalus sesamus*, etc.

The so-called 'madajales' are the most valuable pasture for sheep. These are composed of bulbous meadow grass and significant quantities of legumes, such as *Mendicago rigidula,*



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*Medicago lupulina, Mendicago trunculata, Trigonella polyderata, Coronilla scorpoides*, etc.

Deep, cooler soils can produce 'fenelares', dense pasture with a predominance of perennial and biennial plants, the appearance of which is dominated by the grass *Bracnypodium phoenicoides.*

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

—

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

Cheeses protected by the 'Queso Manchego' Designation of Origin may be dispatched and placed into circulation by dairies and registered undertakings only in packaging of a type that does not affect their quality.

'Queso Manchego' is always marketed with the rind, which may have been washed.

'Queso Manchego' may also be coated in paraffin, covered with legally authorised inactive transparent substances or dipped in olive oil, provided that the rind maintains its natural colour and appearance and the casein label can be read.

Under no circumstances may substances be used that turn the rind black.

'Queso Manchego' may be marketed in portions, sliced or grated, provided that it is packaged and its origin can be identified. This operation may be carried out outside the area of origin by undertakings that have accepted and comply with the agreed protocol so as to guarantee the operations undergone by 'Queso Manchego' and ensure its traceability.

Packaging must comply with current legislation.

### 3.7. Specific rules concerning labelling

Labels must bear the following wording: 'Denominación de Origen "Queso Manchego" ('Queso Manchego' Designation of Origin). When the cheese is made with raw milk, this can be indicated on the label by means of the word 'Artesano'.

The marketed product bears a numbered secondary label issued by the Regulatory Board and affixed in registered undertakings in such a way that it cannot be reused and every piece of 'Queso Manchego' has on one of its faces a casein label with a serial number, affixed at the moulding and pressing stage.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The following local authority areas are covered by the 'Queso Manchego' Designation of Origin: 45 in the Province of Albacete, 84 in the Province of Ciudad Real, 156 in the Province of Cuenca and 122 in the Province of Toledo.

The following areas have been incorporated: Alcoba de los Montes and El Robledo in the Province of Ciudad Real, Albadalejo del Cuende, Villarejo de la Peñuela, Villarejo-Sobrehuerta and Villar del Horno in the Province of Cuenca.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The geographical area of La Mancha is located in the southern part of the central plateau of the peninsular and is characterised by a low relief descending to the Atlantic.



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La Mancha is a high plain with lime-clay soils and its pastureland has lime- and loam-rich substrates.

The area has an extreme climate and experiences wide variations characteristic of a continental climate, with very cold winters and hot summers. The temperature occasionally reaches 40°C, sometimes varying by 20°C over the course of a day and 50ºC over the year. Precipitation is scant, making the region one of the more arid areas of Spain, its extremely dry environment having a relative humidity of around 65%.

The Manchega breed is the best adapted to the area's soil and weather conditions.

**5.2. Specificity of the product**

A pressed cheese with a hard rind and a firm and compact paste, a colour that varies from white to ivory-yellow, an intense and persistent aroma, a slightly acidic, strong and flavoursome taste and a buttery, slightly floury texture with low elasticity.

**5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI).**

The area's soil and climatic conditions have had a great influence on the processes of natural selection that have made the Manchega breed of sheep the breed best adapted to the area and producing a milk that gives 'Queso Manchego' its characteristic colour, aroma, flavour and texture.

Cheese has been made with milk from ewes of the Manchega breed since time immemorial and over the centuries manufacturing techniques have aimed to optimise the qualities of this traditional La Mancha cheese.

**REFERENCE TO PUBLICATION OF THE SPECIFICATION**

(Article 5(7) of Regulation (EC) No 510/2006)

http://docm.jccm.es/portaldocm/descargarArchivo.do?ruta=2009/10/20/pdf/2010_17415.pdf&tipo=rutaDocm



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Rías Baixas

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen Rías Baixas
10 Pazo de Mugartegui. Praza de Pedreira
36002 Pontevedra - Galicia
España

Tel. +34 986 854 850 / Fax. +34 986 864 546
consejo@doriasbaixas.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 7.10.1989
*Date of Protection in the Member State:* 28.7.1988

## PRODUCT DESCRIPTION

Wine, sparkling wine

- **Raw Material**

Varieties:

| *Whites* | *Reds* |
|---|---|
| Albariño | Caiño tinto |
| Loureira blanca o Marqués | Espadeiro |
| Treixadura | Loureira tinta |
| Caiño blanco | Sousón |
| Torrontes | Mencía |
| Godello | Brancellao |
| | Castañal |

- **Alcohol content :**

| | Minimum alcohol content |
|---|---|
| *White:* | |
| Rías Baixas Albariño (100% Albariño) | 11,3% vol. |
| Rías Baixas Condado do Tea (>70% Albariño y Treixadura) | 11% vol. |
| Rías Baixas Rosal (>70% Albariño y Loureira) | 11% vol. |
| Rías Baixas Salnés (>70% Albariño) | 11% vol. |
| Rías Baixas Ribeira do Ulla (>70% Albariño) | 11% vol. |
| Rias Baixas (>70% uvas blancas preferentes) | 11% vol. |

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| | |
|---|---|
| Rías Baixas Barrica (>3 meses en envase de roble) | 11,5% vol. |
| *Red:*<br>Rías Baixas (100% variedades tintas) | 10% vol. |
| Espumoso Rías Baixas | 10 % vol. |

- **Physical Appearance**

White wine, red wine

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The defined geographical area of this DOP is located in the provinces of Pontevedra and A Coruña.
The production and processing area consists of the municipalities and parishes are listed below, grouped into five sub-areas in which the appellation is divided:

| Subare | Municipalities | Parroquias |
|---|---|---|
| "Val do Salnés" | Cambados, Meaño, Sanxenxo, Ribadumia, Meis, Vilanova de Arousa, Portas, Caldas de Reis, Vilagarcía de Arousa, Barro, O Grove e A Illa de Arousa. | All |
| "Condado do Tea" | Salvaterra de Miño, As Neves, Arbo, Crecente, Salceda de Caselas, Ponteareas. | All |
| | A Cañiza | Valeixe |
| | Tui | Guillarei, Paramos, Baldráns, Caldelas de Tui |
| | Mos | Louredo |
| "O Rosal" | O Rosal, Tomiño, A Garda | All |
| | Tui | Pexegueiro, Areas, Malvás, Ribadelouro, Rebordáns, Pazos de Reis, Randufe, Tui |
| | Gondomar | Mañufe, Vilaza |
| "Soutomaior" | Soutomaior | All |
| "Ribeira do Ulla" | Vedra | All |
| | Padrón | Carcacía, Iria Flavia, Herbón |
| | Teo | Oza, Teo, Lampai, Bamonde, Rarís, Vilariño, Reis |
| | Boqueixón | Codeso, Pousada, Oural, Ledesma, Donas, Sucira |
| | Touro | Bendaña |
| | A Estrada | Arnois, Couso, Cora, Oca, Santeles, Paradela, Berres, S. Miguel de Castro, S. Xurxo de Vea, Ribeira, Riobó, Santa |

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| | | |
|---|---|---|
| | | Cristina de Vea, Baloira, Santa Mariña de Barcala |
| | Silleda | Cira |
| | Vila de Cruces | Camanzo, Gres, Añobre |

**LINK WITH THE GEOGRAPHICAL AREA**

The characteristics of the different soils of the geographical area along with existing climatic conditions make an area with favorable characteristics for vineyards, to give a specific, single final product perfectly suited to the surroundings.

The different varieties are selected over the years by winegrowers in the area, who refused the easy option of importing foreign varieties which were popular with consumers. Therefore, the varieties used, among which the main one is the Albariño variety, are adapted and tolerate existing soil and climatic conditions, resulting in specific wines from the sensory and physicochemical point of view. The Albariño variety gives the best of itself in this area. The wines made from this variety are complex aromatic wines due to the large number of flavours most notably apple, citrus, floral ( rose), ripe fruit and herbs .

Also, over the centuries, the winemakers of this region were looking for the best areas and suitable soils for growing the vinest. Furthermore, the quality and characteristic of the product is of great importance with local producers, who know their vineyards thanks to the wisdom that gives a long experience in their care, both driving and pruning and tying the vines to achieve adequate control of potential wine and grape selection . To this we must add the rigorous quality controls that are applied, which gives the prestige which wines from DOP Rías Baixas enjoy both in Spain and on the international markets.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

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# DENOMINACIÓN DE ORIGEN PROTEGIDA

# "RIBEIRO"

## PLIEGO DE CONDICIONES

De acuerdo con lo establecido en el artículo 73 del Reglamento (CE) nº 607/2009, modificado por el Reglamento (CE) nº 670/2011 y en el artículo 118 vicies del Reglamento (CE) nº 1234/2007, sobre los expedientes técnicos a presentar para las denominaciones de origen e indicaciones geográficas protegidas existentes de vino.

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# PLIEGO DE CONDICIONES DE LA DENOMINACIÓN DE ORIGEN PROTEGIDA

# RIBEIRO

## 1.- Nombre a Proteger:

Ribeiro.

## 2.- Descripción de los vinos:

Los vinos que se elaboran bajo la denominación de origen Ribeiro son vinos tranquilos blancos y tintos que se ajustan a la categoría 1 del anexo XI ter del Reglamento (CE) 1234/2007, Reglamento único para las OCM. También se elaboraran vinos naturalmente dulces de uvas pasificadas blancas o tintas, que se ajustan a la categoría 15 de dicho anexo y que se comercializan con la denominación, tradicional en la zona, “Tostado”.

Las características de estos vinos son las siguientes:

### a) Características analíticas:

a.1) Ribeiro Blanco:

| | |
|---|---|
| Grado alcohólico total natural mínimo (% vol.): | 9 |
| Grado alcohólico adquirido mínimo (% vol.): | 9 |
| Contenido máximo de azúcares totales (gr/l expresado en glucosa más fructosa): | (1) |
| Acidez total mínima (gr/l expresado en ácido tartárico) | 4 |
| Acidez total máxima (gr/l expresado en ácido tartárico) | 9 |
| Acidez volátil máxima (gr/l expresado en ácido acético) | 0.8 (2) |
| Dióxido de azufre total máximo (mg/l) | 200 |



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a.2) Ribeiro Tinto:

| | |
|---|---|
| Grado alcohólico total natural mínimo (% vol): | 9 |
| Grado alcohólico adquirido mínimo (% vol): | 9 |
| Contenido máximo de azúcares totales (gr/l expresado en glucosa más fructosa): | (1) |
| Acidez total mínima (gr/l expresado en Ác. Tartárico) | 5 |
| Acidez total máxima (gr/l expresado en Ác. Tartárico) | 10 |
| Acidez volátil máxima (gr/l expresado en Ác. Acético) | 0.8 (2) |
| Dióxido de azufre total máximo (mg/l) | 150 |

(1) Tanto en los vinos blancos como en los tintos, en el contenido máximo en azúcares totales se cumplirán los requisitos que se recogen en anexo XIV parte B del Reglamento (CE) nº 607/2009 de la Comisión, de 14 de julio, para que los vinos tengan la consideración de secos.

(2) Los vinos que hallan sido sometidos a un proceso de envejecimiento en madera por un periodo superior a tres meses y con edad de hasta un año, la acidez volátil máxima será de 0,85 g/l, y cuando su edad sea superior a un año, de 0,9 g/l más 0,06 g/l por cada grado alcohólico que supere los 11% vol., sin superarse en ningún caso los límites establecidos por la legislación vigente al respecto.

a.3) Ribeiro Tostado:

| | |
|---|---|
| Grado alcohólico total natural mínimo (% vol.): | 17 |
| Grado alcohólico adquirido mínimo (% vol.): | 13 |
| Contenido mínimo de azúcares totales (gr/l expresado en glucosa más fructosa): | 70 |
| Acidez volátil máxima (gr/l expresado en ácido acético) | 2.1 |
| Dióxido de azufre total máximo para Tostado Blanco (mg/l) | 250 |
| Dióxido de azufre total máximo para Tostado Tinto (mg/l) | 200 |



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**b) Características Organolépticas:**

Los Vinos de la D.O. Ribeiro se caracterizan tradicionalmente por poseer marcados rasgos atlánticos, entre los que destacan su frescura, finura y elegancia, más o menos suavizados por cierta influencia de clima mediterráneo. Además de las variaciones climáticas entre las distintas cosechas, según sean añadas con climatología de tendencia más atlántica o mediterránea, debido a su característica localización de transición climática, van a influir en el perfil de estos vinos las distintas orientaciones y pendientes de la viña, la utilización de una u otra variedad así como la tradición de la mezcla de variedades en proporciones no preestablecidas, los suelos de los que provengan las uvas, bien sean de origen granítico, metamórficos o sedimentarios, las distintas prácticas de cultivo permitidas, así como los posibles distintos procesos de elaboración.

De acuerdo con los distintos tipos de vino que se pueden elaborar, sus características organolépticas son:

b.1) Ribeiro Blanco:

✓ Aspecto visual del vino:

Transparente con tonalidades que varían del amarillo pálido al amarillo dorado y reflejos que varían desde tonalidades verdes a tonalidades doradas.

✓ Descriptores olfativos del vino:

Olores limpios y francos de intensidad media a alta a frutas maduras, frutas frescas, flores, mieles, hierbas aromáticas, vegetales, balsámicos y especiados.

✓ Características gustativas:

Frescos, equilibrados, con ligera estructura, de volumen medio a alto, sápidos, con extracto, aromática retronasal limpia de intensidad media a alta y persistencia media a alta.



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b.2) Ribeiro Tinto:

✓ Aspecto visual del vino:

Transparente y de capa media a alta, con tonalidades que varían del rojo violáceo al rojo cereza y reflejos que varían desde tonalidades violetas a tonalidades teja.

✓ Descriptores olfativos del vino:

Olores limpios y francos de intensidad media a alta a frutas maduras, frutas frescas, flores, hierbas aromáticas, lácteos, vegetales, balsámicos y especiados.

✓ Características gustativas:

Frescos, intensos y equilibrados, con estructura tánica variable de media a alta, volumen medio a alto, con extracto, sápidos, aromática retronasal limpia de intensidad media a alta y persistencia media a alta.

b.3) Ribeiro Tostado:

✓ Aspecto visual del vino:

Transparente, con tonalidades que varían del amarillo ámbar al caoba y reflejos que varían desde tonalidades doradas a tonalidades castaño.

✓ Descriptores olfativos del vino:

Olores limpios y francos de intensidad media a alta a frutas maduras, frutas pasificadas, frutas confitadas, mieles, flores, hierbas aromáticas, especiados, balsámicos, tostados, torrefactos, maderas nobles.

✓ Características gustativas:

Dulces y equilibrados, con moderado frescor, intensos, volumen alto y sensación grasa, con extracto y muy sápidos, aromática retronasal limpia de intensidad alta y larga persistencia.



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**3.- Prácticas enológicas específicas:**

a) Prácticas de Cultivo:

Las nuevas plantaciones tendrán una densidad máxima de 7.000 cepas por hectárea.

La poda anual se realizará en pulgar y vara o dejando el número conveniente de pulgares y la conducción se realizará con alambre o tutores.

b) Elaboración de vinos blancos y tintos:

Las técnicas empleadas en la manipulación de uva, mosto y vino, control de fermentación y del proceso de conservación tenderán a obtener productos de máxima calidad, manteniendo los caracteres tradicionales de los tipos de vinos amparados por la Denominación de Origen. Se aplicarán presiones adecuadas para la extracción del mosto o vino y su separación del orujo, de forma que el rendimiento no sea superior a setenta litros de vino por cada cien Kg de uva.

c) Elaboración de vino Tostado:

El Ribeiro Tostado es un vino naturalmente dulce y para su obtención se realiza un proceso de pasificación natural de las uvas en locales cubiertos y con adecuadas características de diseño, localización y orientación que permitan la correcta pasificación mediante ventilación natural.

Los sistemas empleados para soportar la uva deberán garantizar en todo momento las condiciones necesarias para un buen secado y mantenimiento del adecuado estado sanitario.

El periodo de secado tendrá una duración mínima de tres meses y durante éste se realizarán los controles necesarios para evitar pérdidas en la calidad del producto y en el correcto estado sanitario. El mosto procedente de las uvas pasificadas deberá tener un contenido mínimo de azúcares de 300 gr/litro. El rendimiento máximo será de 40 litros de vino por cada 100 Kg de uvas pasas.



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El vino Tostado pasará un proceso de maduración en cubas de madera de roble o de cerezo, de manera que el tiempo total de contacto con la madera, incluido de ser el caso, el invertido durante el proceso de fermentación, no sea inferior a seis meses.

El vino Tostado pasará un proceso de maduración en botella no inferior a tres meses.

**4.- Delimitación de la Zona Geográfica:**

La zona de producción de los vinos protegidos por la denominación de origen Ribeiro está constituida por los terrenos que se encuentran en los términos municipales y lugares siguientes: ayuntamientos de Ribadavia, Arnoia, Castrelo de Miño, Carballeda de Avia, Leiro, Cenlle, Beade, Punxín y Cortegada; las parroquias de Banga, Cabanelas y O Barón, en el ayuntamiento de O Carballiño; las parroquias de Pazos de Arenteiro, Albarellos, Laxas, Cameixa y Moldes en el ayuntamiento de Boborás; los lugares de Santa Cruz de Arrabaldo y Untes en el ayuntamiento de Ourense, y del ayuntamiento de Toén los lugares de Puga, A Eirexa de Puga, O Olivar, el pueblo de Feá y Celeirón y la parroquia de Alongos; y el pueblo de A Touza del ayuntamiento de San Amaro.

En el anexo I de este pliego de condiciones se muestra de forma gráfica el territorio de la denominación de origen protegida Ribeiro y su ubicación en Europa.

**5.- Rendimientos máximos:**

El rendimiento máximo en la producción de uva es de 30.000 Kg por hectárea. Con un rendimiento máximo en la elaboración de los vinos blancos y tintos de 70 litros por cada 100 kg de uva, se obtiene un rendimiento máximo de 210 hectolitros por hectárea.



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Para la elaboración de vinos tostados se admite un rendimiento máximo de 12.000 Kg por hectárea de uva fresca y 40 litros por cada 100 Kg de uva correctamente pasificada.

**6.- Variedades de uvas de vinificación:**

La elaboración de los vinos tintos y blancos protegidos se realizará exclusivamente con uvas de las variedades siguientes:

Tintas: Caíño tinto, Caíño bravo, Caíño longo, Garnacha tintorera, Ferrón, Sousón, Mencía, Tempranillo y Brancellao.

Blancas: Treixadura, Palomino, Torrontés, Godello, Macabeo, Albillo, Loureira y Albariño.

Los vinos tostados blancos se elaborarán exclusivamente a partir de uvas de las variedades: Treixadura, Loureira, Torrontés, Godello y Albariño.

Los tostados tintos se elaborán con las variedades: Caíño tinto, Caíño bravo, Caíño longo, Ferrón, Sousón, Brancellao y Mencía.

**7.- Vínculo con la zona geográfica.**

**7.1. Datos de la zona geográfica.**

**a) Factores naturales:**

Un factor importante, determinante, para que se implantara desde hace tantos siglos y con tal intensidad el cultivo de la vid en la Denominación de Origen Ribeiro es el peculiar clima del entorno, que permite la obtención de uva para la producción de vino de alta calidad sin necesidad de sofisticadas tecnologías enológicas:



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El clima de la D.O. Ribeiro es un factor clave para su vocación vitícola, determinando su agronomía, variedades de uva, tipos y características de sus vinos. La denominación de origen se localiza en el área establecida por Wagner como templada con cuatro estaciones bien diferenciadas y propicia para la producción de vinos de calidad. Entre estas líneas se da una moderación en las temperaturas, aridez y ciclo termolumínico durante el periodo de maduración de los racimos que dan lugar a vinos con graduaciones alcohólicas moderadas y equilibradas con la acidez, obteniéndose vinos con aromas intensos y personales. En cuanto al índice Winkler, que diferencia las zonas por la integral térmica eficaz, la D.O. Ribeiro se encuentra en su mayoría en la zona II, ascendiendo en las cotas u orientaciones menos soleadas domina la zona I y en las cotas más bajas e insoladas se acerca a la zona III, lo que nos indica que desde un punto de vista térmico se encuentra en un entorno muy apropiado para la producción de vinos de la más alta calidad. Para valorar la iluminación se considera el Índice heliotérmico de Branas, que establece que el límite septentrional para un valor de I = 2,60, obteniéndose en la D.O. Ribeiro un valor medio de 3.9, lo que confirma la aptitud heliotérmica para la viticultura con la valoración conjunta de la iluminación y las temperaturas eficaces de la zona geográfica. Por otro lado, en cuanto a la viabilidad de la producción por su posible afección de enfermedades criptógamas, principalmente por mildiu (Plasmopara vitícola), se considera el Índice hidrotérmico de Branas, Bernon y Levadoux, que nos proporciona un valor medio entorno a los 3.500, muy por debajo del máximo de 5.200, lo que si bien indica la viabilidad productiva, también nos dice que la viticultura en la zona estará supeditada a un control constante sobre este tipo de enfermedades.

La D.O. Ribeiro se sitúa en la denominada zona de transición de Galicia y presenta un clima muy peculiar que, como ya se indicó anteriormente, es muy apropiado para la producción de vinos de calidad basados en la viticultura. Exactamente se sitúa donde empieza la zona de transición de manera que presenta un carácter mediterráneo suavizado en su justa medida por la influencia atlántica y viceversa. La influencia atlántica es debida a una escasa distancia al océano de 45 Km hacia el oeste. De hecho, esta distancia debería de suponer un mayor carácter atlántico del



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entorno, pero la orografía de cadenas montañosas que limita por el oeste la denominación ejerce un importante efecto protector, generando así una viticultura en situación casi marginal, donde la planta tiene cierta dificultad para madurar el fruto, consiguiendo la necesaria maduración alcohólica de forma paralela a la maduración fenólica y conservando un equilibrado frescor propiciado por la acidez natural con un dominio del tartárico sobre el málico.

El carácter ligeramente continental, en conjunción con las corrientes de aire dominantes, provocan una importante diferencia térmica entre el día y la noche, lo que favorece la lenta maduración, consiguiendo de esta forma crear y respetar el componente aromático y frescor natural.

La influencia marítima que penetra principalmente por la cuenca del río Miño, crea bandas de ecotonía climática sobre las laderas, generándose un mayor carácter atlántico según asciende en la cota lo que limita el cultivo aproximadamente a los 450 metros de altura para las variedades cultivadas en la denominación de origen.

Otro factor también importante son los suelos y orografía que dominan el entorno de la Denominación de Origen Ribeiro, que en muchos casos además de ser propicios casi obligan al cultivo del viñedo debido a su agreste carácter.

Los Suelos de la D.O. Ribeiro se caracterizan por estar englobados en tres tipos principales: la mayoría de ellos se desarrollan a partir de materiales graníticos y en menor proporción encontramos los que lo hacen a partir de materiales metamórficos y los desarrollados a partir de materiales sedimentarios.

De entre los materiales graníticos encontramos las granodioritas y granitos tardíos, que ocupan toda la parte central de la denominación extendiéndose también hacia el sur; las granodioritas precoces que abundan por la parte oeste, y los granitos de dos micas que aparecen distribuidos por todas las zonas. En el caso de los materiales metamórficos tenemos que los micaesquistos aparecen en los sectores del oeste y norte, mientras que los esquistos verdes lo hacen en las zonas sur y este. Aunque con poca importancia en su proporción y concretamente en la explotación vitícola, también aparecen suelos derivados de materiales sedimentarios, que aparecen



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extendidos por toda la denominación, fundamentalmente depósitos coluviales, depósitos aluviales y terrazas fluviales. Los depósitos presentan una composición en la que se entremezclan arenas, gravas y cantos de cuarzo o de esquisto, que proceden de la denudación de los macizos graníticos o de las áreas esquistosas próximas.

Se dan una serie de circunstancias, como fuertes pendientes e intensidad de la acción antrópica y meteorológica, que contribuyen a reducir la cubierta vegetal y los materiales originales pobres en minerales alterables o poco fracturados y a que el desarrollo de los suelos sea escaso en amplias zona del territorio.

Las diferencias en la naturaleza del material original prácticamente sólo se reflejan en la textura: más arenosa en el caso de los desarrollados sobre granitos y de franca a limosa, en el caso de los desarrollados a partir de rocas metamórficas.

La composición de la fracción coloidal varía en profundidad pero también lo hace de forma bastante semejante sobre ambos tipos de materiales: en los epipedones hay un predominio de las arcillas de tipo mica, aunque pueden aparecer vermiculitas, mientras que en los horizontes profundos son más frecuentes las asociaciones de minerales de tipo caolinítico y gibsita, que será el mineral predominante en las saprolitas graníticas.

Desde el punto de vista de la fertilidad química habría que destacar el fuerte carácter ácido, la pobreza en bases y la baja fijación de fósforo, que son muy probables tanto en los sectores donde predominan los materiales graníticos como los metamórficos.

Pero se deben de diferenciar las características particulares de las explotaciones vitícolas. El Ribeiro es una zona de intenso cultivo del viñedo desde muy antiguo, por lo menos desde la recuperación de la agricultura por los monjes benedictinos hacia el final del primer milenio y hasta ahora, por lo que las características de los suelos cultivados difieren notablemente de las de los suelos naturales y podríamos hablar de suelos antrópicos, ya que el hombre viene cultivándolos y mejorándolos a lo largo de generaciones, puesto que esta comarca figura entre las que tienen una mayor



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tradición de agricultura comercial en Galicia y en ellos la fertilización se practica de forma intensiva y desde hace mucho tiempo.

Además también hay que tener en cuenta que prácticamente todos los suelos de cultivo de la zona están abancalados para aumentar su espesor y disminuir la pendiente facilitando así su laboreo y el aprovechamiento de las laderas y consecuente insolación. Suelos con constantes labores agrícolas y técnicas para la construcción de bancales, lo que a su vez favoreció la aparición de particulares condiciones agroclimáticas, que han influido en sus propiedades y en su evolución.

En general los suelos dedicados a la explotación vitícola se caracterizan por ser antrosoles cumúlicos asociados a cambisoles o regosoles dístricos, que se distribuyen por los tramos finales de los taludes y vertientes y los piedemontes que marcan la transición hacia las vegas. Por lo general son suelos abancalados, en los que se hacen patentes las transformaciones ocasionadas por el manejo agrícola que se refleja en la frecuencia con que aparecen los horizontes A móllicos (a veces ócricos), que puede descansar o no sobre un B cámbico más o menos desarrollado, que da paso a horizontes de un ciclo más antiguo.

Desde el punto de vista de sus propiedades y aptitud agronómica, diremos que por lo general los suelos de cultivo disponen de una profundidad media efectiva que oscila entre 70 y 100 cm y que apenas presentan diferenciación de horizontes en el seno del perfil. Sus elevados contenidos en arena, sobre todo en el horizonte superficial, contrastan con el escaso contenido en arcilla (por debajo del 20%), por lo que predominarán las texturas franco-arenosas e incluso areno-francosas, salvo en los sectores en que aparecen desarrollados a partir de sedimentos aluviales, que suelen dar texturas francas, o rocas metamórficas de texturas más finas.

Su carácter arenoso es un factor importante por minimizar la capacidad de campo ya que si bien la integral pluviométrica en la D.O. Ribeiro es relativamente alta, ésta se minimiza significativamente desde la floración hasta la maduración, lo que propicia cierto estrés hídrico que favorece significativamente la calidad final de la uva.



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Normalmente son suelos de reacción ácida, pobres en materia orgánica por que en ellos el viñedo suele sucederse a sí mismo desde hace muchas generaciones, muy desaturados, con un contenido en Calcio que tiende a ser bajo.

**b) Factores humanos:**

Como consecuencia de las características agroclimáticas naturales del entorno y la explotación vitícola, se genera una importante y larga historia, tanto desde un punto de vista agrícola como sociocultural y económico, que a su vez modifica las condiciones ambientales iniciales.

La historia del vino Ribeiro se remonta a la implantación del cultivo de la vid de forma intensiva en los primeros siglos del período imperial romano, S. I d.C. Las plantas de origen mediterráneo introducidas por estos no encontraron en estas zonas las condiciones climáticas necesarias para un óptimo desarrollo, sufriendo a lo largo de la historia múltiples hibridaciones con vides locales, obteniéndose finalmente las actuales variedades autóctonas mejor adaptadas a las condiciones del entorno. Así, en el siglo III, en el Ribeiro ya se dispondría de un complejo varietal relativamente bien ajustado a sus condiciones eco climáticas.

Posteriormente, las invasiones germánicas supusieron un fuerte retroceso en la historia de la viticultura en la comarca, aunque el cultivo de la vid no desapareció. Tras esta etapa, en la Alta Edad Media volvió a resurgir con fuerza el cultivo de la vid en el Ribeiro, constituyendo uno de los principales cultivos a las puertas del año mil. Durante esta etapa, los más importantes centros eclesiásticos gallegos asentaron en el Ribeiro granjas y prioratos para proveer de vino Ribeiro a las bodegas de sus sedes principales. Los monasterios fueron los grandes impulsores del viñedo, incentivando su plantación por medio de contratos forales. Lo mismo ocurre con importantes familias aristocráticas, grandes y medianos propietarios, que mostraron interés por adquirir viñedos en el Ribeiro en el siglo XI.

El floreciente comercio y el aprecio por los vinos del Ribeiro quedan reflejados en la aprobación de un decreto en el que figuran los precios de los víveres que se comercializaban en Santiago de Compostela en 1.133. Entre ellos, se detalla el vino



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Ribeiro como el más caro de cuantos se vendían en la población. Unos siglos más tarde los ingleses se convertirían en los principales clientes para el producto fuera de la península. Para su comercialización, el vino se llevaba a caballo, en odres, hacia Ourense, Santiago, Tui o Pontevedra, centros de consumo pero también de redistribución, siendo el de Pontevedra el principal puerto para su transporte marítimo, seguido de los de Vigo, Baiona y A Coruña. Desde estos puertos, salía en dirección al Golfo de Vizcaya, llegando a Bretaña, Flandes y, principalmente, Inglaterra. Pero los Ribeiro aún fueron más lejos. Los vinos de la comarca también navegaron en los barcos que llevaron a los primeros colonos a América, siendo unos de los primeros degustados en el Nuevo Mundo.

Ante el intenso flujo económico generado empieza a surgir el comercio fraudulento por lo que para garantizar la calidad y proteger el producto, ya en 1.579 las ordenanzas Municipales de Ribadavia especificaban zonas de cultivo (parroquias) y aspectos relacionados con la producción del vino y su comercialización, tratando de evitar la adulteración del mismo y la picaresca que pretendía hacer pasar por Ribeiro otros productos de cuestionable procedencia. Dichas Ordenanzas son un precedente de los Reglamentos de las actuales denominaciones de origen. La Organización Mundial de la Propiedad Intelectual las reconoce como los primeros indicios de protección de una indicación geográfica en el derecho español.

Durante todo el siglo XVI y la primera mitad del XVII, el Ribeiro gozaba de un comercio floreciente, siendo una de las mayores riquezas de Galicia, hasta que las plagas de procedencia americana asolaron la comarca durante el siglo XIX. En 1.853 llegó el Oidium; la segunda plaga, en 1.886, fue el Mildium; y la tercera, desde 1.890, fue la Filoxera, lo que hizo necesario injertar las vides en pies americanos y propició la introducción de variedades foráneas, más resistentes y productivas en detrimento de la calidad y que aún ahora -aunque en recesión- persisten en la zona.

En 1.932 la Denominación de Origen Ribeiro queda protegida con la publicación del Estatuto del Vino, que fue elevado a ley el 26 de mayo de 1.933. Posteriormente se constituiría el Consejo Regulador mediante la orden del 6 de diciembre de 1.956, siendo aprobado el primer Reglamento del Ribeiro el 31 de julio de 1.957. El



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segundo reglamento fue aprobado por la Orden de 2 de febrero de 1.976, la cual fue modificada mediante la Orden del 19 de abril de 2.004, publicada en el Diario Oficial de Galicia el 28 de Abril de 2.004. Dicha modificación se realizó para incluir como producto amparado el vino Tostado del Ribeiro en base a su histórica elaboración en esta denominación de origen y por tratarse de un vino naturalmente dulce que constituye una de las máximas expresiones de los grandes vinos del Ribeiro. Actualmente la Denominación de Origen Ribeiro se rige por un tercer reglamento, del 31 de julio del 2.009.

**7.2. Datos del producto:**

En la DOP Ribeiro conviven variedades blancas y tintas, pero son las primeras las más abundantes y por ello son los vinos blancos los más característicos de esta comarca. Las características de ambos tipos de vinos están muy relacionadas con las variedades con que se elaboran, que son en su mayoría variedades autóctonas, entre las que destaca la variedad blanca Treixadura. Como resultado se obtienen unos vinos blancos, frescos y afrutados, de color entre amarillo pálido y amarillo dorado, que se consumen en su mayoría en el primer o segundo año. Los tintos, con color entre el rojo violáceo y el rojo cereza, son frescos, intensos y equilibrados y también se consumen preferentemente jóvenes.

Por otra parte, el Tostado es un vino dulce obtenido a partir de la selección de las mejores uvas, principalmente blancas de las variedades autóctonas, que se someten a un proceso de pasificación en locales con ventilación natural para luego proceder a su elaboración. Se trata por lo tanto de un producto muy característico de la vitivinicultura de la comarca, muy apreciado y costoso de producir, que entró en decadencia durante el siglo pasado, coincidiendo con la desaparición de las casas más poderosas que lo elaboraban y que se está intentando recuperar desde hace algunos años.

**7.3. Interacción causal:**

Como resumen de lo ya indicado, podemos apuntar que las características de los diferentes suelos de la zona geográfica unidas a las condiciones climáticas



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existentes y a los contrastes de su orografía conforman una zona con unas características naturales óptimas para el cultivo del viñedo, obteniéndose un producto final específico y singularizado adaptado perfectamente al medio.

Las variedades presentes son principalmente variedades autóctonas, seleccionadas a lo largo de los años por los viticultores de la zona. Por eso, las variedades utilizadas están adaptadas y toleran las condiciones edafoclimáticas existentes, lo que origina una serie de vinos específicos desde el punto de vista fisicoquímico y sensorial.

También a lo largo de los siglos los viticultores de esta región fueron buscando las mejores zonas para el cultivo, en terrenos bien orientados y con los suelos más adecuados, a los que han ido sometiendo a las correcciones necesarias para mejorar su fertilidad y sobre los que, en muchas ocasiones, tuvieron que construir muros para contener el terreno, frecuentemente en laderas, configurándose así un paisaje singular modelado por el hombre.

Además, en la calidad y características específicas del producto es de gran importancia el esmero con que trabajan los productores locales -que conocen sus viñas gracias a la sabiduría que da una larga experiencia en su cuidado- tanto en la conducción y en la poda de las cepas, para un adecuado control del potencial vitivinícola, como en la selección de la uva, que se vendimia manualmente en el momento en que, a su juicio, está en el óptimo de madurez. Todo lo anterior unido a una elaboración basada en los métodos tradicionales pero a la que se ha añadido el uso de la moderna tecnología enológica, permite que los vinos de la D.O.P Ribeiro sean de los más conocidos por los consumidores españoles, y cada vez más en los mercados exteriores.



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## 8.- Disposiciones aplicables

### a) Marco jurídico

Legislación nacional

• Resolución de 14 de septiembre de 2009, de la Dirección General de Industria y Mercados Alimentarios del MARM, por la que se publica la Orden de 30 de julio de 2009 por la que se aprueba el reglamento de la denominación de origen Ribeiro y de su Consejo Regulador.

### b) Requisitos aplicables.

En particular, esta disposición establece los siguientes requisitos adicionales:

b.1) Requisitos para la elaboración y el embotellado.

• En las bodegas inscritas en los registros de la denominación de origen Ribeiro únicamente podrán introducirse uvas procedentes de viñas inscritas y mosto o vino procedente de otras bodegas inscritas. Sin embargo se autoriza la recepción de uvas, elaboración y almacenaje de vinos no pertenecientes a la denominación de origen que procedan de viñedos inscritos, siempre que estas operaciones, así como la manipulación y almacenaje de los productos obtenidos, se realice de forma separada de las correspondientes a los productos que opten a ser amparados por la denominación de origen, con la debida identificación de los envases y según las normas que se establezcan.

• El transporte y embotellado fuera de la zona de elaboración constituye un riesgo para la calidad del vino, ya que se puede ver expuesto a fenómenos de óxido-reducción, variaciones de temperatura y otros, tanto más graves cuanto mayor sea la distancia recorrida. El embotellado en origen permite preservar las características y calidad del producto. Este hecho, unido a la experiencia y conocimiento profundo de las características específicas de los vinos adquiridos durante años por las bodegas de la Denominación de Origen de la Ribeiro, hacen necesario el envasado en origen,



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preservando así todas las características fisicoquímicas y organolépticas de estos vinos.

• Los envases para la comercialización del vino amparado por la denominación de origen serán de vidrio, de las capacidades autorizadas por la normativa vigente y el Consejo Regulador, con la exclusión expresa de de las botellas de un litro. Excepcionalmente se podrán autorizar envases de otros materiales que no perjudican a la calidad o prestigio de los vinos protegidos.

b.2) requisitos para el etiquetado.

• Antes de la puesta en circulación de etiquetas comerciales o cualquier otro elemento identificador de la botella, estas deberán de ser autorizadas por el Consejo Regulador, que comprobará los aspectos relativos a las normas de la denominación de origen.

• En las etiquetas de los vinos embotellados figurará siempre la mención Ribeiro, así como el logotipo de la denominación de origen que figura en el anexo II de este pliego de condiciones.

• En el etiquetado de los vinos de uva pasificada amparados por esta denominación de origen se incluirá además la mención “Tostado”.

• Para la Denominación de Origen Protegida Ribeiro el término tradicional al que se refiere el artículo 118 duovicies.1a) del Reglamento (CE) Nº 1234/2007 del Consejo, de 22 de octubre de 2007, Reglamento único para las OCM, es “Denominación de Origen”. Según se establece en el artículo 118 sexvicies.3.a) del citado reglamento, tal mención tradicional podrá sustituir en el etiquetado de los vinos a la expresión “Denominación de Origen Protegida”.

• Las marcas comerciales que se empleen en la comercialización de vinos de la denominación de origen Ribeiro no se podrán emplear en la comercialización de otros vinos.



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• Cualquiera que sea el tipo de envase en el que se expidan los vinos para el consumo, irán provistos de precintas de garantía o contraetiquetas numeradas, expedidas por el Consejo Regulador, que deberán se colocadas en la propia bodega de acuerdo con las normas que se establezcan, de manera que no se permita una segunda utilización.

b.3) Requisitos para el control.

• Los diferentes operadores deben inscribirse, según corresponda, en los siguientes registros:

- Registro de viñas.

- Registro de bodegas.

- Registro de locales de pasificación.

• Dichos operadores solamente podrán tener almacenadas sus uvas, mostos o vinos en terrenos o locales declarados en los registros, perdiendo de lo contrario el derecho al uso de la denominación de origen protegida.

• Las viñas inscritas deberán de estar formadas por las variedades de uvas de vinificación autorizadas.

• Además son necesarias las siguientes declaraciones para el control:

- Todas las personas físicas o jurídicas inscritas en el registro de viñas presentarán, una vez una vez finalizada la recolección y, en todo caso, antes del 30 de noviembre de cada año, declaración de la cosecha obtenida, indicando el destino de la uva y, en caso de venta, el nombre del comprador. Si se producen distintos tipos de uva, deberán declarar la cantidad obtenida de cada una de ellas.

- Todas las empresas inscritas en el registro de bodegas deberán declarar, antes del 30 de noviembre de cada año, la cantidad de mosto y vino obtenido, especificando los diversos tipos que elaboren. Será obligatorio consignar la procedencia de la uva y



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el destino de los productos que se expidan, indicándose destinatario y cantidad siempre según el procedimiento que se establezca.

- Toda expedición de uva, mosto o vino, que tenga lugar entre operadores inscritos, aunque proceda a la misma razón social, se llevará a cabo con la documentación exigida por la legislación aplicable, remitiéndose copia de la misma al Consejo Regulador. La misma obligación corresponderá en el caso de que el destino del transporte sea una bodega o instalación no inscrita. El expedidor comunicará previamente al Consejo Regulador toda expedición.

**9.- Controles.**

**a) Órgano de control.**

El Consejo Regulador de la Denominación de Origen protegida Ribeiro tiene identificado en su estructura un órgano de control y de certificación de acuerdo con lo dispuesto en el artículo 15.1º letra b) de la Ley 2/2005, del 18 de febrero, de promoción y defensa de la calidad alimentaria gallega; y en el artículo 65 del Decreto 4/2007, del 18 de enero, por el que se regulan las denominaciones geográficas de calidad del sector alimentario y sus consejos reguladores. De acuerdo con dichas normas, el Consejo Regulador es una corporación de derecho público tutelada por la Consellería de Medio Rural y sus inspectores están habilitados por ésta y tienen la condición de autoridad en el ejercicio de sus funciones de control.

Nombre: Órgano de control y certificación del Consejo regulador de la Denominación de Origen Ribeiro.

Dirección: C/. Salgado Moscoso, nº 11, 32400 - Ribadavia (Ourense).

Teléfono: 0034 988 477 200

Fax: 0034 988 477 201

Correo electrónico: controldecalidade@ribeiro.es



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**b) Tareas.**

**b.1) Alcance de los controles.**

• Análisis químicos y organolépticos:

El órgano de control verifica que los elaboradores realizan análisis químicos y organolépticos de todas las partidas de vino para comprobar que cumplen los requisitos establecidos en el punto 2 de este pliego de condiciones. Para la realización de los análisis organolépticos los operadores utilizan el panel de cata con que cuenta el Consejo Regulador.

El Consejo Regulador entrega contraetiquetas con una codificación específica para cada botella de cada partida destinada a ser comercializada con la denominación de origen protegida Ribeiro que se ajuste a los parámetros establecidos. Las partidas que no reúnan las características analíticas y organolépticas del punto 2 de este pliego de condiciones no obtendrán las contraetiquetas y no podrán ser comercializadas bajo el nombre de la denominación de origen protegida.

• Operadores:

El órgano de control comprueba que los operadores tienen capacidad para cumplir los requisitos del pliego de condiciones. En particular comprueba que los productores y elaboradores disponen de un sistema de autocontrol y trazabilidad que permite acreditar las especificaciones en cuanto a: procedencia de uva, variedades empleadas, rendimientos de producción, rendimientos de extracción de mosto, y análisis de los parámetros químicos y organolépticos.

• Productos:

El órgano de control, mediante toma de muestras, verifica que el vino comercializado bajo la denominación de origen cumple las especificaciones establecidas en el punto 2, utiliza adecuadamente la contraetiqueta asignada y se cumplen las demás condiciones que se recogen en este pliego de condiciones.

**b.2) Metodología de los controles.**



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• Controles sistemáticos.

El órgano de control realiza controles sistemáticos del sistema de autocontrol de los operadores que elaboran o comercializan vino bajo el amparo de la Denominación de Origen Protegida con los objetivos siguientes:

- Verificar que la uva, el mosto y el vino son originarios de la zona de producción.

- Controlar el cumplimiento de las especificaciones en lo referente a variedades y rendimiento de producción de uva.

- Comprobar que se realiza una gestión de la trazabilidad desde la producción de uva hasta el envasado.

- Comprobar que se realizan análisis químicos y organolépticos de todas las partidas de vino que permitan acreditar el cumplimiento de las características definidas en el punto 2 de este pliego de condiciones.

• Controles aleatorios.

El órgano de control hace controles aleatorios para comprobar la trazabilidad de las partidas y el cumplimiento de los parámetros analíticos.



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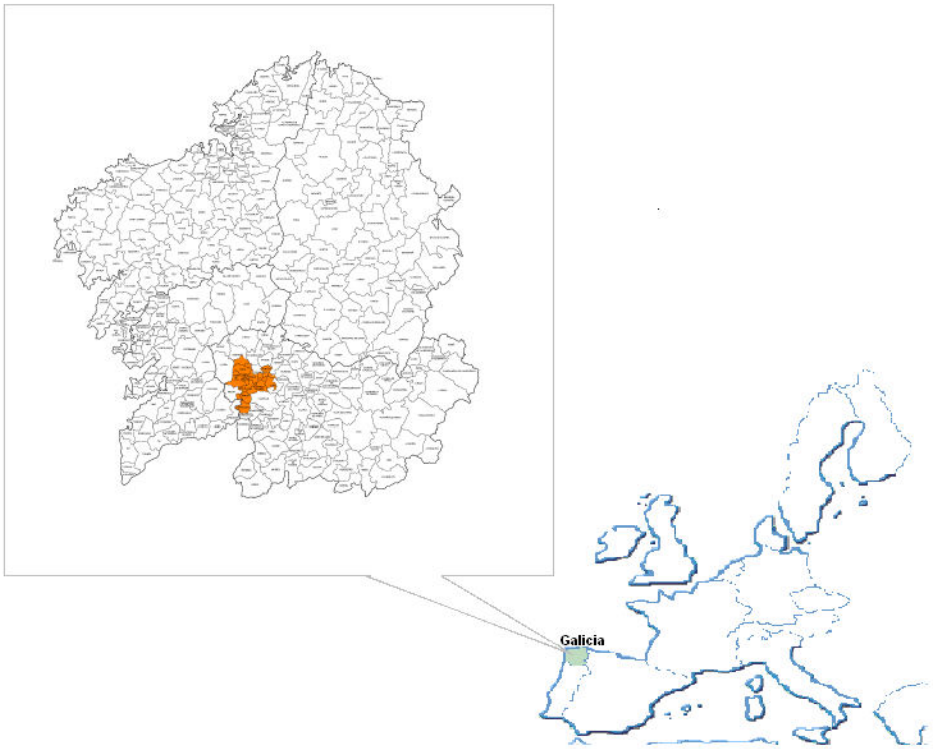
## ANEXO I

## SITUACIÓN Y DELIMITACIÓN DE LA ZONA GEOGRÁFIA




## ANEXO II

## LOGOTIPO IDENTIFICADOR DE LA DENOMINACIÓN DE ORIGEN PROTEGIDA RIBEIRO



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Ribera del Duero

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen «RIBERA DEL DUERO»
6 Hospital
09300 Roa (BURGOS)
España

Tel. +34 947 541221 / Fax. +34 947 541116
secretaria@riberadelduero.es

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 17.11.1979

## PRODUCT DESCRIPTION

- **Raw Material**

The main grape variety of the geographical indication is the Ribera del Duero Tempranillo, also known as Tinto Fino or Tinta del Pais. The rest of permitted varieties are Cabernet Sauvignon, Merlot, Malbec, Grenache and Albillo.

For red wines: at least 75% Tempranillo, Garnacha maximum 5% and Albillo.

For rosé wines: at least 50% red varieties

- **Alcohol content :**

Rosé wines: min 11 %Vol.
Red wines: min 11,5 %Vol.

- **Physical Appearance**

Red and rosé wines

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The production area covered by the D.O.P. ' Ribera del Duero ' is made up of land located in the municipalities belonging to the provinces of Burgos, Soria , Segovia and Valladolid cited below:

Province of Burgos : Adrada de Haza , La Aguilera, Anguix , Aranda de Duero , Valdeararlos baths , Berlangas Roa Roa Boada , Campillo de Aranda, Castrillo de la Vega , La Cueva de Roa ,

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Fresnillo de las Duenas, Fuentecén , Fuentelcésped , Fuentelisendo , Fuentemolinos , Fuentenebro , Fuentespina , Gumiel of Hizán , Gumiel Market , Guzman , Haza , Hontangas , Hontona of Valdearados , the Horrocks , Hoyales Roa Mambrilla Castrejon , Milagros , Moradillo deRoa , Nava de Roa, Olmedillo of Roa, Teal , Pedrosa de Duero , Penaranda de Duero , Quemada, Quintana del Pidio , Quintanamanvirgo , Roa de Duero , San Juan del Monte, San Martin de Rubiales , Santa Cruz de la Salceda , the Sequera de Haza , Sotillo de la Ribera, Torregalindo , Vadocondes , Valcabado Roa Valdezate , Vine , Villaescuesa Roa , Villalba de Duero , Villalvilla Gumiel , Villanueva de Gumiel , Zazuar , Caleruega , Terradillos of Esgueva , Tórtoles of Esgueva , Tubilla Lake , Valdeande , Villatuelda , Villovela Esgueva .

Province of Segovia: Aldehomo , Honrubia de la Cuesta, Montejo de la Vega of Serrezuela , Villaverde de Montejo .

Province of Soria: San Felices , including schedules and following districts : Village of San Esteban , Atauta , Agnes, Killing Soría , Olmillos , Pedraja St. Stephen , St. Stephen Peñalba , Quintanilla of three neighborhoods , San Esteban Grills , San Esteban Soto , Velilla de San Esteban and Villálvaro , Langa de Duero , Castillejo de Robledo , Miño de San Esteban , Water Tower of Avellaneda , in the annexe of Alcoba de la Torre and annexed , Water Tower Marques township borough of Osma.

Province of Valladolid : Bocos de Duero , Canalejas of Peñaflel , Castrillo de Duero , Curiel de Duero , Fompedraza , Manzanillo, Olivares de Duero , Olmos de Peñafiel , Peñafiel , Pesquera de Duero , Piñel de Abajo, Piñel Up , Quintanilla de Arriba, Onesimus Quintanilla , Radish, Breaks , Torre Penafiel , Valbuena de Duero , Valdearcos de la Vega.

**LINK WITH THE GEOGRAPHICAL AREA**

1 - . Terroir and the weather work together to give personality to the wines of this area. Thus, the synonyms that exist in the area for the main variety produced are evidence that the grape has certain distinguishing nuances. This distinction is reflected in a balanced natural acidity of wines, accompanied by great profusion of phenols which highlights the blue tones from anthocyanins and vitisins, along with a high quality polymeric tannin .

. 2 - The climate, especially given the high average altitude of the area, has a marked influence on the grapes; yet it is the slow maturation described above together with the significant temperature differences between day and night, giving an excellent formation of compounds of interest during the day, and metabolic burning overnight. A long ripening period further sweetens naturally produced tannins.

3 - . Consequently, the production area covered by the Ribera del Duero is suitable for producing quality wines provided the load in the vineyards is limited and no late varieties are used. Good lighting exceeding 2400 hours of sunshine a year and heat in summer for ripening and maturation are necessary for a good polyphenolic load. In short, suitable for fine wines, but with the need to adjust both the planting site, varieties and cultural practices.

. 4 - The natural conditions of the processing area, related to topography, climate and soil conditions allow optimal development of the vineyard, uniquely adapted to the Ribera del Duero over the years.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente
Dirección General de la Industria Alimentaria
Subdirección General de Calidad Diferenciada y Agricultura Ecológica
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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Rioja

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la DOP "Rioja"
52 c/ Estambrera
26006 Logroño
España

Tel. +34 941 50 06 48 / Fax. +34 941 50 06 72
consejo@riojawine.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 8.9.1932

## PRODUCT DESCRIPTION

- **Raw Material**

The making of the protected wines should be made exclusively with grapes of the following varieties:

| *Reds* | *Whites* |
|---|---|
| Tempranillo | Viura |
| Garnacha | Malvasía |
| Graciano | Garnacha Blanca |
| Mazuelo | Chardonnay |
| Maturana Tinta | Sauvignon blanc |
| | Verdejo |
| | Maturana blanca |
| | Tempranillo blanco |
| | Turruntés |

- **Alcohol content :**

Protected wines are red, rosé and white, with a minimum alcohol content of 11.5% Vol for red and 10.5% Vol for white and rosé.
The wines protected, to bear the name of the sub "Rioja Alta", "Rioja Baja" and "Rioja Alava", must meet the following requirements as to chemical properties:

| **Subareas and wine types** | **Minimum alcohol content (% vol.)** |
|---|---|

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| | |
|---|---|
| Rioja Alta y Rioja Alavesa | |
| Reds | 11,5 |
| Whites | 11,0 |
| Rosés | 10,5 |
| Rioja Baja | |
| Reds | 12,0 |
| Whites | 11,5 |
| Rosés | 11,0 |

The wines entitled to the indications Reserva and Gran Reserva must achieve a minimum graduation of 12% Vol, in the case of red, or of 11% vol, in the case of white and rosé.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The production and ageing area consists of land located in the municipalities that are listed below, which are sub-areas called Rioja Alta, Rioja Baja and Rioja Alava, and the Regulatory Board considers conclusion fit for production of grape varieties with the quality needed to produce specific wines with the characteristics of the protected appellation.

The municipalities that make up the three subareas indicated in the previous section are:

| **RIOJA ALTA** | | | | |
|---|---|---|---|---|
| **Comunidad Autónoma de La Rioja** | | | | |
| Ábalos | Camprovín | Foncea | Matute | Tirgo |
| Alesanco | Canillas | Fonzaleche | Medrano | Tormantos |
| Alesón | Cañas | Fuenmayor | Nájera | Torrecilla sobre Alesanco |
| Anguciana | Cárdenas | Galbárruli | Navarrete | Torremontalbo |
| Arenzana de Abajo | Casalarreina | Gimileo | Ochánduri | Treviana |
| Arenzana de Arriba | Castañares de Rioja | Haro | Ollauri | Tricio |
| Azofra | Cellórigo | Hervías | Rodezno | Uruñuela |
| Badarán | Cenicero | Herrramélluri | Sajazarra | Ventosa |
| Bañares | Cidamón | Hormilla | San Asensio | Villalba de Rioja |
| Baños de Río Tobía | Cihuri | Hormilleja | San Millán de Yécora | Villar de Torre |
| Baños de Rioja | Cirueña | Hornos de Moncalvillo | San Torcuato | Villarejo |
| Berceo | Cordovín | Huércanos | San Vicente de la Sonsierra | Zarratón |
| Bezares | Cuzcurrita de Río Tirón | Lardero | Santa Coloma | |
| Bobadilla | Daroca de Rioja | Leiva | Sojuela | |
| Briñas | Entrena | Logroño | Sorzano | |
| Briones | Estollo | Manjarrés | Sotés | |

| **Provincia de Burgos (Miranda de Ebro)** |
|---|
| El Ternero<br>(enclave) |

| **RIOJA BAJA** | | | | |
|---|---|---|---|---|
| **Comunidad Autónoma de La Rioja** | | | | |
| Agoncillo | Arrúbal | Cornago | Molinos de Ocón | Rincón de Soto |
| Aguilar del Río Alhama | Ausejo | El Redal | Murillo de Río Leza | Santa Engracia de Jubera (zona Norte) |
| Albelda | Autol | El Villar de Arnedo | Muro de Aguas | Santa Eulalia Bajera |
| Alberite | Bergasa | Galilea | Nalda | Tudelilla |
| Alcanadre | Bergasilla | Grávalos | Ocón (La Villa) | Villamediana de Iregua |
| Aldeanueva de Ebro | Calahorra | Herce | Pradejón | Villarroya |
| Alfaro | Cervera del Río Alhama | Igea | Préjano | |
| Arnedillo | Clavijo | Lagunilla de Jubera | Quel | |
| Arnedo | Corera | Leza del Río Leza | Ribafrecha | |
| **Comunidad Autónoma de Navarra** | | | | |
| Andosilla | Bargota | Mendavia | San Adrián | Viana |
| Aras | | | Sartaguda | |
| Azagra | | | | |

| **RIOJA ALAVESA** | | | | |
|---|---|---|---|---|
| **Provincia de Álava** | | | | |
| Baños de Ebro | Elvillar de Álava | Lanciego | Navaridas | Villabuena de Álava |
| Barriobusto | Labastida | Lapuebla de Labarca | Oyón | Yécora |
| Cripán | Labraza | Leza | Salinillas de Buradón | |
| Elciego | Laguardia | Moreda de Álava | Samaniego | |

The vineyards of Lodosa's municipality, situated on the right bank of the Ebro, which dated April 29, 1991 are in the registry. The Vineyards Registry Council maintains their registration.

## LINK WITH THE GEOGRAPHICAL AREA

Summarizes the link between climate and soil characteristics of the area and the characteristics of the wine in the following tables:

| SUBAREAS | WEATHER INFLUENCE | VINEYARD'S SIZE (aprox) | WINE FEATURES |
|---|---|---|---|
| RIOJA ALTA | Atlantic | 26.786 hectares | -Middle-Grade<br>- Body and high total acidity<br>- Suitable for aging in barrels |
| RIOJA ALAVESA | Atlantic and Mediterranean | 12.934 hectares | - Red graduation and average total acidity<br>- Suitable for both consumption (young wines obtained by carbonic maceration), to barrel aging |
| RIOJA BAJA | Mediterranean | 23.873 hectares | -Red and rosé-graduation and more abstract<br>-Suitable for both consumption for aging in barrels |

| | CALCAREOUS CLAY | CLAY-FERROUS | FLOOD |
|---|---|---|---|
| Areas covered | Rioja Alavesa, la Sonsierra y territories of Rioja Alta | Plots throughout the geography of the Designation of Origin | Plots throughout the geography of the Designation of Origin nearby rivers |
| Extension in relation to total | 25% | 25% | 50% |
| Features of the terrain | Terraced structure small plots | Pan<br>Reddish and strong, rock hard and deep | Flat, with enough depth and with rocks; large plots |
| Features of the wines | Rich in glycerin extract<br>- Good color<br>- Base of red Rioja<br>- White with light color personality | - Fresh medium-bodied reds<br>- Rosés | Whites and medium-bodied reds |

## SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST

[…]

## CONTROL BODY

Ministerio de Agricultura, Alimentación y Medio Ambiente
Dirección General de la Industria Alimentaria
Subdirección General de Calidad Diferenciada y Agricultura Ecológica
1 Paseo de la Infanta Isabel

28071 MADRID
SPAIN

Tel. +34 91 347 53 97 / Fax. +34 91 347 54 10
sgcdae@magrama.es

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Rueda

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen «RUEDA»
8 Real
47490 Rueda (VALLADOLID)
España

Tel. +34 983 868248 / Fax. +34 983 868135
crdo.rueda@dorueda.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 8.9.1932

## PRODUCT DESCRIPTION

Wine, sparkling wine

- **Raw Material**

The main grape variety is the GI Rueda Verdejo variety, indigenous white grape variety in our area. Are also authorized the folowing white varieties: Sauvignon Blanc, Viura and Palomino Fino and red varieties: Tempranillo, Cabernet Sauvignon, Merlot and Garnacha.

- **Alcohol content :**

Legally:

White wines Rueda Verdejo: min 11,5 %Vol.
White wines Rueda y Rueda Sauvignon: min 11%
White wines Rueda Espumoso: min 11,5 %Vol.
White wines tipo Rueda Dorado: min 15 %Vol.
White wines with aging in wood: mínimo 12,5 %
Rosé wines: mínimo 11 %Vol
Rosé wines Rueda Espumoso: mínimo 11,5 %Vol
Red wines of the year: min 12 %Vol.
Red wines more than a year: min 12 %Vol

- **Physical Appearance**

White: different types according to Regulation: quiet (young), aged, barrel-fermented, sparkling and fortified wines.

Still and sparkling: Rosé wines.

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Red wines: young or aged, dry, still wines.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

Rueda is located in the central sector of the depression formed by the Duero river, forming a plateau of gentle terrain and slopes beneath Atlantic winds. There are extensive alluvial and diluvial terraces on the banks of the Duero River and its tributaries Trabancos, Zapardiel and Adaja. DO Rueda
DO Rueda covers 72 municipalities in the provinces of Valladolid, Segovia and Avila.
For more information please consult our website: www.dorueda.com

**MUNICIPALITIES INTEGRATING THE P. D.O. RUEDA**

Province of Valladolid: Aguasal, Alaejos, Alcazarén, Almenara de Adaja, Ataquines, Bobadilla del Campo, Bocigas, Brahojos de Medina, Carpio del Campo, Castrejón, Castronuño, Cervillego de la Cruz, El Campillo, Fresno el Viejo, Fuente el Sol, Fuente Olmedo, Gomeznarro, Hornillos, La Seca, La Zarza, Lomoviejo, Llano de Olmedo, Matapozuelos, Medina del Campo, Mojados, Moraleja de las Panaderas, Muriel, Nava del Rey, Nueva Villa de las Torres, Olmedo, Pollos, Pozal de Gallinas, Pozaldez, Puras, Ramiro, Rodilana, Rubí de Bracamonte, Rueda, Salvador de Zapardiel, San Pablo de la Moraleja, San Vicente del Palacio, Serrada, Sieteiglesias de Trabancos, Tordesillas, Torrecilla de la Abadesa, Torrecilla de la Orden, Torrecilla del Valle, Valdestillas, Velascálvaro, Ventosa de la Cuesta, Villafranca del Duero, Villanueva del Duero y Villaverde de Medina.

Province of Ávila: Blasconuño de Matacabras y Madrigal de las Altas Torres. Y polígonos de Órbita y Palacios de Goda.

Province of Segovia: Aldeanueva del Codonal, Aldehuela del Codonal, Bernuy de Coca, Codorniz, Coca (polígono 7, correspondiente a la pedanía de Villagonzalo de Coca) Donhierro, Fuentes de Santa Cruz, Juarros de Voltoya, Montejo de Arévalo, Montuenga, Moraleja de Coca, Nava de la Asunción, Nieva, Rapariegos, San Cristóbal de la Vega, Santiuste de San Juan Bautista y Tolocirio.

**LINK WITH THE GEOGRAPHICAL AREA**

1 - . The land and the weather are the key, along with the local variety, to get the personality that characterizes the wines from this region. The human factor is also important in shaping the characteristics of the wines of the area until today. From the generous and aged wines, processed and fermented in underground cellars, dug under the houses or on the outskirts of the towns in large barrels and vats, and aged to get the color, aroma and flavor of the internationally recognized wines of Tierra Medina, to the current wines Appellation: young , cheerful , fresh and fruity , symbol of great change in the white wines of Spain .
. 2 - The typically " gravelly " or stony soils are due to deposits consisting of rounded quartzites, which are typical of this region and are a key factor in the quality of the grapes, avoiding evaporation in the summer period and reflecting sunlight on the plant, so that the maturation is favored and a suitable analytical balance musts is allowed. Add to this the differences in temperatures between day and night in the ripening period (sometimes more than 20 º C) , which gives the exceptional balance between sugar and acidity, resulting in very well structured wines, with good acidity and freshness, as well as adequate aromatic intensity.
. 3 - Participation of the Verdejo grape variety gives them the distinguishing characteristics compared to white wines from other areas. In particular, freshness, aromatic strength and presence in the mouth.
. 4 - Also, integration of soil and climate (referred to above in 2.) allows for excellent ripening of red varieties and, therefore, aromatic, balanced and well structured red wines.
5 - . Oxidative wines farms are the last vestige of the traditional form of development and for their uniqueness and quality should be preserved .

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**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente
Dirección General de la Industria Alimentaria
Subdirección General de Calidad Diferenciada y Agricultura Ecológica
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**Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin**

(2001/C 96/03)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92 APPLICATION FOR REGISTRATION: ARTICLE 5 **PDO ( ) PGI (x)**

**National application No: 58**

1. **Responsible department in the Member State**

   Name: Subdireccion General de Denominaciones de Calidad — Direccion General de Alimentacion — Secretarfa General de Agricultura y Alimentacion — Ministerio de Agricultura, Pesca y Alimentacion

   Address: Paseo Infanta Isabel, 1 — E-28071 Madrid

   Tel.: (34) 913 47 53 97

   Fax: (34) 913 47 54 10.

2. **Applicant group**

   2.1. Name: FECIC Federacion Catalana de Industrias de la Carne

   2.2. Address: Via Laietana, 36 — E-08003 Barcelona

   2.3. Composition: producer/processor (x) other ( ).

3. **Type of product:** Class 1.2. — Meat-based product — Raw, cured sausage.

4. **Specification**

   (Summary of requirements under Article 4(2)):

   4.1. **Namer**'Salchichon de Vic' — 'Llonganissa de Vic'.

   4.2. ***Description:*** *Sausage* made from pigmeat and bacon with salt and black pepper as the only seasoning. Microbial flora are the only other ingredients used to flavour Salchichon de Vic — Llonganissa de Vic. During the maturing phase, the natural process of dehydration causes the water content of the sausage to fall and for it to take on the characteristic flavour and aroma; the mould and yeasts inside the sausage must also develop. The gradual, continual development of flora native to Plana de Vic give the final product its unmistakable flavour. It is roughly cylindrical in shape and has a reddish colour when cut, with cubes of bacon and grains of black pepper visible. The outside is a whitish colour due to characteristic flora on the surface. A wide range of natural casings derived from intestines are used to make this product and determine its size, weight and length. The minimum and maximum measurements are indicated in the following table:

| | Minimum | Maximum |
|---|---|---|
| Size — diameter (millimetres) | 35-40 | 90 |
| Weight (grams) | 300 | 2 500 |
| Length (centimetres) | 20 | 90 |

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4.3. ***Geographical area:*** *The* defined area comprises municipalities which make up Plana de Vic, located in the district of Osona in the province of Barcelona.

4.4. ***Proof of origin:*** The sausages come from firms entered in the relevant register and located in the geographical area of this PGI.

Self-checks are carried out at the production, maturing and curing stages and on the raw material in each of the producing undertakings. Checks are also made by an inspection and certification body.

Once these checks are completed, the product goes on to the market with its proof of origin displayed in the form of a numbered label issued by the regulatory body.

4.5. **Method of productionr**Salchichon de Vic is made with minced pigmeat (ham, shoulder or top quality lean meat) to which cubed bacon, salt and black pepper are added. These ingredients are mixed together and the resulting paste is cold stored and left to macerate for 48 hours. The paste is then used to fill natural intestinal casings and cured for a minimum of 45 days. The length of the curing period depends on the type of casings used.

4.6. ***Link:*** *As* early as 1456 there are written references to Salchichon de Vic although evidence of the sausage has been found in writings from the fourth century. This product was formerly made on farms in the area, as a means of preserving the prime cuts of meat.

The combination of a continental, Mediterranean climate, a degree of geographical isolation provided by the mountain ranges of Guillerias, Collsacabra and Llu^anes, low air pressure created during anticyclonic conditions, together with the relative humidity (River Ter) and the height of Plana de Vic, at 500 m above sea level, create very specific environmental conditions which are difficult to reproduce. All these factors are conducive to the development of special fungal flora which, during the maturing and drying stages, lend these sausages the characteristics and unique bouquet specific to the region.

The manufacture of the sausage in Plana de Vic is made possible by the environmental and climactic conditions of the area and the *savoir-faire* handed down through generation of makers of this sausage.

4.7. ***Inspection body***

Name: ICC — Instituto Comunitario de Certificacion, SL Address:

C/ del Sol, 16, 2º2ª, E-08201 Sabadell (Barcelona)

Tel.: (34) 937 25 35 77

The inspection body complies with standard EN-45011.

4.8. ***Labelling***

Protected geographical indication 'Salchichon de Vic' obligatory.

Numbered labels authorised by the regulatory body.

4.9. ***National requirements***

— Law No 25/1970 of 2 December 1970, laying down rules on vineyards, wine and spirit drinks,

— Decree No 835/1972 of 28 March 1972, laying down detailed rules for the implementation of Law No 25/1970,

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— Order of 25 January 1994 specifying the correlation between Spanish legislation and Regulation (EEC) No 2081/92 with regard to designations of origin and geographical indications for agricultural products and foodstuffs,

— Royal Decree No 1643/1999 of 22 October laying down the procedure for processing applications for registration in the Community Register of Protected Designations of Origin and Protected Geographical Indications.

**EC No:** G/ES/00119/2000.02.29.

**Date of receipt of the full application:** 29 January 2001.

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**'SIERRA DE CÁDIZ'**

EC No: ES-PDO-0105-0219-10.03.2011

**PGI ( )PDO ( X )**

## 1. NAME

'Sierra de Cádiz'

## 2. MEMBER STATE OR THIRD COUNTRY

Spain

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Product Type

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

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

Extra-virgin olive oil from the fruit of the olive tree (Olea Europea L.), of the following varieties: Lechín de Sevilla, Manzanilla, Verdial de Huévar, Verdial de Cádiz, Hojiblanca, Picual, Alameña de Montilla and Arbequina, by mechanical processes or other physical processes that do not lead to deterioration of the oil, conserving the taste, aroma and characteristics of the fruit from which it is obtained.

Physical-chemical and organoleptic characteristics of the oil:

- Maximum acidity: 0.6°
- Peroxide value: maximum 18 mEq of active oxygen per kg.
- Ultraviolet absorbency (K270): maximum 0.20
- Moisture: maximum 0.1 per cent
- Impurities: maximum 0.1 per cent

The aroma of the oil is of green or ripe olives and a medium to strong fruitiness. It has forest fruit notes and is averagely bitter and spicy, giving a balanced taste.

### 3.3. Raw materials (for processed products only)

Olives of the following varieties:

Lechín de Sevilla, Manzanilla, Verdial de Huévar, Verdial de Cádiz, Hojiblanca, Picual, Alameña de Montilla and Arbequina.

### 3.4. Feed (for products of animal origin only)

Not applicable.



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### 3.5. Specific phases in production that must take place in the identified geographical area

All phases in production, including packaging, must take place within the identified geographical area.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

Packing at the place of origin is mandatory. This requirement has the clear objective of giving increased protection to the quality and authenticity of the product and, in so doing, safeguarding the reputation of the Protected Designation of Origin. Beneficiaries assume this responsibility fully and as a group; checks made in the area of production and under the responsibility of those benefiting from the Protected Designation of Origin are indeed detailed and systematic, and are carried out by professionals well versed in the characteristics of the product. The checks needed to guarantee the product could not effectively be carried out outside the area of production.

There are different types of packing permitted under current technical and health rules.

### 3.7. Specific rules concerning labelling

The Regulatory Council is responsible for authorising use of labels containing the trademark which must include the words: 'Protected Designation of Origin' or the Community symbol and the designation 'Sierra de Cádiz'.'

The Regulatory Council will issue back labels in accordance with the volume of oil meeting requirements.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The area of production is situated in the north-east of the province of Cádiz and comprises eight municipalities in that province: Alcalá del Valle, Algodonales, Olvera, El Gastor, Setenil de las Bodegas, Torrealháquime, Puerto Serrano and Zahara de la Sierra, all of which are in the Sierra de Cádiz district, and the following four municipalities of the province of Seville: Algámitas, Coripe, Pruna and Villanueva de San Juan.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The area of production of the olives intended for the production of these protected olive oils lies between the Lijar and Algodonales mountain ranges, hemmed in by the Grazalema range in the south-west and the Terril range in the north-east.

The district is also close to the Sierra de Grazalema nature park. Two of the municipalities covered by this Designation of Origin, Zahara de la Sierra and El Gastor, are located in this nature park which gives a clear idea of the natural and geographical environment that is involved here. Also evident are the particular environmental characteristics of the area and particularly the rugged nature of the land already given over to olive groves.

The geographical area coincides with a natural sub-region within the Sierra de Cádiz region. The reason is the particular orography and climate found in this sub-region which, taken together with the soil types, means that the cultivation of olive groves is widespread in this area.

In fact this is the most important crop in the area and has an exceptionally strong link with the way of life of these municipalities, which is not the case in other parts of the Sierra de Cádiz, where olive groves do exist but not in significant numbers or in any specific place.



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Main features:

– Slopes of above 20% are present in 38% of the area.

– 90 % of the land lies above 500 meters.

– Rainfall is in excess of 600 litres per year.

– Continental climate.

**5.2. Specificity of the product**

The specific nature of the olive oil produced in mills across the Sierra de Cádiz is due to the mix of varieties of olive trees present in the area. The clear leader is the Lechín variety. In order of importance in terms of tree numbers the varieties are: Lechín de Sevilla, Manzanilla, Verdial de Huévar, Verdial de Cádiz, Hojiblanca, Picual, Alameña de Montilla and Arbequina.

**5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)**

The Sierra de Cádiz is a highly traditional olive-growing area and the most typical in Cádiz province. It is located in the north-east of the province of Cádiz where it meets the province of Seville and is hemmed in by the Lijar and Algodonales mountain ranges to the south-east and also the Sierra del Terril, which is in the province of Seville. The area is marked by its altitude (1 800 meters) which influences its climate, which is much colder that that of the coast and has rainfall of around 600 mm.

The Lechín variety is typically strong and suits limestone soils which are predominant in this highland area. It produces quite a lot of early-maturing olives and is susceptible to the alternate-bearing phenomenon (alternate years of abundant and meagre crops). This variety is the basis of the olive oil protected by the designation, mixed with the other varieties. This gives these olive oils their own personality that marks them out from the rest.

From an organoleptic standpoint the oil in question has an average to intense fruity aroma of green or mature olives with forest-fruit notes and a slightly bitter, spicy taste. The result is very balanced due to the wide range of varieties that are used in production.

**Reference to the publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006)

The full text of the product specification is available at:

http://www.juntadeandalucia.es/agriculturaypesca/portal/export/sites/default/comun/galerias/galeriaDescargas/cap/industrias-agroalimentarias/denominacion-de-origen/Pliegos/PliegoSierradeCadizmodificado.pdf

or by going directly to the start page of the website of the Region's Agriculture and Fisheries Department (http://www.juntadeandalucia.es/agriculturaypesca/portal), clicking on the following buttons: 'Industrias Agroalimentarias' > 'Calidad y Promoción' > 'Denominaciones de Calidad' > 'Aceite de Oliva Virgen Extra'; the specifications are located under the name of the Quality Designation.



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**COUNCIL REGULATION (EEC) No 2081/92**
**APPLICATION FOR REGISTRATION:**
ARTICLE 5
**PDO (x) PGI ( )**

**National application No 63**

1. **Responsible department in the Member State**

Name: Subdireccion General de Denominaciones de Calidad. Direccion General de Alimentacion.
Secretarfa General de Agricultura y Alimentacion del Ministerio de Agricultura, Pesca y Alimentacion, Espana

Address: Paseo Infanta Isabel, 1, E-28071 Madrid
Tel. (34) 913 47 53 94
Fax (34) 913 47 57 10

2. **Applicant group**

2.1. Name: Cooperativa Santo Tomas Apostol
Molino Tamujares
Cooperativa Nuestra Sra. de la Paz
Cooperativa San Vicente
Cooperativa Nuestra Sra. de la Encarnacion
Cooperativa Aceites Toya'
Aceites La Caserfa Santa Julia
Vado Olivo SA
Cooperativa Cristo del Consuelo La
Almedina
Cooperativa La Betica Aceitera
Cooperativa Ntra. Sra. de la Cabeza
Aceites Guadalentm Cooperativa San
Isidro Aceites 'La Nora'
Aceites 'Guirado'
Cooperativa Burunchel — Alto Guadalquivir

2.2. Address: c/Cruz de Orea, 60, E-23470
Cazorla Tel. (34) 953 12 42 23
Fax (34) 953 12 42 23

2.3. Composition: Producer/processor (x) other ( )

3. **Type of product:** Extra virgin olive oil. Class 1.5 — Oils and fats.

4. **Specification**

(summary of requirements pursuant under Article 4(2))

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4.1. **Name**:'Sierra de Cazorla'.

4.2. **Description**:Extra virgin olive oil, obtained from olives of the olive tree (Olea Europea L) belonging to the Picual variety and the Royal indigenous variety. Its characteristics are acidity: maximum 0,7°; peroxide number: maximum 18; K270: maximum 0,20; moisture and impurities: not exceeding 0,1 %.

Highly stable olive oils, very fruity and slightly bitter. Colour varying from deep green to golden yellow, depending on the period the olives are harvested and the location of the olive groves within the region.

4.3. ***Geographical area***

*Location of the area:* The production area is situated in the north-eastern part of the province of Jaen, an area rich in natural resources, close to the national park of Sierras de Cazorla, Segura and las Villas, with is own highly specific and biological features.

*Municipalities concerned:* Cazorla, Chilluevar, Hinojares, Huesa, La Iruela, Peal de Becerro, Pozo Alcon, Quesada and Santo Tome in the province of Jaen.

*Overall geographical area and area covered by olive groves:* The overall area covers 133 585 ha, with olive groves accounting for 31 500 ha.

*Processing and packaging area:* The processing and packaging area coincides with the production area.

4.4. ***Proof of origin:*** *The* olives belong to approved varieties which come from olive groves located in the production area's municipalties and are listed in the olive oil register of the Consjeo *Regulardor* (Regulating Board).

The oil is extracted at oil mills located in the production area and registered in the oil mill register of the Consejo *Regulador.*

Packaging is undertaken in duly registered plants always within the delimited geographical area.

The *Consejo Regulador,* in its capacity as inspection body, carries out regular inspections to ensure that the products to be covered by the protected designation are obtained and produced in conformity with the specifications.

The oil satisfying the specification requirements after the inspection process is certified by *Consejo Regulador.* This body then supplies the packaging plants with a numbered label so that the oil can be placed on the market with a guarantee as to its origin.

4.5. ***Method of production:*** *In* the autumm the land is ploughed with a cultivator and a disc plough. In the summer, the soil is prepared for the harvest by tilling and rolling and is treated with pre-emergence herbicides.

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Once the olives of the authorised varieties and from the registered olive groves have reached the correct degree of ripeness they are picked with the utmost care, those from the ground being separated from those from the tree. They are then taken to the oil mills in accordance with the requirements laid down to prevent damage to the fruit.

At this point they are cleaned and washed to remove leaves, stalks, earth and impurities, and the oil is extracted by pressing — an operation which has to be completed no more than 48 hours after picking. Oil extraction is carried out under the supervision of the *Consejo Regulador* using appropriate and authorised techniques.

The oil obtained is decanted, and the quality oil run off is analysed and classified. Only extra virgin olive oil is given the protection of the designation.

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4.6. ***Links***

*Background:* The earliest records of olive growing in the region and in the Sierra de Cazorla, dating back to after the reconquest and repopulation under Ferdinand III in the 13th century, are to be found in the archives of the late Middle Ages of the town of Quesada. These documents are proof that olive cultivation was already practised in the region at that time.

*Natural conditions:* The geographical production area has very specific physical and biological features (see details below) which contribute to the oil produced in this area having its own distinct quality characteristics. One of the main factors bearing out the link with the natural environment is the use of the indigenous Royal variety, which is fully adapted to the soil and climate of the area and which produces low yield but high-quality oil.

— The area is mostly hilly, with some hills rising to high peaks. The Sierra de Cazorla is made up of four almost parallel mountain ranges, stretching along a longitudinal axis from north to south and with folds from east to west. One of the highest summits, the Cerro de Las Empanadas, rises to 2 106 m.

— The soils belong to the following orders: Entisols (the most recent and having evolved the least), Inceptisols (developed over limestone and alkaline in nature) and Alfisols (with clay-enriched horizons).

— Average seasonal temperatures are as follows: spring 16 °C, summer 23 °C, autumn 13 °C and winter 4 °C; annual average rainfall ranges between 600 and 800 mm.

4.7. ***Inspection structure***

Name: Consejo Regulador de la Denominacion de Origen 'Sierra de Cazorla'
Address: Carretera Peal de Becerro-Cazorla, km 10,5, E-
23470 Cazorla Tel. (34) 953 72 21 21 Fax (34) 953 72 21 13
The *Consejo Regulador* of the 'Sierra de Cazorla' designation of origin is able to fulfil the requirements laid down in standard EN-45011 as provided for in Article 10 of Regulation (EEC) No 2081/92.

4.8. ***Labelling:*** The words 'Sierra de Cazorla' must appear on the label. The labels must be approved by the *Consejo Regulador.* The labels are numbered and are supplied by *Consejo Regulador.*

4.9. ***National requirements***

— Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits;

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— Decree No 835/1972 of 28 March 1972 on detailed rules for the implementation of Law No 25/1970;

— Order of 25 January 1994 specifying the correlation between Spanish law and Regulation (EEC) No 2081/92 as regards designations of origin and geographical indications for agricultural products and foodstuffs;

— Royal Decree No 1643/1999 of 22 October 1999 on the procedure governing applications for entry into the Community register of protected designations of origin and protected geographical indications.

**EC No:** G/E/00137/2000.06.27.

**Date of receipt of the full application:** 24 July 2000.

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**REGULATION (EEC) N$^2$ 2081/92**

**APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)**
**PDO ( X ) PGI ( )**
**National application No .....**

1. **Responsible department in the Member State:**
Name SUB-DIRECTORATE GENERAL OF I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY OF AGRICULTURE, FISHERIES AND FOOD
**Address** C/ Dulcinea, 4, 28020 Madrid, Spain
Tel. 347.19.67 Fax. 534.76.98

2. **Applicant group:**
**(a)** **Name** CONSEJO REGULADOR DE LA D.O. "SIERRA DE SEGURA" [Designation of Origin Regulating Body]
**(b)** **Address** Primero de Mayo, 7 - 23360 LA PUERTA DE SEGURA (Jaen), Spain
**(c)** **Composition: producer/processor ( ) other ( )**

3. **Name of product:** "SIERRA DE SEGURA"

4. **Type of product: (see list)** VIRGIN OLIVE OIL - Class 1.5

5. **Specification: (summary of Article 4(a))**
**(a)** **Name: (see 3)** "SIERRA DE SEGURA" DESIGNATION OF ORIGIN
**(b)** **Description:** Virgin olive oil from olives of the varieties "Picual", "Verdala", "Royal" and "Manzanillo de Jaen". Max. acidity 1°; peroxide index below 19; impurities <0.1%; water <0.1%. Colour greenish yellow, with fruity, sweet taste.
**(c)** **Geographical area:** 13 municipalities in northeastern Jaen province, with olive groves covering 38,819 hectares. Processing takes place in the same area as production.
**(d)** **Evidence:** Olive groves situated in the production area and registered with the Regulating Body produce the olives from which the oil is extracted in registered mills and bottled in registered factories. Labelled; numbered label certifying designation issued by the Regulating Body.
**(e)** **Method of production:** Oil is extracted from clean, healthy, milled olives by means of suitable extraction techniques that do not alter the product characteristics.
**(f)** **Link:** District with steep slopes where olive groves often mingle with pines; shallow, erodible soils on higher slopes, and deep, fertile soils in lower areas; high rainfall and variable annual mean temperature. Suitable cultivation, harvesting and production techniques inspected.
**(g)** **Inspection structure:**
Name: Regulating Body of the "Sierra de Segura" D.O.
**Address:** c/Primero de Mayo, **7**
23360 LA PUERTA DE SEGURA (Jaen), Spain
**(h)** **Labelling:** Labels authorised by the Regulating Body. "Denominacion de Origen Sierra de Segura aceite virgen" ["Sierra de Segura Designation of Origin, virgin olive oil"] shall be mentioned. Numbered labels certifying designation shall be issued by the Regulating Body.
**(i)** **National requirements: (if any)** Law 25/1970, of 2 December. Order of 9 November 1979 recognising the Sierra de Segura D.O. Order of 4 November 1993 ratifying the Regulation of the "Sierra de Segura" D.O. and its Regulating Body.

**TO BE COMPLETED BY THE COMMISSION**
**EEC No.:** VIB14/ESP/0071/94.1.24 **Date of receipt of the application:^/?!/^**

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**UPDATED SUMMARY**

COUNCIL REGULATION (EC) No 510/2006

**"SIERRA MÁGINA"**

**EC No: ES/PDO/105/0054**

**PDO ( X )  PGI (  )**

This summary has been drawn up for information only. For full details, interested parties are invited to consult the full version of the product specification obtainable from the national authorities indicated in section 1 or from the European Commission[1].

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

| | |
|---|---|
| Name: | Subdirección General de Denominaciones de Sistemas de Calidad Diferenciada - Dirección General de Industria Agroalimentaria y Alimentación - Secretaría General de Agricultura y Alimentación del Ministerio de Agricultura, Pesca y Alimentación de España. |
| Address: | Infanta Isabel 1, E-28071 Madrid |
| Tel.: | 34-913 47 53 94 |
| Fax: | 34-913 47 54 10 |
| e-mail: | sgcaproagro@mapya.es |

**2. GROUP:**

| | |
|---|---|
| Name: | Consejo Regulador de la Denominación de Origen "Sierra Mágina". |
| Address: | Ctra. Mancha Real-Cazorla, s/n, E-23537 Bedmar (Jaén) |
| Tel.: | 34-953 77 20 90 |
| Fax: | 34-953 77 22 72 |
| e-mail: | D.O.sierra-magina@swin.net |

Composition: Producers/processors ( X )  Other (  )

**3. TYPE OF PRODUCT:**

Class 1.5.: Oils and fats (butter, margarine, oil, etc.)

**4. SPECIFICATION** (summary of requirements under Article 4(2))

**4.1 Name:**

"Sierra Mágina"

**4.2 Description:**

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[1] European Commission, Directorate-General for Agriculture and Rural Development, Agricultural Product Quality Policy, B-1049 Brussels.

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Extra virgin olive oil obtained from olives (*Olea europea, L*) of the Picual and Manzanillo de Jaén varieties.

The protected variety regarded as the principal one is the Picual.

Its characteristics are: acidity up to a maximum of 0.5°; peroxide value: maximum 18.$K_{270,}$ maximum 0.20; moisture and impurities not exceeding 0.1%.

Highly stable olive oils, very fruity and slightly bitter. Colour varying from deep green to golden yellow depending on the period the olives are harvested and the location of the olive grove within the region.

The protected extra virgin olive oils are prepared from olives not less than 90% of which are of the Picual variety.

**4.3 Geographical area:**

– Location and delimitation of the area: The production area is surrounded by the Sierra Mágina Natural Park, which gives its name to the designation. Situated in the central part of the southern zone of the Province of Jaén, it comprises 16 municipalities and has olive groves covering a total of 64 009 ha representing 84% of the utilised agricultural area.

– Municipalities concerned: It covers sixteen municipalities in the Province of Jaén: Albánchez de Úbeda, Bedmar-Garcíez, Bélmez de la Moraleda, Cabra del Santo Cristo, Cambil, Campillo de Arenas, Cárcheles (Cárchel y Carchelejo), Huelma, Jimena, Jódar, La Guardia de Jaén, Larva, Mancha Real, Pegalajar, Solera and Torres.

**4.4 Proof of origin:**

The olives delivered to the oil mills are of the authorised varieties and come from olive groves listed in the Regulating Council register. The oil is extracted at registered oil mills situated in the production area, under the supervision of Council inspectors, and stored at oil mills or registered packaging plants. The oil is subjected to physical and chemical analysis and organoleptic assessment. Only oils which successfully complete the inspection procedure are packaged and placed on the market bearing the numbered back label issued by the Council and protected by the Designation of Origin.

**4.5 Method of production:**

Ripened olives of the authorised varieties from registered olive groves are harvested carefully, separating those from the ground from those from the tree. The olives are delivered to oil mills under conditions which ensure that they do not deteriorate. They are cleaned and washed, leaves, stalks, earth and impurities are removed and the oil is extracted by pressing. The process is completed in a period of not more than 48 hours. The production methods are appropriate and are authorised and inspected by the Council. The oil is decanted and the quality oil run off is analysed and graded. Only extra virgin olive oil is given the protection of the designation.

**4.6 Link:**



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The Sierra Mágina is a massif that rises above the plain in a relatively short continuous line running from north east to south west and surrounded by smaller hills. The olive groves are to be found on the gentler slopes of the massif, up to an altitude of 850 m, giving it the appearance of an island in the midst of a sea of olive trees. The soils most commonly occurring are lithosols, calcareous regosols, cambrisols and chromic luvisols. The climate fluctuates between Mediterranean subtropical and Mediterranean temperate, with annual average temperatures of between 13°C and 17°C, and average annual rainfall of between 400 mm and 800 mm. Traditional tilling, semi-tilling, pruning and pest and disease control methods provide a suitable environment for the development of olive trees from which healthy olives are obtained giving the oil its distinctive characteristics that are closely linked with the geographical surroundings.

**4.7 Inspection body:**

| | |
|---|---|
| Name: | Consejo Regulador de la Denominación de Origen "Sierra Mágina". |
| Address: | Ctra. Mancha Real-Cazorla, s/n, E-25537 Bedmar |
| Tel.: | 34-953 77 20 90 |
| Fax: | 34-953 77 22 72 |
| e-mail: | D.O.sierra-magina@swin.net |

The inspection body satisfies the European Standard EN45011.

**4.8 Labelling:**

The words "Sierra Mágina" must be shown. Labels are authorised by the Council. Back labels are numbered and must be issued by the Council.

**4.9 National requirements:**

– Law No 25/1970 of 2 December 1970 on rules governing viticulture, wine and spirits.

– Order of 25 February 1997 ratifying the Regulation on the Designation of Origin "Sierra Mágina".



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**ANNEX II**

**COUNCIL REGULATION (EEC) No 2081/92**

**'SIURANA'**

**(EC No: ES/0072/24.1.1994)**

**PDO (X) PGI ( )**

This summary has been drawn up for information purposes only. For full details, in particular the producers of the PDO or PGI concerned, please consult the complete version of the product specification obtainable at national level or from the European Commission ([1]).

## 1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

Name: Subdirección General de Sistemas de Calidad Diferenciada. Dirección General de Alimentación. Secretaría General de Agricultura, Pesca y Alimentación del Ministerio de Agricultura, Pesca y Alimentación.

Address: Paseo Infanta Isabel, 1 — E-28071 MADRID

Telephone: (34) 913 47 53 94

Fax: (34) 913 47 54 10

## 2. APPLICANT GROUP

2.1. Name: CONSEJO REGULADOR DE LA D.O.P. 'SIURANA'

2.2. Address: Antoni Gaudí, 66 D-1 B (43203) Reus

Telephone: (34) 977 33 19 37

Fax: (34) 977 33 19 37

2.3. Composition: producers/processors (X) other ( )

## 3. TYPE OF PRODUCT

Group 1.5: Oils and fats (butter, margarine, oil, etc.)

## 4. SPECIFICATION

(summary of requirements under Article 4(2))

### 4.1. Name

'Siurana'

### 4.2. Description

Virgin olive oil obtained from olives of the varieties 'Arbequina', 'Royal' and 'Morrut', with acidity of less than 0,5, maximum peroxide level of 12, moisture and impurities content of no more than 0,1. Greeny yellow colour with a sweet, fruity taste.

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## 4.3. Geographical area

The area runs across the Province of Tarragona from Lérida to the Mediterranean coast and is made up of the following municipalities:

| Region | Municipality |
|---|---|
| Alt Camp | Aiguamúrcia; Alcover; Alió; Bràfim; Cabra del Camp; Els Garidells; Figuerola del Camp; Masó, la; Milà, el; Montferri; Nulles; Pla de Santa Maria, el; Pont d'Armentera, el; Puigpelat; Querol; Riba, la; Rodonyà; Rourell, el; Vallmoll; Valls; Vilabella; Vila-rodona. |
| Baix Camp | Albiol, l'; Aleixar, l'; Alforja; Almoster; Arbolí; Argentera l'; Borges del Camp, les; Botarell; Cambrils; Castellvell del Camp;Colldejou; Duesaigües; Maspujols; Montbrió del Camp; Mont-Roig del Camp; Pratdip; Reus; Riudecanyes; Riudecols; Riudoms; Selva del Camp, la; Vilanova d'Escornalbou; Vilaplana; Vinyols i els Arcs. |
| Baix Penedès | Arboç,l'; Banyeres del Penedès; Bellvei; Bisbal del Penedès, la; Bonastre; Calafell; Cunit; Llorenç del Penedès; Masllorenç; Montmell, el; Sant Jaume dels Domenys; Santa Oliva; Vendrell, el. |
| Conca de Barberà | Barberà de la Conca; Blancafort; Espluga de Francolí, l'; Montblanc; Pira; Sarral; Senan;Solivella; Vallclara; Vilanova de Prades; Vilaverd; Vimbodí. |
| Priorat | Bellmunt del Priorat; Bisbal de Falset, la; Cabacés; Capçanes; Cornudella de Montsant; Falset; Figuera, la; Gratallops; Guiamets, els; Lloar, el; Marçà; Margalef; Masroig, el; Molar, el; Morera de Montsant, la; Poboleda; Porrera; Pradell de La Teixeta; Torre de Fontaubella, la; Torroja del Priorat; Ulldemolins; Vilella Alta, la; Vilella Baixa, la. |
| Ribera d'Ebre | Flix (1); Garia (1); Palma D'Ebre, la; Tivissa (1); Torre de L'Espanyol, la (1); Vinebre (1). |
| Tarragonès | Altafulla; Montmell, el; Constantí; Creixell; Morell, el; Nou de Gaià, la; Pallaresos, els; Perafort; Pobla de Mafumet, la; Pobla de Montornès, la; Renau; Riera de Gaià, la; Roda de Barà; Salomó: Salou; Secuita, la; Tarragone; Torredembarra; Vespella de Gaià; Vilallonga del Camp; Vila-Seca. |

([1]) ZONES: Flix, 13, 18, 19, 20 and 21; Garcia: 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 22 and 23; Tivissa: 2, 7, 8, 9, 10, 11, 12, 21, 22 and 23 (La Serra d'Almòs district); Torre de l'Espanyol: 1 and 2; Vinebre: 8 and 9.

## 4.4. Proof of origin

Olives from groves located within the production area and registered with the Regulatory Board are pressed at registered mills to produce oil, which is then bottled at registered plants. Bottles are labelled and also bear a numbered secondary label issued by the Regulatory Board.

## 4.5. Method of production

Clean, healthy olives harvested directly from the tree are pressed using suitable methods that do not affect the characteristics of the product.

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(1) European Commission, Directorate-General for Agriculture, Agricultural product quality policy, B-1049 Brussels.

## 4.6. Link

*A* Mediterranean climate, with average annual rainfall of 380 mm to 550 mm and an average annual temperature of between 14,5 °C and 16 °C, together with the differing features of the two districts that make up the production area, one characterised by an irregular landscape and the other by a more even topography with well-constituted soils, provide a suitable environment for olive production. Suitable and controlled cultivation, harvesting and processing methods are used.

## 4.7. Inspection body

*Name:* *CONSEJO REGULADOR DE LA D.O.P. 'SIURANA'*

*Address.* *Antoni Gaudí, 66 D-1 B (43203) Reus*

*Telephone: (34) 977 33 19 37*

*Fax: (34) 977 33 19 37*

*The Regulating Board of the 'Siurana' Designation of Origin is able to fulfil the requirements laid down in standard EN-45011.*

## 4.8. Labelling

The words 'Denominacion de Origen "Siurana" aceite virgen' are prominent. Labels are authorised by the Regulatory Board. Numbered secondary labels are issued by the Regulatory Board.

## 4.9. National requirements

Law 25/1970 of 2 December 1970. Order of 19 November 1979 concerning the 'Siurana' Designation of Origin for virgin olive oils and its Regulatory Board.

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**REGULATION (EEC) Nº 2081/92**

MINISTRY OF AGRICULTURE, FISHERIES AND FOOD

SUB-DIRECTORATE GENERAL OF I.N.D.O.

**APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)**
**PDO ( ) PGI ( X )**
**National application No .....**

1. **Responsible department in the Member State:**
   **Name** I.N.D.O. - FOOD POLICY DIRECTORATE - FOOD SECRETARIAT OF THE MINISTRY OF AGRICULTURE, FISHERIES AND FOOD
   **Address** C/ Dulcinea, 4, 28020 Madrid, Spain
   **Tel.** 347.19.67 **Fax.** 534.76.98

2. **Applicant group:**
   (a) **Name** Consejo Regulador de la D.E. "SOBRASADA DE MALLORCA" [Specific Designation Regulating Body]
   (b) **Address** C/ Mayor, 19 - 07529 ARIANY - MALLORCA (Baleares), Spain
   (c) **Composition: producer/processor ( X ) other ( )**

3. **Name of product:** "Sobrasada de Mallorca" [Majorcan Sausage]

4. **Type of product: (see list)** Meat-based products - Class 1.2

5. **Specification: (summary of Article 4)**
   (a) **Name: (see 3)** "Sobrasada de Mallorca" Specific Designation
   (b) **Description:** Uncooked, cured sausage; irregular cylindrical shape; paste soft, not pliant, sticky, compacted, greasy, not very fibrous, with marbled red appearance; skin dark red, smooth or slightly rough, without mould or with whitish mould.
   (c) **Geographical area:** The processing area covers the whole island of Majorca (Article 4).
   (d) **Evidence:** Meats with the characteristics described in Article 5; processing and curing are carried out in registered factories under Regulating Body control; the product goes on the market certified and guaranteed by the Regulating Body.
   (e) **Method of production:** In processing, the meat is minced into pieces less than 6 mm in diameter; pepper, salt and spices are added; the mass is well mixed and encased in intestines; finally it is cured in drying rooms.
   (f) **Link:** The Majorcan climate, with its high humidity and small temperature range, and the local sausage-making tradition combine to make a product with its own character, which has traditionally set it apart and been recognised by the consumer. This is shown by the fact that Majorca produces over 50% of the Spanish total of this kind of sausage, and at a price 100-500% higher than that of sausage from elsewhere in the country.
   (g) **Inspection structure:**
   **Name:** Regulating Body of the "Sobrasada de Mallorca" Specific Designation
   **Address:** C/ Mayor, 19 - 07529 ARIANY - MALLORCA (Baleares), Spain
   (h) **Labelling:** "Sobrasada de Mallorca" must be mentioned; labels authorised by the Regulating Body; numbered labels certifying designation issued by the Regulating Body (Article 20 of the Regulation).
   (i) **National requirements: (if any)** Law 25/1970, of 2 December. Balearic Government Decree 136/1993 of 16 December approving the Regulation of the "Sobrasada de Mallorca" Specific Designation.

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**REGULATION (EEC) Nº 2081/92**

**TO BE COMPLETED BY THE COMMISSION**

**EEC No.:** VIB14/ESP/0097/94.1.24

**Date of receipt of the application:** 24/01/.36

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Somontano

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

CONSEJO REGULADOR DE LA DOP SOMONTANO
64 Avenida de la Merced
22300 BARBASTRO (HUESCA)
España

Tel. +34 976 313 031 / Fax. +34 976 315 132
somontano@dosomontano.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 30.4.1980

## PRODUCT DESCRIPTION

Wine, liqueur wine, sparkling wine quality.

- **Raw Material**

Varieties:

| *Whites* | *Reds* |
|---|---|
| Macabeo | Moristel |
| Granacha Blanca | Tempranillo |
| Alcañón | Garnacha tinta |
| Chardonnay | Parraleta |
| Gewüerztraminer | Cabernet Sauvignon |
| Riesling | Merlot |
| Sauvignon Blanc | Pinot Noir |
| | Syrah |

- **Alcohol content :**

| | *Minimun alcohol content* |
|---|---|
| White | 10% vol. |
| White made with Macabeo late harvest | 13 % vol. |
| Rosé | 11% vol. |
| Red | 11,5% vol. |
| Naturally sweet wine | 13 % vol. |
| Liqueur wine | 15 % vol. |

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| | |
|---|---|
| Quality Sparkling Wine | 10% vol. |

- **Physical Appearance**

White, Rosé, Red Wine.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The geographical area of this DOP is located in the province of Huesca.
It consists of land located in the following municipalities: Abiego, Adahuesca, Alcalá del Obispo, Angües, Antillón, Alquézar, Argavieso, Azara, Azlor, Barbastro, Barbuñales, Berbegal, Blecua-Torres, Bierge, Capella, Casbas de Huesca, Castillazuelo, Colungo, Estada, Estadilla, Fonz, Grado (El), Graus, Hoz y Costean, Ibieca, Ilche, Laluenga, Laperdiguera, Lascellas-Ponzano, Naval, Olvena, Peralta de Alcofea, Peraltilla, Perarrua, Pertusa, Pozán de Vero, Puebla de Castro (La), Salas Altas, Salas Bajas, Santa María de Dulces, Secastilla, Siétamo y Torres de Alcanadre.

**LINK WITH THE GEOGRAPHICAL AREA**

It is known by all the stamp that sets the "terroir" in wine. The natural conditions of the area, among which we highlight the types of soil with their physicochemical characteristics (texture, organic matter, minerals, ...), latitude, altitude, topography, orientation of the plots, and of course, its relationship with climatic conditions, Somontano make an ideal environment for growing vines.
The uniqueness of the most common soils in the area, such as Calcisol and gipsisol type, ensure the production of alcoholic wines with high acidity and fruit character, together with the significant contrast between the minimum and maximum daily temperatures (differential thermal) for the months of August and September in the area, favors the intense aroma of the wines of Somontano.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente
Dirección General de la Industria Alimentaria
Subdirección General de Calidad Diferenciada y Agricultura Ecológica
1 Paseo de la Infanta Isabel
28071 MADRID
España

Tel. +34 91 347 53 97 / Fax. +34 91 347 54 10
sgcdae@magrama.es

www.smartpi.com.br

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Toro

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador de la Denominación de Origen «TORO»
3 C/ de la Concepción (Palacio de los
Condes de Requena)
49800 Toro (ZAMORA)
España

Tel. +34 980 690335 / Fax. +34 980 693201
gerencia@dotoro.es

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 7.10.1989
*Date of Protection in the Member State:* 29.5.1987

## PRODUCT DESCRIPTION

- **Raw Material**

Varieties:

| *Whites* | **Reds** |
|---|---|
| Malvasía | Tinta de Toro |
| Verdejo | Garnacha |

- **Alcohol content :**

| | *Minimum alcohol content* |
|---|---|
| White | 11 % vol. |
| Rosé | 11 % vol. |
| Red (> 75% Tinta de Toro) | 11,5 % vol. |

- **Physical Appearance**

White wine, rosé and red

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The defined geographical area of this DOP is located in the provinces of Valladolid and Zamora. It comprises the following municipalities:

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- Province of Zamora: Argujillo, The Vault Toro, Morales de Toro, El Pego, Peleagonzalo, Piñero, San Miguel de la Ribera, Sanzoles, Toro, Valdefinjas, Venialbo and Goodland Bridge.
- Valladolid Province: San Román de Hornija, Villafranca del Duero and payments Villaester Villaester of Up and Down, in the municipality of Pedrosa del Rey.

**LINK WITH THE GEOGRAPHICAL AREA**

The extreme cold in winter, long hours of sunshine and extreme temperatures are weather conditions that limit vine growth performance. The various soil types are sandy loam with neutral pH and low organic matter. Together these conditons provide the aroma, structure and high alcoholic strength of wine.
Also, the high content of iron in the soil, along with the plantation system under glass and in the vineyards influence the outstanding amount of colour possessed by these wines.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente
Dirección General de la Industria Alimentaria
Subdirección General de Calidad Diferenciada y Agricultura Ecológica
1 Paseo de la Infanta Isabel
28071 MADRID
España

Tel. +34 91 347 53 97 / Fax. +34 91 347 54 10
sgcdae@magrama.es

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## SUMMARY TECHNICAL SPECIFICATIONS

## FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

### NAME OF THE GEOGRAPHICAL INDICATION:

Turrón de Alicante

### CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Product consisting of a mix of almonds, pure honey, sugars, egg white and wafer in specified proportions. Classed as "Supreme" and "Extra".

Type of product: bread, pastry, cakes, confectionery, biscuits and other baker´s wares. Class 2.4.

### APPLICANT:

Consejo Regulador de la Denominación de Origen "Jijona" y "Alicante"

### PROTECTION IN EU MEMBER STATE OF ORIGIN

First protection in Spain: 29/07/1991

Date of protection in the EU: 21.06.1996

### DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

- Ingredients:

This product is made exclusively with the following ingredients: almonds, pure honey, sugars, egg white and wafer. These ingredients can come from Alicante, Castellon and Valencia.

- Process of production:

Almonds are roasted. A mixture of sugar and pure honey is cooked in a mixer during a minimum of 45 minutes. When this mixture is ready, roasted almonds are added and this new mixture is kneaded in order to get an homogeneous mass.

The mixture is then weighed and shaped while still warm and covered with the wafer. It is cut up, either mechanically or by hand and then packed.

The production and the packaging will be realized in the municipality of Jijona.

- Characteristics of the product:

Pure honey: minimum 10%

Clean and healthy almonds, from the following varieties: Valenciana, Mallorca, Mollar, Marcona and Planeta: minimum 46%

- Categories of product:

"Supreme": minimum 10% of pure honey and minimum 66% of almonds

"Extra": minimum 10% of pure honey and minimum 46% of almonds

### CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Jijona protected by the PGI is produced and packed in the municipality of Jijona, in the Province of Alicante in Spain.

### LINK WITH THE GEOGRAPHICAL AREA

- History

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Nougat has been made in Jijona for centuries. However, it is thought that nougat was not created by people from Jijona, but for arabs or jews. These people introduced the use of the honey and the dried fruits in the gastronomy of the zone.

Historically, people from Jijona has used the products of their fields: fields of almond-trees and beehives located in the mountains near to his homes, where there was abounding the rosemary, the lavender and the thyme.

“Turrón de Alicante” is a geographical term. The prestige and reputation of this product is due to the municipality of Jijona, located in the district of l´Alacantí, in the Province of Alicante. The production of “Turrón de Alicante” started at least five centuries ago, according to chronicler of that time, who named it firstly as almond nougat, afterwards as white almond nougat and, finaly, by the end of the fifteenth century, as “Turrón de Alicante”. This variety of nougat differs from the rest in its white colour and in the roasted almonds. These facts used to distinguish the “Turron de Alicante” from the other varieties of nougats, such as “turrón negro” o “ametllat”.

This way, Alicante, which is the name of the capital of the Province of Alicante, was the term used to name this variety of hard texture nougat. In fact, the city of Alicante was very important for the nougat industry due to in Alicante there was a very important seaport from which “Turrón de Alicante” was exported to many countries.

There are documents with references to the production of nougat in Jijona since 1531. The cook of the king Felipe II (1526-1598) was the one who introduced nougat in the court. But by that time nougat was already traditional and therefore must be much older. So, there is a document dated in 1484 of the general advice of the city of Valencia (next to Jijona) in which we can find information about nougat.

During the seventeenth century, the nougat made in Jijona had also sugar and white egg. The evolution of the instruments of work and the incorporation of the boiling to the process of production helped to discover that grinding and cooking at the same time was the key to get a more refined and creamy product.

In 1610, the historian Gaspar Escolano, in his book “Historia de la insigne y coronada ciudad de Valencia”affirms that Jijona nougat is given as a present to princes and kings.

During the seventeeth century, the word “Jijona” was used to name the nougat made in this town. It´s also in this century when the commercial expansion of the product starts. At the moment, in the dictionary of the Real Academia de la Lengua Española, the word Jijona is described as “soft nougat made in Jijona, town of the province of Alicante, in Spain”.

During the eighteenth century, nougat had a great repercussion, as it can be seen in many novels, plays and scientific writings. It was especially demanded by kings and queens.

From the second half of the nineteenth century begins the industrial production of the nougat. The production of nougat with machines helped to get a better product.

By the end of the nineteenth century and in the beginning of the twenteeth century, many families from Jijona used to sell nougat made in Jijona through Spain. It´s also in this time when nougat begins to be exported to America and the north of Africa.

- The social aspect

Until the eighteenth century, Jijona's economy is based on the agriculture and farm animals. Due to its climate and type of soil, the most important products were cereals,

almond trees and honey (there are a lot of rosemary, lavand and thym plants in this region).

As long as the demand of nougat was increasing, almond trees were substituting cereals fields. In the nineteenth century, there were already many important brands and nougat factories in Jijona, so many people who used to live in the country went to live to the city of Jijona to work in these factories.

In Spain, nougat is consumed traditionally in Christmas, so the production is very seasonal. That´s the reason why many companies from Jijona started making ice-creams during the summer and nougat during the winter in order to have an industrial activity the whole year.

During the nineteenth and twenteeth centuries many people from Jijona used to travel around Spain or countries in America as Cuba selling their nougat. From the second half of the twenteeth century, Jijona´s food industry (nougat and ice-cream production) substitute agriculture as the most important activity of the economy of the region.

Nougats made in Jijona have been exported to a lot of countrys, especially to South America. In fact, nougats made in Jijona are so popular in countries as Argentina that in order to classify the different types of nougat, they use the terms “Jijona” and “Alicante”. This fact is due to many Jijona´s nougat industries were established in several South America´s countries: Argentina, Venezuela, Uruguay, Chile, Puerto Rico or Cuba.

At the moment, Jijona produces the 60% of the total amount of nougat produced in Spain.

## SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The labels must bear the words IGP “Turrón de Alicante” and the special logo.

## CONTROL AUTHORITY/CONTROL BODY

Dirección General de Empresas Agroalimentarias y Pesca.- Conselleria de Presidencia y Agricultura, Pesca, Alimentación y Agua.

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Utiel-Requena

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN "UTIEL REQUENA"
12 Sevilla
46300 UTIEL
España

Tel. +34 962171062 / Fax. +34 962172185
info@utielrequena.org

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 8.9.1932

## PRODUCT DESCRIPTION

Wine, liqueur wine, sparkling wine quality wine quality aromatic sparkling, semi-sparkling wine

- **Raw Material**

Varieties:

| *Whites* | *Reds* |
|---|---|
| Macabeo | Bobal |
| Merseguera | Tempranillo |
| Planta Nova | Garnacha Tinta |
| Chardonnay | Cabernet-Sauvignon |
| Sauvignon Blanc | Merlot |
| Parellada | Garnacha Tintorera |
| Verdejo | Syrah |
| Moscatel de Graqno Menudo | Pinot Noir |
| | Petit Verdot |
| | Cabernet Franc |

- **Alcohol content :**

| | *Alcohol content* |
|---|---|
| White | mín. 10% vol. |
| Rosé | mín. 9 % vol. |
| Red | mín. 10,5 % vol. |
| Tinto doble pasta | mín. 10% vol. |
| Sparkling (traditional method) | mín. 11% vol. |

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| | |
|---|---|
| De aguja | mín. 7 % vol. |
| Sparkling aromatic | mín. 6 % vol. |

- **Physical Appearance**

White, Rosé, Red Wine.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The geographical area of this DOP is located in the province of Valencia.
The production area of the grapes and making wines under the Protected Designation of Origin Utiel-Requena consists of land located in the municipalities of Camporrobles, Caudete de las Fuentes, Fuenterrobles, Requena, Siete Aguas, Sinarcas, Utiel, Venta del Moro y Villargordo del Cabriel, todos de la provincia de Valencia.

**LINK WITH THE GEOGRAPHICAL AREA**

No doubt the quintessential relevant factor is formed by the inclination of the accused to the Mediterranean terrace that despite its small geographical distance in a straight line , the vineyards are found at high altitude and climate features of major continental states with strong temperature fluctuations , all as described and that affects the wines in the following terms :
Oenological the need for corrections is minimized because the wines have a high total acidity obtained naturally, allowing better preservation and longevity in wines, reinforces and complements the other taste qualities , increasing the sense of youth in white and rosé wines and gives a complex polyphenolic structure and quality, allowing mature slowly in red .
Because the maturation occurs during the maturation period of slower and balanced in other warmer areas or less height , a higher concentration of polyphenol in the skin of grapes , as well as an alcoholic maturation is achieved and phenolic appropriate at the time of the vintage.
For white wines, the widespread nature of the limestone soil gives the wines floral aromas and intense enough to be possible adequate phenolic ripeness white fruits . Highlights its freshness in the mouth from its natural acidity.
In pink, the vividness and longevity of your own is pink and identification of the wines produced in the DOP and especially the Bobal variety . The red fruit aromas are characteristic. In the case of the Bobal variety , varietal aromas of strawberry and raspberry, self-expression of the terroir assortment Utiel -Requena are predominant.
Regarding the red , the polyphenolic load obtained in the area and in particular the local variety Bobal, in combination with high total acidity, are the factors responsible for the reds have intense reds and in some cases, with reflections violet . Aromatic notes of red - black fruit with the balsamic brings in the particular field already indicated.
Overall the vineyards of this area produce wines with body due to the aforementioned polyphenol concentration , combining flavors that remain in the aftertaste , with good volume , persistence and minerality on the palate.
For categories such as sparkling wine , needle , low alcohol , largely due to the significant number of hours of sunlight can get technical maturation stages , an aromatic potential and sugar-acid balance of interesting and suitable for this type of wine .
Along with these natural factors is necessary to emphasize the human factor that allows for the coexistence of traditional farming systems with gradual restructuring and modernization of the vineyards , which may have an important crop landraces ( Bobal and Tardana ) that customize wines Utiel -Requena , along with a wide range of varieties and planted white ink then able to assemble and diversify the types of wine from this DOP.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Valdepeñas

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

Consejo Regulador D.O. Valdepeñas
Constitución 23.
13300 Valdepeñas (Ciudad Real).

Tel. +34 926 32 27 88 / Fax. +34 926 32 10 54
dovaldepenas@dovaldepenas.es

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 8.9.1932

## PRODUCT DESCRIPTION

Wine, sparkling wine quality.

- **Raw Material**

Varieties:

| Whites | ***Reds*** |
|---|---|
| Airén | Cencíbel o Tempranillo |
| Macabeo o Viura | Garnacha |
| Chardonnay | Cabernet Sauvignon |
| Sauvignon Blanc | Merlot |
| Moscatel de grano menudo | Syrah |
| Verdejo | Petit Verdot |

- **Alcohol content :**

| | *Minimum alcohol content* |
|---|---|
| *White:*<br>- normal processing<br>- totally or partially barrel fermented<br>- carbonic maceration | 11% vol. |
| Rosé (>25% red varieties) | 11,5% vol. |
| *Red (>85% red varieties, except the traditional):*<br>- normal processing<br>- totally or partially barrel fermented<br>- carbonic maceration | 12,5% vol. |

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| | |
|---|---|
| - traditional (>50% red varieties) | 12% vol. |
| (*)All of the above can be dry, semi-dry, semi-sweet and sweet. | |
| Sparkling (whites and rosés) | 11 % vol. |

- **Physical Appearance**

White, rosé, red and sparkling wine (white and rosé).

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The geographical area of this DOP is located in the province of Ciudad Real.
Includes plots and subplots located in the municipalities that are cited below:
Valdepeñas, Santa Cruz de Mudela, Moral de Calatrava, Alcubillas, San Carlos del Valle, Torrenueva, and part of the following municipalities:
Alhambra: The land located southwest of the road from La Solana to Villanueva de los Infantes:
Granátula Calatrava: The land to the east of the village of Las Fuentes.
Montiel: The enclave north of the road Torrenueva Villanueva de los Infantes.
Torre de Juan Abad: The land north of the road Torrenueva Villanueva de los Infantes.

**LINK WITH THE GEOGRAPHICAL AREA**

The dry continental climate and the predominance of limestone soils poor in organic matter of the production area, causing water stress in grapevines, answering it with low yields and good maturation. The calcareous soils (high pH 7.5-8.5), offer little resistance to root penetration, reflect sunlight and heat to store their night time. These factors favor the production of complex and elegant well structured red wines.
The summer conditions with high temperatures soften the end of this season, favor a slower end of maturation, leading to further development of polyphenolic compounds and the conservation of aromas.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministerio de Agricultura, Alimentación y Medio Ambiente
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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Valencia

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Spain

## APPLICANT

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN PROTEGIDA VALENCIA
22 Quart
46001 Valencia
España

Tel. +34 963910096 / Fax. +34 963910029
info@vinovalencia.org

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 13.6.1986
*Date of Protection in the Member State:* 8.9.1932

## PRODUCT DESCRIPTION

Wine, liqueur wine, sparkling wine, aromatic, semi-sparkling wine.

- **Raw Material**

The winemaking is done exclusively with grapes from the following authorized varieties:

a. White: Chardonnay, Gewürztraminer, Macabeo, Subirat Parent, Merseguera, Muscat of Alexandria, Muscat petits grains, Fina Pedralba Plant, Plant Nova, Pedro Ximenez, Riesling, Sauvignon Blanc, Semillon Blanc, Tortosi, Verdejo, Verdil and Viognier.

b. Reds: Bobal, Bonicaire, Cabernet Sauvignon, Cabernet Franc, Forcallat Tinta, Garnacha, Graciano, Malbec, Mencia, Merlot, Mourvèdre, Carignan, Petit Verdot, Pinot Noir, Syrah, Tempranillo and Tintorera.

- **Alcohol content :**

| | *Alcohol content* |
|---|---|
| White wine | 9 |
| Rosé and red wine | 9,5 |
| White wine, rosé and red labbled with the traditional term of Crianza, Reserva y Gran Reserva | 12 |
| Wine Liquor (White, Rosé and Reds) | 15 |
| Aromatic Sparkling Wine Quality (White, Rosé | 6 |

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| | |
|---|---|
| and Reds) | |
| White wine, rosé and red label with the words "Petit Valencia" | 4,5 |
| Vino de Aguja (Blancos, rosados y tintos) | 7 |

- **Physical Appearance**

White, rosé, and red wine

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The geographical area of this DOP is located in the province of Valencia, in the subareas and following municipalities:

a. ALTO TURIA Subzone : Alpuente , Aras de los Olmos, Benagéber , Streets, Chelva , Yesa , Titaguas and Tuéjar .

b . Subzone VALENTINO : Alborache , Alcublas , Andilla , Bétera , Bugarra , Buñol , Casinos , Cheste, Chiva, Chulilla, Domeño , Estivella , Gestalgar , Godella , Godelleta , Higueruelas , Liria , Losa del Obispo, Macastre , Montserrat, Montroy, Náquera, Paterna , Pedralba, Picaña , Real, Riba -roja de Turia , Torrent , Turis, Vilamarxant , Archbishop Villar and Chiva .

c . MUSCAT DE VALENCIA Subzone : Catadau , Cheste, Chiva, Godelleta , Llombai , Montroy , Montserrat , Real, Torrent, Turis and Chiva .

d . Subzone Clariano : Atzeneta d' Albaida, Agullent , Albaida, Alfarrasí , Anna, Aielo of Malferit , Aielo Rugat , Ayora, Barx , Bèlgida , Piles , Bellus , Beniatjar , Benicolet , Benigánim , València , Benisuera , Bicorp , Bocairent , Bolbaite , bufali , Castelló de Rugat, Carrícola , Chella , Enguera, Fontanars dels Alforins , Guardamar de la Safor , La Font de la Figuera, Guadasequies , La Llosa de Ranes , Llutxent , Mogente , Montaverner , Montesa , Montichelvo , L' Olleria , Ontinyent, Otos , El Palomar, Pinet , La Pobla del Duc, Quatretonda , Ráfol Salem , Rugat , Salem, Sempere, Terrateig , Fenced and Xativa .

Part of the production area registered in the "Register Vitícola" and operated by cooperative members or owners of wineries registered in the registers of the Regulatory Council have traditionally assigned plots to produce wines under the Protected Designation of Origin Valencia, located in the following places in the municipalities of Almansa and Caudete, in the province of Albacete: Campillo , Season, Casa Pino , Casa Pina , Cairn White , Muller , Molino Balsa, Prisoners , Canto Blanco, La Venta, Derramador, Montalbana , House Alberto , clerks, Escorredores , Captains , Pandas , Venta del Puerto , Girl Torre , Torre Large , White House , the Lawsuit , Herrasti and House Hondo, the town of Almansa and sites of Vega Bogarra , Derramador and the Narrow, the municipality of Caudete .

Also, under the national legislation which allows dual enrollment is also considered production land area that fulfills the above, are located in the following municipalities included in the protected designations of origin :
DOP Utiel -Requena : Camporrobles , Caudete , Fuenterrobles , Requena, Siete Aguas , Sinarcas Utiel , Venta del Moro and Villargordo Cabriel
DOP Alicante: Alcalalí , Alfafara , Algueña , Beneixama , Benissa , Bihar , Castalla, Elda , Gata de Gorgos, Hondon de las Nieves, Hondon de los Frailes , Ibi , La Romana, Llíber , and his departure Monóvar Mañán , Onil , Elda , Pinoso , Salinas, Sax, Teulada, Tibi , Villena and Xaló .

**LINK WITH THE GEOGRAPHICAL AREA**

The mild climate of the Valentino subzone with the same rainfall gives the white and red wines greater alcoholic strength. Continental features of the Alto Turia result in a delicate white wine.

The proximity to the Mediterranean Sea connected to increased rainfall are responsible for obtaining a very aromatic wine (Moscatel). The temperature range along with the varied topography of the sub Clariano result in very intense and fruity red wines.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

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## 1. NOMBRE QUE SE DEBE PROTEGER

"Yecla".

## 2. DESCRIPCIÓN DE LOS VINOS

### a) Características analíticas.

Los tipos de los vinos amparados por esta Denominación de Origen Protegida, dispuestos para el consumo, son los siguientes: blancos, rosados, tintos, de licor y espumosos y en función del contenido en azúcar, se clasifican en secos, dulces, semisecos y semidulces.

Sus principales características analíticas son:

| Tipo de vino | Grado alcohólico ADQUIRIDO Mínimo (% vol) | Grado alcohólico TOTAL Mínimo (%vol) | Azúcares TOTALES (g/l) | Acidez TOTAL (g/l en ac. Tartárico) | Acidez Volátil Máxima (g/l en Ac. acético) | Dióxido de azufre Total Máximo (mg/l) | | Dióxido de Carbono Mínimo ($CO_2$ en bares) |
|---|---|---|---|---|---|---|---|---|
| | | | | | | < 5 g/l azúcar | ≥ 5 g/l azúcar | |
| BLANCOS | 10,5 | 10,5 | Secos: ≤ 4 (1)<br>Semisecos: 5- 12 (2)<br>Semidulces: 13-45<br>Dulces: > 45 | 4,5 - 6,5 | 0,7<br>Para vinos con envejecimiento el límite es 1 g/l (ó 16,71 meq/l) para vinos de 10 %vol y se incrementará en 0,06 g/l (ó 1 meq/l) por cada grado de alcohol que supere los 10 grados. | 200 | 250 | - |
| ROSADOS | 11 | 11 | | | | 200 | 250 | - |
| TINTOS | 12,5 | 12,5 | | | | 150 | 200 | - |
| DE LICOR | Mínimo 15<br>Máximo 22 | 17,5 | - | Mínimo 3,5 | | 150 | 200 | - |
| ESPUMOSOS | 11,5 | 11,5 | Brut nature:<3<br>Extra brut: 0-6<br>Brut:<12<br>Extra seco:12-17<br>Seco: 17-32<br>Semiseco:32-50<br>Dulce:>50 | Mínimo 4,5 | | 235 | 235 | ≥3,0 |

(1) En vinos secos el contenido de azúcar puede aumentar hasta 9 g/l, cuando el contenido en acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 2 gramos por litro al contenido en azúcar residual.

(2) En vinos semisecos el contenido de azúcar puede aumentar hasta 18 g/l, cuando el contenido en acidez total expresada en gramos de ácido tartárico por litro no sea inferior en más de 10 gramos por litro al contenido en azúcar residual.

### b) Características organolépticas

Los vinos dispuestos para el consumo deben presentar las cualidades organolépticas en cuanto a color, transparencia, aroma y sabor propias de los vinos de la Denominación que son:

- Blancos: Colores claros, de amarillo pajizo con irisaciones verdosas a amarillo dorado, dependiendo de la variedad de uva y de la evolución del vino. Límpidos y brillantes y luminosos.

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- Rosados: Color rosa, frambuesa y cereza con matices morados, frescos en boca y fuertemente afrutados unido a un equilibrio de la acidez.

- Tintos: Color cereza violáceo con tonos granates. Aromáticamente ofrecen diferentes notas de frutas y en la boca son carnosos, cálidos, tánicos y suaves, muy equilibrados y de gran extracto.

Espumosos:

- Blancos: Color amarillo con matices dorados. Aromas frutales y con la acidez y azúcar equilibrada en boca.

- Rosados: Color rosa frambuesa, con aromas florales y a frutas rojas. En boca buen equilibrio entre el azúcar y la acidez.

- Tintos: Color cereza violáceo con matices morados. Aromas de frutas rojas. Persistentes, con cuerpo y final prolongado.

Vinos de lícor: El aspecto visual y aromático coincide con los distintos tipos de vinos blanco, rosado y tinto dependiendo de la variedad utilizada. Dulce, con cuerpo, untuosos, bien equilibrados y final muy prolongado.

No presentan sensaciones de oxidación en ninguno de sus caracteres, excepto las derivadas de su correcto envejecimiento, en cuyo caso predominan las características aromáticas y gustativas propias de dicha maduración. No presentan defectos organolépticos en el aroma, sabor o color.

## 3. PRÁCTICAS ENOLÓGICAS ESPECÍFICAS

### a) Prácticas enológicas específicas

La graduación alcohólica volumétrica natural mínima será de:

- Para uva blanca destinada a vinos blancos: 10 % Vol.
- Para uva tinta destinada a vinos rosados: 11 % Vol.
- Para uva tinta destinada a vinos tintos: 12 % Vol.
- Para uva tinta destinada a vinos de licor: 12 % Vol.

### b) Restricciones a la vinificación

- Para la extracción de mosto de uva fresca en elaboraciones en virgen, o del vino de los orujos de uva fermentada en elaboraciones en tinto, sólo pueden utilizarse sistemas mecánicos que no dañen o dislaceren los componentes sólidos del racimo. Prohibido el empleo de máquinas estrujadoras de acción centrífuga de alta velocidad.

- Prohibida la utilización de prensas conocidas como continuas, en las que la presión es ejercida por un tornillo de Arquímedes en su avance sobre un contrapeso.

- El rendimiento para la extracción del mosto o vino y su separación de los orujos, no es superior a 70 litros de mosto o vino por cada 100 kilogramos de vendimia. Las fracciones de mosto o vino obtenidas con presiones inadecuadas no pueden en ningún caso ser destinadas a la elaboración de vinos protegidos.

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**c) Prácticas culturales**

- El cultivo del viñedo puede llevarse a cabo bajo los regímenes de cultivo de secano y cultivo de regadío.

- El riego se regula anualmente por el Órgano de Gestión del Consejo Regulador de la Denominación de Origen Protegida "Yecla", pudiendo autorizarlo para mantener el equilibrio del potencial vegetativo de la planta con el ecosistema clima-suelo, en las modalidades de riego por goteo, a manta o aspersión. (*)

- En las plantaciones cultivadas en régimen de secano la densidad de plantación es como mínimo de 1.100 cepas por hectárea. En estos casos, la formación del viñedo se efectúa por el sistema tradicional en vaso o espaldera.

- En las plantaciones cultivadas en régimen de regadío la densidad de plantación es como mínimo de 1.600 cepas por hectárea.

(*). *Se elimina la cantidad máxima de riego a aplicar durante el periodo vegetativo, como una modificación de menor importancia, conforme al artículo 73.1.d) del Reglamento (CE) 607/2009 de la Comisión, de 14 de julio de 2009.*

## 4. DELIMITACION DE LA ZONA GEOGRÁFICA

La zona de producción de los vinos amparados por la Denominación de Origen está constituida por los terrenos inscritos en el Registro vitícola ubicados en el término municipal de Yecla, Región de Murcia.

La zona de elaboración coincide con la zona de producción y la zona de envejecimiento.

## 5. RENDIMIENTO MÁXIMO

Las producciones máximas admitidas por hectárea son:

En las **plantaciones de secano**:

- 4.500 kilos por hectárea para las variedades blancas. (31,5 Hls/Ha).
- 4.000 kilos por hectárea para las variedades tintas. (28 Hls/Ha).

En las **plantaciones de regadío**:

- 9.000 kilos por hectárea para variedades blancas. (63 Hls/Ha).
- 7.000 kilos por hectárea en las tintas. (49 Hls/Ha).

## 6. VARIEDADES DE UVAS

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La elaboración de los vinos protegidos se realiza exclusivamente con uvas de las siguientes variedades:

**Tintas**: Monastrell, Tempranillo, Cabernet Sauvignon, Syrah, Merlot, Garnacha tinta, Garnacha tintorera y Petit Verdot.

**Blancas**: Macabeo, Airen, Merseguera, Malvasía, Chardonnay, Moscatel de Grano Menudo y Sauvignon Blanco y Verdejo (*).

De estas variedades se considera como principal la Monastrell.

(*).*Se incluye la variedad blanca Verdejo como una modificación de menor importancia, conforme al artículo 73.1.d) del Reglamento (CE) 607/2009 de la Comisión, de 14 de julio de 2009.*

## 7. VÍNCULO CON LA ZONA GEOGRÁFICA

### a) Datos de la zona geográfica.

- **Factores naturales**

El municipio de Yecla tiene una superficie de 607.7 Km. ² y se localiza en los 38º 37¨" latitud Norte y 1º 7" longitud Oeste y pertenece a la comarca del Altiplano en el extremo norte de la Región de Murcia, que a su vez se encuentra al sureste de la Península Ibérica. Está a una altitud media de 597 metros sobre el nivel del mar.

El clima en Yecla es de tipo continental seco, con veranos cálidos en los que se pueden alcanzar temperaturas de 39º C, mientras que los inviernos son bastante crudos: en los peores días, la temperatura puede llegar a los -10º C. Por su parte, las precipitaciones son escasas, del orden de los 300 mm, y de carácter anual, concentradas en primavera y otoño. La lluvia se produce generalmente en forma de aguaceros y tormentas, que en verano pueden ir acompañadas de granizo. La fuerte insolación supera las 3.000 horas de sol despejado al año.

La característica más importante desde el punto de vista orográfico de esta zona es la notable altitud de la altiplanicie, que varia de 535 a 700 m., de la que sobresalen numerosas alineaciones montañosas, la mayoría de las cuales están dispuestas siguiendo la dirección Noreste-Suroeste. Esta constitución origina que las sierras formen entre si valles de tipo corredor y numerosas depresiones endorreicas, presentando una diferencia de importante, en altura, entre las cumbres y las partes bajas de los valles.

Los suelos de la zona en general son, entre otros, de tipo calizo, profundos y con una buena permeabilidad. Su pobreza en materia orgánica, sumada a su riqueza en caliza, ocasiona algunas veces una costra superficial. Los viñedos se asientan en un relieve ondulado a una altitud entre los 535 y 800 metros sobre el nivel del mar. En general, en los suelos de Yecla abunda el hierro, un mineral que influye en la calidad y la propensión a la oxidación y a las quiebras férricas de los vinos de la comarca, sobre todo blancos.

Desde la perspectiva hidrográfica la característica más relevante de gran parte del municipio de Yecla es el carácter endorreico de sus cuencas, cuencas que son alimentadas por pequeñas ramblas entre las que se puede destacar las de Arabí, Agua Salada, del Pozo, de los Gavilanes, Toconera, Jumilla y Tomate. La rambla de mayor relevancia es la que circunda el casco de Yecla por su sector septentrional, resultado de la confluencia aguas arriba del núcleo urbano de las Ramblas del Pozico Lisón, Gavilanes, de Vera, de las Campanas y de Agua salada.

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- **Factores humanos**

Los orígenes del viñedo en el la zona están documentados desde el siglo I antes de Cristo hasta el siglo III d.C. en los restos arqueológicos de una bodega ubicada en la Fuente del Pinar en la que se distingue el lagar conectado con la pileta. Estas instalaciones fueron reutilizadas entre los siglos XIV al XVI. Dicha bodega estaba acompañada de una villa rústica de cierta relevancia en los Torrejones en la que se han encontrado bajo relieves alegóricos al viñedo.

Por su situación, Yecla ha recibido numerosas influencias de civilizaciones como la romana, la griega, la cartaginesa o la musulmana, algo que provocó fuertes altibajos en su crecimiento económico y demográfico a lo largo de los siglos.

En la primera mitad del siglo XIX, la zona sufre un freno económico debido a las desgracias climatológicas, las epidemias y la invasión del ejército francés. La auténtica expansión del viñedo fue a partir de mediados del siglo XIX gracias a la roturación de nuevas tierras, coincidiendo con la mayor expansión entre los años 1870 a 1890 favorecido por la demanda de vino por los franceses debido a la expansión de la plaga "filoxera" en ese país.

Sin embargo, la llegada de la filoxera a la zona y el fin del tratado con Francia, que facilitaba la exportación de los vinos, volvió a empeorar el panorama.

Durante el siglo XX, los cambios también han sido numerosos. La Guerra Civil española y la posguerra provocaron un fuerte descenso de la población. Sin embargo, los años 70 supusieron un resurgir económico de la zona, sobre todo con la constitución de la Denominación de Origen Yecla a mediados de esa década.

**b) Datos del producto.**

Yecla es la única zona vitícola de España formada por un solo municipio.

La zona elabora principalmente vinos tintos que se caracterizan por su diversidad y por las grandes diferencias entre los elaborados a modo tradicional y los de modernas vinificaciones. Hoy en día se tiende a producir los vinos con tecnología moderna, dirigida a obtener vinos de menor grado y con mayor equilibrio entre el alcohol, la acidez y el extracto. Para ello se suele acudir a la vendimia anticipada y a las elaboraciones con temperatura controlada.

Tradicionalmente, los vinos tintos se producen con la uva Monastrell normalmente de cepas viejas muy ricas en tanino. Para aumentar la complejidad se preparan coupages con otras variedades, mezclada en menor proporción de Tempranillo, Garnacha, Merlot y Cabernet Sauvignon.

**Interacción causal.**

El vínculo de estos vinos se debe principalmente a la extrema sequedad del clima, los suelos muy áridos y las montañas que separan la zona de la costa y del norte que crean una zona idónea para el cultivo, principalmente de la variedad Monastrell, que unido a la fuerte insolación de la zona, produce vinos de buen color y abundante graduación alcohólica.

## 8.- DISPOSICIONES APLICABLES

**a) Marco jurídico**

Legislación Nacional

- Orden de 4 de octubre de 2006, de la Consejería de Agricultura y Agua, por la que se aprueba el reglamento de la Denominación de Origen "Yecla" y de sus órganos de gestión y control.

- Orden APA/1291/2007, de 20 de abril, por la que se publica la Orden de 4 de octubre de 2006, de la Consejería de Agricultura y Agua de la Comunidad Autónoma de la Región de Murcia, por la que se aprueba el reglamento de la denominación de origen «Yecla» y de sus órganos de gestión y control.

**b) Requisitos objetivos, no discriminatorios y compatibles con el Derecho de la UE:**

**Requisitos de las Bodegas.**

**Registros**: Los operadores que produzcan uva destinada a vino acogida por la DOP "Yecla", elaboren, almacenen, realicen envejecimiento o envasen en la zona de producción, deben tener inscritas las plantaciones o instalaciones según la actividad en los siguientes registros:

- Registro de Viñas diferenciando los cultivos de secano y regadío.
- Registro de Bodegas de Elaboración.
- Registro de Bodegas de almacenamiento.
- Registro de Bodegas de Envejecimiento.
- Registro de Bodegas Envasadoras.

No se admite la inscripción en el Registro de Viñas de aquellas nuevas plantaciones mixtas que en la práctica no permitan una absoluta separación en la vendimia de las diferentes variedades.

Las bodegas inscritas en los Registros anteriores pueden efectuar la elaboración, el almacenamiento o manipulación de otros vinos, siempre que dichas operaciones se realicen de forma separada a las referidas a los vinos de la DOP "Yecla".

- Llevar un libro-registro de entradas y salidas específico para los vinos de la DOP "Yecla".

**Declaraciones**: Con la finalidad de poder controlar la producción, elaboración, calidad y existencias, los operadores ubicados en la zona de producción deben cumplir lo siguiente:

- Los viticultores deben presentar, una vez acabada la vendimia y en todo caso, antes del 30 de noviembre de cada año (*), una declaración de la cosecha obtenida en cada una de las viñas inscritas, indicando el origen y destino de la uva y, en caso de venta, el nombre del comprador. Si producen diferentes tipos de uva deben declarar la cantidad obtenida de cada una de ellas. Los titulares pueden delegar en las cooperativas y asociaciones de viticultores la tramitación en nombre de sus asociados de las citadas declaraciones.

- Las bodegas deben declarar, antes del 15 de diciembre (*), la cantidad de mosto y vino obtenido, diferenciando los diversos tipos que elaboren. Es necesario consignar la procedencia de la uva y el destino de los productos que se vendan, indicando comprador y cantidad. En tanto tengan existencias, deben declarar mensualmente las ventas efectuadas así como las compras de vino calificado.

- Las Bodegas de Almacenamiento, envejecimiento y envasadoras presentan, durante el mes siguiente (*), una declaración de entradas y salidas de productos habidos en el mes anterior, indicando la procedencia de los vinos adquiridos o el destino de los vinos vendidos. En todo caso, se diferencian los diferentes tipos de vino.

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- Presentar, dentro de los diez primeros días de los meses de enero, abril, julio y octubre, las existencias de contraetiquetas sin utilizar existentes en la bodega, a fecha de 31 de diciembre, 31 de marzo, 30 de junio y 30 de septiembre, respectivamente.

*(*) Se varían las fechas como una modificación de menor importancia, conforme al artículo 73.1.d) del Reglamento (CE) 607/2009 de la Comisión, de 14 de julio de 2009.*

**Condiciones de envasado.**

Para poder envasar vino de la DOP "Yecla" el responsable debe:

- Disponer de los documentos que acrediten la exactitud de todas las menciones que se refieran a la naturaleza, identidad, calidad, composición, origen del vino, procedencia y variedades de la uva empleada en su elaboración.

- Someter todas las partidas de vino a los necesarios análisis, a fin de comprobar las características analíticas que figuran en el punto 2 de este pliego. A tal efecto, se entiende por partida el volumen de vino que presenta características homogéneas.

- Los vinos pueden expedirse en cualquier tipo de envase que no perjudiquen su calidad o prestigio y aprobados por el Órgano de Gestión.

**Disposiciones complementarias relativas al etiquetado.**

- En las etiquetas de vinos envasados, figura obligatoriamente de forma destacada el nombre de la Denominación de Origen "Yecla". Antes de la puesta en circulación, las etiquetas son examinadas por el Organismo de Control para la verificación de la conformidad de los requisitos establecidos en este pliego de condiciones.

- Los envases en que se expidan los vinos para el consumo van provistos de precintas de garantía, o contraetiquetas, en ambos casos numeradas, expedidas o facilitadas la numeración por el Órgano de Control, que deben ser colocadas en la propia bodega siempre en forma que no permita una segunda utilización.

- El término tradicional "Denominación de Origen" podrá sustituir en el etiquetado de los vinos a la expresión "Denominación de origen protegida".

- Respecto a los términos tradicionales relativos a las categorías de envejecimiento pueden utilizarse las menciones: "Noble", "Añejo", "Viejo", "Crianza", "Reserva" y "Gran reserva".

**Otros requisitos**

EL límite de litros de mosto o vino por cada 100 kilogramos de vendimia, podrá modificarse excepcionalmente en determinadas campañas por el Órgano de Gestión, a iniciativa propia o a petición de los elaboradores interesados, efectuada con anterioridad a la vendimia, previos los asesoramientos y comprobaciones necesarias, hasta el límite de 74 litros.

El límite de rendimientos de uvas podrá ser modificado en cada campaña, siempre antes de comenzar la vendimia, por el Consejo Regulador. En caso de que tal modificación se produzca, la misma no podrá superar el 25 % de los límites de producción máximos anteriores.

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Esta modificación se producirá en años en los que la pluviometría haya superado la media anual de la zona de la DOP "Yecla", siendo esta de 300 l/m$^2$, y siempre que se conserve la calidad de la uva, para que esta pueda ser amparada por la DOP.

La uva procedente de parcelas cuyos rendimientos sean superiores a los autorizados, no puede utilizarse para la elaboración de vinos de la DOP "Yecla".

## 9. CONTROLES

### a. Autoridad y organismo de control competentes.

Autoridad competente

Dirección General de Industria Agroalimentaria y Capacitación Agraria.
Consejería de Agricultura y Agua
Comunidad Autónoma de la Región de Murcia
Plaza Juan XXIII s/n.- 30071 Murcia
Teléfono: (34) 968 362 719
Fax: (34) 968 366 700
Correo electrónico: dgiaca@listas.carm.es

Colabora en los controles el Órgano de Control del Consejo Regulador de la Denominación de Origen "Yecla", cuyos datos son:
C/ Polígono Urbayecla II.- 30510 Yecla
Tel: +34 968792352 / 968435412
Fax: +34 968792352
Correo electrónico: consejo@yeclavino.com
Página web: www.yeclavino.com

**(b) Tareas del Organismo de control**

(i) Ámbito de los controles

El Organismo de Control debe comprobar que los vinos amparados y las bodegas que elaboran, almacenan y embotellan vino de la DOP "Yecla" cumplen todos los requisitos establecidos en este pliego de condiciones.

- **Examen analítico y organoléptico.**

Las bodegas tienen establecido un sistema de autocontrol y realizan controles analíticos y organolépticos a la totalidad de sus producciones. Las bodegas pueden realizar estos análisis con medios propios o externos, y siempre deben estar contenidos en un documento con la identificación de la partida y que sea trazable con los registros oficiales. En función de los resultados analíticos, y cumplidos los requerimientos de variedad y origen, la bodega puede considerar como apta una partida concreta para ostentar la mención vino de la DOP "Yecla".

Durante las auditorias a las bodegas, el Organismo de Control comprueba los registros del autocontrol de la bodega para verificar que los vinos cumplen los requisitos analíticos establecidos en este pliego de condiciones.

La auditoría documental del Organismo de Control puede ir acompañada de la toma de muestras vinos que la Bodega haya considerado como aptas previamente.

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Se establece un plan de muestreo específico para cada bodega dependiendo del volumen de vino elaborado y del número de envasados.

- **Otras condiciones establecidas en el pliego de condiciones.**

El Organismo de Control realiza también las siguientes actuaciones:

- Disponer de un registro actualizado de las bodegas que elaboren, almacenen y envasen vino de la DOP "Yecla".

- Requerir a los responsables de las bodegas la presentación de las pruebas que acrediten las exactitudes de las menciones empleadas en el etiquetado.

- Efectuar auditorias y controles físicos de las instalaciones en las que se encuentren los productos y solicitar la exhibición de los libros-registro, documentos de acompañamiento y del resto de la documentación y declaraciones, que en todo momento deberán encontrarse a su disposición.

- Efectuar aforos periódicos que acrediten la correlación entre los volúmenes de materia prima, vino en proceso de elaboración y producto terminado presente en las instalaciones.

- Realizar ejercicios de trazabilidad sobre los productos durante las distintas fases del proceso de producción que incluyan las materias primas, elaboración, envasado y etiquetado, para obtener garantías del cumplimiento de los requisitos del presente pliego de condiciones.

- Realizar los controles necesarios en las viñas para comprobar el cumplimiento de este Pliego.

(ii) Método de los controles.

- Las comprobaciones indicadas en el apartado anterior, se realizan, como mínimo, anualmente a cada una de las bodegas, y se llevan a cabo por muestreo, de forma aleatoria basado en un análisis de riesgo.

Las auditorías están programadas y se elabora un plan de auditorias anual donde se incluyen todas las bodegas, los controles a realizar en las instalaciones, la toma de muestras programadas y demás tareas a realizar.

El Organismo de Control dispone de procedimientos específicos donde se detallan las formas de actuación para garantizar el cumplimiento por parte de las bodegas, de los requisitos establecidos en el pliego de condiciones.

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# ANNEXI

## SUMMARY TECHNICAL SPECIFICATIONS

## FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

**NAME OF THE GEOGRAPHICAL INDICATION:**

*Suomalainen Marja-ZHedelmdlikoori/Finsk Bdr-ZFruktlikor/ Finnish Berry/Fruit Liqueur*

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Liqueur, Category 32. Liqueur of Annex II of Reg. (EC) No 110/2008 **APPLICANT:**
Alcoholic Beverages Industries' Association of the Finnish Food and Drink Industries' Federation

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

1 January 1995, section 4 of the Finnish Alcohol Decree No 1344/1994

This geographical indication has been registered and protected in the European Union since 1 January 1995 in accordance with the Act concerning the conditions of accession of the Kingdom of Norway, the Republic of Austria, the Republic of Finland and the Kingdom of Sweden and the adjustments to the Treaties on which the European Union is founded (OJ C 241, 29.8.1994 (copy attached).

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

Finnish Berry Liqueur is a spirit drink produced from Nordic berries, such as cloudberry, arctic bramble, cranberry, lingonberry and sea buckthorn, ethyl alcohol and sugar with an alcohol content of the minimum of 15% vol and with the colour of the raw material (berry or fruit) in its physical appearance. The berries used in the manufacture of the products are wild berries typically grown in the Finnish nature.

Finnish Berry Liqueur is a spirit drink defined and produced according to the rules laid down in Chapter I of Regulation (EC) 110/2008 on spirit drinks. In addition, a liqueur is a spirit drink that has been produced exclusively by the methods set out in point 32 of Annex II to Regulation (EC) No 110/2008.

All the production steps, including packaging of the product, must take place in the determined geographical area.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

Finland

**LINK WITH THE GEOGRAPHICAL AREA**

The production of Finnish Berry Liqueur in Finland has a centuries-long tradition. Its longstanding reputation among the consumers extends well beyond the confines of its area of origin. The Finnish alcoholic companies have produced berry liqueurs since the 19th century.

Finnish Berry Liqueur identifies a spirit drink that originates in Finland, where its specific quality, reputation or other characteristics are essentially attributable to this geographical



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origin. The raw materials and the traditional knowledge and methods specific to this region used in the production of this spirit drink determine its uniqueness. The aromatic taste of the wild berries used in the manufacture of Finnish berry liqueur derives from the long summer days with abundant daylight in the determined geographical region.

**SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

[...]

**CONTROL AUTHORITY/CONTROL BODY**

The control authority for checking conformity with the product specification is:

National Supervisory Authority for Welfare and Health, Valvira

Lintulahdenkuja 4

PO Box 210

FI-00531 Helsinki

Tel. +358 29 5209111

Fax +358 29 5209702

e-mail: alkoholi@valvira.fi



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TREATY

**between**

the Kingdom of Belgium, the Kingdom of Denmark, the Federal Republic of Germany, the Hellenic Republic, the Kingdom of Spain, the French Republic,
Ireland, the Italian Republic, the Grand Duchy of Luxembourg, the Kingdom of the Netherlands, the Portuguese Republic, the United Kingdom of Great Britain and Northern Ireland (Member States of the European Union)

and

the Kingdom of Norway, the Republic of Austria, the Republic of Finland the Kingdom of Sweden,

concerning the accession of the Kingdom of Norway, the Republic of Austria, the Republic of Finland and the Kingdom of Sweden to the European Union.

(94/C 241/07)

**HIS MAJESTY THE KING OF THE BELGIANS,**

**HER MAJESTY THE QUEEN OF DENMARK,**

**THE PRESIDENT OF THE FEDERAL REPUBUC OF GERMANY.**

**THE PRESIDENT OF THE HELLENIC REPUBUC,**

**HIS MAJESTY THE KING OF SPAIN,**

**THE PRESIDENT OF THE FRENCH REPUBUC,** -

**THE PRESIDENT OF IRELAND,**

**THE PRESIDENT OF THE ITALIAN REPUBUC,**

**HIS ROYAL HIGHNESS THE GRAND DUKE OF LUXEMBOURG,**

**HER MAJESTY THE QUEEN OF THE NETHERLANDS,**

**HIS MAJESTY THE KING OF NORWAY,**

**THE FEDERAL PRESIDENT OF THE REPUBUC OF AUSTRIA,**

**THE PRESIDENT OF THE PORTUGUESE REPUBUC,**

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I. Basic quantities A

| Regions | (a) Basic quantity A for sugar (') | (b) Basic quantity A for iso-glucose (') |
|---|---|---|
| Denmark | 328 000,0 | – |
| Germany | 1 990 000,0 | 28 882,0 |
| Greece | 290 000,0 | 10 522,0 |
| Spain | 960 000,0 | 75 000,0 |
| France (metropolitan) | 2 530 000,0 | 15 887,0 |
| French overseas departments | 466 000,0 | – |
| Ireland | 182 000,0 | – |
| Italy | 1 320 000,0 | 16 569,0 |
| Netherlands | 690 000,0 | 7 426,0 |
| Austria | 316 529,0 | – |
| Portugal (mainland) | 54 545,5 | 8 093,9 |
| The autonomous region of the Azores | 9 090,9 | – |
| Finland | 133 433,0 | 10 845,0 |
| Sweden | 336 364,0 | – |
| Belgium /Luxembourg Economic Union | 680 000,0 | 56 667,0 |
| United Kingdom | 1 040 000,0 | 21 696,0 |

(') In tonnes of white sugar. C) In tonnes of *dry* matter.

II. Basic quantities **B**

| Regions | (a) Basic quantity B for sugar (') | (b) Basic quantity B for iso-glucose (') |
|---|---|---|
| Denmark | 96 629,3 | – |
| Germany | 612 312,9 | 6 802,0 |
| Greece | 29 000,0 | 2 478,0 |
| Spain | 40 000,0 | 8 000,0 |
| France (metropolitan) | 759 232,8 | 4 135,0 |
| French overseas departments | 46 600,0 | – |
| Ireland | 18 200,0 | – |
| Italy | 248 250,0 | 3 902,0 |
| Netherlands | 182 000,0 | 1 749,0 |
| Austria | 73 881,0 | – |
| Portugal (mainland) | 5 454,5 | 1 906,1 |
| The autonomous region of the Azores | 909,1 | – |
| Finland | 13 343,0 | 1 085,0 |
| Sweden | 33 636,0 | – |
| Belgium/Luxembourg Economic Union | 146 000,0 | 15 583,0 |
| United Kingdom | 104 000,0 | 5 787,0 |

(') In tonnes of white sugar. (') In tonnes of dry matter.

VII. Wine and spirit drinks

1. *386 R 2392;* Council Regulation (EEC) No 2392/86 of 24 July 1986 establishing a Community vineyard register (OJ No L 208, 31.7.1986, p. 1), as last amended by:

— *390 R 3577;* Council Regulation (EEC) No 3577/90 of 4 December 1990 (OJ No L 353, 17.12.1990, p. 23).

The following sentence is added to Article 4 (1), first subparagraph:

'In Austria it shall be established within 2 years from the date of accession'.

(f) In Article 24 (3) the following is added as the second and third subparagraphs;

'However, as regards sugar producing undertakings established in:

(a) Austria, the A and B quota of the sugar producer shall be equal to the base A and base B quantities respectively laid down in paragraph 2, point I (a) and point II (a) for Austria;

(b) Finland, the A and B quota of the sugar producer shall be equal to the base A and base B quantities respectively laid down in paragraph 2, point I (a) and point II (a) for Finland;

(c) Sweden, the A and B quota of the sugar producer shall be equal to the base A and base B quantities respectively laid down in paragraph 2, point I (a) and point II (a) for Sweden.

As regards the producer of isoglucose established in Finland, its A and B quota shall be equal to the base A and B quantities respectively laid down in paragraph 2 point I (b) and point II (b) for Finland.'

2. *387 R 0822;* Council Regulation (EEC) No 822/87 of 16 March 1987 on the common organization of the market in wine (OJ No L 84, 27.3.1987, p. 1), as last amended by;

— *393 R 1566:* Council Regulation (EEC) No 1566/93 of 14 June 1993 (OJ No L 154, 25.6.1993, p. 39).

In Article 9(1), second subparagraph under (a), first indent, 'and Austria' is added after 'in German/.

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3. *387 R 0823:* Council Regulation (EEC) No 823/87 of 16 March 1987 laying down special provisions relating to quality wines produced in specified regions (OJ No L 84, 27.3.1987, p. 59), as last amended by:

— *391 R 3896:* Council Regulation (EEC) No 3896/91 of 16 December 1991 (OJ No L 368, 31.12.1991, p. 3).

The following point is added to Article 15 (2):

'(h) for Austria:

the following terms which accompany an indication of the origin of the wine:

— "QualitStswein mit staatlicher Prilfnummer", "Qualitatswein"
— "Kabinett" or "Kabinettwein"
— "Qualitatswein besonderer Reife und Leseart" or "PrSdikatswein"
— "SpStlese" or "Spatlesewein"
— "Auslese" or "Auslesewein"
— "Beerenauslese" or "Beerenauslesewein"
— "Ausbruch" or "Ausbruchwein"
— "Trockenbeerenauslese" or "Trockenbeeren-auslesewein"
— "Eiswein", "Strohwein".'

4. *389 R 1576:* Council Regulation (EEC) No 1576/89 of 29 May 1989 laying down general rules on the definition, description and presentation of spirit drinks (OJ No L 160, 12.6.1989, p. 1), as amended by:

— *392 R 3280:* Council Regulation (EEC) No 3280/92 of 9 November 1992 (OJ No L 327, 13.11.1992, p. 3).

(a) The following is inserted as point (3) in Article 1 (4) (r):

'(3) The name "Jagertee", "Jagertee" and "Jagatee" shall be reserved for the liqueur originating in Austria and prepared from ethyl alcohol of agricultural origin, essences of certain spirit drinks or tea, with the addition of several natural flavouring substances such as those defined in Article 1 (2) (b) (i) of Directive 88/388/EEC. The alcoholic strength shall be at least 22,5 % vol. The sugar content, expressed as invert sugar, shall be at least 100 grammes per litre.'

(b) The following is added to Article 1 (4) as (u):
'(u) VakevS gltigi/Spritgldgg

A spirit drink produced by flavouring ethyl alcohol of agricultural origin with natural or nature identical aroma of cloves and/or cinnamon using one of the following processes: maceration and/or distillation, redistillation of the alcohol in the presence of parts of the plants specified above, addition of natural or nature identical flavour of cloves or cinnamon or a combination of these methods.

Other natural or nature identical plant extracts of flavours in conformity with Directive 88/388/EEC may also be used, but the flavour of the specified spices must be predominant. The content of wine or wine products may not exceed 50 percent.'

(c) In Article 4 (5), second subparagraph (a), the following indents are added:

'— cloudberry,
— arctic bramble,
— cranberry,
— lingonberry,
— sea buckthorn;'

(d) In Annex II: the following are added to '5.

Brandy':

'Wachauer Weinbrand, Weinbrand Dtlmstein';

the following are added to '7. Fruit spirit':

"Wachauer Marillenbrand';
the following are added to '12. Caraway- flavoured spirit drinks':

'Norsk Akevitt/Norsk Akvavit/Norsk Aquavit/ Norwegian Aquavit'

'Svensk Aquavit/Svensk Akvavit/Swedish Aquavit';

the following are added to '14. Liqueur':

'Finnish berry/fruit liqueur

Grofiglockner Alpenbitter

Mariazeller Magenlikdr

Mariazeller Jagasaftl

Puchheimer Bitter Puchheimer

Schlossgeist Steinfelder

Magenbitter Wachauer

Marillenlik5r';

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# ANNEX I

## SUMMARY TECHNICAL SPECIFICATIONS

## FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

**NAME OF THE GEOGRAPHICAL INDICATION:**

***Suomalainen vodka/ Finsk Vodka, Vodka of Finland***

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Spirit drink, Category 15. Vodka of Annex II of Reg. (EC) No 110/2008

**APPLICANT:**

Alcoholic Beverages Industries' Association of the Finnish Food and Drink Industries' Federation

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

1 January 1995, section 4 of the Finnish Alcohol Decree No 1344/1994

This geographical indication has been registered and protected in the European Union since 1 January1995 in accordance with the Act concerning the conditions of accession of the Kingdom of Norway, the Republic of Austria, the Republic of Finland and the Kingdom of Sweden and the adjustments to the Treaties on which the European Union is founded (OJ C 241, 29.8.1994; copy attached)

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

Vodka of Finland is a spirit drink produced from ethyl alcohol distilled in Finland from Finnish grain or potatoes with an alcohol content of the minimum of 37.5% vol and with a transparent, colourless physical appearance.

Vodka of Finland is a spirit drink defined and produced according to the rules laid down in Chapter I of Regulation (EC) 110/2008 on spirit drinks. In addition, vodka is a spirit drink that has been produced exclusively by the methods set out in point 15 of Annex II to Regulation 110/2008.

All the productions steps, including packaging of the product, must take place in the determined geographical area.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

Finland

**LINK WITH THE GEOGRAPHICAL AREA**

The production of Vodka of Finland in Finland has a centuries-long tradition. Its longstanding reputation among the consumers extends well beyond the confines of its area of origin. The Finnish alcohol companies have produced vodka since the 1840s.

Vodka of Finland identifies a spirit drink that originates in Finland, where its specific quality, reputation or other characteristics are essentially attributable to this geographical origin. The raw materials and the traditional knowledge and methods specific to this region used in the distillation of the spirit drink determine its uniqueness.



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**SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

[...]

**CONTROL AUTHORITY/CONTROL BODY**

The control authority for checking conformity with the product specification is:

National Supervisory Authority for Welfare and Health, Valvira

Lintulahdenkuja 4

PO Box 210

Fl-00531 Helsinki

Tel. +358 29 5209111

Fax +358 29 5209702

e-mail: alkoholi@valvira.fi



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# TREATY

**between**

**the Kingdom of Belgium, die Kingdom of Denmark, the Federal Republic of Germany, the Hellenic Republic, the Kingdom of Spain, the French Republic,**
**Ireland, the Italian Republic, the Grand Duchy of Luxembourg, the Kingdom of the Netheriandi, the Portuguese Republic, the United Kingdom of Great Britain and Northern Ireland (Member States of the European Union)**

**and**

**the Kingdom of Norway, the Republic of Austria, the Republic of Finland the Kingdom of Sweden,**

**concerning the accession of the Kingdom of Norway, the Republic of Austria, the Republic of Finland and the Kingdom of Sweden to the European Union.**

(94/C 241/07)

**HIS MAJESTY THE KING OF THE BELGIANS,**

**HER MAJESTY THE QUEEN OF DENMARK,**

**THE PRESIDENT OF THE FEDERAL REPUBLIC OF GERMANY,**

**THE PRESIDENT OF THE HELLENIC REPUBLIC,**

**HIS MAJESTY THE KING OF SPAIN,**

**THE PRESIDENT OF THE FRENCH REPUBLIC,**

**THE PRESIDENT OF IRELAND,**

**THE PRESIDENT OF THE ITALIAN REPUBLIC,**

**HIS ROYAL HIGHNESS THE GRAND DUKE OF LUXEMBOURG,**

**HER MAJESTY THE QUEEN OF THE NETHERLANDS,**

**HIS MAJESTY THE KING OF NORWAY,**

**THE FEDERAL PRESIDENT OF THE REPUBLIC OF AUSTRIA,**

**THE PRESIDENT OF THE PORTUGUESE REPUBLIC,**

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**I. Basic quantities A**

| Regions | (a) Basic quantity A for sugar (') | (b) Basic quantity A for iso-glucose (') |
|---|---|---|
| Denmark | 328 000,0 | – |
| Germany | 1 990 000,0 | 28 882,0 |
| Greece | 290 000,0 | 10 522,0 |
| Spain | 960 000,0 | 75 000,0 |
| France (metropolitan) | 2 530 000,0 | 15 887,0 |
| French overseas departments | 466 000,0 | – |
| Ireland | 182 000,0 | – |
| Italy | I 320 000,0 | 16 569,0 |
| Netherlands | 690 000,0 | 7 426,0 |
| Austria | 316 529,0 | – |
| Portugal (mainland) | 54 545,5 | 8 093,9 |
| The autonomous region of the Azores | 9 090,9 | – |
| Finland | 133 433,0 | 10 845,0 |
| Sweden | 336 364,0 | – |
| Belgium /Luxembourg Economic Union | 680 000,0 | 56 667,0 |
| United Kingdom | 1 040 000,0 | 21 696,0 |

(') In tonnes of white sugar. (') In tonnes of dry matter.

**II. Basic quantities B**

| Regions | (a) Basic quantity B for sugar (') | (b) Basic quantity B for iso-glucose (') |
|---|---|---|
| Denmark | 96 629,3 | – |
| Germany | 612 312,9 | 6 802,0 |
| Greece | 29 000,0 | 2 478,0 |
| Spain | 40 000,0 | 8 000,0 |
| France (metropolitan) | 759 232,8 | 4 135,0 |
| French overseas departments | 46 600,0 | – |
| Ireland | 18 200,0 | – |
| Italy | 248 250,0 | 3 902,0 |
| Netherlands | 182 000,0 | 1 749,0 |
| Austria | 73 881,0 | – |
| Portugal (mainland) | 5 454,5 | 1 906,1 |
| The autonomous region of the Azores | 909,1 | – |
| Finland | 13 343,0 | 1 085,0 |
| Sweden | 33 636,0 | – |
| Belgium/Luxembourg Economic Union | 146 000,0 | 15 583,0 |
| United Kingdom | 104 000,0 | 5 787,0 |

(') In tonnes of white sugar. C) In tonnes of dry matter.

VII. Wine and spirit drinks

1. *386 R 2392:* Council Regulation (EEC) No 2392/86 of 24 July 1986 establishing a Community vineyard register (OJ No L 208, 31.7.1986, p. 1), as last amended by;

— *390 R 3377:* Council Regulation (EEC) No 3577/90 of 4 December 1990 (OJ No L 353, 17.12.1990, p. 23).

The following sentence is added to Article 4 (1), first subparagraph:

'In Austria it shall be established within 2 years from the date of accession'.

2. *387 R 0822;* Council Regulation (EEC) No 822/87 of 16 March 1987 on the common organization of the market in wine (OJ No L 84, 27.3.1987, p. 1), as last amended by;

— *393 R 1566;* Council Regulation (EEC) No 1566/93 of 14 June 1993 (OJ No L 154, 25.6.1993, p. 39).

In Article 9(1), second subparagraph under (a), first indent, 'and Austria' is added after 'in Germany*.

(f) In Article 24 (3) the following is added as the second and third subparagraphs;

'However, as regards sugar producing undertakings established in;

(a) Austria, the A and B quota of the sugar producer shall be equal to the base A and base B quantities respectively laid down in paragraph 2, point I (a) and point II (a) for Austria;

(b) Finland, the A and B quota of the sugar producer shall be equal to the base A and base B quantities respectively laid down in paragraph 2, point I (a) and point II (a) for Finland;

(c) Sweden, the A and B quota of the sugar producer shall be equal to the base A and base B quantities respectively laid down in paragraph 2, point I (a) and point II (a) for Sweden.

As regards the producer of isoglucose established in Finland, its A and B quota shall be equal to the base A and B quantities respectively laid down in paragraph 2 point I (b) and point II (b) for Finland.'

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the following is added to '15. Spirit drinks';

'Svensk Punsch/Swedish Punsch';

the following is added as point 16:

'16. Vodka: Norsk Vodka/Norwegian Vodka Svensk Vodka/Swedish Vodka Suomalainen Vodka/Finsk Vodka/ Vodka of Finland'.

5. *389 R 2389:* Council Regulation (EEC) No 2389/89 of 24 July 1989 on general rules for the classification of vine varieties (OJ No L 232, 9.8.1989, p. 1), as amended by:

— *390 R 3577:* Council Regulation (EEC) No 3577/90 of 4 December 1990 (OJ No L 353, 17.12.1990, p. 23).

In Article 3 (1) the following indent is inserted before: '—

the region in Portugal,':

'— Bundesland in Austria,'.

6. *389 R 2392:* Council Regulation (EEC) No 2392/89 of 24 July 1989 laying down general rules for the description and presentation of wines and grape musts (OJ No L 232, 9.8.1989, p. 13), as last amended by:

— *391 R 3897:* Council Regulation (EEC) No 3897/91 of 16 December 1991 (OJ No L 368, 31.12.1991, p. 5).

In Article 2 (3), the first indent in (i) is replaced by:

'— "Landwein" for table wines originating in the Federal Republic of Germany and the Republic of Austria,'.

7. *389 R 3677:* Council Regulation (EEC) No 3677/89 of 7 December 1989 on the total alcoholic strength by volume and the total acidity of certain imported quality wines and repealing Regulation (EEC) No 2931/80 (OJ No L 360, 9.12.1989, p. 1), as last amended by:

— *393 R 2606:* Council Regulation (EEC) No 2606/93 of 21 September 1993 (OJ No L 239, 24.9.1993, p. 6).

Article 1 (1) (a) is deleted with effect from 1 March 1995.

8. *391 R 1601:* Council Regulation (EEC) No 1601/91 of 10 June 1991 laying down general rules on the definition, description and presentation of aromatized wines, aromatized wine-based drinks and aromatized wine-product cocktails (OJ No L 149, 14.6.1991, p. 1), as last amended by:

— *392 R 3279:* Council Regulation (EEC) No 3279/92 of 9 November 1992 (OJ No L 327, 13.11.1992, p. 1).

(a) The following is added as (d) to Article 2 (2):

'(d) VSkevS viiniglogi/Starkvinsgldgg

An aromatized wine which has been prepared from wine as referred to in paragraph 1 (a), the characteristic taste of which is obtained by the use of cloves and/or cinnamon which must always be used together with other spices; this drink may be sweetened according to Article 3 (a).'

(b) The following is inserted as (f) a and (f) b in Article 2 (3):

'(f)a ViiniglOgi/Vinglbgg

An aromatized drink obtained exclusively from red or white wine and sugar, flavoured mainly with cinnamon and/or cloves. Where it has been prepared from white wine, the sales description "Viiniglogi/VinglOgg" must be supplemented by the words "white wine".

(f)b Glogg

An aromatized drink obtained exclusively from red or white wine and sugar, flavoured mainly with cinnamon and/or cloves. Where it has been prepared from white wine, the sales description "Gbgg" must be supplemented by the words "white wine".'

9. *392 R 2333:* Council Regulation (EEC) No 2333/92 of 13 July 1992 laying down general rules for the description and presentation of sparkling wines and aerated sparkling wines (OJ No L 231, 13.8,1992, P- 9).

In Article 6 (6), first subparagraph, point (a) is replaced by the following text:

'(a) the term "Winzersekt" shall be reserved for quality sparkling wines psr produced in Germany and the term "Hauersekt" shall be reserved for quality sparkling wines psr produced in Austria, which both are:

— produced from grapes harvested in the same vineyard, including producer groups, where the producer, as defined in Article 5 (4),

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Alsace

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Association des Viticulteurs d'Alsace - Organisme de Défense et de Gestion
12 avenue de la Foire aux Vins
68012 COLMAR Cedex
France

Tel. +33389201650 / Fax. +33389201660
info@ava-aoc.fr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 09/18/1973
*Date of Protection in the Member State:* Order of November 2, 1945 (Published in the Official Gazette of November 4, 1945)

## PRODUCT DESCRIPTION

- **Raw Material**

Alsace is a wine produced from grapes of the following varieties: auxerrois B, chasselas B and chasselas rosé Rs, gewürztraminer Rs, muscat "à petits grains" B, muscat "à petits grains " Rs, muscat ottonel B, pinot blanc B, pinot gris G, pinot noir N, riesling B, sylvaner B

- **Alcohol content :** 12°5
- **Physical Appearance**

Still wines: white, red or rosé.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The vineyards of the Rhine are among the most northerly in France and Europe. The vineyards of Alsace are mostly situated in the Massif des Vosges and cover 119 municipalities in the 2 départements of the Bas-Rhin and Haut-Rhin. Concentrated in a narrow strip 120 km long, the vineyards extend from a small northerly enclave around Cleebourg, to the North, to Marlenheim (next to Estraburgo) to Thann near Mulhouse in the South.

The Alsace vineyards are located in the foothills of the Vosges among deep valleys. The landscape is one of numerous valleys, combining different orientation and rugged relief. Most vineyards are planted between 200 and 400 metres altitude.

Shielded from ocean influences by the Vosges barrier, Alsace has cooler, anti-cyclonic conditions in the ripening period that intensify the grapes' aroma potential.

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## LINK WITH THE GEOGRAPHICAL AREA

The enormous diversity of vineyards, the variety of soils and subsoils and the very particular local climates in Alsace have allowed producers to keep a wide range of aromatic varieties mainly for the benefit of plant biodiversity without yielding to the temptation to simplify the distribution of varieties. In the Alsatian context , this plant diversity is ensures the best expression of the land.

The combination of a northern vineyard, with its particular landscape, climatology, geology and soil science, original and ambitious production rules gives a specific taste identity to these wines. The choice of varieties has shifted production to very aromatic wines. The diversity of situations with varied soil conditions has given the Alsatian producers the opportunity to find for each of the chosen varieties their optimal conditions. Additional municipal and local names and the corresponding distribution plan of varieties will express this adaptation.

The sheltering by the Alsace Vosges gives a very sunny and dry semi-continental climate allowing for an optimal development of the vine. The location of the vineyard in hills and a climate characterized by alternating warm days and cool nights during the ripening of the grapes , associated with a great height of foliage, ensure good ripening (sugars and tartaric acid) , preserve the freshness of the wines and develop their flavours. The average vineyard altitude (200 to 400 meters), which corresponds to the optimal thermal belt ensures the qualitative balance of natural tartaric acid .

The excellent climatic conditions in autumn often favour the concentration of sugars and the development of noble rot, allowing the production of overripe wines. Varietal development within the specifications makes it possible to improve the wines.

The proximity of the Rhine in the Middle Ages provided an important means of communication and has always enabled the export of wines to countries of the mouth of the river and beyond. Shipments outside the country and exports still account for more than a quarter of production.

The wine route of Alsace, hosted and run by wine growers, who have also developed direct sales, is testimony to the permanent historical alliance with the Alsatian gastronomy and is the main tourist attraction of the region. It represents a major asset to the economy of Alsace.

According to André Jullien in 1822 : Alsace white wines are much appreciated, dry, with a very sharp aromatic bouquet. They were formerly transported to Mainz, where they were used mixed with hocks to give them strength and enhance their aromatic palette. In 1866 , Jules Guyot said Alsatian white wines "possess highly prized qualities, ranking very high on the scale of white wines ." His favourites were the white wines from the Riesling B, "notable for its good taste , strength and longevity ."

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[…]

## CONTROL BODY

*For checking compliance with the specifications:*

Institut National de l'Origine et de la Qualité (INAO)
12, rue Henri Rol-Tanguy – TSA 30003
93155 Montreuil-sous-Bois Cedex
France

Tel. +33 1 73 30 38 99
info@inao.gouv.fr

*To prevent fraud (quality, description tags and documents, trade):*

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Direction générale de la concurrence, de la consommation
et de la répression des fraudes
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59, boulevard Vincent-Auriol
F-75 703 Paris Cedex 13

Tel. +33-1-44972351 / Fax. +33-1-44973039
D2@dgccrf.finances.gouv.fr

*For fiscal affairs, accompanying documents and customs matters:*

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Direction générale des douanes et droits indirects
Sous-Direction des droits indirects
Bureau F/3
11 rue des Deux Communes
F- 93558 MONTREUIL Cedex

Tel. + 33 1 57 53 44 10 / Fax. + 33 1 57 53 42 88
dg-f3@douane.finances.gouv.fr

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Anjou

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Fédération viticole de l'Anjou et de Saumur
73 Rue Plantagenêt - B.P. 62444
49024 ANGERS CEDEX 02
France

Tel. +33 02 41 88 60 57 / Fax. +33 02 41 20 97 63
fva.anjousaumur@wanadoo.fr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 09/18/1973
*Date of Protection in the Member State:* Decree of 14 November 1936 (published in the Official Gazette of November 15, 1936)

## PRODUCT DESCRIPTION

- **Raw Material**

| | |
|---|---|
| White wines | - Principal grape variety: chenin B<br>- Other grape varieties: chardonnay sauvignon B et B |
| Red wines | - Main grape varieties: cabernet franc N, N cabernet sauvignon;<br>- Other grape varieties: grolleau N, pineau d'Aunis N |
| Red Wines<br>Indication “Gamay” | Gamay N |
| Sparkling White Wine | - Main grape varieties: chenin B<br>- Other grape varieties: cabernet franc N, N cabernet sauvignon, chardonnay B, gamay N, N grolleau, grolleau gray G, pineau d'Aunis N |
| Sparkling Rosé Wines | cabernet franc N, cabernet sauvignon N, gamay N, grolleau N, grolleau gris G, pineau d’Aunis N |

- **Alcohol content :**

| | |
|---|---|
| White wines | 12,50 % vol |
| Red wines | 12,50 % vol |
| Red wines indication “gamay” | 12,50 % vol. |
| White and rosé sparkling wines | 13,00 % vol |

- **Physical Appearance:**

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White and red wine.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

In the Middle Ages the vineyards of Anjou were near urban settlements in the neighbourhood of the cities of Angers and Saumur, on the slopes on the sides of the Loire. The denomination area is made up of two distinct regions. "Black Anjou" with its black soil and schistose terrain (all along the southeast of the Massif Armoricain) is the most extensive area. "White Anjou" with its white 'tuffeau' limestone chalk soils is a very limited area, geographically part of Anjou but geologically a continuation of the Paris Basin.

The climate is oceanic-temperate but nonetheless dry, with weak temperature fluctuations.

The denomination area of Anjou covers 128 communes in the Département of Marne-et-Loire, 14 in the Département of the Deux-Sèvres and 9 in the Département of Vienne.

## LINK WITH THE GEOGRAPHICAL AREA

***Still wines***

The combination of a northern vineyard , which has a particular landscape, mild climate and geology and an original soil science gives the wines an particular taste which is expressed through its freshness.

The diversity of situations wine with varied geological conditions, has given producers the opportunity to find the best conditions for each of the varieties.

The observation and analysis of the behaviour of the vineyards have allowed growers to define the correct management of the vineyard. So while the whole Angevin territory allows Chenin B to express their main characteristics in a dry white wine, the sunny slopes exposed to the midday sun show the complexity of a more mature wine and, if weather conditions are favourable in the autumn, can produce " semi-sweet " or " sweet " wines.

Cabernet Franc and Cabernet Sauvignon N vines appreciate shallow brown soils with a regulated water supply, producing red wines with a light refined rusticity and with a short ageing period as provided for in the specifications .

Finally, the preferred variety Gamay N is on plots with soils developed on Precambrian rocks in the heart of ' Anjou noir ', excluding sites of ' Anjou blanc '. This is evidenced by the geographical

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unit defined in detail in the specification for wines marked with the red ' Gamay ' within the geographical area.

The expertise of the producers, which is the result of the experience of several generations, is also expressed in the choice of the technical procedures for the processing and in the mixtures of varieties, depending on the production target. The diversity of production represents an asset for the access to other markets , not just where the wines are especially appreciated by the inhabitants of the city of Angers Area or the French regions of Brittany and Normandy , but also outside national borders . Wines with the denomination of origin ' Anjou ' contribute to a non-negligible part of French exports, with the region 'Val de Loire ' occupying seventh place.

Numerous works have celebrated wines from the ' Anjou ' region , as witnessed the words of the poet Joachim du BELAY written in the sixteenth century :

" Make the mood tasty"

"The generous vine"

"In the light of your divine eye"

"Its nectar seasons / flavours us"

"Nectar as given by the giver"

"My sweet Angevin vineyard"

***Sparkling wines***

The production of sparkling wine is made in the same context. Historically the producers observed that wine, bottled and kept in a wine cellar could undergo, at the end of winter, a new fermentation. The empirical control of this " second spontaneous fermentation " led first to the production of "needly", or "prickly" wines, especially with the grape variety Chenin B. This late variety has characteristics, a freshness and a subtle aroma that lends it particularly to the production of sparkling wines. These skills were exploited since the early nineteenth century, especially under the leadership of Jean -Baptiste ACKERMAN , after mastering the process of "second fermentation in the bottle " for the production of sparkling wines.

Special attention to the vintage, and the annual setting of the start date of harvest ensures an optimum maturity and a good balance of sugar / acidity necessary both to ensure freshness of wine and for a good foaming and good ageing potential.

Moreover, the existence of underground cellars, particularly in the heart of ' Anjou blanc "is a favourable factor for the development of these wines, which require specific storage and handling conditions of light, humidity and optimum temperature . This technical rigour and procedure were applied to varieties of black grapes and to a lesser extent production of rosé sparkling wines.

Drawing on the experience gained from more than a century, the makers of sparkling wines perfectly master the expertise of the composition of their juice blends, which mature on lees for a minimum of nine months, helping to develop the complexity of the wines.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the tender specifications:*

Institut National de l'Origine et de la Qualité (INAO)
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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Armagnac

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat des appellations des vignobles Armagnac Gascogne,
BP 49, Rue des vignerons, F-32800 EAUZE
France

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 29.5.1989. Regulation (EEC) No 1576/1989 of 29 May 1989 laying down general rules on the definition, description and presentation of spirit drinks, in force since December 15, 1989.

*Date of Protection in the Member State:* 06/08/1936. First protection in France: Decree of August 6, 1936 which defines the controlled appellations' Armagnac ',' Armagnac-Ténarèze ',' Bas Armagnac "and" Haut Armagnac. "

## PRODUCT DESCRIPTION

Spirits, Wine Spirits (category 4 of Annex II of Regulation (EC) No 110/2008).

Armagnac is a wine spirit produced from the grape varieties : baco blanc, blanc dame B, colombard, folle blanche, graisse, jurançon, mauzac, mauzac rosé, meslier Saint-François, ugni blanc

Armagnac is aged in oak casks thus Armagnac is amber coloured except « Blanche Armagnac » which is not aged and is kept colorless.

The minimum alcoholic strength by volume shall be 40 %.

Armagnac expresses a balance and an aromatic style which evolves with ageing duration. Young Armagnac are nervous, have aromas of fresh fruit, flowers and wood. Older Armagnac, are more rounded, express elegant and complex aromas of cooked or preserves fruits, spices and rancio.
The grape harvest, the winemaking, the distillation and the maturation or the ageing of the wine spirits must take place in the geographical area mentioned.

Supplementary geographical terms are devoted to wine spirits solely produced from grapes harvested in the corresponding areas: Bas-Armagnac to the west, Armagnac-Ténarèze to the center, and Haut-Armagnac to the east and the south.

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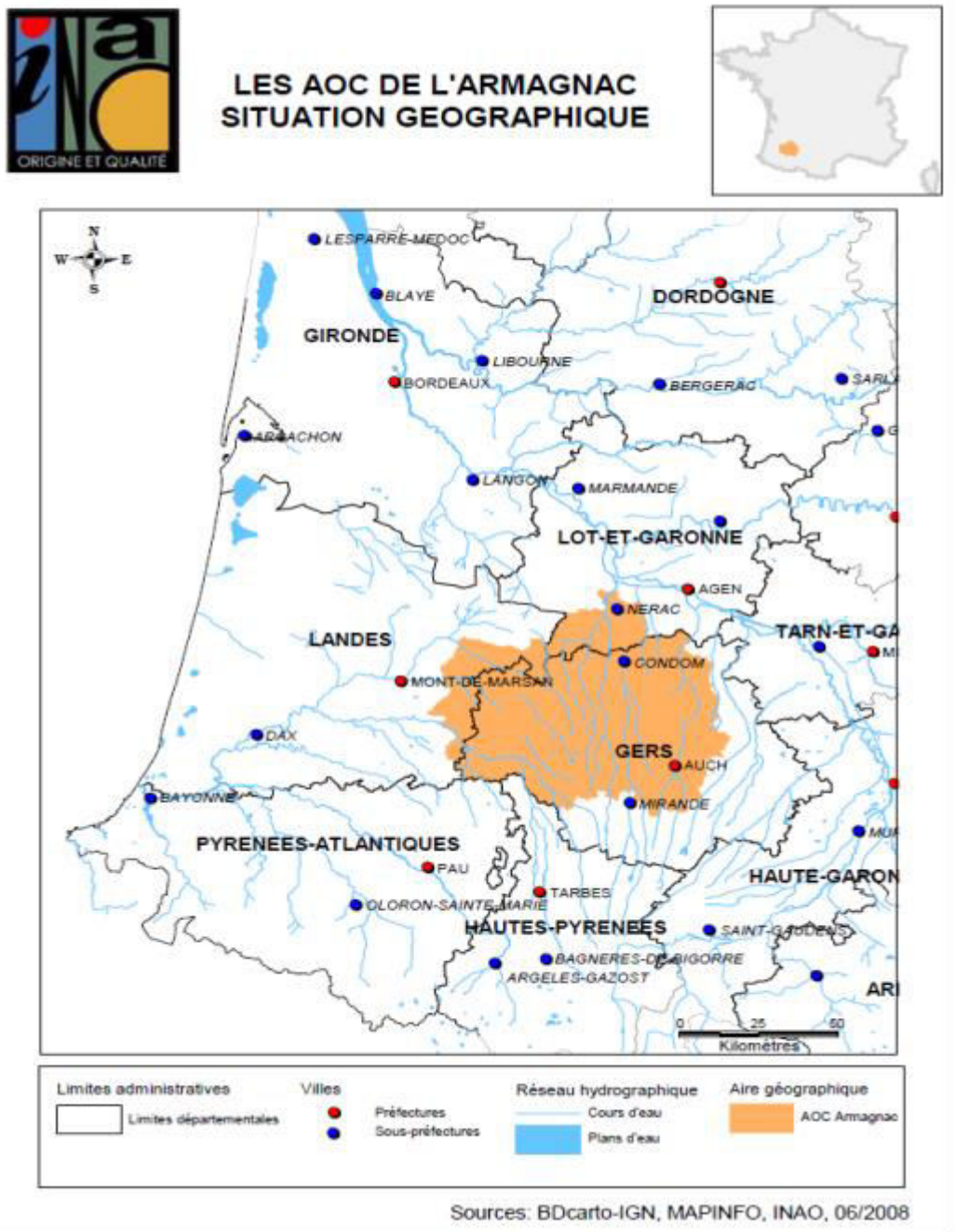
## DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area comprising parts of the departments of Gers, Landes and Lot-et-Garonne in southwest France.
Within the geographical area, the vineyards are identified for their ability to produce grapes for Armagnac.




## LINK WITH THE GEOGRAPHICAL AREA

In Armagnac, the “terroir” comes in three parts: Bas-Armagnac to the west, Armagnac-Ténarèze to the center, and Haut-Armagnac to the east and the south. The water holding capacity of these three areas increases from west to east in proportion as rainfall decreases. Thus the characteristics of the physical environment enable a regular water supply of the vine.

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White grape varieties grown in the area as well as cultivation methods (low planting density, long pruning, aeration of the foliage to reduce disease, relatively high yields, and early harvest) provide grapes for making wine with low alcoholic strength, high total acidity and low volatile acidity. This kind of wine is particularly suitable for producing “eaux-de-vie”.
The distillation is carried out mainly through Armagnac column stills, manufactured locally. Armagnac ageing is a process that benefits both from the climatic conditions of the cellars in conjunction with the outside climate, and from skills that have been developed in the region since the eighteenth century.
Armagnac is mainly aged in oak casks, with a volume of 400-420 liters. Ageing is carried out in cellars with openings which can adjust the flow according to the outdoor conditions. The different physico-chemical reactions (differential evaporation of water, alcohol and other volatile compounds, various substances concentration, extraction of compounds from the wood, oxidation ...), which will take place during ageing are guided by the initial characteristics of the distillate, the capacity and the wood of the cask, and the physical characteristics of ageing cellars (temperature, humidity and ventilation).
Armagnac is often obtained from blend of different wine spirits but the “eau de vie” is sometimes vintage, ac-cording to former and current use in the region.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

The geographical designation 'Armagnac' is complemented by the words 'appellation d'origine contrôlée'.

**CONTROL BODY**

Direction générale de la concurrence, de la consommation et de la répression des fraudes, 59 boulevard Vincent Auriol, 75703 PARIS Cedex 13 - Francia

Institut national de l’origine et de la qualité, 12, rue Henri Rol-Tanguy, - TSA 30003 – 93 555 Montreuil-sous-Bois cedex - Francia

OTHER ACTS

# EUROPEAN COMMISSION

**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2014/C 42/10)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**'BŒUF DE CHAROLLES'**

**EC No: FR-PDO-0005-0873-07.04.2011**

**PGI ( ) PDO ( X )**

1. **Name**

'Bœuf de Charolles'

2. **Member State or Third Country**

France

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.1. Fresh meat (and offal)

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

Only beef from animals of the Charolais breed may have the designation of origin 'Bœuf de Charolles':

— heifers aged at least 28 months,

— cows aged at least eight years,

— bullocks aged at least 30 months.

The classification of animal carcases is established according to the EUROP grid and on the basis of the following criteria:

— carcase conformation between grades R and E

— a minimum carcase weight depending on the category of animal:

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p.12. Replaced by Regulation (EU) No 1151/2012.

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— 360 kg for cow and bullock carcases,

— 320 kg for heifer carcases,

— an internal and external fat cover class of between 2+ and 3+,

— colour largely bright red,

— colour of fat cover ranging from cream to yellow,

— very fine to normal-sized bones,

— texture varying from 'very fine' to 'normal',

— a carcase ultimate pH less than or equal to 5,8.

The meat is bright red in colour and finely marbled. Its lightly veined, fine and tender texture has a lingering juiciness to it, which produces a mild acid taste in the mouth. Its typical features, exhibited when cooked, smelled and tasted, are to be found in the intensity and richness of its aromas and smells (animal, fat, plant, cereal, etc.).

The meat may only be chilled and must not be frozen or deep-frozen.

3.3. *Raw materials (for processed products only)*

—

3.4. *Feed (for products of animal origin only)*

The calves are suckled naturally, following their mother or, if necessary a nurse cow, and have access to their fodder until weaned.

The cattle are fed using a grazing system which alternates between field and cowshed, whereby they graze at least twice on grass. The fattening stage, which is the stage at which the cattle are finished, follows on from the rearing stage. Winter and summer influence how the animals live and feed.

The overall average annual stocking rate on holdings is less than or equal to 1,8 livestock units (LU) per hectare of utilised agricultural area (UAA), with a maximum stocking density of 2 LU per hectare.

During the rearing stage, the animals graze in summer for at least 200 days of the year, whether consecutive or not. Hay sourced exclusively from the geographical area identified under point 4, and complementary feedingstuffs distributed according to the conditions set out thereafter, may be given to the animals to supplement the grass feed. The animals graze for a minimum of two seasons. During winter, the cattle feed on fodder sourced exclusively from the geographical area and complementary feedingstuffs, according to the conditions set out below. The fodder consists of fresh or dried herbaceous plants including root crops, meadow plants (grasses, Papilionaceae, Hydrophyllaceae) and straw.

The animals are fattened on one or a number of 'fattening pastures', referred to locally as 'prés d'embouche', located in the geographical area. In summer, the animals may only graze the fattening pastures. In winter, the animals are finished on the fattening pastures and in the cowshed: animals must graze the fattening pastures for a minimum of 30 consecutive days. In the cowshed, the fodder distributed to the animals is made up exclusively of top quality dry hay from the geographical area: leafy, green, palatable, giving off a dry, plant-like smell. No fermented feed of any kind may be included in the cattle feed. For a maximum of 10 days after removal from the cowshed, during which the cattle adjust to a change in feed, hay may be added as a supplement to the locally sourced feed.

The plants, by-products and complementary feedingstuffs are derived from non-transgenic products. During the rearing stage, the complementary feedingstuffs used during summer and winter are limited to an annual average of 2 kilograms of raw material per animal, per day.

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During the finishing stage this is limited to 1 kilogram of raw material per 100 kilograms of live weight.

Where feeding cake is distributed to cattle, the linseed cake ration makes up a minimum of 70 % of the weight of the cake ration.

3.5. *Specific steps in production that must take place in the defined geographical area*

Animals are born, reared, fattened and slaughtered in the geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

—

3.7. *Specific rules concerning labelling*

Up to the final distribution stage, the following are included in particular on the labelling of the carcase and resulting cuts:

— the designation of origin,

— the European Union PDO logo,

— the animal ID number or consignment number,

— the category of the animal,

— the date of slaughter,

— for meats for grilling and roasting, with the exception of the thin skirt, thick skirt and fillet, the words 'the maturing time between the animals' slaughter date and the date of retail sale to the final consumer is at least 14 full days'.

For meats marketed as a traditional product, this labelling is supported by the 'certificat de garantie et d'origine' (CGO) (Certificate of Guarantee and Origin), established by the group.

4. **Concise definition of the geographical area**

The geographical area of the designation of origin 'Bœuf de Charolles' covers the following cantons and municipalities:

Department of the Loire: cantons of Charlieu and Perreux and the municipalities of Ambierle, Briennon, Changy, Cuinzier, La Bénisson-Dieu, La Gresle, La Pacaudière, Le Crozet, Lentigny, Mably, Noailly, Ouches, Pouilly-les-Nonains, Pradines, Régny, Renaison, Riorges, Roanne, Sail-les-Bains, Saint-Alban-les-Eaux, Saint-André-d'Apchon, Saint-Forgeux-Lespinasse, Saint-Germain-Lespinasse, Saint-Haon-le-Châtel, Saint-Haon-le-Vieux, Saint-Léger-sur-Roanne, Saint-Martin-d'Estréaux, Saint-Romain-la-Motte, Saint-Victor-sur-Rhins, Urbise, Villerest, Vivans.

Department of Nièvre: canton of Luzy and the municipalities of La Nocle-Maulaix, Saint-Seine, Ternant.

Department of Rhône: municipality of Bourg-de-Thizy.

Department of Saône-et-Loire: cantons of Autun-Nord, Autun-Sud, Bourbon-Lancy, Charolles, Chauffailles, La Clayette, Le Creusot-Est, Digoin, Gueugnon, La Guiche, Issy l'Evêque, Marcigny, Matour, Mesvres, Montceau-les-Mines-Nord, Montceau-les-Mines-Sud, Montcenis, Montchanin, Mont-Saint-Vincent, Palinges, Paray-le-Monial, Semur-en-Brionnais, Toulon-sur-Arroux and the municipalities of Ameugny, Barnay, Beaubery, Bergesserin, Bissy-sur-Fley, Bonnay, Bourgvilain, Bray, Buffières, Burzy, Cersot, Chapaize, Château, Châtel-Moron, Chérizet, Chiddes, Chissey-lès-Mâcon, Clermain, Cluny, Collonge-la-Madeleine, Cordesse, Cormatin, Cortambert, Cortevaix, Couches, Curtil-sous-Buffières, Donzy-le-National, Dracy-lès-Couches, Epertully, Epinac, Essertenne, Etang-sur-Arroux, Flagy, Fley, Germagny, Germolles-sur-Grosne, Igornay, Jalogny, La Comelle, La Vineuse, Lournand, Malay, Marcilly-lès-Buxy, Massilly, Massy, Mazille, Morey, Morlet, Mornay, Passy, Perreuil, Pressy-sous-Dondin, Reclesne, Sailly, Saint-André-le-Désert, Saint-Bérain-sur-Dheune, Saint-Bonnet-de-Joux, Saint-Didier-sur-Arroux, Sainte-Cécile, Sainte-Hélène, Saint-Emiland, Saint-Gervais-sur-Couches, Saint-Huruge,

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Saint-Jean-de-Trézy, Saint-Léger-du-Bois, Saint-Léger-sous-la-Bussière, Saint-Léger-sur-Dheune, Saint-Martin-d'Auxy, Saint-Martin-de-Commune, Saint-Martin-du-Tartre, Saint-Pierre-de-Varennes, Saint-Pierre-le-Vieux, Saint-Point, Saint-Privé, Saint-Vincent-des-Prés, Saint-Ythaire, Saisy, Salornay-sur-Guye, Sassangy, Savianges, Savigny-sur-Grosne, Sigy-le-Châtel, Sivignon, Suin, Sully, Taizé, Thil-sur-Arroux, Tintry, Tramayes, Verosvres, Villeneuve-en-Montagne, Vitry-lès-Cluny.

## 5. Link with the geographical area

### 5.1. *Specificity of the geographical area*

The geographical area where 'Bœuf de Charolles' meat comes from is situated on the eastern edge of the Massif Central, marked by rifts, collapsed at varying levels and partly filled with sedimentary deposits from the secondary, tertiary and quaternary eras. The basin is lined at the summit by primary crystalline and metamorphosed rocks. It features a rolling terrain at an altitude of less than 500 metres and benefits from a climate described by Burgundian climatologists (Pierre Pagney and Jean-Pierre Chabin, *Atlas de Bourgogne*, 1976) as a 'Charolais climate', with moderate temperatures and regular rainfall over the course of the year which promotes grass growth and maintains pastures. This geomorphology gives rise to a wide variety of soil types which help to create a mosaic of complementary pastures. They are farmed by livestock farmers according to the grass crops they contain (rearing, fodder, fattening) and are separated by a network of hedges.

This hedgerow landscape which comprises herbaceous plants, shrubs and trees guarantees a variety of feed for animals, providing them with shelter and tranquillity, and contributing to the rich biodiversity which sustains the permanent pastures. The balance of this ecosystem is maintained by ensuring the hedges are tended and taken care of. Moreover, the visible presence of animals in this hedgerow environment structures and preserves the landscape.

This area also benefits from a dense water network which is conducive to grass growth and provides natural watering holes for animals.

The production system in the geographical area is characterised by the way livestock farmers continually adapt the Charolais breed — native to this area — to the resources that can be found there.

The livestock farmers have a particular way of selecting animals for breeding, according to their female stock which is passed down from generation to generation, and according to the parcels farmed. Their aim is to obtain a specific animal morphology, characterised by high muscle development, a small skeleton, forequarters and hindquarters in balanced proportion and a fattening capacity compatible with this.

The husbandry system is based on traditional practices in line with natural cycles: calves are suckled naturally, a long period is spent in pasture which involves being turned out at an early stage, the number of animals per hectare is limited and takes into account grass growth, cattle are reared on pasture for at least two seasons, the physiological rhythm of the animals is respected by turning them out to pasture in a way best suited to their growth stage, winter fodder is sourced from the geographical area. This system means that the growth of each animal is subject to the cycle of the seasons, alternating between periods of strong growth (pasture) and static periods without loss of weight (winter). The discontinuous growth of the animals is called the 'compensatory growth phenomenon'.

Thanks to their knowledge of the soil and vegetation, the livestock farmers are able to set aside the best grasses for fattening the herd. These fields are called 'prés d'embouche' fattening pastures. Their higher nutritional value is guaranteed by the deep, finely textured soil, rich in organic matter and with a high water content (*Caractérisation floristique des prés d'engraissement Bœuf de Charolles*, B. Dury, 2006). These characteristics are conducive to the development of choice grasses and pulses (e.g. English rye-grass, rough-stalk meadowgrass, meadow foxtail, bentgrass, clover and birdsfoot trefoil) which flower successively over the course of the year, thereby guaranteeing the nutritional value of the ground vegetation. These fattening pastures, on which synthetic fertilisers may not be used, are never ploughed and must be tended; failure to do so causes them to quickly deteriorate (maintenance of hedges, cutting of ungrazed grass, etc.). They are subject to parcel-based identification according to specific criteria.

Balancing the number of animals to be finished on a given parcel with the fattening capacity of the grasses on the parcel is key to traditional fattening methods. Depending on the grass growth, livestock farmers therefore stock and destock their permanent grasslands in a way which keeps the nutritional quality constant.

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As the animals grow and develop, the livestock farmer separates them in line with their specific characteristics — between each season, when weaning, breeding, turning out to pasture, changing field and fattening. In 1908, a breeding technician, P. Diffloth, observed the following remarkable skill of Charolais fatteners: 'they have a most particular facility and skill which allows them to judge at first glance the yield that the animal will provide the butcher with and the fattening time. According to the condition of each unit purchased, depending on how early, each are given the most suitable meadow.' ('L'herbe violente. Enquête ethnobotanique en pays brionnais', Bernadette Lizet, in *Études rurales: sauvage et domestique*). Before slaughter, livestock farmers make a final selection, removing those animals from their parcels which have reached their optimum fattening potential.

As such, only certain animals on the holding are given over to the production of 'Bœuf de Charolles' meat.

Local wholesale butchers and slaughterers have refined their slaughtering and processing methods in order to preserve the initial characteristics specific to the meat which are a result of the rearing conditions, and in order to optimise the maturation capacity of the carcase: external fat is lightly trimmed to leave a layer of fat over the sirloin, carcases are progressively reduced in temperature, an ultimate pH is defined.

They also carefully select the carcases according to the specific characteristics established for the product.

As such, only certain carcases are given over to the production of 'Bœuf de Charolles' meat.

5.2. *Specificity of the product*

'Bœuf de Charolles' carcases are characterised by their forequarters and hindquarters in balanced proportion and their bright colour, ranging from light to dark red. With a minimum weight of 320 kilograms for heifers and 360 kilograms for cows and bullocks, their conformation (rounded shoulders, thighs and loins) ranges from class R to E on the EUROP Community classification grid.

The fat cover, assessed according to the development of external fat, covers the sirloin of the carcase. It is classed between 2+ and 3+ on the EUROP Community classification grid and varies in colour from cream to yellow.

The marbling fat, assessed according to the development of internal fat, penetrates the thoracic cavity but leaves the ribs visible. It varies between classes 2+ and 3+ on the EUROP Community classification grid.

The carcase type therefore corresponds to animals in conformity, rounded, with fine bones, high muscular development, and forequarters and hindquarters of equal proportion, referred to by slaughterers in the geographical area as 'coquette' (fair) carcases.

The initial quality of the carcases gives 'Bœuf de Charolles' meat its specific characteristics. The texture, still referred to as the 'grain de viande' (meat grain), is assessed as an indicator of the final tenderness of the meat, varying from'very fine' to 'normal'.

The meat is bright red throughout and finely marbled. Slaughterers and technicians qualify it as having 'fine veins of fat'.

These characteristics mean that 'Bœuf de Charolles' carcases can be distinguished from those of other Charolais beef cattle.

The meat has a lightly veined, fine and tender texture, with a lingering juiciness to it, which produces a mild acid taste in the mouth. Its typical features, exhibited when cooked, smelled and tasted, are to be found in the intensity and richness of its aromas and smells (animal, fat, plant, cereal, etc.).

5.3. *Causal link between the geographical area and the quality or characteristics of the product*

In the geographical area, original, typical meat is obtained from the way the production methods traditionally make use of the characteristics of the local area.

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By using the Charolais breed in its native region, rigorously selecting the animals throughout their lifetime, slowly finishing the adult cattle on specific parcels and administering complementary feed, heavy carcases are obtained which are covered and marbled with fat. The conformation and fattened state of the carcases are responsible for the finely marbled look of 'Bœuf de Charolles' meat.

Respecting seasonal growth cycles, without loss of weight, limits the development of collagen in the tissue which causes the meat to toughen. The initial tenderness of the muscles which this achieves, together with how well-suited the carcases are to maturation, gives the meat its fine and tender texture.

The prolonged grazing time increases the oxidative metabolism of the animals' muscles, giving the meat its flavour. Rearing the animals in this way on hilly terrain forces them into physical activity. Water contained in the muscles is in turn trapped in the metabolic structure. This gives a considerable, lingering juiciness and a mild acid taste to the meat.

The good quality grass and hay feed is responsible for the bright red colour of the meat and transfers natural antioxidants to it which preserve this colour. The age of the animals influences the intensity of this colour which can vary from light to dark red.

The health and physiological maturity of the animals, together with the grass-based feed during the finishing period and complementary feed free from fermented fodder contributes to the balanced glycolytic metabolism in the muscles, which thereby improves the colour and tenderness of the meat and makes the carcase more suited to maturation.

The botanical diversity in the area influences the quality of the fats in the meat, which can therefore vary in colour from yellow to cream. The particular characteristics of the fat (quantity, quality) together with a considerable juiciness reveal the remarkable intensity and richness in smells and aromas of 'Bœuf de Charolles' meat.

The animals are slaughtered once at optimum fattening weight, helping to achieve a balance between muscular development and marbling of the fat within the tissue.

The local wholesale butchers and slaughterers, with their mastery of slaughtering and processing methods, preserve and expose the work begun by the livestock farmers. The practice of lightly trimming the carcase protects it from drying out and promotes the maturation of the meat. Managing the temperature and pH of the carcases helps to maintain the tenderness of the meat.

All the expertise that the livestock farmers and slaughterers have developed, and the preservation of the specific characteristics of 'Bœuf de Charolles' meat, are maintained and live on thanks to the frequent dialogue between these actors on a local level (at cattle markets, livestock fattening competitions, breeding fairs and various other events).

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 [3])

https://www.inao.gouv.fr/fichier/CDCBoeufDeCharolles2013.pdf

[3] See footnote 2.

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Beaujolais

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat Beaujolais et Beaujolais Villages Associés
210 Boulevard Vermorel - BP 318
69661 VILLEFRANCHE SUR SAONE Cedex
France

Tel. +33 474022220 / Fax. +33 474022229
bbva@beaujolais.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* Decree of September 12, 1937 (Published in the Official Gazette of September 16, 1937)

## PRODUCT DESCRIPTION

- **Raw Material**

Beaujolais is a wine produced from Gamay noir with white juice. This variety produces red wines (there is also a reduced area planted with Chardonnay which produces White Beaujolais)

- **Alcohol content :**

White wine = 10,5 % vol.
Rosé wine = 10,0 % vol.
Red wine = 10,0 % vol.

- **Physical Appearance**

White wine.
Rosé wine.
Red wine.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Its highest point, Mount St. Rigaud, in the northwest, has an altitude of 1009 m. The mountains of Beaujolais, west, with its port of mountains form a natural barrier between 600 and 900 meters. Sheltered by these small mountain ranges, vineyards are divided into different levels ranging between 200 and 400 meters, following a south or south-east.

The Beaujolais area is defined by its three major geographical parts:

- to the east, the Saône valley

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- to the west, the green and undulating Beaujolais Hills

- in the centre, the Beaujolais wine region.

Beaujolais includes 147 communes and backs onto the Massif Central. Its highest point at 1009 m altitude is the Mont St Rigaud to the northeast. To the west, the Hills of Beaujolais form a natural barrier between 600 and 900 m above sea-level. Sheltered by these small mountain chains, the vineyards are spread around at different altitudes (200-400 m) and face south or south-east.

**LINK WITH THE GEOGRAPHICAL AREA**

" Beaujolais " is a traditional wine region that lies about 50 kilometres from the south of Mâcon at the gates of Lyon . Although the height of the interior reaches 1000 m altitude, the vineyard does not exceed 550 meters. It is exposed on slopes facing the rising sun, and enjoys a temperate climate with regular rainfall and a bright ambiance which reminds one of the South and the Rhone Valley. The natural barrier of the " Monts du Beaujolais " in the west, gives the geographical area light conditions and rainfall which are particularly favourable to the maturation, concentration and good health of the grapes.
Although there is one geographical area there is some diversity in both geology and landscapes. This diversity is expressed in the range of wines. The wines have a rather strong and intense colour in the acidic soils of the North, and are usually light and fruity in the mainly limestone substrates in the South.
Demarcated plots for harvest are set out in the poor, well-drained soils of the granite and clay - limestone hillsides. The relief and the wide opening to the east protects the grape from morning dew, while the altitude of the slopes prevents the winter fogs that often flood the valley of the Saone .
The vines for wine production with the words " Villages " are only planted on plots of acidic soils in the northern part of the geographical area, the substrates being Palaeozoic or quaternary derivatives.
Over generations, men have learned to take advantage of the characteristics of the territory and winemaking techniques adapted to the Gamay N variety. Thanks to this particular expression of the vineyard ' Beaujolais ', there is a very clear focus on the production of young wines. These new wines reflect the rich aroma of the year and hint at qualities of strength and balance that may appear after a longer maceration, but especially after a period of naturally aging wines. So, for wines entitled to the words ' primeur ' or ' nouveau ' winemaking aims to favour fruity softness and freshness. The maceration for wines intended for aging is usually longer, in order to develop the aromatic complexity and tannic structure favorable to successful ageing .
Clay soils of the geographical area of the appellation of origin ' Beaujolais ' allow the development of a rich and soft wine color. The plots for the production marked ' Villages ', located in sandy soils of rock crystal, offer opportunities to develop balanced, harmonious wines with a long-lasting aroma.
Despite the ease and proximity of consumer market of the agglomeration of Lyon, this vineyard has managed to transport an important part of their production to Paris, long before railways. In the nineteenth and twentieth centuries , the wines of ' Beaujolais ' benefited from the momentum resulting from its position in Paris and Lyon to spread throughout France and the world. Sometimes we speak of ' Beaujolais ' as' third river of Lyon "after the Saone and the Rhone , in reference to its popularity. Since the nineteenth century , producers and traders have tended to sell their crops early . In the 1950s, local business organized and promoted the early marketing of wines.
New wineries and new wine-tasting routes can attract consumers and allow them to discover to the riches of ' Beaujolais '.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

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**CONTROL BODY**

*For checking compliance with the specifications:*

Institut National de l'Origine et de la Qualité (INAO)
12, rue Henri Rol-Tanguy – TSA 30003
93155 Montreuil-sous-Bois Cedex
France

Tel. +33 1 73 30 38 99
info@inao.gouv.fr

*To prevent fraud (quality, description and documents, trade):*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale de la concurrence, de la consommation
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59, boulevard Vincent-Auriol
F-75 703 Paris Cedex 13

Tel. +33-1-44972351 / Fax. +33-1-44973039
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*For fiscal affairs, accompanying documents and customs matters:*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
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dg-f3@douane.finances.gouv.fr

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APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (✓)

PDO (/) PGI ( )
National file No : .....

1. Competent service of the Member State :
Name : Institut National des Appellations d'Origine, 138 Champs Elysees, 75008 Paris
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97

2. Applicant group :
(a) Name : Association des Laiteries Charentes-Poitou
(b) Address : 44 rue Jean Jaures, 17700 Surgeres
(c) Composition : producer/processor ( / ) other ( )

3. Name of product :
**Beurre Charentes-Poitou - Beurre des Charentes - Beurre des Deux-Sèvres**

4. Type of product : (see list in Annex VI) Class 1-5 - fats - butter

5. Description of product : summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description : Pale-coloured butter with a firm texture, characterized by its fine aroma
(c) geographical area : The Loire and Poitou districts, a region with livestock-breeding and wine-growing traditions.
(d) evidence of origin : The phylloxera crisis of 1880 resulted in the development of the dairy herd and an increase in the production of butter. The creation in 1893 of the Central Association of cooperative dairies of Charentes and Poitou soon spawned a large number of initiatives, for instance a refrigerated rail transport service to convey the butter to Paris, which helped to establish the reputation of Charentes-Poitou butter, which was soon in great demand because of its high quality. In 1977 the Dairy Association of Charentes-Poitou, which since 1930 had represented cooperatives and private enterprises, applied for the *Appellation d'Origine* for the brands of Charentes-Poitou butter in order to protect their quality and originality. It was granted in 1979.
(e) acquisition : The cream that is used must undergo biological maturation for at least twelve hours after pasteurization. The addition of colouring agents, preservatives or acidity regulators is prohibited.
(f) link : Guardians of a heritage handed down from generation to generation, the Dairy Association of Charentes-Poitou was

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established to protect local produce and the unceasing efforts of the producers and processors to provide quality products. The *Appellation d'Origine* guarantees the renowned flavour of the Charentes-Poitou brands of butter as well as the traditional manufacturing methods.

(g) control : Name : I.N.A.O. , 138, Champs Elysees, 75008 PARIS
D.G.C.C.R.F., 59, Bd. V. Auriol, 75703 PARIS CEDEX 13
Min. de l'Agriculture - Services veterinaires 175, rue de Chevaleret - 75013 PARIS

(h) labelling : A label bearing the words *Appellation d'Origine Controlee* and the designation of the product, either *Beurre Charentes-Poitou, Beurre des Charentes* or *Beurre des Deux-Sèvres,* must either be glued to the packaging or be reproduced on the packaging.

(i) national legislative requirements (where applicable) : Regulation of 29 August 1979
Order of 16 January 1980

TO BE COMPLETED BY THE COMMISSION
EEC No :6/FR/0137/94.01.24
Date of receipt of dossier : 11/05/95



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APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (✓)

PDO (✓) PGI ( )
National file No : .....

1. Competent service of the Member State :
Name : Institut National des Appellations d'Origine, 138 Champs Elysées, 75008 Paris
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97

2. Applicant group :
(a) Name : Syndicat Interprofessionnel Régional du Fromage Bleu d'Auvergne
(b) Address : B.P. 124, 15000 Aurillac CEDEX
(c) Composition : producer/processor (✓) other ( )

3. Name of product : Bleu d'Auvergne

4. Type of product : (see list in Annex VI) Class 1-3 - cheeses

5. Description of product : summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description : Cow's-milk cheese with veined paste in the form of a flat cylinder. The large sizes weigh two to three kilogrammes; there are smaller sizes weighing one kilogramme, 500 grammes or 350 grammes.
(c) geographical area : The heart of the Massif Central, comprising the *départements* of Puy-de-Dôme and Cantal and some communes belonging to adjacent *départements*.
(d) evidence of origin : The origin of this cheese goes back to the beginning of the 19th century, when it was produced in the high volcanic terrain of the Massif Central. Its reputation spread quickly as far as Paris, where its praises were sung in 1879 by the cabaret singer Francisque Bethol. In March 1975 Bleu d'Auvergne obtained the *Appellation d'Origine* which had been applied for in 1972.
(e) acquisition : Production of the cheese still consists of the same operations as in the past: draining the curds, putting them into moulds, salting by hand twice with dry cooking salt, during which the cheese is turned over several times; it is then jabbed with long needles, this aeration of the paste allowing the *Penicillium glaucum* to develop. The cheese is then ripened in cellars, the large sizes for at least four weeks and the small sizes for at least two weeks.
(f) link : The area in which Bleu d'Auvergne is produced is a natural geographical unit characterized by its volcanic and granitic soils, rich in trace elements, and harsh climate, which result in a very specific type of flora; this helps to make Bleu d'Auvergne so unique, a uniqueness that is reinforced by the use of special colonies of *Penicillium* developed and produced in the Bleu d'Auvergne area. The methods used for draining the curds, as well as the salting by hand, give Bleu d'Auvergne very fine veins, evenly spread over the paste, which distinguish it from other blue cheeses.

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(g) control : Name : I.N.A.O. D.G.C.C.R.F.
Address : 138 Champs Elysées 59, Bd V. Auriol
75008 Paris 75703 Paris CEDEX 13

(h) labelling : Bleu d'Auvergne cheeses must be sealed in aluminium foil.
Labels must include the logo bearing the initials INAO, the words Appellation d'Origine Contrôlée and the designation of the product.

(i) national legislative requirements (where applicable) : Regulation of 29 December 1986

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TO BE COMPLETED BY THE COMMISSION
EEC No : 6/FR/0107/94.01.24
Date of receipt of dossier : 11/05/95



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Bordeaux

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Name:
Syndicat viticole des appellations d'origine contrôlées Bordeaux et Bordeaux Supérieur

Address:
1 route de Pasquina
33750 BEYCHAC et CAILLAU
France

Tel. +33 5 57 97 19 20 / Fax. +33 5 56 72 81 02
contact@maisondesbordeaux.com

## PROTECTION IN THE ~~COUNTRY OF ORIGIN~~EU

EXTRACT FROM THE REGISTER OF PROTECTED DESIGNATION OF ORIGIN AND PROTECTED GEOGRAPHICAL INDICATIONS ESTABLISHED BY ARTICLE 104 OF REGULATION (EU) NO 1308/2013（PDO-PT-A1542）

~~*Date of Protection in the European Union:* 18.9.1973~~
~~*Date of Protection in the Member State:* Decree of 14 November 1936 (published on the Official Gazette of November 15, 1936)~~

**Formatiert:** Schriftart: (Standard) Times New Roman

## PRODUCT DESCRIPTION

- **Raw Material**

- Bordeaux Blanc (white) : Semillon B, Sauvignon B, Sauvignon Gris G, Muscadelle B, Colombard B, Merlot Blanco B, Ugni Blanc B,
- Bordeaux Rouge (red) : Cabernet Sauvignon N, Cabernet Franc N, Merlot N, Cot N (or malbec), Carmenère N y Petit Verdot N,
- Bordeaux Rosé (pink) : Cabernet Sauvignon N, Cabernet Franc N, Merlot N, Cot N (or malbec), Carmenère N y Petit Verdot N,
- Bordeaux Clairet (claret) : Cabernet Sauvignon N, Cabernet Franc N, Merlot N, Cot N (or malbec), Carmenère N y Petit Verdot N.

- **Alcohol content :**

| | Bordeaux White Dry | Bordeaux White with sugar | Bordeaux Pink | Bordeaux Claret | Bordeaux Red |
|---|---|---|---|---|---|
| *Titre Al.min (%* | 10 | 10.5 (10 | 10 | 10 | 10.5 |

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| | | | | | |
|---|---|---|---|---|---|
| *vol)* | | TAVM acquis) | | | |

- **Physical Appearance**

- Bordeaux Blanc Sec (white)

- Bordeaux Blanc with sugar (white)

- Bordeaux Rosé (pink)

- Clairet Bordeaux (claret)

- Bordeaux Rouge (red)

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

Bordeaux vineyards are south west of France in the Aquitaine region, more precisely in the department of Gironde.
The vineyards of Bordeaux are the largest of Appellations of Controlled Origin of France with an area of 228000 hectares of vineyard territory.
The production area of the Appellation of Controlled Origin 'Bordeaux' extends over ~~501 of~~ the ~~542 communities in the~~ department of Gironde, excluding the southern ~~department~~area, without wine vocation dedicated to forestry.

**LINK WITH THE GEOGRAPHICAL AREA**

Bordelais varieties grown in ocean climate , required , from the seventeenth and eighteenth centuries, support posts, and then palisades to ensure good distribution of the harvest and sufficient leaf surface for proper chlorophyll synthesis and optimum ripeness .
The various soil types and exposures have allowed the selection and adaptation of different varieties depending on the characteristics of the medium. Thus , one can identify the following four types :
- The clay - calcareous and calcareous loamy land , widespread in the slopes of the hills, for Merlot N;
- The siliceous earths and clays mixed with lime-, perfect for Sauvignon and Merlot B N , for example ;
- The "-Boulbènes-" (-sandy - argillaceous earths acid ) , with fine siliceous elements lighter soils that form suitable for the production of dry white wine ;
- The stony soils composed of gravel, rounded quartz and more or less coarse sands, and warm nd well-drained terraces, and perfect for vines-, especially Cabernet Sauvignon N.
On the port and by the close historical ties maintained with other nations , which soon built a structured and powerful business, the Bordeaux vineyard always oriented towards the world , receiving or disseminating new techniques and encouraging the dynamism of farms to consolidate, develop and export their expertis.
With the marriage of Eleanor, Duchess of Aquitaine and Henry Plantagenet, the future king of England in 1152, the development of trade allowed the English to import wines from Bordeaux, which they called "-Claret-" by its light color. This tradition was perpetuated in time and is reflected today in the terms ' clairet ' and ' claret '.
In the seventeenth century, a new commercial era began with the emergence of new consumers. The export is still one of the strengths of the distribution of Bordeaux wines. One-third of the production is sent to over 150 countries.
The wine production of registered designation of origin, an essential resource of Gironde, has contributed greatly to shaping the rural and urban landscapes, and to model the local architecture (wine 'chateaux', wineries-). The main cities of the department are river ports that developed around the wine trade.

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**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

n/a[…]

**CONTROL BODY**

*For checking compliance with the tender specifications:*

Institut National de l'Origine et de la Qualité (INAO)
12, rue Henri Rol-Tanguy – TSA 30003
93155 Montreuil-sous-Bois Cedex
France

Tel. +33 1 73 30 38 99
info@inao.gouv.fr

*To prevent fraud (quality, description tags and documents, trade):*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale de la concurrence, de la consommation
et de la répression des fraudes
Bureau D2 Télédoc 251
59, boulevard Vincent-Auriol
F-75 703 Paris Cedex 13

Tel. +33-1-44972351 / Fax. +33-1-44973039
D2@dgccrf.finances.gouv.fr

*For fiscal affairs, accompanying documents and customs matters:*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale des douanes et droits indirects
Sous-Direction des droits indirects
Bureau F/3
11 rue des Deux Communes
F- 93558 MONTREUIL Cedex

Tel. + 33 1 57 53 44 10 / Fax. + 33 1 57 53 42 88
dg-f3@douane.finances.gouv.fr

**Formatiert:** Schriftart: Times New Roman

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Bourgogne

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat des Bourgognes
132-134 Route de Dijon
21200 BEAUNE
France

Tel. + 33 3 80 22 69 52 / Fax. + 33 3 80 22 97 12
syndicat-bourgognes@orange.fr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* Decree of 31 July 1937 (published in the Official Gazette of August 11, 1937)

## PRODUCT DESCRIPTION

- **Raw Material**

White wine:
- Main grape varieties: chardonnay B, pinot blanc B;
- Other varieties: pinot gris G;

Red wine:
- Main grape varieties: pinot noir N;
- Other varieties: B chardonnay, pinot blanc B, pinot gris et caesar G N.

Rosé wine:
- Main grape varieties: pinot noir N, pinot gris G;
- Other varieties: pinot blanc B, B et chardonnay Caesar N

- **Alcohol content :**

| | |
|---|---|
| Red wine | 10.0% vol. |
| Pink wine | 10.0% vol. |
| White wine | 10.5% vol. |

- **Physical Appearance**

Red, white and rosé wine

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**DESCRIPTION OF THE GEOGRAPHICAL AREA**

Burgundy has an interesting combination of geology and soil and climate conditions, from the north to the south of the area: sedimentary soils composed of clay , marl and limestone , deposited here 150 million years ago in the Jurassic period in an even older substrate ( ago 250 million years ) composed of granite, lava, gneiss and schist. The decomposition of marine sedimentary rocks is at the origin of the limestone soils of clay in which the Burgundian grape varieties can express their personalities to the full. The Burgundy vineyard covers 5 major regions that are the flagship production. From north to south : the vineyards of Chablis, the Auxerrois , Tonnerre , Joigny and Vézelay great gift , the vineyards of the Cotes de Nuits , Hautes Cotes de Nuits and Châtillonnais , the vineyards of the Côtes de Beaune and Hautes Côtes de Beaune , the vineyards of Côte Chalonnaise and Couchois and finally Màconnais vineyard .
The geographical area extending over 396 municipalities in four departments (Côte- d'Or, Rhone, Saone- and -Loire and Yonne.

**LINK WITH THE GEOGRAPHICAL AREA**

" Bourgogne " is a northern vineyard where the vine is under severe climatic stress . For this reason, vines are grown in the most favorable situations that benefit from warmer and drier micro-climates, and well-drained soil, to be able to evacuate excess water, while remaining fertile and retaining heat.
The vineyard is concentrated in the main slopes, often calcareous, of moderate altitude. The " Burgundy wine ' is in areas of unique identities and profiles that give the production its regional diversity, and which is reflected in the complementary geographical designations. Nonetheless ther are important common characteristics:
- Distribution of undiversified and native varieties especially adapted to the conditions of soil and climate ;
- Varietal character.
This is combined with an agronomic diversity of natural conditions and local practice to give a range of whites, reds and rosés, which share the characteristics of the northern wines, such as acidity and fruitiness which guarantee elegance accompanied by a good capacity for aging .
The moderate climatic is fully expressed in the varieties Pinot Noir and Chardonnay N B, which are very reactive to changes in the natural environment.
The " Burgundy wine 'as it exists today is the result of a relatively recent development of 'collectives'. Although the set up of vineyards can boast a prestigious history, they were not unified under a common name until the nineteenth century.
Indeed as late as 1816, Jullien still was forced to justify his decision to bring together in one chapter of his book " Topography of tous les vignobles connus " ( Topography of all known vineyards ) , wines from " Basse Bourgogne '( Yonne department ) of the " Haute Bourgogne " ( Nord Côte d' Or and the Saône -et -Loire) and " Macon " , which included " Màconnais ' and part of ' Beaujolais '.
It is likely that the activity of the wine business was born in the eighteenth century, and the organization of viticulture in the early 20$^{th}$ century, were instrumental in the creation of this Burgundian identity. The business, then the producers themselves, replaced the nobility and the Church, historically promoters of 'Crus de Bourgogne', taking charge of the economic dimension of viticulture and dealing with its projection, even beyond the European borders. Testimony of them is the work of Abbot Arnoux "Dissertation sur la situation de la Bourgogne, qu'elle produit sur les vins ... " ( Dissertation on the situation of Burgundy wines ... ) , published in London in 1728 originally in French and then in English and German. Thomas Jefferson, future President of the United States, visited Burgundy in 1787 and until the end of his life was a great promoter of the ' crus ' Burgundians , and greatly helped raise awareness of Burgundy in the United States.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

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**CONTROL BODY**

*For checking compliance with the tender specifications:*

Institut National de l'Origine et de la Qualité (INAO)
12, rue Henri Rol-Tanguy – TSA 30003
93155 Montreuil-sous-Bois Cedex
France

Tel. +33 1 73 30 38 99
info@inao.gouv.fr

*To prevent fraud (quality, description tags and documents, trade):*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale de la concurrence, de la consommation
et de la répression des fraudes
Bureau D2 Télédoc 251
59, boulevard Vincent-Auriol
F-75 703 Paris Cedex 13

Tel. +33-1-44972351 / Fax. +33-1-44973039
D2@dgccrf.finances.gouv.fr

*For fiscal affairs, accompanying documents and customs matters:*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale des douanes et droits indirects
Sous-Direction des droits indirects
Bureau F/3
11 rue des Deux Communes
F- 93558 MONTREUIL Cedex

Tel. + 33 1 57 53 44 10 / Fax. + 33 1 57 53 42 88
dg-f3@douane.finances.gouv.fr

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APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (✓)

PDO (✓) PGI ( )
National file No : .....

1. Competent service of the Member State :
Name : Institut National des Appellations d'Origine, 138 Champs Elysees, 75008 Paris
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97

2. Applicant group :
(a) Name : Union Interprofessionnelle de Defense du Brie de Meaux
(b) Address : 13 rue des Fossees, 77000 Melun
(c) Composition : producer/processor ( / ) other ( )

3. Name of product : Brie de Meaux

4. Type of product : (see list in Annex VI) Class 1-3 - cheeses

5. Description of product : summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description : A soft cheese made from raw cow's milk with a crust covered in a fine coating of white down, Brie de Meaux is produced in the form of a flat cylinder with an average weight of 2-6 kilogrammes.

(c) geographical area : The unity eastern Parisian basin, which derives its geological from the limestone formations of the secondary and tertiary eras.

(d) evidence of origin : The cheese from the "Brie country" seems to have been known since the time of Charlemagne. It was enjoyed by kings and nobility as well as by the conimon people. In 1793 the revolutionary Lavallee noted that "the cheese of Brie, loved by rich and poor, was preaching equality before it was ever imagined to be possible". Nevertheless, in 1814, at the Congress of Vienna, Brie de Meaux celebrated its greatest triumph, thereby earning its nickname of "king of cheeses and cheese of kings". It obtained the Appellation d'Origine Controlee in August 1980, application having been made in 1978.

(e) acquisition : The curds obtained after the addition of rennet to the raw milk, which has been heated to a temperature below *31°C,* is then put into a mould. In accordance with the traditional technique, moulding is done manually with the aid of a "Brie shovel", around 20 centimetres in diameter, the mould being filled with a succession of fine layers. After draining for around 18 hours, the cheeses are removed from the moulds, dry-salted, treated with mould spores and put into



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cellars, where they ripen slowly for a minimum of four weeks.

(f) link : The predominance of chalky soils make the Brie de Meaux area a genuinely distinguishable entity, despite the wide area it covers. In this area age-old traditions, though based on a particularly delicate technique, have been perpetuated, thus allowing Brie de Meaux to maintain its reputation.

(g) control : Name : I.N.A.O. D.G.C.C.R.F.
Address : 138 Champs Elysees 59, Bd V. Auriol
75008 Paris 75703 Paris CEDEX 13

(h) labelling : Apart from the product designation, accompanied by the words *Appellation d'Origine,* the label of Brie de Meaux cheeses must also bear the logo containing the initials INAO, the words *Appellation d'Origine Controlee* and the product designation.

(i) national legislative requirements (where applicable) : Regulation of 29 December 1986

TO BE COMPLETED BY THE COMMISSION EEC No : 6/FR/00110/94.01.24
Date of receipt of dossier : 22/10/95



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OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2016/C 330/07)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**'BRILLAT-SAVARIN'**

**EU No: PGI-FR-02102 — 23.12.2015**

**PDO ( ) PGI ( X )**

1. **Name(s)**

'Brillat-Savarin'

2. **Member State or Third Country**

France

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.3. Cheeses

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

'Brillat-Savarin' is a soft cheese made from lactic curd, and produced from cow's milk and cow's milk cream. It is first placed on the market no sooner than three days after rennetting.

When matured, 'Brillat-Savarin' is aged — starting from the day it is rennetted — for at least five days for small cheeses and at least eight days for large cheeses.

When it is first placed on the market, 'Brillat-Savarin' has the following characteristics:

— a total dry extract greater than or equal to 40 %,

— fat content greater than or equal to 72 % of the dry matter,

— a salt content of less than 2 %,

— a diameter of between 60 and 100 mm, and a thickness of between 30 and 60 mm for the small cheeses weighing between 100 and 250 g,

— a diameter of between 110 and 140 mm, and a thickness of between 40 and 70 mm for the large cheeses weighing at least 500 g.

'Brillat-Savarin' comes either whole or in cut pieces. When cut into pieces, this is done respecting the cheese, i.e. in portions or sections cut along a line or lines passing through the centre of the cylinder.

[1] OJ L 343, 14.12.2012, p. 1.

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'Brillat-Savarin' has the following organoleptic characteristics:

— a regular, cylindrical shape with a straight or slightly concave heel and flat sides,

— fresh cream or butter flavours predominate,

— a slightly acidic (lactic taste) and slightly salty flavour,

— a melt-in-the-mouth texture,

— a soft, smooth paste.

When it bears the description 'matured', 'Brillat-Savarin' has a white-to-ivory coloured rind, with surface flora made up mostly of *Penicilium candidum* and/or *Geotrichum*, and it develops aromas of mushrooms and undergrowth as well as fruity, nutty flavours.

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

Milk intended for the production of 'Brillat-Savarin' is whole cow's milk, collected within a maximum period of two days from the day of first milking. It is used no later than two days after arriving at the cheese dairy and without undergoing freezing.

Cow's milk cream is the only type of cream used, and it is produced by skimming cream off whole cow's milk. Homogenisation and freezing of the cream are prohibited.

The quality of the cream is ensured by it meeting the following criteria:

— the skimming of the cream takes place within two days of the milk being collected,

— the Dornic acidity value, measured at the moment of cream skimming or the moment of arrival at the cheese dairy, is less than or equal to 14 ° Dornic,

— the temperature upon arrival at the cheese dairy and during storage is less than or equal to 8 °C.

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

The production and maturing of the cheeses must be carried out within the geographical area.

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

—

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

In addition to the regulatory requirements, the label of every cheese includes:

— the name 'Brillat-Savarin',

— the name and address of the last producer involved in the production process, located in the geographical area of the PGI.

When 'Brillat-Savarin' bears the description 'matured', this description must appear in the same field of vision and be written in characters the dimensions of which are greater than — or equal to — half those of the 'Brillat-Savarin' name, and less than those of the 'Brillat-Savarin' name.

4. **Concise definition of the geographical area**

The geographical area of 'Brillat-Savarin' corresponds to the area covered by the following administrative entities:

— *Department of Aube:*

Parts of cantons: Aix-en-Othe apart from the municipalities of Aix-en-Othe, Bercenay-en-Othe, Bérulle, Bucey-en-Othe, Chennegy, Estissac, Fontvannes, Maraye-en-Othe, Messon, Neuville-sur-Vanne, Nogent-en-Othe, Paisy-Cosdon, Palis, Planty, Prugny, Rigny-le-Ferron, Saint-Benoist-sur-Vanne, Saint-Mards-en-Othe, Vauchassis, Villemaur-sur-Vanne, Villemoiron-en-Othe and Vulaines.

— *Department of Côte-d'Or:*

Entire cantons: Arnay-le-Duc, Beaune, Brazey-en-Plaine, Ladoix-Serrigny, Nuits-Saint-Georges and Semur-en-Auxois.

Parts of cantons:

Longvic apart from the municipalities of Bretenière, Longvic, Ouges, and Perrigny-lès-Dijon.

Montbard apart from the municipalities of Étais, Fontaines-les-Sèches, Nesle-et-Massoult, Planay, Verdonnet, and La Villeneuve-les-Convers.

Talant apart from the municipalities of Fleurey-sur-Ouche, Lantenay, Pasques, Plombières-lès-Dijon, Talant, and Velars-sur-Ouche.

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— *Department of Saône-et-Loire:*

Entire cantons: Le Creusot 2

Parts of cantons:

Autun 1 except for the municipalities of Anost, Autun, Barnay, La Celle-en-Morvan, Chissey-en-Morvan, Cordesse, Curgy, Cussy-en-Morvan, Dracy-Saint-Loup, Igornay, Lucenay-l'Évêque, Monthelon, La Petite-Verrière, Reclesne, Roussillon-en-Morvan, Saint-Forgeot, Sommant and Tavernay.

Autun 2 except for the municipalities of Antully, Autun, Auxy, La Boulaye, Brion, Broye, La Chapelle-sous-Uchon, Charbonnat, La Comelle, Dettey, Étang-sur-Arroux, La Grande-Verrière, Laizy, Mesvre, Saint-Didier-sur-Arroux, Saint-Eugène, Saint-Léger-sous-Beuvray, Saint-Nizier-sur-Arroux, Saint-Prix, Saint-Symphorien-de-Marmagne, LaTagnière, Thil-sur-Arroux and Uchon.

Blanzy apart from the municipalities of Collonge-en-Charollais, Écuisses, Genouilly, Gourdon, Joncy, Marigny, Mary, Montchanin, Mont-Saint-Vincent, Le Puley, Saint-Eusèbe, Saint-Julien-sur-Dheune, Saint-Laurent-d'Andenay, Saint-Martin-la-Patrouille and Saint-Micaud.

Chagny except for the municipalities of Charrecey, Morey and Saint-Bérain-sur-Dheune.

Gergy except for the municipalities of Bey, Damerey, Saint-Didier-en-Bresse, Saint-Maurice-en-Rivière and Sassenay.

Le Creusot except for the municipality of Le Creusot.

Montceau-les-Mines except for the municipality of Montceau-les-Mines.

— *Department of Seine-et-Marne*:

Entire cantons: Provins.

Parts of cantons:

Coulommiers except for the municipalities of Aulnoy, Beautheil, Bellot, Boissy-le-Châtel, Boitron, La celle-en-Morin, Chailly-en-Brie, Chauffry, Coulommiers, Doue, Giremoutiers, Hondevilliers, Maisoncelles-en-Brie, Mauperthuis, Montdauphin, Montenils, Mouroux, Orly-sur-Morin, Rebais, Sablonnières, Saint-Augustin, Saint-Cyr-sur-Morin, Saint-Demis-lès-Rebais, Saint-Germain-sur-Doue, Saint-Léger, Saint-Ouen-sur-Morin, Saints, La Trétoire, Verdelot and Villeneuve-sur-Bellot.

Fontenay-Trésigny except for the municipalities of Coubert, Évry-Grégy-sur-Yerre, Faremoutiers, Grisy-Suisnes, Guérard, Limoges-Fourches, Lissy, Pommeuse, Soignolles-en-Brie and Solers.

Nangis except for the municipalities of Andrezel, Argentières, Aubepierre-Ozouer-le-Repos, Beauvoir, Blandy, Bois-le-Roi, Bombon, Bréau, Champdeuil, Champeaux, La Chapelle-Gauthier, Chartrettes, Le Châtelet-en-Brie, Châtillon-la-Borde, Clos-Fontaine, Courtomer, Crisenoy, Échouboulains, Les Écrennes, Féricy, Fontaine-le-Port, Foutenailles, Fouju, Grandpuits-Bailly-Carrois, Guignes, Machault, Moisenay, Mormant, Pamfou, Quiers, Saint-Méry, Saint-Ouen-en-Brie, Sivry-Courtry, Valence-en-Brie, Verneuil-l'Étang and Yèbles.

Ozoir-la-Ferrière except for the municipalities of Chevry-Cossigny, Férolles-Attilly, Ferrières-en-Brie, Lésigny, Ozoir-la-Ferrière, Pontcarré and Servon.

Serris except for the municipalities of Bailly-Romainvilliers, Bouleurs, Boutigny, Chessy, Condé-Sainte-Libiaire, Couilly-Pont-aux-Dames, Coulommes, Coupvray, Coutevroult, Crécy-la-Chapelle, Esbly, La Haute-Maison, Magny-le-Hongre, Montry, Quincy-Voisins, Saint-Fiacre, Saint-Germain-sur-Morin, Sancy, Serris, Vaucourtois, Villemareuil, Villiers-sur-Morin and Voulangis.

— *Department of Yonne:*

Entire cantons: Avallon, Brienon-sur-Armançon, Chablis, Migennes, Pont-sur-Yonne, Saint-Florentin, Sens 1, Sens 2, Thorigny-sur-Oreuse and Villeneuve-sur-Yonne.

Parts of cantons:

Auxerre 2 except for the municipalities of Appoigny, Auxerre, Branches, Charbuy, Monéteau and Perrigny.

Gâtinais-en-Bourgogne except for the municipalities of La Belliole, Brannay, Chéroy, Courtoin, Dollot, Domats, Fouchères, Jouy, Montacher-Villegardin, Saint-Valérien, Savigny-sur-Clairis, Vallery, Vernoy, Villebougis, Villeneuve-la-Dondagre and Villeroy.

Joux-la-Ville except for the municipalities of Accolay, Arcy-sur-Cure, Asnières-sous-Bois, Asquins, Bazarnes, Bessy-sur-Cure, Blannay, Bois-d'Arcy, Brosses, Chamoux, Châtel-Censoir, Coulanges-sur-Yonne, Crain, Cravant, Domecy-sur-Cure, Festigny, Foissy-lès-Vézelay, Fontenay-près-Vézelay, Fontenay-sous-Fouronnes, Givry, Lichères-sur-Yonne, Lucy-sur-Cure, Lucy-sur-Yonne, Mailly-la-Ville, Mailly-le-Château, Merry-sur-Yonne, Montillot, Pierre-Perthuis, Prégilbert, Sacy, Sainte-Pallaye, Saint-Moré, Saint-Père, Sery, Tharoiseau, Trucy-sur-Yonne, Vermenton, Vézelay and Voutenay-sur-Cure.

Tonnerrois except for the municipalities of Arthonnay, Baon, Cruzy-le-Châtel, Gigny, Gland, Mélisey, Pimelles, Quincerot, Rugny, Saint-Martin-sur-Armançon, Sennevoy-le-Bas, Sennevoy-le-Haut, Tanlay, Thorey, Trichey and Villon.

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5. **Link with the geographical area**

Stretching from the north of the department of Saône-et-Loire to the department of Seine-et-Marne, the geographical area is a territory which for the past 50 years has continued to produce a lactic-curd cheese that is enriched with fat and possibly coated with surface mould.

Production of soft cheese made from predominantly lactic curd in the geographical area dates back to the medieval era, during which time this technique was specially adapted to the pace of life in the Cistercian abbeys.

During the 17th and 18th centuries, expertise in this lactic technology, which is based on a long curdling time and the natural draining of the curd, was passed on in farms geared towards mixed farming and livestock rearing. In these farms, the many and varied farm tasks did not leave much time to the farmers' wives, whose job it was to focus on the production of cheese. Starting in the 19th century, the geographical area saw the development of the practice of enriching milk with fat by the addition of cream.

In the Brie region in the north of the geographical area, these practices have their origin in the cream surpluses that resulted from the production of the eponymous cheeses ('*L'art de faire le beurre et les meilleurs fromages*', Anderson, 1833 ('The art of making butter and the best cheeses')). Whereas further to the south in the Burgundian part of the geographical area, there was no cream production due to the practice of processing whole milk. In this area, the technology was able to develop due to the availability of cream from neighbouring regions, which had a surfeit of fats.

'Brillat-Savarin' has a smooth paste. It has a particularly soft and creamy texture in the mouth. It is also characterised by a slightly acidic flavour, with a distinct lactic taste and a very fine-textured paste. Its aromas are dominated by scents of cream or fresh butter.

The link between 'Brillat-Savarin' and its geographical area is based on its quality and reputation.

This quality is linked to skills that are particularly difficult to implement on a large scale. The cheese dairies that make 'Brillat-Savarin' and that are today based in the geographical area have kept alive this collective know-how up to the present day.

The production of this cheese requires special know-how, which artfully combines expertise in lactic technology and fat enrichment.

Before renneting, the milk is matured for a long period at a restricted temperature in order to develop suitable acidification conditions. This gives 'Brillat-Savarin' its characteristic aromas of fresh cream or butter.

The balance between the enzymatic and acid coagulations helps to create a greatly demineralised — and therefore very fragile — curd, which must be treated with great caution in order not to break it. The addition of fat results in greater water retention within the curd, which reduces its cohesiveness and makes it more fragile. The production of a lactic curd gives the cheese a slightly acidic flavour, with a distinct lactic taste and a very fine-textured paste. The high fat content gives it its soft and creamy texture, but it is also an excellent enhancer of the characteristic 'Brillat-Savarin' aromas.

Mastery of the sensitive draining and drying processes ensures the preservation of the lactic quality discerned on tasting, and of the softness and even consistency of the paste. But it also ensures the regular cylindrical shape, straight heel, and flat sides of 'Brillat Savarin'.

These processes also help to make water available to enable the development of ripening cultures, if so desired.

Special care is taken during maturation, such as the rotation and sorting of the cheeses, as well as the adjustment of the ventilation and temperature conditions of the premises. These processes must be tailored to the characteristics of each of the different batches. When aged, 'Brillat-Savarin' has a regular, unblemished, white-to-ivory coloured rind, with a surface mould covered in surface flora. It then develops aromas of mushroom, undergrowth, fruits and hazelnuts.

The reputation of 'Brillat-Savarin' is the result of its commercial success in the early 1930s. It was Henry Androuët, a Parisian cheese-maturer of international repute, who gave the cheese this name, as a tribute to the famous judge Anthelme Brillat-Savarin, author of the book '*Physiologie du Goût*' ('The Physiology of Taste'), published in 1830.

The cheese dairies located in the geographical area, historically adept in the practical skills of producing cheese made from lactic curd enriched with cream, began marketing their cheeses under the name of 'Brillat-Savarin' in the early 1960s.

A cheese-dairy located in Côte-d'Or was awarded two gold and silver medals for its matured 'Brillat-Savarin' in 1976 at the *Concours Général Agricole* (General Agricultural Competition). This event was widely publicised in the local press.

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The increase in production of 'Brillat-Savarin' since the 1970s can be explained by its popularity with consumers, in France and the rest of the world. Roughly 30 % of production is exported, mainly to Germany, Belgium, England and North America.

Recently launched for sale in supermarkets in order to reach as many people as possible, 'Brillat-Savarin' was formerly sold in traditional smaller-scale shops. It therefore enjoys a great reputation with connoisseurs who consider it to be a prestige cheese, known for its organoleptic qualities and its great delicacy.

It consistently features on the menus of the region's greatest gastronomic restaurants. Thus the *maîtres d'hôtel* of the famous restaurants 'Bernard Loiseau' in Saulieu, Côte-d'Or and 'Lameloise' in Chagny, Saône-et-Loire stress that 'customers particularly appreciate its creamy quality'.

For Hervé Mons, a renowned *crémier affineur* (dairy ripener) in the department of Loire and the '*Meilleur Ouvrier de France*' ('Best Craftsman in France') in 2000, 'the organoleptic characteristics (of Brillat-Savarin) are altogether interesting … customers value this cheese for its creaminess, its fine-textured paste, and its balanced, rather buttery, taste'.

Finally, Rodolphe Le Meunier, also a *crémier affineur* and awarded the 'Best Craftsman in France' in 2007 speaks of 'Brillat-Savarin' as 'a cheese … frequently requested … mild and refined, it agrees with the palates of many customers'.

**Reference to publication of the specification**

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

https://www.inao.gouv.fr/fichier/CDCBrillat-Savarin.pdf

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ANNEX

SUMMARY TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATION

**NAME OF THE GEOGRAPHICAL INDICATION**

Cahors

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Wine

**APPLICANT**

Syndicat de défense du vin d'appellation d'origine contrôlée Cahors

Pôle Vitivinicole - Anglars

46140 ANGLARS JUILLAC

France

**PROTECTION IN COUNTRY OF ORIGIN**

Decree No 2011-1367 of 24 October 2011 on the controlled designation of origin (AOC) Cahors, published in the Official Journal of the French Republic on 27 October 2011

**DESCRIPTION OF PRODUCT**

Analytical characteristics

The wines are still red wines. The wines have a minimum natural alcoholic strength by volume of 11.5 %. After enrichment, the wines' total alcoholic strength by volume does not exceed 13.5 %.

At the packing stage, every batch of red wine has a malic acid content not exceeding 0.40 grams per litre.

At the packing stage, red wines

- by batch with a natural alcoholic strength by volume of less than or equal to 14 % have a fermentable sugar content (glucose and fructose) not exceeding 3 grams per litre and those with a natural alcoholic strength by volume of more than 14 % have a fermentable sugar content not exceeding 4 grams per litre.

- have a volatile acid content prior to 1 October of the year after harvest not exceeding 16.32 milliequivalents per litre (0.80 grams per litre expressed in H2SO4). After that date and for all wines without a vintage, the maximum volatile acid content is 18.35 milliequivalents per litre (0.90 grams per litre expressed in H2SO4).

- have a modified colour intensity prior to 1 October of the second year after harvest of not less than 11 (sum of optical densities at 420, 520 and 620 nanometres). After that date and for a period of two years, the minimum colour intensity is 10. After four years, the colour intensity is 9.

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The total acid and total sulphur dioxide content are those set out in EU legislation.

Organoleptic properties

The Cot N vine variety is highly prevalent in such wines.

The young wines generally have a strong colour intensity. To the nose and palate, the wines are characterised by aromas of red and/or black fruit coupled with spices. Tannins can be particularly prevalent. From pleasant to fruity, the wines take on more structure depending on the terroir and usage. They are well suited to ageing, which lends them aromas derived more from dried fruit and truffles, with tannins becoming enhanced and merging together to produce a dense, rounded structure.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The grapes are harvested and the wines made, developed and aged on the territory of the following municipalities in the department of Lot Albas, Anglars-Juillac, Arcambal, Bagat-en-Quercy, Bélaye, Le Boulvé, Cahors, Caillac, Cambayrac, Carnac-Rouffiac, Castelfranc, Catus, Cieurac, Crayssac, Douelle, Duravel, Fargues, Flaujac-Poujols, Floressas, Grézels, Labastide-du-Vert, Lacapelle-Cabanac, Lagardelle, Lamagdelaine, Luzech, Mauroux, Mercuès, Nuzéjouls, Parnac, Pescadoires, Pontcirq, Pradines, Prayssac, Puy-l'Evêque, Saint-Matré, Saint-Médard, Saint-Vincent-Rive-d'Olt, Saux, Sauzet, Sérignac, Soturac, Touzac, Trespoux-Rassiels, Villesèque, Vire-sur-Lot.

**LINK WITH GEOGRAPHICAL AREA**

Cahors vines are cultivated in the Lot Valley and surrounding Causse plateaux, a geographical area with particularly favourable soil and climate conditions.

Vine growth is promoted in the spring by the moisture ushered in by the oceanic climate. From the Mediterranean, the dry heat of the summer and autumn encourages regular, optimum ripening of the grapes, with moderate water stress in summer ensuring that the grapes ripen well. The 'Autan' wind affects the behaviour of the vines throughout their growing cycle, for example by hastening budding, flowering and ripening. It sometimes blows hard at the end of the summer, which promotes the ripening of the grapes and dries the vines after the August storms. This limits the development of cryptogamic diseases  The late onset of cold weather allows the wood to mellow well.

The Lot Valley is vital to the climate of the geographical area as it warms the air and eliminates cool breezes coming from the Causse plateaux, particularly during the spring and autumn.

The Cot N (or Malbec) vine variety is able to find a true ecological niche in this environment. Due to the soil, the vines are moderately vigorous, which naturally regulates yields. The climate ensures that grapes ripen well. The beneficial natural environment has enabled producers to acquire expertise with a view to optimal plant management and mastering production potential. This is demonstrated through their methods for controlling yield linked to strict pruning rules.

Embodying the uses and knowledge of the local environment, the grape production area has been defined with considerable accuracy on a parcel by parcel basis. The definition process, adapted to the characteristics of each geomorphological unit,

favours soils which drain well and warm up easily and excludes cold, frost-prone areas, the most fertile land and soil which is too shallow.

As a wine with a proven reputation known to have been enjoyed by the Tsars and President Georges Pompidou, Cahors wine was mentioned in the judgment of the Lot district court of 31 July 1930: 'from Roman times to the present day, Cahors has always been a wine-growing region, from which wine with a specific character and originality has been obtained'. From the emblematic Cot N vine variety, the wine brings together a community which has striven to improve the collective rules for promoting the reputation of its controlled designation of origin and has done its utmost to ensure the personality and name are adhered to.

**SPECIFIC RULES CONCERNING LABELLING AND USE (IF ANY)**

Wines with the controlled designation of origin may specify on their labels the broader geographical unit 'Sud-Ouest'. This broader geographical unit may also feature on any literature and containers.

The size of the letters for the broader geographical unit must not be larger, either in height or width, than the size of the letters denoting the name of the controlled designation of origin.

**CONTROL BODY/CONTROL AUTHORITY RESPONSIBLE FOR CHECKING COMPLIANCE WITH THE PRODUCT SPECIFICATIONS**

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Calvados

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat des producteurs de Calvados et eaux de vie de cidre de Normandie
CICD
Immeuble Citipolis - Place Boston
14200 HEROUVILLE SAINT CLAIR
France

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 29.5.1989. Regulation (EEC) No 1576/1989 of 29 May 1989 laying down general rules on the definition, description and presentation of spirit drinks, in force since December 15, 1989.

*Date of Protection in the Member State:* 09/09/1942. Decree of 9 September 1942 defining the Calvados appellation.

## PRODUCT DESCRIPTION

Spirits, Cider and perry (category 10 of Annex II of Regulation (EC) No 110/2008).

The Calvados Cider is obtained from the distillation of cider or perry produced from certain varieties.
The Calvados is aged in oak barrels, giving it an amber color, but is reminiscent of the organoleptic characteristics of the fruit.
The Calvados has a content of volatile substances equal to or greater than 450 g / hl of alcohol at 100% vol.
The Calvados has a maximum methanol content of 200 g / hl of alcohol at 100% vol.
The minimum alcoholic strength by volume shall be 40% vol.
The harvest of fruits, processing of musts, cider or perry, and distillation and aging of spirits, take place in the geographical area.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area comprising most of the departments of Calvados, Orne, Manche and Eure and small parts of the departments of Mayenne, Seine Maritime, Oise and Sarthe, in western France.

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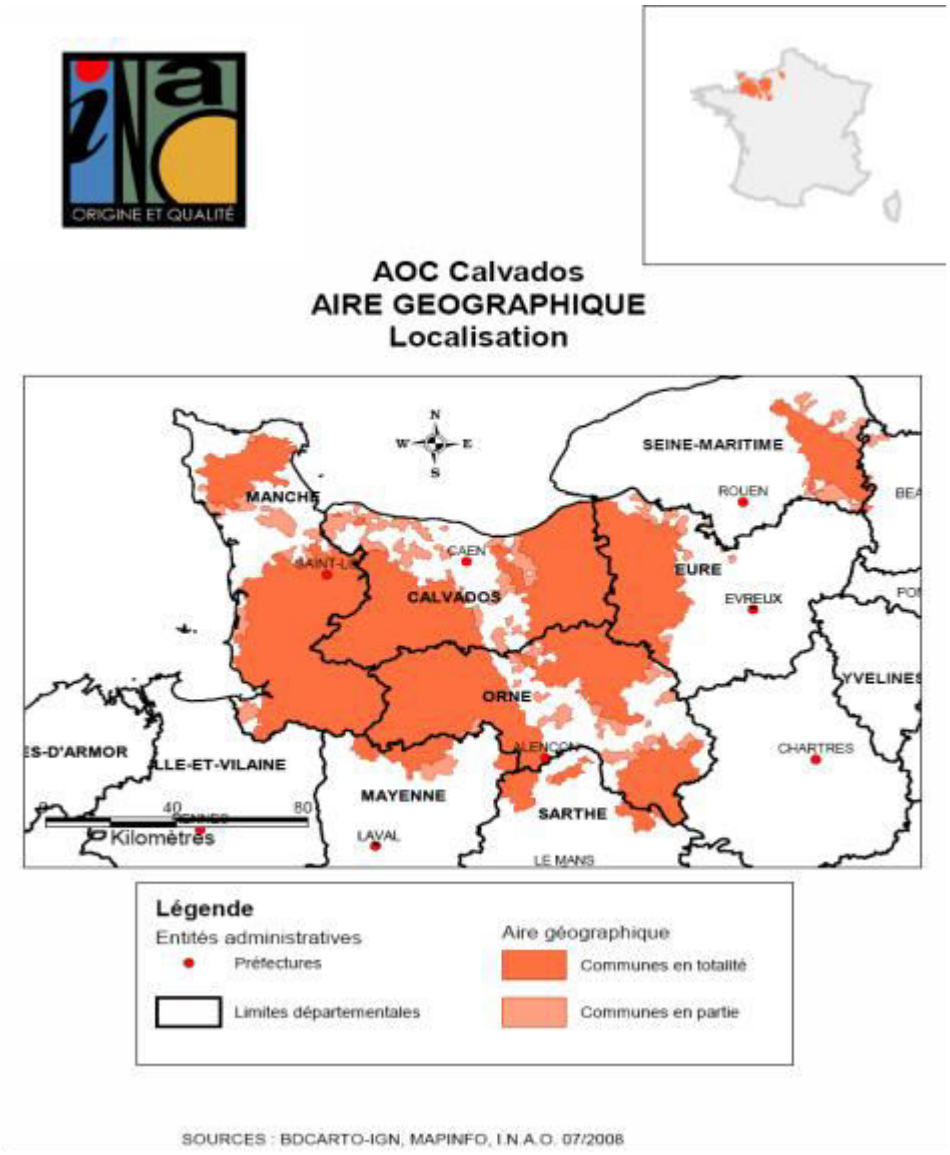


## LINK WITH THE GEOGRAPHICAL AREA

The apple cider and perry pear trees have favorable conditions for growth due to the high and constant rainfall, mild temperatures, and the thickness and height of the hedges that protect orchards from westerly winds.

The varieties of cider apples and perry pears, rich in phenolic compounds, develop slowly-fermented ciders.

The climatic characteristics and regional grazing techniques have enabled the development of traditional orchards. This type of tree orchard allows the development of the characteristics of the fruit (variety , good storage, sugar content , little treatment ... ) .

The materials and processes are designed distillation to obtain an alcoholic cider low to medium , and result in a high concentration of aromas. Moisture conditions allowing a specific aging by promoting evaporation of the alcohol, and not the water, and on the other hand, to slow the chemical reaction. These conditions converge to preserve maximum fruity aromas of Calvados.

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

The geographical indication 'Calvados' may be accompanied by supplementary terms 'production fermière' or 'produit fermier'.

The geographical indication 'Calvados' may be supplemented by the words' appellation d'origine contrôlée ».

**CONTROL BODY**

Direction générale de la concurrence, de la consommation et de la répression des fraudes, 59 boulevard Vincent Auriol, 75703 PARIS Cedex 13 - Francia

Institut national de l'origine et de la qualité, 12, rue Henri Rol-Tanguy, - TSA 30003 – 93 555 Montreuil-sous-Bois cedex - Francia

# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'CAMEMBERT DE NORMANDIE'**

EC No.: FR-PDO-0217-01049 – 12.10.2012

**PGI ( ) PDO (X)**

## 1. NAME

'Camembert de Normandie'

## 2. MEMBER STATE OR THIRD COUNTRY

France

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.3. Cheeses

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

The 'Camembert de Normandie' is a lightly-salted soft cheese made from raw milk containing at least 45g of fat per 100g of cheese when completely dried out and whose dry matter weighs 115g per cheese or more.

The 'Camembert de Normandie' has the following characteristics:

– a flat cylindrical shape with a diameter of 10.5 to 11cm and a net weight, indicated on the packaging, of at least 250g;

– a so-called 'blooming' rind, white in colour, with a surface mould creating a white covering with possibly some red spots visible;

– the colour of the cheese varies from ivory to pale yellow. Ripened throughout, the cheese is smooth and soft;

– a lightly salty flavour, initially milky and sweet, but increasingly sharper and more fruity as ripening proceeds.

### 3.3. Raw materials (for processed products only)

The milk used to manufacture 'Camembert de Normandie' comes from holdings where, as from 1 May 2017, at least 50% of the dairy cows are cows of the Normande breed.

### 3.4. Feed (for products of animal origin only)

To ensure that there is a close link between the locality and the product through the use of feed which is particular to the geographical area, the dairy cows graze for at least six months of the year. Holdings consist of least 0.33 ha of area under grass per dairy cow

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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milked, of which at least 0.25 ha is pasturable and accessible from the milking facilities, and 2 ha of grassland per hectare of silage maize is used to feed the animals of the herd.

Eighty per cent of the basic forage ration of the herd, on a dry matter basis, comes from the holding. The amount of complementary feed provided is restricted to 1 800 kg per cow in the herd per calendar year. The specifications stipulate what sorts of fodder and complementary feed are authorised.

### 3.5. Specific steps in production that must take place in the defined geographical area

The milk is produced and the cheese is manufactured, matured and packaged within the geographical area defined in point 4.

### 3.6. Specific rules on slicing, grating, packaging, etc.

The maturing and packaging of the cheeses are closely associated with and therefore carried out within the geographical area defined under point 4. Maturation involves the cheeses being placed for a time in a ripening room and, where necessary, post-ripening after packaging.

### 3.7. Specific rules concerning labelling

Each cheese marketed with the 'Camembert de Normandie' PDO has an individual label indicating the designation of origin and the words 'Appellation d'Origine Protégée'or 'AOP'. Labels must bear the 'AOP' [PDO] logo of the European Union.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The milk is produced and the cheese is manufactured, matured and packaged in the geographical area comprising the following cantons or parts of cantons:

Department of Calvados:

The cantons of Bény-Bocage, Blangy-le-Château, Cambremer, Caumont-l'Éventé, Condé-sur-Noireau, Dozulé, Falaise, Honfleur, Isigny-sur-Mer, Lisieux, Livarot, Mézidon-Canon, Orbec, Pont-l'Évêque, Saint-Pierre-sur-Dives, Saint-Sever-Calvados, Trévières, Trouville-sur-Mer, Vassy and Vire in their entirety; the canton of d'Aunay-sur-Odon, with the exception of the municipality of Bauquay; the canton of Balleroy, with the exception of the municipalities of Bucéels, Chouain and Condé-sur-Seulles; the canton of Bayeux, with the exception of the municipalities of Nonant, Saint-Martin-des-Entrées and Saint-Vigor-le-Grand; the municipalities of Airan, Cesny-aux-Vignes, Moult and Ouézy in the canton of Bourguebus; the municipalities of Grimbosq, Maizières and Les Moutiers-en-Cinglais in the canton of Bretteville-sur-Laize; the canton of Cabourg, with the exception of the municipalities of Colombelles, Hérouvillette et Ranville; the municipalities of La Caine, Curcy-sur-Orne, Goupillières, Hamars, Montigny, Ouffières, Préaux-Bocage, Saint-Martin-de-Sallen and Trois-Monts in the canton of Évrecy; the cantons of Falaise, with the exception of the municipalities of Bons-Tassilly, Damblainville, Eraines, Fresnes-la-Mère, Pertheville-Ners, Potigny, Saint-Germain-Langot, Saint-Pierre-Canivet, Soumont-Saint-Quentin, Ussy, Versainville and Villy-lez-Falaise; the municipalities of Bernières-d'Ailly, Courcy, Crocy, Louvagny, Le Marais-la-Chapelle, Les Moutiers-en-Auge, Norrey-en-Auge, Vicques and Vignats in the canton of Morteaux-Couliboeuf; the commune of Ouistreham in the canton of Ouistreham; the municipalities of Commes, Longues-sur-Mer, Magny-en-Bessin, Le Manoir, and Manvieux in the canton of Ryes; the municipality of Saint-Vaast-sur-Seulles in the canton of Tilly-sur-seulles ; the canton of Thury-Harcourt, with the exception of the municipalities of Acqueville, Cesny-Bois-Halbout, Espins, Martainville, Placy and Tournebu; the canton of Troarn, with the exception of the



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municipalities of Cagny, Cuverville, Démouville, Emiéville, Giberville, Sannerville, Touffréville and Vimont; the canton of Villers-Bocage, with the exception of the municipalities of Banneville-sur-Ajon, Courvaudon, Landes-sur-Ajon, Le Locheur, Maisoncelles-sur-Ajon, Le Mesnil-au-Grain, Missy and Saint-Aignan-le-Malherbe.

Department of Eure

The canton of Beuzeville in its entirety; the canton of Beaumesnil, with the exception of the municipalities of Ajou and Gouttières; the municipalities of Caorches-Saint-Nicolas and Saint-Victor de Chrétienville in the cantons of Bernay; the municipalities of Cintray and Francheville in the canton of Breteuil; the municipalities of Le Bec Helloin and Brionne in the canton of Brionne; the canton of Broglie, with the exception of the municipalities of Broglie and Ferrières-Saint-Hilaire; the canton of Cormeilles, with the exception of the municipality of Fresne-Cauverville; the municipalities of Appeville-Annebault, Authou, Condé-sur-Risle, Freneuse-sur-Risle, Glos-sur-Risle, Montfort-sur-Risle and Pont-Authou in the canton of Montfort-sur-Risle; the canton of Pont-Audemer, with the exception of the municipalities of Colletot, Fourmetot, Manneville-sur-Risle and Saint-Mards-de-Blacarville; the municipalities of Bouquelon, Marais-Vernier, Sainte-Opportune-la-Mare and Saint-Samson-de-la-Roque in the canton of Quillebeuf-sur-Seine; the canton of Rugles, with the exception of the municipality of Chéronvilliers; the municipalities of Lieurey, Noards, La Noë-Poulain, La Poterie Mathieu and Saint-Christophe-sur-Condé in the canton of Saint-Georges-du-Vièvre; the canton of Thiberville, with the exception of the municipalities of Barville, Bazoques, Boissy-Lamberville, Bournainville-Faverolles, Le Favril, Folleville, Giverville and Heudreville-en-Lieuvin.

Department of Manche

The cantons of Avranches, Barenton, Barneville-Carteret, Beaumont-Hague, Brécey, Bréhal, Bricquebec, Canisy, Carentan, Cerisy-la-Salle, Cherbourg, Coutances, Equeurdreville-Hainneville, Gavray, Granville, La Haye-du-Puits, La Haye-Pesnel, Isigny-le-Buat, Jullouville, Juvigny-le-Tertre, Lessay, Marigny, Montebourg, Montmartin-sur-Mer, Mortain, Octeville, Percy, Périers, Les Pieux, Saint-Clair-sur-l'Elle, Saint-Hilaire-du-Harcoët, Saint-Jean-de-Daye, Saint-Lô, Saint-Malo-de-la-Lande, Sainte-Mère-Eglise, Saint-Ovin, Saint-Pois, Saint-Sauveur-Lendelin, Saint-Sauveur-le-Vicomte, Sartilly, Sourdeval, Le Teilleul, Tessy-sur-Vire, Torigni-sur-Vire, Tourlaville, Valognes, Vesly and Villedieu-les-Poêles in their entirety; the canton of Ducey, with the exception of the municipalities of Céaux, Courtils, Crollon and Précey; the canton of Quettehou, with the exception of the municipalities of Anneville-en-Saire, Barfleur, Montfarville, La Pernelle, Réville, Sainte-Geneviève and Valcanville; the municipalities of Hamelin, Saint-Aubin-de-Terregatte, Saint-Laurent-de-Terregatte and Saint-Senier-de-Beuvron in the canton of Saint-James; the canton of Saint-Pierre-Eglise, with the exception of the municipalities of Clitourps, Gatteville-le-Phare, Gouberville, Néville-sur-Mer and Tocqueville.

Department of Orne

The cantons of Athis-de-l'Orne, Briouze, Carrouges, Domfront, Ecouché, Exmes, La Ferté-Frênel, La Ferté-Macé, Flers, Gacé, Juvigny-sous-Andaine, Le Merlerault, Messei, Mortrée, Passais, Putanges-Pont-Ecrepin, Tinchebray, Vimoutiers in their entirety; the cantons of L'Aigle, with the exception of the municipalities of Aube, Irai, Saint-Martin-d'Ecublai, Rai and Vitrai-sous-l'Aigle; the cantons of Alençon, with the exception of the municipalities of Colombiers, Cuissai and Lonrai; the cantons of Argentan, with the exception of the municipalities of Commeaux, Occagnes, Sévigny; the municipalities of Bure, La Mesnière, Saint-Aubin-de-Courteraie, Saint-Ouen-de-Sécherouvre and Soligné-la-Trappe in the canton of Bazoches-sur-Hoëne; the municipalities of Brullemail,

Courtomer, Ferrières-la-Verrerie, Godisson, Le Plantis, Saint-Agnan-sur-Sarthe, Saint-Léonard-des-Parcs and Tellières-le-Plessis in the canton of Courtomer; the municipalities of Monceaux-au-Perche and Saint-Victor-de-Réno in the canton of Longny-au-Perche; the canton of Le Mêle-sur-Sarthe, with the exception of the municipalities of Aunay-les-Bois, Boitron, Essay and Menil-Erreux; the commune of Feings in the canton of Mortagne-au-Perche; the canton of Moulins-la-Marche, with the exception of the municipalities of Bonnefoi, Les Genettes and Les Aspres; the municipalities of Barville, Coulimer, Parfondeval, Pervenchères, Saint-Julien-sur-Sarthe, Saint-Quentin-de-Blavou and Vidai in the canton of Pervenchères; the commune of Boissy-Maugis in the canton of Rémalard; the canton of Sées, with the exception of the municipalities of Aunou-sur-Orne, Neauphe-sous-Essai and Sées; the municipalities of Autheuil, Bivilliers, Bubertre, Champs, Lignerolles and Tourouvre in the canton of Tourouvre; and the canton of Trun, with the exception of the municipalities of Bailleul, Brieux, Fontaine-les-Bassets, Guêprei and Villedieu-les-Bailleul.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The geographical area of the 'Camembert de Normandie' covers the three departments of Lower Normandy (Calvados, Manche and Orne) and the western fringe of the department of Eure. This area benefits from an oceanic climate, a landscape in which fields enclosed by hedgerows predominate, and a dense network of rivers with many associated marshes.

This region, with its long tradition of cheese-making, is the birthplace of the three main Normandy cheeses ('Livarot', 'Camembert de Normandie' and 'Pont L'Evêque'). It has been the site of the dynamic development of soft cheeses and particular milk production processes. The specificity of the milk production stems from the breed of cows used, namely, the Normande, but also from the feeding conditions, marked by the predominance of grass in the animals' diet and the consumption of this grass by grazing for at least six months of the year.

### 5.2. Specificity of the product

The name 'Camembert de Normandie' comes from the village of Camembert, which is found around thirty kilometres south of Lisieux. The first written mention of the cheese dates from the 17th century. The writings of the time referred to excellent cheeses which were sold 'white' to cheese maturers. In the second half of the 19th century, with the development of cheese dairies which pioneered its production, this cheese became enormously popular as a result of its distribution in urban centres via the rail network.

It became truly well-known at the start of the 20th century and during the First World War, when cheese-makers endeavoured to provide camemberts to the French army and meet growing national demand. Although, as result of this demand, the number of products of diverse origin described as 'camembert' increased considerably, only the 'Camembert de Normandie' has finally been awarded recognition in France with a protected designation of origin, attesting to its links with Normandy and with technical methods rooted in tradition: raw milk, split moulding, and being left to drain naturally.

The 'Camembert de Normandie' is generally known for its unique flat cylindrical form, its so-called 'blooming' rind (white in colour with surface mould), an ivory to pale yellow colour, smooth and soft consistency and lightly salty flavour which is initially milky and sweet, but becomes sharper and more fruity as ripening proceeds.



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## 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The link between the locality and characteristics of the 'Camembert de Normandie' is evident in the environmental conditions favouring pasture and farming methods peculiar to Normandy, together with a highly-developed knowledge of cheese-making resulting from the long-standing production of the 'Camembert de Normandie'.

The milk used has specific traits as a result of a considerable reliance on grazing, practised from March to November owing to the gentle climate and wide availability of grassy areas, as well as cattle of the Normande breed, used in the region for over a century because of its suitability for cheese-making. The milk's richness in proteins and exceptional suitability for cheese-making makes it possible to obtain a firm rind, which can be moulded in blocks and easily drained.

Knowledge of cheese-making has developed on the basis of strictly followed practices (feeding of the animals, hygiene at milking time, processing of the raw milk, partial skimming of the cream, renneting of the cheese in basins, split moulding, natural draining) that take best advantage of the positive aspects of the milk produced in the area.

**Reference to publication of the specification**

[Article 5, paragraph 7, of Regulation (EC) No 510/2006][*]

https://www.inao.gouv.fr/fichier/CDCCamembertdeNormandie.pdf

[*] Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'CANARD À FOIE GRAS DU SUD-OUEST (CHALOSSE, GASCOGNE, GERS, LANDES, PÉRIGORD, QUERCY)'**

EC No: FR-PGI-0105-1000-25.05.2012

**PGI ( X )** **PDO ( )**

## 1. NAME

'Canard à Foie Gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy)'

## 2. MEMBER STATE OR THIRD COUNTRY

France

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.1. Fresh meat (and offal)

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

The 'Canard à foie gras du Sud-Ouest' comes from the male Muscovy duck or male Mulard duck.

The 'Canard à foie gras du Sud-Ouest' is reared in the open air (free-range) then force-fed from the age of 81 days for the Mulard duck and 82 days for the Muscovy duck.

The 'Canard à foie gras du Sud-Ouest' is force-fed for 10 days minimum and 20 meals minimum.

It is then slaughtered and in some cases cut up and processed.

The skin and fat of the 'Canard à foie gras du Sud-Ouest' is off-white to yellow in colour.

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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The various products derived from the 'Canard à foie gras du Sud-Ouest' are the following:

- **Fresh meat and offal:** Whole duck (with or without the liver) and eviscerated carcass, foie gras, magret (fillet of duck breast), leg, aiguillette (a thin strip of flesh), heart, manchon (the thickest part of the wing), gizzard.

  A whole duck with the liver refers to a whole slaughtered, plucked and non-eviscerated duck.

  A whole duck without the liver refers to a slaughtered, plucked duck which has not been eviscerated but whose liver has been removed.

  An eviscerated carcass refers to a whole, slaughtered, plucked and fully eviscerated duck.

  Raw foie gras is supple and homogeneous in colour and does not present any lesions. It weighs at least 350 g and may be presented in seasoned form.

  The magret refers to fillets taken from the breast (not including the aiguillette muscle). Each magret weighs at least 300 g and is presented with the skin and subcutaneous fat covering it. The fat content (fat + skin/total weight) is between 25% and 45%. The magret is completely plucked and carefully trimmed. The trimming should be even and form a ring, with a small proportion of fat visible on the meat side.

  The leg refers to all the pieces of meat, skin and fat enveloping the femur, tibia and fibula. The two cuts must be made at the joints. The pieces should not present any bruising or scratching. They are fully plucked and carefully trimmed and the stubs have been removed properly.

  The aiguillette refers to the inner part of the pectoral muscle attached to the carcass. There is no sign of bruising and it is presented whole.

  The heart is presented whole, without any cuts and with the aorta removed.

  The manchon refers to the proximal phalanx of the wing. It is presented properly trimmed, without any fractures, splinters or bruising.

  The gizzard refers to the second digestive pocket of the duck, made up of a thick muscle, and is edible. It should be properly peeled on the inside and defatted on the outside and not contain any pieces of oesophagus.

  These products may be sold to the consumer fresh, frozen or deep-frozen.

  They may be presented as cuts, except for whole duck and the carcass.

- **Meat products**: whole foie gras, foie gras, block of foie gras (with or without bits), dried (or dried and smoked) magret, confit (the wing, leg, magret, manchon, gizzard).

  Whole foie gras is a preparation composed of a whole foie gras or one or more lobes of foie gras and a seasoning.

  Foie gras is a preparation composed of compressed bits of lobes of foie gras (any bit of the lobe of foie gras the weight of which, in the final product, is at least equal to 20 g) and a seasoning.

  A block of foie gras (with or without bits) is a preparation composed of reconstituted foie gras and a seasoning, with the possible addition of bits of foie gras.

  Dried (or dried and smoked) magret is prepared using the magret, cured with dry salt and dried (or dried and smoked), to which other ingredients may have been added.

Confit is a preparation derived from cooking pieces of the meat of foie-gras duck, pre-cured in dry salt, in duck fat only. The only parts of the animal that can be used are the leg, the wing (with the magret and manchon attached), the magret, the manchon and the gizzard.

These products may be sold to the consumer in preserved, semi-preserved (or half-cooked), frozen or deep-frozen form. They may be presented in the form of a secondary cut.

### 3.3. Raw materials (for processed products only)

Foie gras-based preparations (whole foie gras, foie gras, blocks of foie gras with or without bits) must be made from PGI foie gras.

Dried (or dried and smoked) magret must be made from PGI magret.

Confit is prepared using pieces of PGI meat pre-cured in dry salt and cooked in duck fat.

### 3.4. Feed (for products of animal origin only)

At least 50% of the feed material for farmed ducks consists of cereal grains or their derived products and of legume seeds, up to 42 days. Then, until the animals are force-fed, at least 70% consists of cereal grains or their derived products and of legume seeds, with a minimum 15% maize and maximum 40% wheat.

At least 95% of the force-fed ration consists of maize harvested in the geographical area of the South-West. The ducks are force-fed on whole or ground maize for at least 10 days and at least 20 meals.

This practice is based on traditional customs. The introduction and cultivation of maize in the South-West formed the basis for the establishment of the foie-gras duck and goose sector, as it is a cereal with recognised properties for poultry-fattening.

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

The ‘Canard à foie gras du Sud-Ouest’ is reared, force-fed, slaughtered and in some cases cut up and processed in the geographical area.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

Packaging the product in the geographical area helps preserve its characteristics.

Duck offal and meat are fragile products that tend to become oxidised when exposed to the air. Packaging these products in the geographical area reduces the time between preparation and packaging and is one way to prevent them from deteriorating.

For processed foie gras and confit (preserved) products, packaging forms an integral part of the production process, since these products undergo final stabilisation heat treatment after packaging.

Finally, packaging these products in the geographical area makes it easier to trace and monitor them.

### 3.7. Specific rules concerning labelling

The labelling of the marketed product consists of:

– the name ‘Canard à foie gras du Sud-Ouest (Chalosse, Gascogne, Gers, Landes, Périgord, Quercy)’;

– a description of the products in addition to one of the following geographical terms: Sud-Ouest, Chalosse, Gascogne, Gers, Landes, Périgord or Quercy. In this case, the final product is derived from a duck reared, force-fed, slaughtered, cut up, prepared and packaged in the production areas referred to;



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– the various labelling elements according to the collective charter in force, drawn up by the group and made available to all operators. Any change will be disseminated among all operators, as well as the inspection body and competent inspection authorities.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area consists of the following regions, departments and/or cantons:

Aquitaine (Dordogne, Gironde, Landes, Lot et Garonne, Pyrénées Atlantiques),

Midi-Pyrénées (Lot, Tarn et Garonne, Gers, Hautes Pyrénées, Haute Garonne, Ariège, Tarn, Aveyron),

Limousin: Corrèze and the neighbouring cantons of the Haute Vienne department: Saint Mathieu, Chalus, Saint Yrieix-la-Perche, Aude: the cantons of Castelnaudary Sud and Castelnaudary Nord, Salles, Belpech, Fanjeaux.

CHALOSSE consists of the following cantons of the Landes department: Pouillon, Montfort, Amou, Hagetmau, Saint Sever.

GASCOGNE consists of the Gers, Landes and Hautes Pyrénées departments and the Saint-Gaudens district (Haute Garonne).

GERS corresponds to the Gers administrative department.

LANDES corresponds to the Landes administrative department.

PERIGORD consists of the Dordogne department, and the neighbouring cantons of the Haute Vienne (Saint-Mathieu, Chalus, Saint Yrieix-la-Perche), Corrèze (Lubersac, Juillac, Ayen, Larche, Brive la Gaillarde), Lot (Souillac, Payrac, Gourdon, Salviac, Cazals, Puy-l'Eveque) and Lot et Garonne departments (Fumel, Monflanquin, Villereal, Castillonnes, Lauzun, Duras).

QUERCY consists of the Lot department and the following cantons of the Tarn et Garonne department: Montaigu de Quercy, Bourg de Visa, Moissac, Lauzerte, Molières, Lafrançaise, Montauban, Montpezat de Quercy, Caussade, Négrepelisse, Monclar de Quercy, Villebrumier, Caylus and Saint Antonin Noble Val.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

a) Natural factors

The geographical area corresponds overall to the geological entity of the Aquitaine basin, a vast sedimentary basin formed in the secondary era, which takes up much of the South-West. It is bordered to the west by the Atlantic Ocean, to the south by the Pyrenees, to the east by a line between the Massif Central and the town of Castelnaudary and to the north by the administrative boundaries of the Poitou-Charentes region.

It is characterised by a succession of arable plains and hills and by the mildness of its semi-oceanic climate.

Temperatures are high, and significant rainfall occurs in summer. All parts of the geographical area record average rainfall above 900 mm (Source: Météo France for the period 1981-2010).

By virtue of these climate conditions, the geographical area is historically a region suited to maize-growing: '*Maize is the most commonly grown secondary cereal, because it only needs*



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*water at a somewhat later stage. The South-West is the preferred region for this grain […]. This is the only region that has the right heat and humidity conditions for growing maize'* (DE LAVERGNE, M.L. (1860*) Economie rurale de la France depuis 1789.* Paris: Guillaumin et C[ie] et Librairie agricole de la maison rustique).

b) Human factors

Traditional rearing of 'Canard à foie gras du Sud-Ouest' in the geographical area

Since the Middle Ages, peasant farming in the South-West has been dominated by smallholdings and sharecropping. The presence in farmyards of duck and geese for fattening has however been a characteristic feature of the farms of the South-West since that era.

Duck and goose rearing would become an important means of providing food for farmers and their families. Since the 16th century, it was also distinctive in that it was based on the distribution of maize, which, once it had been introduced to the South-West in the 16th century, had replaced millet and panic in the local diet of animals and, later, people.

Until the end of the 17th century, ducks would fatten themselves by eating as much maize as they wanted in a dark room. The development of the technique for force-feeding towards the end of the 18th century would change the way these animals were fattened, with the more intensive distribution of maize, either raw or cooked in the form of flour or pellets.

Long tradition of marketing 'Canard à foie gras du Sud-Ouest' and its derived products

From the 17th century, this distinctive rearing method was followed by the development in the farms of the South-West of a specific method for preserving pieces of duck meat and offal cooked in fat, a method known as 'confit'. The trade in products derived from 'Canard à foie gras du Sud-Ouest' would witness even stronger growth at the end of the 18th century, with the invention of aseptic canning (*appertisation*) by Nicolas Appert, enabling the sale of processed products derived from the duck (foie gras and confit in particular) to be rationalised, in the form of preserves, and to reach new markets beyond the South-West.

From the end of the 18th century, sales of whole or eviscerated fattened duck and raw foie gras grew with the introduction of markets set up exclusively for the direct sale of these products, which were held between the end of autumn and the beginning of spring.

To this day, these markets, known as *marchés au gras*, live on in many towns of the South-West, including Samatan (Gers), Seissan (Gers), Périgueux (Périgord), Mont de Marsan (Landes), Cahors (Quercy) and Monfort-en-Chalosse (Chalosse). These traditional markets allow producers to sell directly whole duck (with or without the liver), eviscerated carcasses, the various cuts from the duck, as well as its offal, including raw foie gras, gizzards and hearts.

## 5.2. Specificity of the product

The specificity of 'Canard à foie gras du Sud-Ouest' lies in its high level of fattening, thanks to a specific rearing and feeding method based on the gradual fattening of the animals.

At the end of a long rearing period on outdoor runs lasting at least 81 days, the 'Canard à foie gras du Sud-Ouest' is gradually fattened for at least 10 days with a ration that is at least 95% maize-based.

The carcasses derived from this traditional finish have a skin and fat with an off-white to yellow colour and a high fat rate, which can be seen on all pieces of the duck and results in a 25-45% fat rate for the magret and in animals of good conformation with cuts of a significant weight. For example, the minimum weight of magret is 300 g, that of foie gras 350 g.



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Moreover, from the 18th century, there was growing awareness of the specificity of duck and goose foie gras among cooks, who would turn foie gras into a well-renowned product.

'Canard à foie gras du Sud-Ouest' also enjoys a long-standing reputation that extends well beyond the borders of the South-West and of France itself.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The link to the origin of 'Canard à foie gras du Sud-Ouest' is essentially based on the reputation of the product itself and of its derived products.

This reputation is primarily linked to the traditional, local use of maize to fatten the duck and geese.

By virtue of the geographical area's favourable climate conditions, maize has been grown here since the 16th century, and it soon emerged as the main cereal for fattening ducks in particular. Numerous publications establish the link between this feeding practice and the product's reputation: '*so well-renowned throughout Europe, duck liver owes its advantage to this grain alone'* (Parmentier, M. (1785) *Thesis awarded a prize on 25 August 1784 by the Royal Academy of Science, Literature and Fine Arts of Bordeaux.* Bordeaux: Arnaud-Antoine Pallandre). The abbot Rozier also referred to this link in his tract on Agriculture in 1787: '*poultry of all kinds […] put on a lot of fat, and their meat acquires a fine, delicate taste, so the most widely esteemed poultry come from places where this grain is widely grown'*.

Maize-growing enabled producers to specialise in the rearing of fattened duck and geese and to develop know-how based on the intensive distribution of this cereal and the gradual control of fattening. This know-how, combined with a long rearing period outdoors, thanks to the mild, temperate climate all year round, produces well-developed animals with a high fat rate. The distribution of maize during the fattening stage determines the colour of the skin and fat, according to the type of maize given (white maize or yellow maize).

Later, the reputation of 'Canard à foie gras du Sud-Ouest' and of its derived products grew thanks to the use of original techniques for preserving the product (preserving in fat (*confisage*) and aseptic canning (*appertisation*)), which enabled the product to be marketed beyond the South-West, and regional and national marketing channels to be developed.

Over time, numerous publications have attested to the reputation of foie gras. These include *L'histoire de la vie privée des français* by Aussy, published in 1787, which states that the reputation of Toulouse is based on duck foie gras, and the 1926 *Larousse Ménager*, which notes that '*foie gras is used mainly to produce pâtés and terrines, in which some regions specialise. […] The pâtés of Toulouse are made from duck liver and rival those of Strasbourg.*'

Moreover, the foie gras markets, known as *marchés au gras*, which were introduced in the geographical area at the end of the 18th century and live on to this day, are tangible proof of how well-rooted the production and marketing of these products have become, from the whole duck cooked at home to pre-cooked cuts and offal.

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**Reference to publication of the specification**

[Article 5(7) of Regulation (EC) No 510/2006*]

https://www.inao.gouv.fr/fichier/CDCIGPCanardafoiegrasduSudOuestV3.pdf

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (✓)

PDO (✓) PGI ( )
National file No : .....

1. Competent service of the Member State :
Name : Institut National des Appellations d'Origine, 138 Champs Elysées, 75008 Paris
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97

2. Applicant group :
(a) Name : Comité Interprofessionnel des Fromages produits dans le département du Cantal et dans l'aire géographique d'appellation d'origine Cantal
(b) Address : 52 Avenue des Pupilles de la Nation - Résidence Auvergne - B.P. 124, 15001 Aurillac
(c) Composition : producer/processor (✓) other ( )

3. Name of product : Cantal *or* Fourme de Cantal, Petit Cantal, Cantalet

4. Type of product : (see list in Annex VI) Class 1.3 - cheeses

5. Description of product : summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description : Cow's milk cheese with pressed, uncooked paste and dry crust in the form of a slightly bulging wheel, weighing 35 to 45 kilogrammes and having a diameter of 36 to 42 centimetres, but also made in smaller sizes (20 kg or 10 kg); contains at least 45% fat.

(c) geographical area : The entire *département* of Cantal and the adjacent districts belonging to the *départements* of Aveyron, Corrèze, Haute-Loire and Puy-de-Dôme.

(d) evidence of origin : Mentioned by Pliny the Elder, by Gregory of Tours at the end of the sixth century and in the 18th-century *Encyclopédie* of d'Alembert and Diderot; the *Appellation d'Origine*, granted by a judgment of the Civil Court of Saint-Flour, dates from 17 May 1956.

(e) acquisition : Made entirely of cow's milk with rennet added. The grains of curd are gathered together, pressed and allowed to mature, then ground; the resulting granules are salted then put into moulds before being pressed for a second time; the cheese ripens for at least 30 days in a cool, damp room.

(f) link : The combination of a rainy climate and the rough terrain encouraged the use of the land for dairy breeds as a means of utilizing the grazing resources. The harshness of the climate and the prolific production of milk from these pastures lent themselves to the production of this preservable cheese, which can be transported over long distances and is based on a special manufacturing technique (double pressing), which has been a means of both maintaining agricultural activity and creating some wealth in these relatively poor regions.

(g) control : Name : I.N.A.O. D.G.C.C.R.F.
Address : 138, Champs Elysées 59, Bd V. Auriol
75008 Paris 75703 Paris CEDEX 13

(h) labelling : Requirement to carry the logo bearing the initials INAO, the words *Appellation d'Origine Contrôlée* and the product designation.
The words *Appellation d'Origine* are to be used in conjunction with the use of the designation *Fourme de Cantal*.

(i) national legislative requirements (where applicable) : Regulation of 29 December 1986



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TO BE COMPLETED BY THE COMMISSION
EEC No : 6/FR/0113/95.05.11
Date of receipt of dossier : ../../....



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Chablis

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Fédération de Défense de l'Appellation Chablis
Mairie .
89800 CHABLIS
France

Tel. +33 3 86 18 92 12
sdac3@wanadoo.fr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* Decree of 13 January 1938 (published in the Official Gazette on January 20, 1938)

## PRODUCT DESCRIPTION

- **Raw Material**

Chardonnay B

- **Alcohol content :**

10% vol

- **Physical Appearance**

White wine

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area is located in the Yonne administrative district, at an equal distance from Paris and Beaune. The vineyard is located in the northern part of Burgundy and spreads over 17 municipalities, France.

The specific nature of Chablis lies in the limestone soil formed in the Kimmeridgian period. The soil can be recognized by the presence of small oysters called Exogyra Virgula.

## LINK WITH THE GEOGRAPHICAL AREA

This exclusively white wine, with designation of origin ' Chablis ' owes its lively and fresh taste to the ocean climate of the geographical area.

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The mesoclimatic conditions determine the growing potential and expression of the wines and the vintage. The parcels located on the slopes are those which best ensure good drainage and early soil warming and optimal harvest conditions.
" Chablis " occupies a special place in the Burgundian region with the apparent simplicity of its "territory", with its simple geological context, one variety and a single type of wine. However, the combination of a complex topography, soils and a difficult climate with a wide variety of environmental conditions, lead to certain nuances.
Over generations , farmers have developed a specific expertise that allows them to make the best of the variety Chardonnay B in this environment. For example, they have favoured pruning techniques to perfectly master production performance and ensure optimal ripening, and have developed methods to combat frost.
The wide variety of conditions is apparent in the nuances that the wines present. Thus, the original character of the wines ' Chablis ' goes from fruity to mineral. The richness of this range , backed by a long and prestigious history, has been enhanced by the recognition of numerous " climates " and awarded the " premier cru ".
The strong personality of the wines, recognized over time, becomes the archetype of the great dry whites. The " Chablis type " is known worldwide and has often led to usurpation, extending even to the use of its name as a generic term .
Wines of ' Chablis ' are appreciated worldwide . Exports represent 60% of sales.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the specifications:*

Institut National de l'Origine et de la Qualité (INAO)
12, rue Henri Rol-Tanguy – TSA 30003
93155 Montreuil-sous-Bois Cedex
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Tel. +33 1 73 30 38 99
info@inao.gouv.fr

*To prevent fraud (quality, description and documents, trade):*

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Direction générale de la concurrence, de la consommation
et de la répression des fraudes
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Direction générale des douanes et droits indirects
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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Champagne

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat Général des Vignerons de la Champagne
17-19 Avenue de la Champagne BP 90176
51205 EPERNAY Cedex
France

Tel. +33 326595500
direction@sgv-champagne.fr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* 29.06.1936

## PRODUCT DESCRIPTION

- **Raw Material**

Grape Varieties. There are regulations that establish a list of approved grape varieties that can be grown.
The class of grapes, along with natural factors including weather conditions are key factors in determining the quality of Champagne. Three grape varieties, each representing one-third of planted vineyards, are used in the production of Champagne - two grape varieties dark -Pinot Noir (38%) and Pinot Meunier (34%) and a variety of white grape - Chardonnay (28%)

- **Alcohol content :**

Max 13% vol.

- **Physical Appearance**

White or rosé sparkling wine

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Area of production is limited to the region of Champagne vineyards, which includes only:
1. the territories defined in the decree of December 17, 1908
2. The districts of the former province of Champagne and the historic county of Bar-sur-Seine, not covered by the decree of December 17, 1908, but for which the name Champagne is claimed in one or more statements made between 1919 and 1924
3. Cunfin districts, and Trannes Précy-Saint-Martin (Aube).

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**LINK WITH THE GEOGRAPHICAL AREA**

The great breadth of the three "piggyback" landscapes on the plains and valleys of vineyards provides sufficient brightness for even ripening even with Northern exposures. Moreover, this open landscape prevents the stagnation of cold air and reduces the risk of frost.
The slopes of the vineyard ensure an optimal natural drainage, also favoured by different substrates, which enable a natural water regulation of the vine. Chalk, through its porosity and permeability, removes excess water and the drying time allowing rehydration of the soil by capillarity. Other slopes combine loamy subsoil levels, which provide a reservoir of water and sand banks, allowing the infiltration of excess water in wet periods . This nature of the subsoil and climate conditions have formed the varieties in different parts of the vineyard.
The unique climatic situation make Champagne grapes and musts ideal for making great sparkling wines with natural acidity. In fact, the balance between acidity and freshness is essential and the level of ripeness of the grapes produces the best vintages and ensures a good aging potential.
The diversity of natural factors, constituting a real mosaic, is exploited in each plot by the producers , who are masters of all the farming practices , so as to be able to express the specificity of the grapes.
Preserving the integrity of the grape from harvest , through a gentle pressing and fractionation of wines to avoid colouring and ensure its clarity, is essential for a quality foam. Moreover, fragmentation brings additional complexity to the aromas .
The fraction " cuvée "which is rich in acidity, provides fresh and lively flavours ; its inclusion in mixtures can fully reveal the tertiary aromas that develop during maturation on lees .
The fraction " taille " is more fruity and shows greater tannic richness. The reserve wines from previous vintages bring more evolved characters to the mixture to create more mature wines. The talent of the processor, which selects the wines for the desired mixture is expressed throughout the maturation on lees to give birth to 'Champagne' . For great wines, this continuous maturation process may stretch over several decades in the cellars of 'Champagne' as their relative freshness guarantees good foaming.
The great technicality of the development of 'Champagne' requires a special and costly infrastructure . The points of processing, handling and packaging are located in towns and villages near to the vineyards .
The existence of the "Champenois" vineyard dates back to the beginning of our era , but Champagne acquired its title , especially in the seventeenth century with the progressive mastery of frothiness by the second fermentation in the bottle .
Later that century, the region began producing packaging in bottles rather than casks to preserve all the quality and characteristics of the wine. The frothiness and fine bubbles enclosed in jars were evident in the glass of wine and success was immediate. Always on the lookout for novelty the young nobility embraced the wine, and it appeared in the works of poets and writers. It became a favourite of the court of Louis XV Regent, Madame de Pompadour. Under Louis XV and Louis XVI, the wine industry flourished and the reputation of 'Champagne' increased considerably both in France and abroad. The sparkling wine was in vogue wherever French fashion was considered tasteful. Throughout the eighteenth century in Europe 'Champagne' became the 'ornament' of parties and dinners . This reputation still carries on. Wine growers , cooperatives and 'Champagne' houses still work to improve the collective rules to bring excellence to the designation of origin ' Champagne ', which is their common heritage , and to strive to make Champagne name respected.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the specifications:*
Institut National de l'Origine et de la Qualité (INAO)
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*To prevent fraud (quality, description and documents, trade):*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale de la concurrence, de la consommation
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*For fiscal affairs, accompanying documents and customs matters:*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
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OTHER ACTS

# EUROPEAN COMMISSION

**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2013/C 159/06)

This publication confers the right to oppose the amendment application, pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**AMENDMENT APPLICATION ACCORDING TO ARTICLE 9**

**'CHAOURCE'**

**EC No: FR-PDO-0217-0940-24.01.2012**

**PGI ( ) PDO ( X )**

1. **Heading in the specification affected by the amendment**

— ☐ Name of product

— ☒ Description of product

— ☐ Geographical area

— ☒ Proof of origin

— ☒ Method of production

— ☐ Link

— ☒ Labelling

— ☒ National requirements

— ☐ Other (to be specified)

2. **Type of amendment(s)**

— ☒ Amendment to single document or summary sheet

— ☐ Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet has been published

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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— ☐ Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)

— ☐ Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment**

3.1. *Amendment to point 2 'Description of product'*

— Raw material: a requirement stipulating that the full-cream milk that is processed must not have had its composition altered has been added, in order to prevent the addition or removal of fats or proteins.

— The fat content of the product has been reduced to prevent an excess of non-traditional fats.

— Surface flora: clarifications have been made with regard to the predominance of *Penicillium candidum* and the presence of *Geotrichum*.

— A description of the organoleptic characteristics has been added.

— Format of the cheeses: the two formats have been more clearly defined and verifiable target values have been set.

3.2. *Amendment to point 4 'Proof of origin'*

In the light of developments in national legislation and regulations, the section 'Evidence that the product originates in the defined geographical area' has been expanded and now includes provisions on declaration obligations and on keeping registers for product traceability and monitoring production conditions.

Aspects have been added to allow the milk and the cheeses to be traced more easily and thereby guarantee the origin of the products with this designation. The PDO specification is checked in accordance with an inspection plan drawn up by an inspection body.

This section also contains several new provisions on registers and declaration documents guaranteeing product traceability.

3.3. *Amendment to point 5 'Method of production'*

Milk production: this part has been amended to highlight the link between the geographical area and the origin of the animals and their feed. A requirement stipulating that at least 80 % of the animals must have been born in the area has been included, and rules have been set defining feed self-sufficiency for the area. These rules also relate to the management of pasture and the importance of grass in the feed ration (i.e. they define the minimum amount of pasture for heifers and lactating animals) and requirements for fodder and feed supplements.

Cheese production: verifiable target values for the various stages of production have been set (temperature for and duration of maturation, renneting, draining, drying and ripening, and the pH at the time of moulding and renneting).

3.4. *Amendment to point 8 'Labelling'*

Some rules defining how the product is to be labelled and making the labelling more legible for the consumer (use of the European Union's PDO symbol and the group's logo, etc.) have been proposed.

3.5. *Amendment to point 9 'National requirements'*

A table of the main points to check has been inserted at the end of the product specification.

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SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [3]

**'CHAOURCE'**

**EC No: FR-PDO-0217-0940-24.01.2012**

**PGI ( ) PDO ( X )**

1. **Name**

'Chaource'

2. **Member State or third country**

France

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.3. Cheeses

3.2. *Description of product to which the name in point 1 applies*

'Chaource' is a soft cheese with surface mould, predominantly lactic, and made exclusively from full-cream cow's milk that has not had any fats or proteins added to or removed from it.

The cheese mass is salted and has a dry matter content of at least 40 %, of which at least 48 % is made up of fat.

The rind must be covered predominantly by the white mould *Penicillium candidum*. A marbled or rugged surface owing to the presence of *Geotrichum* is acceptable.

The cheese gives off a light mushroom aroma, can develop fruity aromas such as hazelnut, and has a light taste of fresh mushrooms.

It is cylindrical in shape, with flat ends. It comes in two formats:

— a large format, weighing between 450 g and 700 g at the end of the minimum ripening period and whose characteristic diameter is that of the inside of the cheese mould, namely between 110 mm and 115 mm,

— a small format, weighing between 250 g and 380 g at the end of the minimum ripening period and whose characteristic diameter is that of the inside of the cheese mould, namely between 85 mm and 90 mm.

3.3. *Raw materials (for processed products only)*

The milk used to obtain 'Chaource' is full-cream cow's milk that has not had any fats or proteins added to or removed from it, apart from those in the growth medium for the starter culture, up to a maximum of 3 %. The milk must be collected, stored and processed separately from other milk, either in completely separate collection rounds and processing establishments, or in a single plant where the milk and processed products are separated from each other from the time the milk is collected until the time when the cheeses have ripened.

3.4. *Feed (for products of animal origin only)*

The average share of the feed which is produced on the holding annually accounts for at least 75 % of the dry matter content of the dairy herd's total ration. Furthermore, the average share of feed which comes from the geographical area of the designation 'Chaource' accounts for at least 85 % of the dry matter content of the dairy herd's total ration.

[3] Replaced by Regulation (EU) No 1151/2012.

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Lactating cows have access to pasture for at least five months of the year. During this time each of them must be able to graze at least 20 ares of pasture. The areas under green fodder serving as a supplement to pasture must not exceed 10 ares per lactating cow.

In the feed of lactating cows, pasture makes up at least 30 % of the dry matter of the roughage. In the feed of heifers, which is calculated independently of that of lactating cows, pasture makes up at least 30 % of the dry matter of the roughage. These requirements apply at all times throughout the year.

In the feed of lactating cows, the annual average share of feed supplements constitutes less than 27 % of the dry matter content of the total ration.

The total ration for lactating cows is defined as the roughage and distributed feed supplements, taken as a whole.

The specification includes a positive list of types of fodder and concentrated feed.

The heifers must spend a season of at least four months grazing in the geographical area of the designation after weaning and before their first lactation.

3.5. *Specific steps in production that must take place in the defined geographical area*

The milk must be produced and the cheese manufactured and ripened within the geographical area.

3.6. *Specific rules on slicing, grating, packaging, etc.*

—

3.7. *Specific rules concerning labelling*

The labelling must include the name of the designation of origin and the European Union's PDO symbol.

No other qualifiers or indications may be placed with the designation of origin on the label, in marketing material, on invoices or in commercial documents, with the exception of:

— trademarks,

— the words 'artisanal' or 'fabrication artisanale', to be used only by an artisanal processor recognised as such under the rules applicable to craft industries,

— the wording 'affiné par' or 'affineur', or any other wording referring to the ripening of the product,

— the logo of the Syndicat de Défense du Fromage de Chaource.

In addition, the full name and address of the last approved operator for the 'Chaource' designation of origin, namely the cheese ripener, must appear on the label.

4. **Concise definition of the geographical area**

The production area covers a very limited geographical area on the borders between the departments of Aube and Yonne including the naturally damp region of Champagne which has at its centre the municipality of Chaource.

Department of Aube

Districts completely covered by the geographical area: Aix-en-Othe, Bar-sur-Seine, Bouilly, Chaource, Ervy-le-Châtel, Mussy-sur-Seine, Les Riceys and Troyes (seven cantons).

Department of Yonne

Districts completely covered by the geographical area: Ancy-le-Franc, Crusy-le-Châtel, Flogny-la-Chapelle, Tonnerre.

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Municipalities completely covered by the geographical area: Bagneaux, Boeurs-en-Othe, Cérilly, Chigy, les Clérimois, Coulours, Flacy, Foissy-sur-Vanne, Fontaine-la-Gaillarde, Fournaudin, Maillot, Malay-le-Grand, Malay-le-Petit, Noé, Saint-Clément, Saligny, Sens, les Sièges, Theil-sur-Vanne, Vareilles, Vaudeurs, Villeneuve-l'Archevêque, Villiers-Louis, Voisines.

Municipalities partially covered by the geographical area: Arces-Dilo (part situated to the north of national road 5), Cerisiers (part situated to the north of national road 5), Lailly (part situated to the south of departmental road 28), La Postolle (part situated to the south of departmental road 28), Soucy (part situated to the south of national road 439), Thorigny-sur-Oreuse (part situated to the south of departmental road 28), Vaumort (part situated to the north of national road 5).

## 5. **Link with the geographical area**

### 5.1. *Specificity of the geographical area*

A. Natural factors

The protected designation area has been defined as the Chaourçois production area and similar neighbouring areas. This area covers the naturally damp region of Champagne which has at its centre the municipality of Chaource. It is bordered to the north by the Forest of Aumont and the River Seine, to the south by the Forest of Maulnes and the River Armançon, to the west by the calcareous plateau of the Pays d'Othe, and to the east by the River Sarce.

This area is characterised by impermeable subsoil composed mainly of limestone and clay. The terrain is criss-crossed by a large number watercourses and gives rise to many springs.

A particularly important factor contributing towards the isolation of this small region is the forest situated between two major communication routes:

— Troyes-Saint-Florentin, and

— the Seine Valley.

The area's clayey soil is most often covered by natural meadows. In an environment endowed with constant moisture, the soil is conducive to the development of pasture, and remains unable to be used or adapted for growing crops. Use of some areas for grazing at the start of the season, such as the humid valleys, is often delayed, resulting in grass which has lost its nutritive value and milk lacking in nutrients ('Procès Verbal de l'Assemblée Générale du Contrôle Laitier', 23 January 1937).

As a result of area's diverse soils and the diverse uses which they can support, mixed cropping/livestock farming has become widespread. By relying on the rearing of cattle, the production of 'Chaource' has permitted and continues to permit the maintenance of traditional agricultural activities in this area, one which is marked by the harshness of its continental climate.

B. Human factors

The cheese began to be produced in the region in the Middle Ages, and production was closely associated with the presence in the region of numerous abbeys and commandries. It was the monks alone who possessed the fields and woods needed to provide feed for livestock and for milk and cheese production. Most of the monks refused to eat meat, often replacing it with cheese, leading to the development of livestock farming and the transfer of cheese-processing techniques.

The women of the region took over these skills in the 17th and 18th centuries to produce cheeses produced exclusively for home consumption. Cheese-making had to fit in with their numerous other daily chores, which left them with little free time. The cows were milked in the morning or the evening, following which the milk was left to curdle naturally before being picked up at the end of the day or the following morning. The cheese was made with non-skimmed milk (without 'the cream having been removed'). This process was particularly well-adapted to the farmers' wives' pace of life, as the curd could drain slowly, without requiring any special supervision.

This system of production gave the cheese its lactic character and determined the main stages in the cheese-making process (time taken for the cheese to curdle, and free and slow drainage).

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The cheeses were consumed in various ways, either fresh or dried; in general, fresh cheeses were preferred in summer because of their freshness, but also for practical reasons. Ripening varied depending on how difficult it was to preserve the cheeses, these difficulties being most often associated with temperature: in unfavourable conditions, the cheeses were consumed fresh to avoid spoilage, but when conditions allowed, they could be preserved for up to two months. These consumption habits have lasted up to the present day, resulting in the cheese being produced in two different formats which have developed slightly differently from each other.

The cheeses not consumed on the farm were sold at market. Records of these sales can be found dating back to 1829 ('Tableau des foires existantes dans le département de l'Aube', October 1929). Most of the time, the cheeses were collected by *cossonniers* (cheese sellers), who sold them on at local markets and at the main national markets of Paris, Lyon, Dijon, Toulouse, Reims, Metz, Douai, Clermont-Ferrand, Annecy and Lons-le-Saunier.

As agriculture developed during the 19th and 20th centuries, milk yields improved, permitting milk production to be increased. Market sales expanded. However, producing and selling cheeses remained time-consuming, and the farmers' wives preferred to deliver milk to the dairies which were becoming established at that time. Faced with a lack of farm-produced cheeses, the cheese sellers started making the cheeses themselves. By the beginning of the 1960s, artisan cheese-makers had definitively taken over from the farmers' wives.

The cheese-making process and the raw material used have allowed the cheese-makers to always obtain added value in comparison with the smaller dry cheeses made in the surrounding areas from partly skimmed milk ('milk with the cream removed').

5.2. *Specificity of the product*

A. Specific characteristics of the product

The 'Chaource' is made exclusively with full-cream cow's milk.

The cheese mass, which is salted with dry salt, is smooth, soft, yet at the same time quite firm. One of its distinctive characteristics is that it ripens from the outside towards the middle; over time, a contrast develops between its creamy circumference and the fine and slightly granulous texture of its core.

The rind is covered predominantly by the white mould *Penicillium candidum*.

It gives off a light mushroom aroma, can develop fruity aromas such as hazelnut, and has a light taste of fresh mushrooms.

This is the only cheese made from cow's milk using a lactic method and with a surface mould which has the shape of a tall cylinder with flat ends. This shape stems in particular from the use of moulds which are considerably taller than they are wide, allowing them to hold a significant quantity of curd and favouring free drainage by the mere force of gravity, without any external intervention.

B. Prior use of the name and reputation

The oral tradition goes back to the first half of the 19th century. At that time, the farmers' wives in the Chaourçois were making a cheese from the milk of their cows which was already referred to as 'le fromage de Chaource' ('the cheese of Chaource').

Dr Pourriau in his work 'La Laiterie' in 1872 and M. Huguier-Truelle in his 'Le Petit Guide de la fermière de l'Aube' of 1883 already gave a precise description of the 'Chaource' cheeses and the main rules for making them.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The geographical area has been defined on the basis of the area in which the 'Chaource' cheese has traditionally been made and dairy cattle reared.

Alternating calcareous and clayey soils have led to the establishment of mixed crop and livestock farms, with some farms located on clayey soils and in flood-prone valleys orienting themselves towards grass production.

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Livestock rearing practices are influenced directly by the nature of the climate and soils of the area, and by its geographical location. The location of the area, at a crossroads between a number of areas where different breeds of cattle are reared, has led to no particular breed of cow being favoured and a preference for local animals. The fact that the farms operate in an autarchic fashion to make the best use of local resources has led to a preference for the use of feed (fodder and feed supplements) produced on the farm and in the nearby area (at least 75 % of the feed comes from the farm itself, and 85 % from within the area). As a result, grass constitutes an important part of the animals' feed, whether in the form of pasture (more than 20 ares per cow for at least five months) or preserved grass (more than 30 % of the utilisable dry matter of the fodder). This grass, which often comes from natural flood-meadows, is not of sufficiently good quality to produce milk with a structure suitable for cheese processing, so the grass needs to be supplemented with other energy-rich fodder and with feed supplements.

The nutritional impoverishment of the milk, but also and above all the ability of the farmers' wives to adapt to the constraints of their work, led them naturally towards making cheese with a lactic method using full-cream milk (as a result of which the dry matter content of the cheeses is at least 48 % fat). Indeed, agricultural chores were many and varied, leaving little time to devote to cheese-making. The farmers' wives therefore needed a system that fitted in with the rhythm of their lives and required little supervision. This explains why the stages in the production of the cheese were so long and few (curdling time of at least 12 hours, free and slow drainage). Ripening also took place in harmony with the pace of life: by virtue of their refreshing lactic taste and for obvious reasons associated with preservation, the cheeses were generally eaten fresh in summer, while more mature cheese was consumed as soon as conditions permitted. These consumption habits have persisted and have led to two types of the cheese being produced, with similar ripening periods: a small, matured cheeses and a larger cheese with just a little mould and a more pronounced lactic taste.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 [4])

https://www.inao.gouv.fr/fichier/CDCChaource.pdf

[4] See footnote 3.

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Châteauneuf-du-Pape

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Organisme de défense et de Gestion de l'appellation d'origine Châteauneuf du Pape
12 Avenue Pasteur - BP 12
84231 Châteauneuf-du-Pape
France

Tel. + 33 04 90 83 72 21 / Fax. + 33 04 90 83 70 01
christine@chateauneuf.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* Decree of May 15, 1936 (published in the Official Gazette on May 17, 1936)

## PRODUCT DESCRIPTION

- **Raw Material**

bourboulenc B, brun argenté N (locally named « vaccarèse »), cinsaut N, clairette B, clairette rose Rs, counoise N, grenache blanc B, grenache gris G, grenache N, mourvèdre N, muscardin N, picardan B, piquepoul blanc B, piquepoul gris G, piquepoul noir N, roussanne B, syrah N, terret noir N

- **Alcohol content :**

Mín. 12.5% vol

- **Physical Appearance**

Red and white wine

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area extending over 5 municipalities located in the south of France, on the west side of the river Rhone. The area covered by the appellation of Châteauneuf -du -Pape - 3200 acres that were established between 1924 and 1929 - corresponds to a geographical unit ( plateau ), with a great diversity of soil . The inland seas of the secondary and tertiary eras had deposited successive layers of sediment that now constitute the basement of the vineyard. During the end of the Tertiary , the Rhône down the famous round pebbles of the Alps in the famous geological terraces " Villafranchien " (" villafranquienses "). The landscape ran during the Quaternary glacial

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period when the waters of the Rhone formed the highest vineyard terraces .. Combined seas recoil and action river erosion has sculpted relief terraces and hills stretching far as the actual course of the Rhone . The stony ground provides Châteauneuf -du -Pape wine predominantly active .
The vineyards benefit from long periods of sunshine (an average of 1000 hours of sun in the summer , 7 hours per day at 25 ° C ) and the effect of the mistral wind that reduces rainfall.

**LINK WITH THE GEOGRAPHICAL AREA**

Delimited area for harvest includes parcels that have soils with numerous boulders mixed with a reddish clay matrix , such as the famous villafranquienses terraces and sandy soils and arenácea texture.
The interaction between the Mediterranean climate, hot and dry in summer, and this stony ground gives back overnight the heat stored day by boulders, favoring a full maturity and concentration fruit .
In addition, dry weather, reinforced by the action of the mistral wind, limits the development of fungal diseases and promotes good health of the grape harvest. Under these conditions, winegrowers have allowed the control of production, resulting in a low yield (35 hectoliters per hectare), and full respect for the potential of the raw material, in particular by enforcing the obligation of manual harvesting and selection of vintage, favoring the concentration and maturation.
This expert vineyard management goes hand in hand with the technical knowledge of producers, acquired over generations. Their knowledge of the various soils and subsoils and the mixing of varieties, reveals the richness of the reds and whites, their structure, suitability for aging, concentration, richness and complexity.
Proud of this history the producers keep watch over the identity of their wines and, through it, their own identity and heritage. Sales outside the borders of the country and for export, always seeking new markets, testifies the to will of the producers and accounts for most of the production. Most sales are by bottle.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the tender specifications:*

Institut National de l'Origine et de la Qualité (INAO)
12, rue Henri Rol-Tanguy – TSA 30003
93155 Montreuil-sous-Bois Cedex
France

Tel. +33 1 73 30 38 99
info@inao.gouv.fr

*To prevent fraud (quality, description tags and documents, trade):*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale de la concurrence, de la consommation
et de la répression des fraudes
Bureau D2 Télédoc 251
59, boulevard Vincent-Auriol
F-75 703 Paris Cedex 13

Tel. +33-1-44972351 / Fax. +33-1-44973039
D2@dgccrf.finances.gouv.fr

*For fiscal affairs, accompanying documents and customs matters:*

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Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale des douanes et droits indirects
Sous-Direction des droits indirects
Bureau F/3
11 rue des Deux Communes
F- 93558 MONTREUIL Cedex

Tel. + 33 1 57 53 44 10 / Fax. + 33 1 57 53 42 88
dg-f3@douane.finances.gouv.fr

# Summary Technical Specifications
# for registration of geographical indications

**NAME OF THE GEOGRAPHICAL INDICATION:**

« COGNAC »

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

wine spirit (category 4 of Annex II to Regulation (EC) No. 110/2008)

**APPLICANT:**

BNIC

23 allées du champ de mars - BP 18

16101 COGNAC

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

First protection in France : decree of 15 May 1936 defining controlled appellations « Cognac », « Eau-de-vie de Cognac » and « Eau-de-Vie des Charentes ».

First protection in Europe: Council Regulation (EEC) No. 1576/1989 of 29 May 1989 laying down general rules on the definition, description and presentation of spirit drinks entry into force, as of 15 December 1989.

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

Cognac is a wine spirit produced from white grape varieties : Colombard B, Folle Blanche B, Montils B, Ugni Blanc B, Sémillon B, and Folignan B

Cognac is aged at least two years in oak casks.

Cognac contains a quantity of volatile substances equal or exceeding 125grams per hectolitre of 100%vol.alcohol.

The minimum alcoholic strength by volume shall be 40 %.

The grape harvest, the winemaking, the distillation and the ageing of the wine spirits must take place in the geographical area.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The geographical area includes the Charente-Maritime and most of the Charente administrative district, and several districts of the Dordogne and Deux-Sèvres administrative districts.

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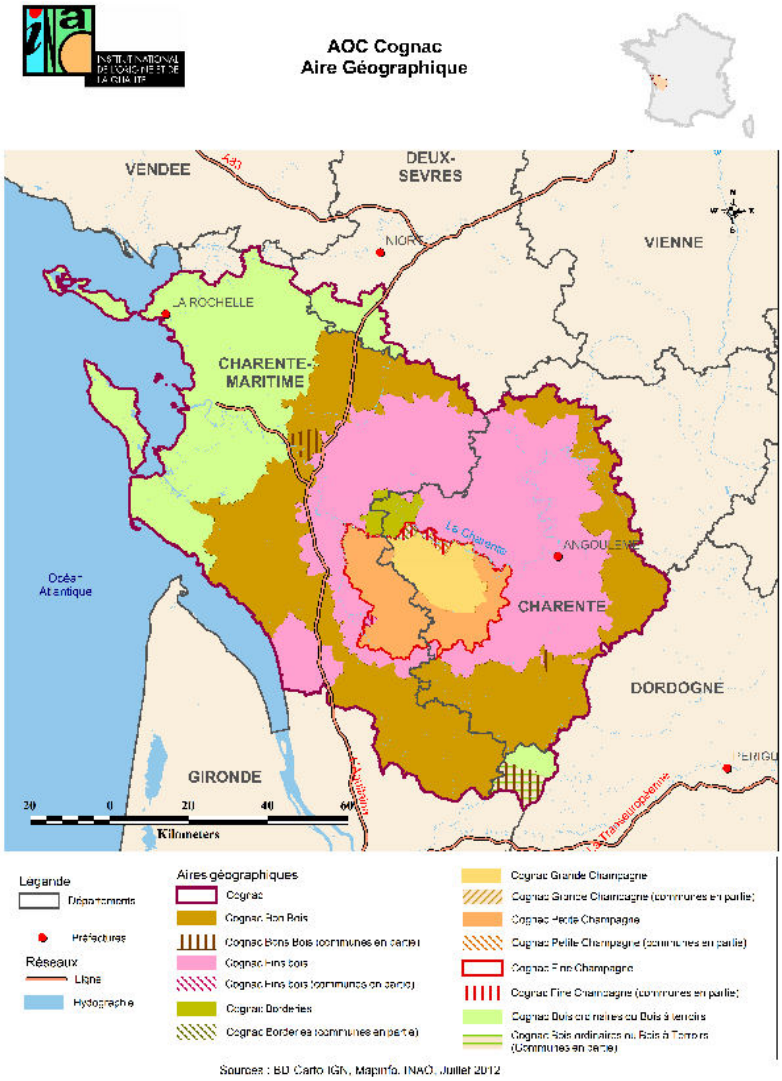


## LINK WITH THE GEOGRAPHICAL AREA

Wines used come from white grape varieties, especially ugni blanc, which is characterised by high productivity and late maturity. The distillation wine presents two essential features: a high acidity level and low alcohol content. The high acidity enables the wine to retain naturally during the winter months until distillation, and low alcohol leads to more concentrated in distillate, the aromas contained in the wine.

The wine is distilled in a special “Charentais still” performed in a two-stage process. The shape of the still, the copper, the limited capacity and the naked flame heating are critical to the distillate quality.

The distillate obtained will spend several years in oak, exposed moderately humid conditions as well as seasonal alternations of climate, during which time various physico-chemical reactions will take place. These reactions are driven by the initial characteristics of the distillate, the casks in which it is matured and the physical characteristics of the cellar in which is placed the cask.

The appellation Cognac can be supplemented by geographical designations (Grande Champagne, Petite Champagne, Fine Champagne, Borderies, Fins Bois, Bons Bois) which correspond to areas with specific characteristics

## SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The geographical indication « Cognac » may be supplemented by the terms « appellation d’origine contrôlée »

**CONTROL AUTHORITY/CONTROL BODY**

CERTIPAQ 11 Villa Thoréton 75 015 PARIS

Direction générale de la concurrence, de la consommation et de la répression des fraudes, 59 boulevard vincent Auriol, 75703 PARIS Cedex 13

# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'COMTE'**

EC No: FR-PDO-0217-0116-30.06.2009

**PGI ( )PDO (X)**

## 1. NAME

'Comté'

## 2. MEMBER STATE OR THIRD COUNTRY

France

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.3. Cheeses

### 3.2. Description of the product to which the name in point 1 applies

'Comté' is made entirely of whole cow's milk used in raw condition. It is a cheese with pressed, cooked paste that is salted on the surface or in brine. At the time of marketing, which takes place after a minimum maturation period of 120 days, the cheese's paste has an ivory to yellow colour and an ' opening ' that may reach the size of a small cherry.

'Comté' contains a minimum of 45 g and a maximum of 54 g of fat per 100 g of cheese after total desiccation and the dry matter must not weigh less than 62 g per 100 g of cheese. The salt content is not less than 0.6 g of sodium chloride per 100 g of cheese. The water content of the defatted cheese does not exceed 54%.

'Comté' is presented to consumers in the form of a wheel that weighs 32 to 45 kg and has a diameter of 55 to 75 centimetres and a straight or slightly convex heel 8-13 cm in height. It has a scrubbed, solid and grainy rind that is golden yellow to brown in colour. The cheese must not be more than 1.4 times higher at the centre than at the outer rim.

'Comté' may also be presented in packaged portions or grated.

'Comté' has a complex taste. While the general sensorial features of all the wheels are the same, no two wheels of Comté are identical. Six main groups of aromas can be distinguished in 'Comté' (fruity, milky, roasted, plant-like, animal-like, spicy) and they include more than 90 nuances.

### 3.3. Raw materials (for processed products only)

The milk used to produce 'Comté' must come solely from a dairy herd of Montbéliarde cows of breed type 46, or from French Simmental cows of breed type 35, or from crosses of these two breeds of certified descent.

The milk must be collected from within a circular area measuring no more than 25 km in diameter. This rule limits the duration of transport and therefore protects the milk from



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structural degradation. This ensures that the milk is processed in the conditions laid down in the specification (raw milk). These conditions favour the development of endogenous lactic flora.

In order to maintain the quality and specificity of the product, milk productivity is limited per hectare of potential forage areas.

As regards the use of the milk, the capacity of the vats is limited to a maximum of 12 cheeses per vat in order to guarantee the quality of the product. Over a period of 24 hours not more than three production rounds may be carried out in the same vat.

**3.4. Feed (for products of animal origin only)**

In order to guarantee a close link between the region and the product by using specific feed from the geographical area, supplementary feed is limited to 1 800 kg per dairy cow per year. On the farm, the grazing area actually used must be at least equal to 1 hectare per dairy cow. Grazing is obligatory for as long as the weather conditions, the soils' bearing capacity and the presence of grass allow. Compliance with these provisions means that at least 70% of the herd's feed comes from the geographical area. The dairy cows' basic intake comes entirely from the geographical area.

In order to maintain the traditional practice of grazing, farm production systems where all the feed is supplied in troughs during the growing season are forbidden and grazing should remain the main practice.

Fermented fodder, whether silage products or other, are not to be used in the feed of the dairy herd at any time of the year owing to the technological risks related to these practices during the production and maturing of cheeses.

Only raw materials and supplementary feed derived from non-transgenic products are authorised for the dairy herd so as to preserve the traditional nature of the feed.

**3.5. Specific steps in production that must take place in the defined geographical area**

The milk is produced and the cheese manufactured and matured in the geographical area.

**3.6. Specific rules on slicing, grating, packaging, etc.**

The procedure of cutting and packaging pieces of 'Comté' is part of an extended maturation process. It requires particular know-how and has a direct and definite effect on the quality of the product, because it is necessary to sort the wheels to remove those that may not be fit for prepacking. These conditions make it possible to comply fully with the conditions for preserving the cheese after it has been formed into wheels and to guarantee the physical and organoleptic integrity of 'Comté' until it reaches the consumer.

If the cheese is prepacked, these are the reasons for cutting or grating it in the geographical area.

If the cheese is prepacked,

- the wheels may be cut within not more than two weeks of leaving the maturing cellar. During this time they must be kept at a temperature of 4°C to 8°C with a humidity level at least equal to 85%.

- the rind may be removed from portions weighing less than 40 grams each or intended to be grated. If the rind is very moist or if it has deteriorated, it must be removed immediately after the cheese has been cut into portions. If the rind is in good condition, it must be removed within 8 hours of the first cutting. Pieces whose rind has been removed may not



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be stored in the open air for more than 72 hours; after that, they must be vacuum-packed. Vacuum-packing must take place within two weeks.

- no simultaneous operations involving a product other than ‘Comté’ may take place on the cutting and packaging line.

The cheese may be cut and grated outside the geographical area if this is done in front of the consumer.

### 3.7. Specific rules on labelling

All cheeses with the registered designation of origin ‘Comté’ must bear a label showing the designation in a font at least two thirds as large as the largest font shown on the label.

The labelling must include the European Union’s PDO symbol. It may also include the words ‘appellation d’origine protégée’ [‘protected designation of origin’].

The producer, maturer or prepacker must affix its name and address clearly, and the address must be located in the geographical area.

The use of any term or other reference accompanying the designation is prohibited on the labelling and in advertising, invoices or commercial documents, with the exception of specific trademarks.

Cheeses sold under the designation of origin ‘Comté’ must bear the required identifying marks. Prior to the cheese leaving the maturing cellar, a green or brick-brown band must be affixed to the side of each wheel.
Each packaged portion must bear the ‘Comté clochettes vertes’ logo. For consumer portions, it is obligatory to affix the ‘Comté clochettes vertes’ logo and the name ‘Comté’ on the front in a font at least two thirds as large as the largest font using the Pantone 349C green colour code.

If the wheel is sold whole, it must bear on the side under the band an oval-shaped green casein plate bearing the following words printed in black: France, Comté, the number of the production plant and the production month. The production day must be indicated using a casein plate placed near the green casein plate.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Definition of the geographical area

The geographical area extends over the territory of the following municipalities:

The department of Ain:

The cantons of Bellegarde-sur-Valserine, Brénod, Ceyzériat, Champagne-en-Valromey, Hauteville-Lompnes, Izernore, Lhuis, Nantua, Oyonnax, Poncin, Saint-Rambert-en-Bugey, Seyssel and Treffort-Cuisiat: all municipalities;

The canton of Ambérieu-en-Bugey: the municipalities of L'Abergement-de-Varey, Ambérieu-en-Bugey, Ambronay, Bettant and Douvres;

The canton of Coligny: the municipalities of Bény, Coligny, Domsure, Pirajoux, Salavre, Verjon and Villemotier;

The canton of Collonges: the municipalities of Chézery-Forens, Collonges, Confort, Farges, Lancrans, Léaz, Péron and Saint-Jean-de-Gonville;

The canton of Ferney-Voltaire: the municipalities of Sergy and Thoiry;



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The canton of Gex: the municipalities of Cessy, Crozet, Divonne-les-Bains, Echenevex, Gex, Grilly, Lélex, Mijoux and Vesancy;

The canton of Lagnieu: the municipalities of Ambutrix, Lagnieu, Saint-Sorlin-en-Bugey, Sault-Brénaz, Souclin, Vaux-en-Bugey and Villebois;

The canton of Pont-d'Ain: the municipalities of Druillat, Journans, Neuville-sur-Ain, Pont-d'Ain, Saint-Martin-du-Mont and Tossiat.

The department of Doubs:

The cantons of Amancey, Audeux, Baume-les-Dames, Besançon, Boussières, Clerval, Levier, Maîche, Marchaux, Montbenoît, Morteau, Mouthe, Ornans, Pierrefontaine-les-Varans, Pontarlier, Quingey, Roulans, Le Russey, Saint-Hippolyte and Vercel-Villedieu-le-Camp: all the municipalities;

The canton of Hérimoncourt: the municipalities of Autechaux-Roide, Blamont, Dannemarie, Ecurcey, Glay, Pierrefontaine-lès-Blamont, Roches-lès-Blamont and Villars-lès-Blamont;

The canton of L'Isle-sur-le-Doubs: the municipalities of Hyémondans and Lanthenans;

The canton of Pont-de-Roide: the municipalities of Dambelin, Feule, Goux-lès-Dambelin, Neuchâtel-Urtière, Noirefontaine, Péseux, Pont-de-Roide, Remondans-Vaivre, Rosière-sur-Barbèche, Solemont, Valonne, Villars-sous-Dampjoux and Vernois-lès-Belvoir;

The canton of Rougemont: the municipality of Rillans.

The department of Jura:

All the municipalities, with the exception of the municipalities of the canton of Chemin.

The department of Saône-et-Loire:

The canton of Beaurepaire-en-Bresse: the municipalities of Beaurepaire-en-Bresse, Sagy, Saillenard and Savigny-en-Revermont;

The canton of Cuiseaux: the municipalities of Champagnat, Cuiseaux, Flacey-en-Bresse and Joudes;

The canton of Pierre-de-Bresse: the municipalities of Beauvernois, Bellevesvre, Fretterans, Mouthiers-en-Bresse and Torpes ;

The department of Haute-Savoie:

The canton of Seyssel: the municipalities of Challonges solely for parcels No 562 (a) and 563 (a) of section A, sixth leaf.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

5.1.1. Natural factors

The geographical area comprises the arc of the Jura mountains, a set of limestone plateaux, and its extension into a small part of the adjoining plain.

The agricultural areas in question are characterised by their poor soils and significant contours and by the calcareous and molassic nature of the geological substratum.

The climate of the area tends towards both continental and northern with a big difference between winter and summer temperatures and rainfall that, although it is even throughout



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the year, is heavy in the summer, with a low annual average temperature, despite summer heatwaves, and a large number of days of frost.
It is a very wet mountain or sub-mountain environment with annual rainfall always in excess of 900 mm and generally in excess of 1 000 mm. This rainfall is already considerable at low altitude and increases towards the interior of the mountain range. Seasonal distribution is characterised by the lack of a dry season.
This area is divided between woodland, half of which is composed of spruce, and grassland. The area's particular geo-climatic conditions (heavy rainfall, no summer drought, limestone substrate) contribute very favourably to high-quality grass production. Indeed, they allow the development of natural grassland that has a very rich flora (especially as regards dicotyledons) and a specific limestone flora.
5.1.2. Human factors
In this area which is well-suited to grazing, dairy cows feed in this manner for as long as the weather conditions, the soils' bearing capacity and the presence of grass allow. Breeders have selected the Montbéliarde breed, which is well adapted to the conditions in the area and makes up nearly all of the dairy herds in the geographical area. The extensive farming of grassland has been maintained (stocking density, the use of nitrogen and concentrates etc. are limited). In addition, the geographical area has a particular cheese-making tradition. This tradition, based on the pooling of milk for the purpose of making a large cheese, has led to a strong sense of solidarity and common rules.
Since the 11th century farmers in this region have worked together to pool every day the milk produced by their various herds in order to make a large wheel. Still today the great majority of milk producers belong to cooperatives and pool their milk in a processing plant called 'fruitière', the local cheese dairy.

The traditional methods of making this cheese live on and are maintained, on the one hand, in the way the animals are bred using a specific system for the management of pastures and the drying of mowed grass and, on the other, in the way the cheese is made by carefully timing the cutting of the curd, its stirring and heating, the extraction and pressing and then the salting, prematuring and maturing.

## 5.2. Specificity of the product

'Comté' is a cheese made from raw cow's milk. It has a cooked pressed paste and is in the shape of a large wheel 55 to 75 cm in diameter. It is matured for a long time and is therefore a long-keeping cheese.
'Comté' has a limited fat content and this distinguishes it from other cheeses with a cooked pressed paste.
It contains at least 62 grams of dry matter per 100 grams of cheese and the water content of the defatted cheese does not exceed 54%.
The salt content is not less than 0.6 g of sodium chloride per 100 g of cheese.

'Comté' has a complex taste. While the general sensorial features of all the wheels are the same, no two wheels of Comté are identical. Six main groups of aromas can be distinguished (fruity, milky, roasted, plant-like, animal-like, spicy) and they include more than 90 nuances.

## 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

It is in this difficult environment, where the landscape is divided between woodland and grassland and where it was impossible to develop other resources, that large hard cheeses became the product of choice. For the people living on this land, a long-keeping cheese



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was the only preserved food that could be made from the abundant supply of summer milk and that would keep through the long winter. Therefore local breeders selected a cow breed that was particularly well suited to the local conditions and to the making of this particular cheese. The milk was pooled in the 'fruitières' for the purpose of producing a large, long-keeping cheese that would allow the breeders to make the best use of the richness of this land outside the geographical area. The choice of a cheese with a cooked paste was based on the abundance of firewood in the area.

The distinctive characteristics of the grassland are expressed in the cheese with the help of specific expertise applied at every production stage.

First of all, the great floral richness of the natural environment of the geographical area contributes strongly to the development of the cheese's aromatic components. This diversity is preserved through the extensive farming of the grassland. The close link between floral diversity and the rich aroma of 'Comté' has been demonstrated by two scientific studies in 1994. By limiting the fat content during cheese-making it is possible to avoid off-tastes due to lipolysis and reinforce the typical aromas of 'Comté'. By laying down a minimum dry matter content and a maximum water content for the defatted cheese, it is possible to avoid excess water in the cheese and help bring out all the aromas. The aromas are enhanced also by the minimum salt content of the cheese. The obligation to use open vats allows the cheesemakers to maintain their skills, such as the correct timing of the cutting and extraction of the curd. Finally, the maturers use their know-how to carefully adjust the maturing conditions of each lot. The cheese's aroma, which is the result of natural factors such as the grass and the microbe ecosystem, is fully developed only after a long period of maturation on spruce boards, which are particularly well suited to the maturation of 'Comté'. The production of 'Comté' allows the maintenance of traditional agricultural activities and contributes greatly to achieving a balanced local economy.

**Reference to publication of the specification**

[Article 5(7) of Regulation (EC) No 510/2006*]

https://www.inao.gouv.fr/fichier/CDCComte.pdf

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Côtes de Provence

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat des Vins Côtes de Provence
Maison des Vins - Route Nationale 7
83460 LES ARCS SUR ARGENS
France

Tel. +33 04 94 99 50 00 / Fax. +33 04 94 99 50 02
sdvcp@wanadoo.fr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* Decree of October 24, 1977 (published in the Official Gazette of October 25, 1977)

## PRODUCT DESCRIPTION

- **Raw Material**

red wine and rosé wine:
- Main varieties: grenache N, N Mourvèdre, Cinsault N, N Tibouren, syrah N
- N secondary varieties cabernet sauvignon (30% maximum), Carignan N (40% maximum), Barbaroux N, N. calitor
white wine: clairette B, Vermentino B, B Semillon, Ugni blanc B.

- **Alcohol content :**

Mín.vol. 11% vol

- **Physical Appearance**

Red, white and rosé wine

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The Côtes-de-Provence appellation spreads over 84 municipalities within 3 administrative divisions (Alpes maritimes, Bouches du Rhône, Var) which represents 20 000 ha. The geology of the land is particularly complex. Two major geological systems live side by side in Côtes-de-Provence: one is essentially of limestone, to the north and west, and the other is crystalline, to the south and east. The entire western and northern area of the Côtes de Provence consists of alternating hills and limestone ranges eaten away by erosion. The whole area's climate is a mediterranean one with homogeneous average temperatures.

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## LINK WITH THE GEOGRAPHICAL AREA

The richness of the vineyards of " Côtes de Provence " lies in the diversity of soil and geology and climate. This diversity led the farming community to adopt tools that enabled them to extract from it the most original wines, both through the choice of varieties, playing with this natural checkerboard, and by adapting management systems (tillage, density, type of pruning to allow production during the vineyard summer drought) along with the adaptation of wine-production, with significant developments in techniques in the last century.

Although the wines from different varieties differ they express their identity and originality through the use and expertise shared by the farming community, particularly for the development of rosé wines.

The geographical area with its distribution of varieties has evolved over generations to bring quality and identity to the wines. Thus, the Grenache N and N Tibouren varieties provide a wealth of alcohol and roundness, Cinsaut N, finesse and elegance, Syrah N, fruity aromas, and Mourvèdre N, a good aptitude for ageing. Also optimal ripening conditions linked with the distribution of rainfall and temperature, and the effects of concentration of the raw material and the preservation of healthy vines due to the prevailing winds, contribute to the quality and originality of the wines produced. The balance between acidity and roundness, color stability and elegant aromatic expression of the wines are a result of the production of grapes which are rich in sugar and polyphenols.

The plots, laid out precisely to prepare for harvest, are on shallow soils with a good water supply. After 2600 years of wine tradition, the region of " Côtes de Provence " has recorded a true comeback since 1980, especially with its production of rosé wines.

Since the "good king" René d' Anjou, Count of Provence, took to the wines of Provence, production and trade of wines helped to make Marseille a free port and the process of winemaking " clairet " and rosé wine . Under the impulse of a senior ambassador, Eleanor of Provence, the then Queen of England, these wines were imposed even in the court of London. In the seventeenth and eighteenth centuries they were very popular at the French court, where Madame de Sevigne, Countess of Grignan, contributed to their renown.

That reputation still carries on. Wine growers, cooperatives and traders are still striving to improve standards and promote the collective designation of origin " Côtes de Provence ", which is their common heritage and to respect the name and character. Within this set and as an expression of the diversity of natural resources, rosé and red wines were recognized in 2009 as geographical indications with stringent production standards .

### Sector " Sainte -Victoire "

This sector corresponds to the western end of the geographical area . The climate is characterized by continental influences. The maritime effect is sheltered by Aurelian South Mountains and the Sainte-Baume massif, covering the slopes of the upper valley of the Arc.

Rosé wines: come from a mixture in which the varieties Cinsault N, Grenache N and Syrah N predominate, to give a pretty intense raspberry pink with light purple hues. The nose is strong, with notes of acidic red fruit that resemble cherry or raspberry, mixed with menthol and spicy notes. The palate is round, acidic, with good aromatic persistence.

Red wines: from a mixture in which the varieties Grenache N and Syrah N, associated with a small portion of ripe Cabernet Sauvignon N predominate, the wines have a dense dark red colour with persistent violet reflections . The nose reveals notes of black fruits reminiscent of blackberry or blueberry, often combined with aromas of leather, underbrush and fruits macerated in alcohol. The palate is rich in tannins, supported by a beautiful liveliness.

These balances are linked firstly to the dominant carbonated soils, gravelly and filtering and, secondly, to a cooler climate, which causes a delay in the full maturity of the grapes. So rosé and vivid reds both possess a polyphenolic structure caused by the high temperatures recorded in the last days of ripening.

**Sector ' Frejus '**

This sector, open to the Mediterranean, is in the north-eastern end of the Permian depression. The vineyard is set in primary altered Permian rocks formations, but also in places where soils are derived from gravelly colluvium (rhyolite rocks, colluvium from limestone massifs) with sandstone and Permian shale. This basin enjoys a Mediterranean climate with a pronounced maritime influence, combined with a very unique ventilation system, which is almost permanent and of average strength, caused by the ' montagnère ' wind of this specific sector.

The mixture in which the Grenache N, Mourvèdre N and N Tibouren varieties predominate, produces rosé wines, which are pale pink and salmon coloured, with often mineral notes, reminiscent of yellow flesh fruit, exotic fruits, honey, quince, candied melon, almond paste and spices. On the palate they are balanced, very round, with an oily feeling that brings a beautiful harmony. Equally expressive are the reds, from a mixture in which the majority are Syrah N and Grenache N varieties, and which have an intense red color. The nose develops aromas of scrub mixed with mineral and spicy notes. The palate is presented with elegance, with fine and silky tannins, a good maturity of polyphenols and a successful ageing in wood.
Very warm and gravelly soils, a high average temperature, the maritime influence and especially the wind regime provide a balance in which the acidity is mitigated by a rich aroma and a natural sugar content which can produce more oily wines (rosé) or better with oak ageing (red).

**Sector ' La Londe '**

This sector corresponds to the coastal, south-western Western Maures. The vineyard is established in plots that have developed on very mixed soils or soils from phyllite and schist colluvium landslides covering the Permian depression.

The vineyard is distinguished here by a distribution of varieties adapted to a particular climate and schist soils, which depend mostly on the association of Grenache N and Cinsault N for the production of rosé wines and complementary Grenache N, Mourvèdre N and Syrah N for the production of red wines.

The rosé wines have a stronger, frank pale pink colour with additional pink hues. The nose presents a great intensity and complexity, with notes of white flesh fruit, fresh red fruit, exotic fruit, citrus and white flowers. The balance in the mouth is based on harmony between freshness (liveliness ) and roundness (fattiness). Round and delicate, they have a great aromatic persistence. The red wines have an intense colour with a beautiful dark tone with violet reflections. They are strong, complex and have mixed notes reminiscent of blackberries blackcurrants with spicy and vanilla aromas. On the palate, the tannins are present, but ripe and silky thanks to a good ripening of the harvest.

The adaptation of the varieties can express the combined influence of warm, gravelly soils, filter and few water reserves and marine presence in a vineyard relatively preserved high wind and benefits from sea breezes that temper the summer heat. Moreover, these wines have good balance, thanks to optimal ripening.

**SPECIF RULES FOR LABELLING, IF THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the specifications:*

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*To prevent fraud (quality, description tags and documents, trade):*

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Côtes du Rhône

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat Général des vignerons réunis des Côtes du Rhône
6 rue des Trois Faucons
84024 Avignon Cedex 01
France

Tel. +33 4.90.27.24.24 / Fax. +33 4.90.85.26.83
syndicat-cotesdurhone@syndicatcotesdurhone.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* Decree of November 19, 1937 (published in the official newspaper of November 20, 1937)

## PRODUCT DESCRIPTION

- **Raw Material**

- Red wine and rosé wine:
Main grape varieties: Grenache noir (minimum 40%), Syrah, Mourvèdre, Carignan and other varieties such as Cinsaut (maximum 30%).
- White wine:
Main grape varieties: Grenache blanc, Clairette, Marsanne, Roussanne, Bourboulenc, Viognier, and other varieties such as Ugni Blanc and Picpoul blanc.

- **Alcohol content:**

Min. 11% vol

- **Physical Appearance**

Red, white and rosé wine

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Area between Vienne and Avignon. It covers 171 municipalities within 6 administrative districts (Ardèche, Drôme, Gard, Loire, Rhône and Vaucluse). The denomination is produced mainly in the southern sector of the area.
The geographic area is characterized by a Mediterranean climate in the southern mainland and a moderate one in the northern sector. Its most prominent feature is the Mistral, the strong wind

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caused by the difference in air pressure between the north and south, and which is very beneficial to the vines. The climate of the region is characterized by seasons, with high temperatures and abundant sunshine and heavy rain

The soils are of granitic origin and in terraces; soils on terraces north of Valence are crumbly sandy soils (particularly kind to the environment); in the south, rocky soils on calcareous substrates. Soil is the result of a combination of vegetation and climate over thousands of years. The Rhône river carved a deep mark in the sedimentary basin, and bringing silt from Vienne down to Avignon and the Cevennes, against the foothills of the Alps, has created a rich variety of soils.

**LINK WITH THE GEOGRAPHICAL AREA**

"Côtes du Rhône" vineyard diversity results from the combination of a shared history and collective expertise, formed by a community of producers eager to maintain the unity provided by the river that forms the "valley" and at the same time preserve the identity of the multiple micro-regions that comprise or skirt the area.

Thus, the wines produced are a result of this " unique diversity " created by the producers, who have known how to:

- Adapt the varieties and choose the planting sites;
- Take advantage of favourable weather conditions;
- And highlight the presence of the Rhone.

Historically, the Grenache N variety is located in the southern part of the geographical area, while Syrah N is in the northern part, less demanding in terms of total sum of temperatures. The range of varieties available to the winemaker lets you optimize your site depending on the nature of the soil and exposure of each plot.

The climate of the Rhône favours good growing conditions, thanks to the "health " effects of the Mistral, the strong, cold, dry wind which protects the vineyards from cryptogramic attacks, and good concentrated fruit ripening thanks to the significant sunshine, adequate rainfall, and the constancy of the Mistral.

The Rhône river, an important navigable waterway and later the rail and road, allowed trade in wine from the Greek colonizations and therefore helped to maintain a winemaking tradition for over 2000 years.

The combination of the expertise of producers, acquired over generations, and the land available with a choice of bounded pitches, created the identity and family wine "Côtes du Rhône". Within this family, one can distinguish the denomination of origin "Côtes du Rhône Villages" either alone or followed by the name of a complementary geographic name as well as designations of origin ' Crus des Côtes du Rhône ', in the southern and the northern part of the geographical area.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the specifications:*

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93155 Montreuil-sous-Bois Cedex
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*To prevent fraud (quality, description tags and documents, trade):*

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Direction générale de la concurrence, de la consommation

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Direction générale des douanes et droits indirects
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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Côtes du Roussillon

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat de Défense des AOC Côtes du Roussillon et Côtes du Roussillon Villages
19 Avenue de Grande Bretagne BP 649
66006 PERPIGNAN CEDEX
France

Tel. +33 468346263 / Fax. +33 468354909
mv@maisondesvignerons66.fr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* Decree of 28 March 1977 (published in the Official Gazette on April 1, 1977)

## PRODUCT DESCRIPTION

- **Raw Material**

*Red wine:*

- Main varieties: N Carignan, Grenache N, N Mourvèdre, Syrah N.
- Secondary Variety: Cinsaut N, N. Lledoner pelut

*White wine:*

- Main varieties: grenache blanc B, B Macabeu, Tourbat B (local name: Malvoisie du Roussillon).
- Secondary varieties: Grenache Grey G, B Marsanne, Roussanne B, Vermentino B.

*Rosé wine:*

- Main Varieties: N Carignan, Grenache N, N Mourvèdre, Syrah N.
- Secondary Variety: Cinsaut N, Gray G Grenache, Lledoner pelut N, Macabeu B.

- **Alcohol content:**

| | |
|---|---|
| Red wine | 12.0% vol. |
| Rosé wine | 12.0% vol. |
| White wine | 11.5% vol. |

- **Physical Appearance**

Red, white and rosé wine

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## DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area extending over 113 municipalities in the administrative division of "Pyrénées Orientales". Vasto is bordered on the east by the Mediterranean Sea, on the south by the mountains of Albères and Spain, to the west by the hills of Canigou and on the north by the Corbières amphitheatre. This territory is crossed by three rivers - Agly, Tet and Tech – a relief that has shaped terraces and hills.

## LINK WITH THE GEOGRAPHICAL AREA

The combination of a warm, sunny, dry and ventilated Mediterranean climate and precisely demarcated plots, which reflect the wine growing practices and the varied and well drained but always poor soils, has favoured the planting of varieties which are demanding from the point of view of health and in terms of sunshine, but apt to resist drought.

The location of these vines requires an optimal management of the plant and its production potential to preserve the plantations, resulting in the necessary expertise of the winemaker: short pruning, low performance grafts, tillage to avoid the uptake of water by grass and, in some cases, also planting square for better soil consumption by the roots. This approach, which has contributed to the conservation of the plant heritage, allows producers to make wines from almost century-old vines. Various natural situations and difficult climatic conditions also explain the mix of varieties for winemaking, which each variety having been planted thoughtfully over generations, bringing their touch to an overall balance always marked by mineral flavours.

In red wines, the Carignan N determines the frame of the product and tannic structure. Their ability for moderate aging is compensated by the generosity and the smoothness of the Grenache N variety. Alongside these two traditional strains, N Syrah brings finesse, structure and aromatic complexity, while the Mourvèdre N, a historical strain, its tannic structure promoting the capacity for wine ageing.

Rosé is made from the same varieties as red wine, sometimes blended with Grenache Gris and Macabeu G B, which give them a complementary freshness.

The white wines from grapes grown in cooler situations, are made with the traditional varieties Grenache B, Macabeu Tourbat B, and the more aromatic Grenache Gris G, Marsanne B, Roussanne and Vermentino B. Although the recognition of an international reputation has been slow, overshadowed by the popularity of natural sweet wines, the existence of the third century Catalan amphorae testifies of the Catalan wine trade in the Mediterranean.

From the thirteenth century, trade in wines of Roussillon Catalonia was more to the south, but also in Italy, in the east, and France and Flanders in the north.

Until its annexation to France in 1659, Roussillon was shaken by incessant wars waged by the kingdoms of Majorca ( 1276-1344) and Aragon, and later by France and Spain, periods that were not conducive to the prosperity of the vineyards of the Roussillon. However, over the years, the wines were continuing to gain a growing reputation.

In the seventeenth century, with the construction of the Canal du Midi (1680) connecting the Mediterranean Sea with the Atlantic Ocean, the wines of Roussillon opened new markets and started competing with the Bordeaux wines. The scarcity and high price of traditional wines caused by the " great winter " of 1709, forced the Bordeaux merchants to resort to the wines of the Mediterranean.

In 1882, later than in the rest of France, but in an equally devastating way, phylloxera destroyed many of the vines. New vines were planted, grafted onto American rootstock, and the vineyard was reborn, bolstered rapidly by strong demand. Despite the connected boom in the railroads, the wine crisis of the early twentieth century slowed down the growth of Roussillon. This was followed by a high demand for "healthy and light" wines, destined for mixing with wines from North Africa to supply large cities.

Since 1977, in recognition of the denomination of origin 'Côtes du Roussillon' wines have continued to improve and enhance their quality standards, as evidenced by the recognition in 2003 of the complementary geographic designation "Les Aspres" which is based on an original natural environment and particular expertise.

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Dry wine producers, who also process naturally sweet wines, have also applied to their vineyards the stringent production standards carried out only in poor and difficult growing terrain. In a demanding natural environment, sometimes difficult to access, the producers have been able, thanks to their courage and selflessness to make a difference and gain recognition for their expertise. This recognition helps to strengthen the feeling of belonging to a land in which a complex history has shaped the character of men. A land where rugby tradition contributes to solidarity and courage, and the wines that reflect all that mixture of courage, toughness and heat which characterizes Roussillon so well.

**SPECIFIC RULES FOR LABELLING, IF THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the tender specifications:*

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APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (X)

PDO ( ) PGI ( )
National file No : IG/53/94

Competent service of the Member State :
Name : Ministere de TAgriculture - Direction generale de I'Alimentation
Tel. : 49.55.58.45 Fax : 49.55.59.48

Applicant group :
(a) Name : Syndicat des Fromagers de Haute-Savoie
(b) Address : 39, rue Vaugelas - 74000 ANNECY

(a) Name : Federation Departementale des Cooperatives Laitieres de Haute-Savoie
(b) Address : Maison de I'Agriculture - 52, Avenue des lies - 74994 Annecy Cedex 9

(a) Name : Federation Departementale des Cooperatives Laitieres de Savoie
(b) Address : 1, rue du Chateau - 73000 CHAMBERY

(a) Name : Association Marque Collective Savoie

(b) Address : 74994 ANNECY Cedex 9

(c) Composition : producer/processor ( x ) other ( )

Name of product: EMMENTAL DE SAVOIE

Type of product :(see list in Annex VI) Milk products (Rome Treaty Annex II, Chapter 4)

Description of product: summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description : Cheese made from cow's milk, cooked pressed, of a diameter of 72-80 cm and a weight of over 60 kg. Rounded to half-rounded. Yellow/brown rind. Minimum 45% fat content (as dry matter). Clear holes in the body, regular and well distributed.

(c) geographical area : For the milk, the Department of Savoie and Haute-Savoie plus 3 municipalities in the Department of Ain (ANGLEFORT, CORBONOD, CHANAY). For manufacture and ripening, the Departments of Savoie and Haute-Savoie plus, for ripening, the municipality of Saint GERMAIN DE JOUX (Ain).

(d) evidence of origin : The milk producers and the manufacture and ripening sites are listed. Stock records and the preparation of identification and monitoring documents in respect of the batches complete this aspect of operations.

(e) acquisition : Raw or thermized milk. Standardization of the milk/45% fat content minimum. Renneting at 32%C, curd stirring and heating from 32 to 53$^{0}$C. Brine salting. Minimum ripening 70 days.

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(f) link : The link with geographical origin is based on the product's reputation.
Historical reputation: The reputation of the product grew widely in the 19th century and this reputation for quality allowed it to be sold at a higher price than other Emmentals on the markets.
Current reputation: The adding of value to the product by a higher selling price has made it possible to pay a higher cost price for the milk. The name "Emmental de Savoie" is associated with the value enhancement image of the Savoie region.
Background: The first cheesemaking dairies for *Emmental de Savoie* date back to the beginning of the 19th century. In 1908 there were over 400 such dairies and numerous major brands from ripeners such as PICON, MARECHAL and FUESS are still on the market.

(g) control : Name : Association Marque Collective Savoie
Address : 74994 Annecy Cedex 9

(h) labelling : Reproduction of the "Collective Savoie" brand name.
Emmental de Savoie
Name and address of the certifying body

(i) national legislative requirements (where applicable) : Technical Regulation on the approved Savoy Regional Label

TO BE COMPLETED BY THE COMMISSION
EEC No :
Date of receipt of dossier :

AA.gv



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**Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2007/C 279/08)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months of the date of this publication.

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**

**Amendment application pursuant to Article 9 and Article 17(2)**

**'ÉPOISSES'**

**EC No: FR/PDO/117/0118/07.09.2004**

☐ **PGI** ☒ **PDO**

1. **Heading in the specification affected by the amendment**

☐ Name of product

☐ Description of product

☐ Geographical area

☐ Proof of origin

☒ Method of production

☒ Link

☐ Labelling

☐ National requirements

☐ Other [to be specified]

2. **Type of amendment(s)**

☐ Amendment to Single Document or Summary Sheet

☒ Amendment to specification of registered PDO or PGI for which neither the Single Document nor Summary has been published

☐ Amendment to Specification that requires no amendment to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)

☐ Temporary amendment to Specification resulting from imposition of obligatory sanitary or phyto-sanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendments**

The general aim of the requested amendments is to set out all the details needed to consolidate the conditions governing the production of milk and the product itself.

These amendments serve to strengthen the link between the product and its geographical area, to provide greater protection of the product's characteristics and to ensure compliance with the rules.

*Method of production*

Addition of the following paragraph: 'The milk used to produce *Époisses* is exclusively milk from cows of the breeds *Brune*, *Montbéliarde* or *Simmental Française*. Farms that do not meet this requirement have until 31 December 2009 to comply'.

*Explanation:* The use of local breeds strengthens the link between *Époisses* and the geographical area. However this provision will entail substantial changes for some farms. For this reason, a time period in which farms can adjust to meet the new rules is requested.

Addition of the following paragraphs:

'The total ration for the herd comprises, as a total annual average, at least 85 % of fodder produced in the geographical area of production, as a percentage of dry matter'.

'The proportion of fodder produced in the geographical area of production referred to above may not be less than 80 % of the total daily ration, as a percentage of dry matter'.

'The basic ration, excluding agricultural co-products, is produced in the above-mentioned geographical area of production'.

'Feed supplements make up less than 30 % of the total ration, as a percentage of dry matter'.

'From the time the herd is turned out to pasture until at least 15 June, the fodder given to dairy cows mainly consists of pasture grass, grazed or distributed fresh, the share of which is at least 50 % of the basic ration for a minimum area of 20 acres per lactating cow or 15 acres per lactating cow in farms that practice green feeding. At other times, fodder stored in dry form, i.e. containing over 85 % dry matter, and hay stored in tied bales make up at least 30 % of the basic ration'.

'Feed that may negatively impact the aroma or taste of milk or cheese, its coagulation properties or that poses a risk of bacterial contamination may not be used in the basic ration'.

*Explanation:* The amendment lays down the fodder given to dairy cows, here again to strengthen the link between the cheese and its area of origin. One of the main features is the use of fodder produced mainly in the geographical area of production.

Addition of the following paragraphs:

'The milk may not be concentrated by partially removing the watery part before coagulation'.

'In addition to the dairy raw materials, the only ingredients or production aids or additives authorised in the milk during production are rennet, innocuous bacterial cultures, yeasts, moulds and salt'.

'Coagulation may be carried out only using rennet'.

'The dairy raw materials, curd and fresh cheese may not be conserved by keeping them at below zero centigrade during the production process'.

'Fresh cheese and cheese undergoing the maturing process may not be conserved under a modified atmosphere'.

*Explanation:* The use of treatments and additives to make cheese is subject to a set of general rules. Some new techniques, including the use of treatments and additives, such as microfiltration, partial concentration of milk or enzymes for the maturing process, have a potential impact on the characteristics of cheeses with designations of origin. Certain enzyme additives in particular appear to be incompatible with maintaining the key characteristics of products with designations of origin.

It therefore became necessary to stipulate in the specification of each product with a designation of origin, under the heading 'Method of production', the current practices regarding the use of treatments and additives for milk and cheese production to prevent future practices not covered by the rules from undermining the characteristics of cheeses with designations of origin.

*Link with the geographical area*

Addition of the following paragraph: 'The breeds *Brune*, *Montbéliarde* and *Simmental Française* are consistent with the traditional, local and historical practices of milk production and are adapted to this environment'.

*Explanation:* The purpose of this provision is to strengthen the link with the geographical area by promoting the use of local breeds.

SUMMARY

**COUNCIL REGULATION (EC) No 510/2006**

**'ÉPOISSES'**

**EC No: FR/PDO/117/0118/07.09.2004**

**PDO ( X ) PGI ( )**

This summary sets out the main elements of the product specification for information purposes.

1. **Responsible department in the Member State:**

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Address: 51, rue d'Anjou
F-75008 Paris
Tel. (33) 01 53 89 80 00
Fax (33) 01 53 89 80 60
E-mail: info@inao.gouv.fr

2. **Group:**

Name: Syndicat de Défense de l'Époisses
Address: Mairie d'Époisses
F-21460 Époisses
Tel. (33) 03 80 96 34 61
Fax (33) 03 80 96 34 61
E-mail: contact@fromages-epoisses.com
Composition: Producers/processors ( X ) Other ( )

3. **Type of product:**

Class 1.3 — Cheeses

4. **Specification:**

(Summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1 *Name:* 'Époisses'

4.2 *Description:* Made from whole cow's milk, this is a soft cheese with a washed, smooth or slightly creased and glossy rind, pale orange to brick red in colour and cylindrical in shape. It comes in two formats: either with a diameter of 95 to 115 mm and weight of 250 to 350 grams, or with a diameter of 165 to 190 mm and weight of 700 to 1 100 grams. It has a fat content of at least 50 % of the dry weight and at least 40 % dry matter. The cheese is pale beige in colour and is supple, creamy, soft and slightly salty. It may be partially proteolysed in the centre, depending on the maturity of the cheese.

4.3 *Geographical area:* Part of the Departments of Côte d'Or, Yonne and Haute-Marne, in the Burgundy Region.

— Department of Côte d'Or:

  — The entire Cantons of Arnay-le-Duc, Bligny-sur-Ouche, Liernais and Pouilly-en-Auxois.

  — The entire Cantons of Dijon (5th Canton), Gevrey-Chambertin, Grancey-le-Château, Is-sur-Tille, Saint-Seine-l'Abbaye, Selongey and Sombernon.

  — The entire Cantons of Aignay-le-Duc, Baigneux-les-Juifs, Châtillon-sur-Seine, Laignes, Montbard, Précy-sous-Thil, Recey-sur-Ource, Saulieu, Semur-en-Auxois, Venarey-les-Laumes and Vitteaux.

— Department of Haute-Marne:

  — The entire Cantons of Auberive and Prauthoy.

— Department of Yonne:

— Entire Cantons of Avallon, Guillon and Isle-sur-Serein.

4.4 *Proof of origin:* Each operator must compile a 'statement of suitability' registered with the *Institut National de l'Origine et de la Qualité* (INAO) which allows the INAO to identify all operators involved. All operators must keep their registers and any other documents required for checking the origin, quality and production conditions of the milk and cheese at the INAO's disposal.

As part of the checks carried out on the specified features of the designation of origin, an analytical and organoleptic test is conducted to ensure that the products submitted for examination are of high quality and possess the requisite typical characteristics.

4.5 *Method of production:* The milk is produced, and the cheese is manufactured and matured in the geographical area set out in point 4.3.

The milk used to produce *Époisses* is exclusively milk from cows of the breeds *Brune, Montbéliarde* or *Simmental Française*. Farms that do not meet this requirement have until 31 December 2009 to comply. The proportion of fodder produced in the geographical area of production referred to above may not be less than 80 % of the total daily ration, as a percentage of dry matter.

From the time the herd is turned out to pasture until at least 15 June, the fodder given to dairy cows mainly consists of pasture grass, grazed or distributed fresh, the share of which is at least 50 % of the basic ration for a minimum area of 20 acres per lactating cow or 15 acres per lactating cow in farms that practice green feeding. At other times, fodder stored in dry form, i.e. containing over 85 % dry matter, and hay stored in tied bales make up at least 30 % of the basic ration.

In addition to the dairy raw materials, the only ingredients or production aids or additives authorised in the milk during production are rennet, innocuous bacterial cultures, yeasts, moulds and salt.

*Époisses* is produced from full cow's milk by coagulating a predominantly lactic curd, set in moulds after a rough cut without causing the curd to disintegrate. The product is left to drain naturally. It is dry salted and matured for at least four weeks, during which it is washed with water containing marc de Bourgogne, which lends the cheese its natural brick red colour due to the pigmentation of surface bacteria. The use of colorants is forbidden.

4.6 *Link:* The product was created in the early XVIth century by Cistercian monks living in Époisses and then further developed by local farmers. Praised by Madame de Sévigné and named the '*Roi des fromages*' (king of cheeses) by Brillat-Savarin in 1825, it began to be traded more widely as of 1840.

Originally produced in the Pays d'Auxois, production then spread to nearby areas in similar slightly hilly ground, with marly soil, ideal for developing natural pastures suited to stock breeding. These pastures lend a specific mineral content to the milk of cows of the breeds *Brune, Montbéliarde* and *Simmental Française,* which are suited to this environment and form an important part of the production of *Époisses* cheese, as do the expertise of farmers (especially regarding the maturing process) and the fact that many stages are still carried out manually.

This original production is part and parcel of the region's cultural and economic heritage. It has enabled small production units to survive and has maintained the presence of traditional breeds of cows on farms.

4.7 *Inspection body:*

Name: Institut National de l'origine et de la qualité (INAO)

Address: 51, rue Anjou
F-75008 Paris

Tel. (33) 01 53 89 80 00

Fax (33) 01 53 89 80 60

E-mail: info@inao.gouv.fr

The *Institut National des Appellations d'Origine* is a public administrative body with legal personality and reports to the Ministry of Agriculture.

INAO is responsible for monitoring the production conditions for products with a designation of origin.

Failure to comply with the defined geographical production area or any of the production conditions results in forfeiting the right to use the designation of origin in any form or for any purpose.

Name: Direction Générale de la Concurrence, de la Consommation et de la Répression des Fraudes (DGCCRF)

Address: 59, Boulevard Vincent Auriol
F-75703 Paris Cedex 13

Tel. (33) 01 44 87 17 17

Fax (33) 01 44 97 30 37

E-mail: C3@dgccrf.finances.gouv.fr

The DGCCRF is a department of the Ministry of the Economy, Finance and Industry.

4.8 *Labelling:* The product must bear the logo containing the INAO acronym, the wording '*Appellation d'Origine Contrôlée*' and the name of the designation of origin.

# Existing wine names - Technical file

## I. NAME(S) TO BE REGISTERED

Fronton (FR)

## II. DETAILS OF APPLICANT

| | |
|---|---|
| *Applicant name and title:* | Syndicat de défense des vignerons de l'AOC Fronton (Fronton PDO protection association) |
| *Legal status, size and composition (in the case of legal persons):* | The group is a professional syndicate governed by the Labour Code.<br>It is formed of operators who make the harvest declaration and deal with the specification. |
| *Nationality:* | France |
| *Address:* | BP 15 -<br>31620 FRONTON<br>France |
| *Telephone:* | (33) (0)5 61 82 46 33 |
| *Fax:* | (33) (0)5 61 82 39 81 |
| *Email(s):* | fronton@civso.com |

## III. PRODUCT SPECIFICATION

| | |
|---|---|
| *Status:* | Attached |
| *File name:* | CDC AOC Fronton.pdf |

## IV. NATIONAL DECISION OF APPROVAL

| | |
|---|---|
| *Legal reference:* | Decree No 2011-1719 of 30 November 2011 on the controlled designation of origin 'Fronton' published in the Official Journal of the French Republic of 3 December 2011 |

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# V. SINGLE DOCUMENT

| | |
|---|---|
| *Name(s) to be registered:* | Fronton (FR) |
| *Equivalent term(s):* | |
| *Traditionally used name:* | No |
| *Legal basis for the submission:* | Article 118s of Regulation (EC) No 1234/2007 |
| *This technical file contains amendments adopted in compliance with:* | Article 73(1)(c) of Regulation (EC) No 607/2009 |
| *Type of geographical indication:* | PDO - Protected Designation of Origin |

## *1. CATEGORIES OF GRAPEVINE PRODUCTS*

1. Wine

## *2. DESCRIPTION OF THE WINE(S)*

### *Analytical characteristics*

The wines are red or rosé still wines.
The red wines have a minimum natural alcoholic strength by volume of 11.0 %.
The rosé wines have a minimum natural alcoholic strength by volume of 10.5 %.
After enrichment, the wines' total alcoholic strength by volume does not exceed 13 %.
At the packing stage, every batch of red wine has a malic acid content not exceeding 0.4 grams per litre.
At the packing stage:
- the wines have a fermentable sugar content (glucose and fructose) not exceeding 3 grams per litre for the red wines, and not exceeding 4 grams per litre for the rosé wines;
- the red wines have a volatile acid content not exceeding 18 milliequivalents per litre.

The volatile acidity of the rosé wines and the total acidity and sulphur dioxide content of the wines are those laid down by EU legislation.

### *Organoleptic properties*

The wines may be produced from the Négrette N variety only or from a blend of varieties in which Négrette N is the main variety.

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The taste of the red wines is generally characterised by aromas of red and black berries, flowers, spices and liquorice. They contain tannins which provide structure and roundness as they age. They are pleasant to drink when young but are also suited to ageing.
The taste of the rosé wines is characterised by rather fruity aromas and low acidity. They have an intense colour and are enjoyed young.

## 3. *TRADITIONAL TERMS*

### a. Point (a)

Controlled [...] Designation
Controlled Designation of Origin

### b. Point (b)

Clos
Château

## 4. *WINEMAKING PRACTICES*

### a. Oenological practices:

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Description of the practice:* | |

Oenological practices:
- Reductive methods of enrichment are permitted for the red wines with the maximum partial concentration rate set at 10 % in relation to the volumes used.
- Winemakers are permitted to use oenological charcoal to produce the rosé wines, exclusively for musts and new wines still in fermentation and in a proportion not exceeding 20 % of the volume of rosé wine produced by the winemaker concerned, for the harvest and the colour in question.

After enrichment, the wines' total alcoholic strength by volume does not exceed 13 %.
In addition to the above provisions, the oenological practices applied to these wines must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

| *Type of oenological practice:* | Cultivation method |
|---|---|
| *Description of the practice:* | |

a) - Planting density

The minimum planting density of the vines is 4 000 plants per hectare. The spacing between the rows is no more than 2.50 metres. Between plants in the same row, spacing is at least 0.80 metres.

b) - Pruning rules

The vines are trained using either short pruning and spurs ('Gobelet', unilateral cordon ('Cordon de Royat') or bilateral cordon method) or using a single Guyot or double Guyot (known locally as a *tirette*) system, with a maximum of 12 buds per vine.

Regardless of the pruning method used, as from 1 June the number of fruit-bearing branches per vine may not exceed 10.

Irrigation may be authorised.

**b. Maximum yields:**

*Maximum yield:*

The yield is set at 55 hectolitres per hectare for the rosé wines.

The yield is set at 50 hectolitres per hectare for the red wines. The target yield is set at 60 hectolitres per hectare.

## *5 DEMARCATED AREA*

The grapes are harvested and the wines made, developed and aged on the territory of the following municipalities:

- Department of Haute-Garonne: Bouloc, Castelnau-d'Estrétefonds, Fronton, Saint-Rustice, Vacquiers, Villaudric, Villematier, Villemur-sur-Tarn, Villeneuve-lès-Bouloc
- Department of Tarn-et-Garonne: Bessens, Campsas, Canals, Dieupentale, Fabas, Grisolles, Labastide-Saint-Pierre, Montbartier, Nohic, Orgueil, Pompignan.

**a. NUTS area**

| | |
|---|---|
| FR628 | Tarn-et-Garonne |
| FR623 | Haute-Garonne |
| FR62 | Midi-Pyrénées |
| FR | FRANCE |

**b. Maps of the demarcated area**

*Number of maps attached:* 0

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## 6 *WINE GRAPES*

### a. Inventory of main wine grape varieties:

### b. Wine grape varieties on the list established by the OIV:

Cot N
Negrette N
Gamay N
Fer N
Cinsaut N
Syrah N
Cabernet-Sauvignon N
Merille N
Cabernet Franc N

### c. Other varieties

## 7. *LINK WITH THE GEOGRAPHICAL AREA:*

*Detailed information about the geographical area:*

a) - Description of the natural factors relevant to the link

The geographical area of the 'Fronton' controlled designation of origin is situated some twenty kilometres north of Toulouse, on the terraces formed by the ancient alluvial deposits of the Tarn, which were deposited on the tertiary molassic substrate during the different glaciations of the Quaternary.

The parcels are precisely demarcated for the harvest of grapes and are spread over the three geomorphological levels of the low, medium and high terraces of the Tarn, excluding the low plain of the Tarn and the soils that developed on Oligocene molasse in the south and west of this area.

The alluvial deposits, originating from the Massif Central, are characterised by their richness in siliceous elements, gravels and sands, and the absence of limestone.

The soils of the low terrace, situated at an average altitude of 130 metres, are heterogeneous in nature, with a mix of silts, sands of varying coarseness and clays in an uneven distribution.

The altitude of the medium terrace varies between 130 and 160 metres. The soils show weathering and greater leaching than on the low terrace. Finally, the high terrace, which is the oldest and the smallest in surface area, reaches a maximum

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height of 200 metres. As the finer elements have been eroded away, these soils are very gravelly and pebbly.

The geographical area is spread over 20 municipalities falling within the departments of Haute-Garonne and Tarn-et-Garonne.

The topography of the landscape is basically flat. Variations in the landscape are due to small hillocks, embankments between the terraces and gentle slopes created by the tributaries of the Tarn.

The Fronton area has an oceanic climate with a Mediterranean influence. Winters are relatively mild. Temperatures rise markedly in the spring, while summer is characterised by plenty of sunshine and high temperatures. The average annual rainfall varies between 650 mm and 700 mm. It is distributed evenly throughout the year, except in spring, when rainfall peaks significantly. The prevailing winds blow from the west. They are oceanic and bring with them cloud formations and rainfall. A little less frequently, the warm, dry 'Autan' wind blows from the south-east. b) - Description of the human factors relevant to the link The history of the vineyards is closely linked to that of the town of Fronton, which was, at the beginning of the twelfth century, governed by the Order of Knights of the Hospital of Saint John of Jerusalem (now the Order of Malta) as a result of donations made by various lords. Adrien Escudier (*Histoire de Fronton et du Frontonnais* [History of Fronton and the Fronton area], 1905) refers to a donation to the Order made in 1122 by Pons Bernard de Benque, Alamande his wife and Payen, consisting of the church and everything controlled by it, reserving the right to keep the seventh part of the grape harvest.

The 'Fronton' vineyards were therefore already well established at the beginning of the twelfth century. Since that time, the wines have been particularly well cared for and treated. The municipal archives of Fronton refer to the annual appointment of 'eight experts to visit and check the vineyards of the Fronton consulate'. Thus, each district was visited and the experts checked the ripeness of the grapes. An oral report was provided to the consular assembly which fixed the date on which the harvest could begin. The harvest proclamation was announced to the inhabitants by the town-crier.

In 1470, Aymerie de Senergues, prior of the Abbey de la Daurade in Toulouse, granted a charter to his subjects authorising all serfs planting vines to claim their freedom and the right of ownership in respect of the cleared land of Villaudric.

In the seventeenth century, the two parishes of Fronton and Villaudric vied for dominance of the territory.

The vineyards reached their peak in the eighteenth and nineteenth centuries, when the wines were shipped throughout Europe via the port of Bordeaux. Pierre Galet (*Cépages et vignobles de France* [Vine varieties and vineyards of France], 1962) states that: 'The vineyards of Fronton and Villaudric have long been the most renowned in Haute-Garonne, as these vineyards were close to Villemur, the place on the Tarn where wines were loaded and from whence they travelled by river to Bordeaux'.

The Fronton area was affected by phylloxera in 1878. The grape variety Négrette N, formerly known locally as ‘Le Négret’, was the main variety in the vineyards before they were affected by phylloxera. It was widely replanted after the phylloxera crisis, but the grafting made the plant prone to a failure to develop fruit and more sensitive to grey rot. The perseverance of the wine growers, who were attached to this historic grape variety, allowed them to adapt and continue the tradition of growing this variety. As wine produced from Négrette N usually lacks acidity, it is frequently supplemented with the harvest of late varieties.
The designation of origin Vins Délimités de Qualité Supérieure [delimited wine of superior quality] ‘Villaudric’ was recognised by a judgment of the first-instance civil court of Toulouse on 28 July 1944. It covers six municipalities of the department of Haute-Garonne.
A year later, on 31 July 1945, the designation of origin Vins Délimités de Qualité Supérieure ‘Fronton’ or ‘Côtes de Fronton’ was recognised, with a geographical area comprising 15 municipalities in the departments of Haute-Garonne and Tarn-et-Garonne.
In 1970, aware of their common history and practices, producers of the two controlled designations of origin came together in a single association. Thus, the controlled designation of origin ‘Côtes du Frontonnais’ was recognised by decree on 7 February 1975, with two geographical names: ‘Fronton’ and ‘Villaudric’.
Thirty years later, the controlled designation of origin ‘Côtes du Frontonnais’ was recognised within the controlled designation of origin ‘Fronton’ by decree of 31 August 2005.
By 2008, an area of more than 1 700 hectares was farmed by more than 110 producers, divided into 40 independent wine cellars, 1 wine-making cooperative and 2 wine producers/merchants. Approximately one third of the production is rosé wine and two thirds red wine.

## *Detailed information about the product:*

The wines may be produced from the Négrette N variety only or from a blend of varieties in which Négrette N is the main variety. The secondary grape varieties that may be added to the blend are Cabernet Franc N, Cabernet-Sauvignon N, Cinsaut N, Cot N, Fer N, Gamay N, Mérille N or Syrah N.
The taste of the red wines is generally characterised by aromas of red and black berries, flowers, spices and liquorice. They contain tannins which provide structure and roundness as they age. They are pleasant to drink when young but are also suited to ageing.
In order to avoid the excessive extraction of tannins, continuous presses are prohibited.
Wines are aged at least until 15 January of the year following that of the harvest.
The taste of the rosé wines is characterised by rather fruity aromas and low acidity. They have an intense colour and are enjoyed young.

*Causal link:*

Appreciated for its aromatic qualities, the grape variety Négrette N was once widely grown in the Grand Sud-Ouest area. It is a naturally vigorous and fertile grape variety; the thin skin of the grapes and the compactness of the bunches make it very susceptible to powdery mildew, grey rot and mites. The Négrette N variety has been abandoned in most regions owing to the difficulties encountered in growing it but it has found an ecological niche in the Fronton region, where the poor, acidic soils rich in metal oxides mean that the vines are moderately vigorous, which naturally regulates yields and ensures optimal ripeness, an intense, complex aroma and very refined tannins.

The wine growers of the Fronton area have managed to control this emblematic grape variety, by adapting their know-how, in particular through pruning methods that allow a good distribution of bunches and clonal selection, and thus maintain its cultivation.

The soil and climate conditions of the Fronton area are particularly well suited to growing vines, especially the Négrette N grape variety. The oceanic climate means that the spring air is humid; this, together with a significant increase in temperatures, ensures good growth of the vines. The mild winter reduces the risk of sharp frosts. During the summer, the influence of the Mediterranean brings dry heat and sunshine, which encourage regular, optimum ripening of the grapes, with moderate water stress in summer ensuring that the grapes ripen well. The 'Autan' wind affects the behaviour of the vines throughout their growing cycle, for example by hastening budding, flowering and ripening. It sometimes blows hard at the end of the summer, which promotes the ripening of the grapes and dries the vines after the August storms. This limits the development of cryptogamic diseases. The late onset of cold weather allows the wood to mellow well.

Reflecting the uses and knowledge of the local environment, the demarcated parcel area favours soils which drain well and warm up easily. The soils are rich in sand and gravel, with varying silt and clay content. Cold, frost-prone areas and the most fertile soils are excluded. With the controlled designation of origin since 1975, the human community maintains the renown and reputation of 'Fronton' wines through its dynamism, expertise and commitment to the Négrette N grape variety.

## 8 *FURTHER CONDITIONS*

*Legal framework:* In national legislation

*Type of further condition:* Additional provision on labelling

*Description of the condition:*

Wines with the controlled designation of origin may specify on their labels the broader geographical unit 'Sud-Ouest'. This broader geographical unit may also

feature on any literature and containers.
The size of the letters for the broader geographical unit must not be larger, either in height or width, than the size of the letters forming the name of the controlled designation of origin.

## *9. SUPPORTING DOCUMENTATION:*

**a. Other document(s):**

# VI. OTHER INFORMATION

## *1. CONTACT DETAILS OF THE INTERMEDIARY:*

| | |
|---|---|
| *Name of the intermediary:* | Ministry of Agriculture, Food, Fisheries, Rural Affairs and Land Use Planning<br>Directorate-General for Agricultural, Agri-food and Regional Policy |
| *Address:* | 3 Rue du Barbet de Jouy<br>75349 Paris cedex 07 SP<br>France |
| *Telephone:* | (33) (0)1 49 55 49 55 |
| *Fax:* | |
| *Email(s):* | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

## *2. CONTACT DETAILS OF INTERESTED PARTIES:*

## *3. LINK TO THE PRODUCT SPECIFICATION*

| | |
|---|---|
| *Link:* | http://agriculture.gouv.fr/IMG/pdf/AOC_SOMM49_1.pdf |

## *4. LANGUAGE OF THE APPLICATION:*

French

## *5. LINK TO E-BACCHUS*

Fronton

**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2009/C 322/11)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**'GENISSE FLEUR D'AUBRAC'**

**EC No: FR-PGI-005-0257-15.10.2002**

**PGI ( X ) PDO ( )**

1. **Name:**

'Génisse Fleur d'Aubrac'

2. **Member State or third country:**

France

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product:*

Class 1.1. Fresh meat (and offal)

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

The *Génisse Fleur d'Aubrac* is a heifer (i.e. a young cow which has not yet produced a calf) bred from an Aubrac cow and a Charolais bull, slaughtered between the age of 24 and 42 months.

The main characteristics of the carcasses are as follows:

— minimum weight of 280 kg,

— conformation: E, U and R on the EUROP grading scale,

— fat cover: classes 2 and 3 on the EUROP grading scale,

— pH ≤ 6, in the 24 hours after slaughter, in the longissimus dorsal muscle level with the 13th lumbar vertebra,

— minimum maturation: 7 days after slaughter,

— absence of visual flaws: external fat incorrectly removed, trace of bovine hypodermosis, haematoma.

*Génisse Fleur d'Aubrac* meat is typically a pure red colour. It is relatively lean but slightly marbled.

The meat is sold in carcasses or half-carcasses (fresh), small wholesale cuts (fresh), muscles/ready-to-cut (fresh or frozen), muscles/cut (frozen) and consumer sales units (*Unité de Vente Consommateur*) (fresh or frozen).

3.3. *Raw materials:*

Not applicable.

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3.4. *Feed (for products of animal origin only):*

From birth to weaning

The calves suckle their mothers in the cowshed and in the field. Once turned out to pasture, they graze freely. Weaning occurs naturally and cannot take place any earlier than six months after the birth. Formula milk is prohibited. If necessary due to weather conditions, the farmer can distribute a supplementary feed concentrate a few months before weaning.

From weaning to finishing

Most of the feed must come from the farm's forage resources, except in exceptional weather conditions (drought, etc.). The fodder is composed of:

— annual and/or perennial wild plant species,

— temporary pastures based on grasses, leguminous plants or both,

— permanent and natural pastures.

The fodder can be consumed fresh (grass), dried (hay) and/or preserved by wet process (silage). The supplementary feed is distributed as an accompaniment to the standard ration, which is essentially fodder from the farm.

The supplementary feed concentrate, supplied by a feed manufacturer or produced on the farm, is composed exclusively of: cereals/cereal offals or by-products/oilseeds/oilseed products and by-products (oilcakes)/legume seed products and by-products/pulp from tubers, roots or fruit/molasses/dried alfalfa/dairy products/vegetable oils and fats/minerals (carbonates, phosphates, salt, magnesium)/yeasts and yeast by-products. Only additives which comply with the legislation are used.

Maize in all its forms is excluded from the age of 18 months.

Finishing

The rearing ends with a finishing period of at least four months in stalls or at pasture. The heifers have access to the supplementary feed accompanying the standard ration, which is essentially fodder from the farm. This supplementary feed concentrate, supplied by a feed manufacturer or produced on the farm, is composed exclusively from ingredients on the positive list specified in the 'weaning to finishing' phase and must not exceed 400 kg per animal. Maize in all its forms is excluded from the age of 18 months.

3.5. *Specific steps in production that must take place in the identified geographical area:*

The *Génisses Fleur d'Aubrac* are born, reared and fattened in the *Génisse Fleur d'Aubrac* PGI area. The headquarters of the farm as well as all the buildings and pastures, including those situated on land used for transhumance (used to graze *Génisses Fleur d'Aubrac*), must be located in the PGI area.

The *Génisses Fleur d'Aubrac* are reared by one farmer only from birth to slaughter or may change ownership only once. The last owner must keep the animal for at least four months.

The *Génisses Fleur d'Aubrac* are slaughtered in the PGI area. The transport time for the heifers must not exceed four hours (not including any stops). This limitation is justified by the wish to take account of the heifers' welfare during transportation and to avoid long journeys which would cause stress, which has an impact on carcass yield and meat quality. Professionals therefore have a duty to limit it as much as possible so as not to completely undermine all the efforts made by farmers during the production stage.

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3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

Not applicable.

3.7. *Specific rules concerning labelling:*

The Guarantee of Origin Certificates and labels must include the following references:

— category: heifer,

— sales designation of the product '*Génisse Fleur d'Aubrac*',

— contact details of the inspection body,

— PGI logo,

— 'heifer bred from an Aubrac cow and a Charolais bull',

— 'farm alternating between grazing and indoor housing',

— 'heifer born and reared in the *Pays de l'Aubrac*',

— the animal's national identification number.

4. **Concise definition of the geographical area:**

The area for the PGI '*Génisse Fleur d'Aubrac*' comprises 313 municipalities spread over four *départements*, namely Aveyron, Cantal, Haute-Loire and Lozère.

Département of Aveyron

Cantons of Bozouls, Campagnac, Entraygues-sur-Truyère, Espalion, Estaing, Laguiole, Laissac, Mur-de-Barrez, Pont-de-Salars, Rodez-Nord, Saint-Amans-des-Côts, Saint-Chely-d'Aubrac, Saint-Geniez-d'Olt, Sainte-Geneviève-sur-Argence, Salles-Curan, Sévérac-le-Château: all municipalities.

Canton of Conques: municipalities of Conques, Saint-Félix-de-Lunel and Sénergues.

Canton of Marcillac-Vallon: municipalities of Muret-le-Château and Salles-la-Source.

Canton of Rodez-Est: municipalities of Rodez-Est and Sainte-Radegonde.

Canton of Rodez-Ouest: municipality of Rodez-Ouest.

Canton of Vézins-de-Lévezou: municipalities of Saint-Laurent-de-Lévézou, Ségur and Vézins-de-Lévézou.

Département of Cantal

Cantons of Chaudes-Aigues, Pierrefort, Ruynes-en-Margeride, Saint-Flour-Nord, Saint-Flour-Sud: all municipalities.

Canton of Massiac: municipalities of Bonnac, La Chapelle-Laurent, Ferrières-Saint-Mary, Saint-Mary-le-Plain, Saint-Poncy and Valjouze.

Canton of Murat: municipality of Neussargues-Moissac.

Département of Haute-Loire

Canton of Pinols: municipalities of Auvers, La Besseyre-Saint-Mary, Desges and Pinols.

Canton of Saugues: municipalities of Chanaleilles, Croisances, Esplantas, Grèzes, Saint-Christophe-d'Allier, Saint-Vénérand, Saugues, Thoras, Vazeilles-Près-Saugues and Venteuges.

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Département of Lozère

Cantons of Aumont-Aubrac, Le Bleymard, Chanac, Châteauneuf-de-Randon, Fournels, Grandrieu, Langogne, Le Malzieu-Ville, Marvejols, Mende-Nord, Mende-Sud, Nasbinals, Saint-Alban-sur-Limagnole, Saint-Amans, Saint-Chély-d'Apcher and Saint-Germain-du-Teil: all municipalities.

Canton of La Canourgue: municipalities of Banassac, Canilhac, La Canourgue, Saint-Saturnin and La Tieule.

Canton of Florac: municipality of Les Bondons.

Canton of Le Massegros: municipality of Le Recoux.

Canton of Le Pont-de-Montvert: municipalities of Fraissinet-de-Lozère, Le Pont-de-Montvert and Saint-Maurice-de-Ventalon.

Canton of Villefort: municipalities of Altier and La Bastide-Puylaurent.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The *Pays de l'Aubrac* includes a number of small natural regions in the mountains of the southern Massif Central. It is a typical physical environment essentially composed of primary and volcanic massifs. It is mainly situated at over 600 metres in altitude and has long, severe winters and rather high annual rainfall. It consists mainly of pastureland: natural pastures (referred to locally as '*devèzes*'), moor- and rangeland, wooded pastures and basalt, granite or schist summer mountain pastures.

The altitude and landscape have led the people living on this territory to develop 'pastoral economies' based on the mountain grass.

5.2. *Specificity of the product:*

The *Génisse Fleur d'Aubrac*, bred from an Aubrac cow and a Charolais bull, is an original and unique product combining the best of a hardy breed and a well-known meat breed. Farmers in the *Pays de l'Aubrac* have produced these heifers for a long time and are highly skilled in the practice. The cross-breeding draws on the ease with which heifers with a high growth rate and excellent beef conformation can be reared and fattened.

The farming method for the *Génisses Fleur d'Aubrac* is one of alternation between pastureland and stalls, due to the specific weather conditions of the *Pays de l'Aubrac*. The animals are therefore reared in two main phases:

— the summer period (April/May to November/December) during which the animals graze freely,

— the winter period (November/December to April/May) during which the animals are in stalls and eat fodder from storage.

The meat of the *Génisse Fleur d'Aubrac* is pure red in colour, relatively lean and slightly marbled.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The *Génisse Fleur d'Aubrac* PGI is based on the know-how and reputation benefiting this product.

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The know-how developed by *Génisses Fleur d'Aubrac* breeders is evident in the farming system particular to the *Pays de l'Aubrac*, characterised by the use of natural areas for grazing, the extensive management of suckler cow herds, the choice of the hardy Aubrac breed as the pivot for the system and the efforts to obtain *Génisses Fleur d'Aubrac* products with good added value.

The use of grass underpins the farming system in the *Pays de l'Aubrac*. The geographical location of the farms determines the specific manner in which the farm is run:

— at high altitude (around 1 000 metres), the predominantly volcanic soil and the abundant and regular rainfall ensure continuous grass growth throughout the grazing season. The farm areas are mainly composed of permanent pastures on which the animals graze. This is also an important area for summer pastures,

— at medium altitude (800-1 200 metres), in the granite zone, which is the most extensive (covering almost half of the *Pays de l'Aubrac*), the soil is formed on granitic sand and is susceptible to drought in summer. However, animals can graze over the summer on the large areas of rangeland and *devèzes* (natural pastures),

— at low altitude (below 800 metres), on the foothills of the granite zone, the soil is dry. As this causes a severe lack of grass in summer, herds need to move to higher pastures for this season.

During the production cycle, the *Génisses Fleur d'Aubrac* must alternate between pastureland and stalls. Most of their feed comes from the farm's forage resources.

As the extensive method of forage management favours pastureland, livestock density is not very high. In a way, however, it conveys the natural richness of the land. In general, with no intervention other than liming (low pH for particularly acidic soils) and the excellent management of organic fertilisers (manure and slurry), livestock density reaches 1 LU/ha in basalt areas (with the richest soil) and around 0,6 to 0,8 LU/ha in granitic, schist or red sandstone areas (somewhat lower natural potential in terms of quantity but equally good grazing quality in springtime).

Thanks to their hardiness, i.e. their ability to tap their bodies' reserves in difficult periods (long winters) and rebuild them in easier times (spring and summer grazing), the mother cows of the *Aubrac* breed are the most likely to turn the disadvantages of the environment to their advantage. They regularly produce one calf a year without risk during calving. For almost half a century, their offspring, cross-bred with the Charolais bull, has allowed the *Pays de l'Aubrac* to thrive economically from its beef production. The search for higher added value from the best animals (often using a strict selection procedure) is encouraging an increasing number of farmers to breed *Génisses Fleur d'Aubrac*, which have a better conformation than the Aubrac breed yet keep its fine bone structure and flavour.

Records dating back to ancient times attest to the great importance of a breeding system in the *Pays de l'Aubrac* in which summer pastures play an essential role. During the 20th century, these mountains gradually moved from cheese to extensive meat production, with rapid growth in cross-breeding between the local Aubrac breed and the Charolais breed from the 1960s, which eventually resulted in the emergence of the *Génisse Fleur d'Aubrac*.

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The *Génisse Fleur d'Aubrac* was mentioned in the press for the first time in 1991 on the occasion of a celebratory day in its honour. The animals were first sold under the name *Génisse Fleur d'Aubrac* in October 1991. Since then, regular reference has been made to the *Génisse Fleur d'Aubrac* in both the specialist and general press. In 1997, the *Guide des Produits du Terroir* (Guide to Local Products) published by *Editions du Seuil* awarded a *Label Excellence Terroir* (local excellence label) to the *Association des Produits de l'Aubrac* and to farmers for the *Génisse Fleur d'Aubrac*. On 27 May 2002, over 200 people (breeders and local elected representatives) met to celebrate the sale of the 10 000th *Génisse Fleur d'Aubrac*, with coverage by the regional press. Breeders have taken part in a number of exhibitions: the *Salon International de l'Agriculture* in Paris in March 2004, the *Salon de la boucherie et du goût* in Marseilles in November 2005, and the *Salon des produits et des filières de qualité* in Marvejols in April 2006. They also provide consumer information on the *Génisse Fleur d'Aubrac* using posters (displayed in butcher's shops), advertising leaflets and lists of sales outlets (distributed at fairs, exhibitions, publicity events, etc.). The *Génisse Fleur d'Aubrac* has also been shown for several years in competitions and at other annual events such as the *Fête de la Transhumance* and the *Festival du bœuf gras de Pâques* in Laguiole (Aveyron).

**Reference to publication of the specifications:**

https://www.inao.gouv.fr/fichier/CDCAnnexesGenisseFleurdAubrac.doc

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Graves

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat viticole des Graves et Graves supérieures
61 Cours du Maréchal Foch
33720 PODENSAC
France

Tel. +33 5 56 27 09 25 / Fax. +33 5 56 27 17 36
contact@vinsdegraves.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* Decree of 4 March 1937 (published in the official gazette on March 8, 1937)

## PRODUCT DESCRIPTION

- **Raw Material**

*For red wines:* Cabernet Sauvignon, Merlot, Cabernet Franc - minor varieties: Petit Verdot, Cot (or Malbec) and Carmenère.
*For white wines:*
Sauvignon, Sémillon, Muscadelle, Sauvignon gray.

- **Alcohol content :**

| | |
|---|---|
| Red wine | 11.0% vol. |
| White wine | 10.5% vol. |

- **Physical Appearance**

Red and white wine

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The denomination of GRAVES covers over 3,600 hectares. The area established with varieties of red grapes represents almost two thirds of the area's designation GRAVES. The geographic area extends over 43 municipalities of the Gironde area.

The denomination of GRAVES occurs in a clay composed of sand, " alios " (blackened sand stones and hardened ferruginous cement), chalk and "Falun" (chalk containing seashells)

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underground. The nature of the soil in the vineyards of GRAVES depends on the variety of stones and pebbles. These include quartzite, ochre, white, red and pink quartz, jasper, agate, flint and Lydian stone.

The area is protected from severe weather by the pine forests of the Landes girondines, its neighbour to the west. The climate is representative of the Gironde in general: warm, mild, with regular rain, all characteristics favorable to vines, and due to the proximity of the ocean.

**LINK WITH THE GEOGRAPHICAL AREA**

Graves is the traditional land of great white wines and great red wines of Bordeaux, and the area is still home to the current wine-making practices. The different grape varieties, grown in a maritime climate, required as from the seventeenth and eighteenth centuries support posts, propping up and then rigorous pruning to ensure a good distribution of the harvest and sufficient leaf surface for correct chlorophyll synthesis and optimal maturation.

According to the uses already covered by the Decree of 4 March 1937 on the designation of origin "Graves", the defined plot surface for harvest classifies parcels which have a naturally good sanitation drainage quality, on hills or slopes. Geographical and topographical locations are excluded if they are exposed to spring frosts, either because of their distance from the river Garonne (loss of thermal power regulation by the river) or being surrounded by forests (which slows the circulation of cold air masses).

The plots are precisely defined which allows an optimal expression of local varieties. These are selected over time because of their suitability for conservation and ageing, which are features needed to transport the wine for great distances.

The red wines of the appellation of origin 'Graves' must have sufficient structure, obtained through optimal ripening of Cabernet Sauvignon and Merlot N varieties, especially in stony, poor and hot soils, which are factors which naturally limit production. These wines are selected and developed especially to refine their character and improve their nuances before being marketed.

Dry white wines of the appellation of origin 'Graves' and white wines with residual sugar of the denomination of origin ' Supérieures Graves', mainly from the Sémillon and Sauvignon B, get their delicately floral, fruity and fresh nuances from more sandy soils with a clay matrix.

In order to achieve a sufficient harvest without overloading the vines, and to guarantee maturity and optimum concentration of fruit, planting density is high.

The proximity of the port of Bordeaux, from where historically there were large exports of wines which were marketed worldwide, and the original geological situation have enabled the designation of origin ' Graves ' to enjoy an international reputation.

That reputation continues today and people in the region continue to strive to improve collective rules in order to promote the names of the wines of Graves, and its heritage, personality and names in their original detail.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the specifications:*

Institut National de l'Origine et de la Qualité (INAO)
12, rue Henri Rol-Tanguy – TSA 30003
93155 Montreuil-sous-Bois Cedex

www.smartpi.com.br

France

Tel. +33 1 73 30 38 99
info@inao.gouv.fr

*To prevent fraud (quality, description tags and documents, trade):*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale de la concurrence, de la consommation
et de la répression des fraudes
Bureau D2 Télédoc 251
59, boulevard Vincent-Auriol
F-75 703 Paris Cedex 13

Tel. +33-1-44972351 / Fax. +33-1-44973039
D2@dgccrf.finances.gouv.fr

*For fiscal affairs, accompanying documents and customs matters:*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale des douanes et droits indirects
Sous-Direction des droits indirects
Bureau F/3
11 rue des Deux Communes
F- 93558 MONTREUIL Cedex

Tel. + 33 1 57 53 44 10 / Fax. + 33 1 57 53 42 88
dg-f3@douane.finances.gouv.fr

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OTHER ACTS

# EUROPEAN COMMISSION

**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2010/C 298/12)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 [1]. Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**'GRUYÈRE'**

**EC No: FR-PGI-0005-0612-25.06.2007**

**PGI ( X ) PDO ( )**

1. **Name:**

'Gruyère'

2. **Member State or third country:**

France

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product:*

Class 1.3 — Cheeses

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

'Gruyère' is a cheese made from raw cow's milk. It comes in a flat, slightly bulging circular wheel shape with rounded sides. Its diameter ranges from 53 to 63 cm and its height from 13 to 16 cm.

It has a solid, grainy, rubbed rind, golden yellow to brown in colour. It is a hard cheese that has been cooked and pressed, is ivory to pale yellow in colour, must have holes ranging in size from that of a pea to a cherry and has characteristic aromas and flavours, resulting in particular from propionic fermentation.

The fat content of the cheese varies between 47 and 52 % after complete desiccation, with a dry matter content no less than 62 %.

The salt content is between 0,6 and 1,7 g of sodium chloride per 100 g of cheese.

Maturing lasts at least 120 days.

[1] OJ L 93, 31.3.2006, p. 12.

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Prior to the cheese leaving the maturing cellar, a band must be affixed to the side of each wheel sold under the protected geographical indication 'Gruyère'.

'Gruyère' may also be presented in portions or in grated form.

Smears can be removed from packaged portions of at least 40 g on condition that these portions include a grainy part containing the rind, on which the impression of the cloth or mould is still visible.

3.3. *Raw materials (for processed products only):*

The milk used to produce the cheese comes exclusively from dairy herds composed of cows of traditional local breeds adapted to the soil: Abondance, Tarentaise, Montbéliarde, Vosgienne, Simmental française.

In order to preserve the quality of the milk, the duration of the collection from the first milk producer to the time when the milk is unloaded at the cheesemaker's may not exceed six hours.

The milk used to produce the cheese is fermented by adding one or more natural leavening(s) cultivated in whey and/or natural rennet from curd cheese. These cultivations produce at least thermophilic lactobacilli, which contribute to the acidification process.

3.4. *Feed (for products of animal origin only):*

In order to guarantee a close link between the soil and the product through specific feed from the geographical area, the basic feed of dairy cows consists of grass and hay, at least 70 % of the total ration for the dairy herd comprises feed produced on the holding, calculated as a percentage of dry matter, at least 80 % of the roughage consumed by the herd originates from the geographical area and each dairy cow receives not more than 1 800 kg of complementary feed a year.

Fermented fodder, whether silage products or other, are not to be used in the feed of the dairy herd at any time of the year owing to the technological risks related to these practices during the production and maturing of cheeses.

Only raw materials and complementary feed derived from non-transgenic products are authorised on the holding so as to preserve the traditional nature of the feed.

In order to maintain the traditional practice of grazing, farm production systems where all the feed is supplied in troughs are forbidden. A minimum annual period of 150 days of grazing is mandatory.

3.5. *Specific steps in production that must take place in the identified geographical area:*

The milk is produced and the cheese manufactured and matured in the identified geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

No simultaneous operations involving any product other than 'Gruyère' may take place on the cutting and packaging line.

It is prohibited to use additives or anti-caking agents when grating the cheese.

3.7. *Specific rules concerning labelling:*

All cheeses with the protected geographical indication 'Gruyère' must bear a label showing the PGI name in a font at least as large as the largest font shown on the label. No other qualifiers or other indications may be placed next to the protected geographical indication on the label, in the marketing material, on invoices or in commercial documents.

The Community logo 'PGI' must appear on the labelling.

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4. **Concise definition of the geographical area:**

The production of milk and the processing and maturation of cheese must be carried out in the geographical area covering the following municipalities:

in the department of Ain:

the cantons of Ambérieu-en-Bugey, Bellegarde-sur-Valserine, Belley, Brénod, Ceyzériat, Champagne-en-Valromey, Coligny, Collonges, Ferney-Voltaire, Gex, Hauteville-Lompnes, Izernore, Lagnieu, Lhuis, Nantua, Oyonnax-Nord, Poncin, Pont-d'Ain, Saint-Rambert-en-Bugey, Seyssel, Treffort-Cuisiat, Virieu-le-Grand, Péronnas, Oyonnax-Sud, Viriat, Oyonnax, Bourg-en-Bresse:

in the department of Côte-d'Or:

the cantons of Fontaine-Française, Saint-Jean-de-Losne, Seurre;

in the department of Doubs:

all municipalities;

in the department of Isère:

the cantons of Saint-Laurent-du-Pont and Touvet;

in the department of Jura:

all municipalities;

in the department of Haute-Marne:

the cantons of Bourbonne-les-Bains, Bourmont, Clefmont, Fayl-la-Forêt, Laferté-sur-Amance, Langres, Longeau-Percey, Val-de-Meuse, Neuilly-l'Evêque, Nogent, Prauthoy, Terre-Natale;

in the department of Haute-Saône:

all municipalities;

in the department of Saône-et-Loire:

the cantons of Beaurepaire-en-Bresse, Cuiseaux, Pierre-de-Bresse, Saint-Germain-du-Bois;

in the department of Savoie:

all municipalities;

in the department of Haute-Savoie:

all municipalities;

in the department of Vosges:

the cantons of Bains-les-Bains, Darney, Lamarche, Monthureux-sur-Saône, Plombières-les-Bains, Xertigny;

in the department of Territoire de Belfort:

the cantons of Delle, Fontaine, Giromagny, Rougemont-le-Château, Valdoie, Châtenois-les-Forges, Danjoutin, Beaucourt, Grandvillars, Offemont, Belfort.

Milk production and the processing of milk into pre-matured cheese can only be carried out in municipalities that have always done so using traditional methods and that meet the following criteria:

— a climate that tends towards continental with a large difference between winter and summer temperatures and, above all, high annual rainfall in excess of 900 m (the rain falls evenly throughout the year, with heavy rain in the summer, which encourages the growth of grass).

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— a substratum that is mostly calcareous or molassic and possibly covered with drift deposits; a substratum that allows for the development of a rich natural flora that is different from the flora found on recent alluvial deposits or crystalline formations.

5. **Link with geographical area:**

5.1. *Specificity of the geographical area:*

5.1.1. Natural factors

The geographical area covers upland areas and limestone plateaux that are difficult to cultivate and suited to the grassland grazing of dairy herds adapted to the harsh conditions of mountainous regions, with adjacent valleys where 'Gruyère' can be matured and distributed.

The geographical area is composed principally of calcareous sedimentary rock, where the soil is often rather thin.

Its climate tends, on the one hand, towards continental with a big difference between winter and summer temperatures and rainfall that, although it is even throughout the year, is heavy in the summer, and, on the other hand, towards northern with a low annual average temperature, despite summer heatwaves, and a large number of days of frost.

The climate is mountainous or sub-mountainous and very rainy, with annual rainfall in excess of 900 mm. This rainfall is heavy even at low altitudes and increases in the interior of the mountains, where coniferous trees such as spruce are predominant. Rainfall is distributed evenly throughout the year, and the lack of dry seasons promotes the growth of grass.

The cellars are still today often located in valleys or in plains, at important crossroads of communication. In the past, this made it easy to transport salt, part of which used to come from the Jura (e.g. the salt works of d'Arc-et-Senans, Salins les Bains, Poligny, Lons-le-Saunier, etc.), to the area. The delicate maturing process involves rubbing the cheeses with a combination of natural and local microflora, salt and water called a 'smear'. The microflora multiplies naturally in cellars where a favourable environment is created by a sufficient number of cheeses. This can be achieved by grouping together the cheeses that arrive from the cheese dairies. The smear constitutes a link between the natural microscopic environment and the specificity of the cheese.

5.1.2. Human factors: the system of cheese dairies

'Gruyère' has been produced for several centuries and is one of the oldest French cheeses. 'Gruyère' is mentioned in a very large number of historical documents from the entire eastern central region of France sharing a border with Switzerland. It is an international zone, part of which is in France, part in Switzerland. The borders of these two countries have changed over the centuries. The Kingdom of Savoie included part of modern-day France and part of modern-day Switzerland. The traditional name 'Gruyère' refers to the 'gruyers', tax collectors who exacted dues on the 'fruit' of the mountain: logging.

Since the end of the 19th century, the traditional production area for 'Gruyère' has corresponded to the area covered by the cheese dairies, namely a vast part of the central eastern regions of France including Franche-Comté, Savoie and Haute-Savoie as well as a few peripheral regions such as Bassigny (Haute-Marne), Bugey or Vercors.

The regional tradition of cheese-making is based on collective ways of sharing milk to produce large cheeses and thus profit throughout the year from the milk produced in the summer. The system is based on strong solidarity and common rules. The pooling of means enables each small milk-production unit to participate in the production of cheeses that can be eaten throughout the year. The milk producers in the cheese production cooperatives own the premises of the cheese dairy (called 'fruitière' in French) and are responsible for hiring the cheesemaker, who will increase the value of their milk production by making cheese.

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Traditionally, milk production and cheese processing are located in a different place to that of the maturing premises. The characteristics of the environment described below contribute to the production of a type of milk used to make cheese. The milk is collected, delivered and processed daily. The first-stage processing of milk takes place near the grazing area. The complicated method of producing 'Gruyère' on these processing sites requires the special know-how of the cheesemaker, in particular concerning the use of various natural leavenings.

The pre-matured cheeses are transported to and grouped together in maturating cellars adapted to the maturation of 'Gruyère', where cheese maturers are in charge of the cheeses for several months. The maturation process calls for solid know-how of the different phases and an understanding of the parameters (kinetics, temperature, hygrometry, duration) enabling the development of propionic fermentation. Transporting pre-matured cheeses to sometimes distant maturation cellars is typical of the cheese-making tradition of the 'Gruyère' zone. It is part of the age-old specialisation of cheesemakers in the maturation process of this cheese, which results in a highly specialised know-how. Grouping the cheeses together in the same place promotes a specific kinetics of maturation, especially in warm cellars, and the development of a special microflora in the smear.

Besides, the strategic geographic location of the maturers facilitates the exportation of the matured cheeses to big consumption centres and also aids in marketing, with the maturers acting as promoters of 'Gruyère'.

5.2. *Specificity of the product:*

'Gruyère' is a hard-pressed, cooked cheese made of raw milk. It is large in size and matures slowly. It has a firm but elastic texture with holes: in fact, it is the only pressed and cooked cheese with a protected geographical indication that must have 'small holes'.

Part of the maturation, for which special know-how has developed, must take place partly in warm cellars so that cracks ranging in size from that of a pea to a cherry develop as a result of the fermentation process and so that the cheese acquires aromas and flavours characteristic of propionic fermentation.

'Gruyère' is the 'original' cheese behind a number of large cheeses produced in the eastern central region. They have developed into cheeses that usually have fewer holes owing to slight modifications of the processing and/or maturing techniques.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

Natural factors and human know-how are combined to produce a specific type of cheese.

In the first stage, milk is produced in difficult mountain conditions from animals fed on grass and hay.

The physical conditions of the environment are favourable for milk production. The low-quality calcareous soils of the medium mountain area typical of a humid continental climate led to the development of cattle breeding that makes it possible to benefit from the area's grassland production. The natural plains, with their great floral wealth (broadleaf weeds, in particular), promote the development of aromatic compounds in this cheese. The greatest benefit is gained from local grass by using local dairy cow breeds and limiting the use of concentrates in the feed. By forbidding the use of fermented feed, it is possible to ensure the good outcome of the propionic fermentation at the origin of the holes and the characteristic aromas of the cheese during maturation. The aromatic richness of the natural prairie flora finds its way into the cheeses through the milk's own microflora. This is enhanced by the cheesemaker, who uses natural leavenings and traditional practices such as a fermenter made of copper and having a maximum useful capacity equivalent to the production of 14 wheels of cheese. The aromatic potential is not revealed until maturation, which is carried out in a specific way using natural local smears.

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In the cheese-processing establishments, the cheesemaker's special know-how and the use of mostly indigenous leavenings and raw milk containing natural flora found in milk make it possible to preserve the aromatic potential and final quality of the cheeses. The joint collection of milk and the need to store the cheese for a long time (so that milk could be consumed in the form of cheese during the winter) are the reasons why this cheese has always come in large wheels.

Finally, the takeover of the product, its storage and its maturation by maturers who use natural smears and spruce (an abundant local resource) as a support and who master the special kinetics of maturation make it possible to reveal the organoleptic characteristics of 'Gruyère', in particular the holes and the aromas and flavours typical of propionic fermentation. The maturers of 'Gruyère' have ancestral know-how. However, it would not suffice without the know-how of the cattle breeders and cheesemakers. The three big players in the production of 'Gruyère' (milk producers, cheesemakers, maturers) are inseparable and work together to endow this special cheese with its specific qualities linked to its region of origin.

The maturer is located strategically along traffic routes. He or she is often settled on the outskirts of milk-production and cheese-processing areas, close to important crossroads that facilitate the export of the cheeses, made possible by their long storage life.

**Reference to publication of the specification:**

(Article 5(7) of Regulation (EC) No 510/2006)

https://www.inao.gouv.fr/fichier/CDCIGPGruyere.pdf

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# SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

**'HUITRES MARENNES OLERON'**

EC No: FR/PGI/005/0591/16.02.2007

**PGI ( X ) PDO ( )**

## 1. NAME

'Huitres Marennes Oleron'

## 2. MEMBER STATE OR THIRD COUNTRY

France

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1 Type of product

Class 1.7 — Fresh fish, molluscs and crustaceans and products derived therefrom

### 3.2 Description of the product to which the name in point 1 applies

Huitres Marennes Oleron are oysters which are matured or bred on oyster beds. They are not open sea oysters.

Depending on the degree of transformation of the product after it has been placed on oyster beds, which is basically measured using the filling power index (ratio of drained flesh to total weight * 100), the Huitre Marennes Oleron is classified:

— from 7 to 10,5, as a fine fattened oyster,

— above or equal to 10,5, as a special fattened oyster,

— above or equal to 12, as a special oyster grown on an oyster bed.

From an organoleptic point of view:

— a Fine Fattened Oyster is rich in water content and balanced with a fine flesh flavour,

— the Green Fine Fattened Oyster has the characteristics of the fine fattened oyster and a green hue around the gills as a result of it becoming green naturally on a 'green' oyster bed,

— a Special Fattened Oyster is round, voluminous in the mouth, and is noticeably softer,

— the Green Special Fattened Oyster has the characteristics of the special fattened oyster and a green hue around the gills as a result of it becoming green naturally on a 'green' oyster bed,

— a Special Oyster Grown on an Oyster Bed, with a sizeable amount of flesh, is firm and crispy, ivory in colour and has a pronounced, long-lasting taste in the mouth.

The Huitres Marennes Oleron are sold alive and are not processed.

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### 3.3 Raw materials

Not applicable

### 3.4 Feed (for products of animal origin only)

Not applicable

### 3.5 Specific steps in production that must take place in the identified geographical area

The maturing or breeding of Huitres Marennes Oleron must take place in oyster beds situated in the identified geographical area.

### 3.6 Specific rules concerning slicing, grating, packaging, etc.

Packaging and dispatch of the Huitres Marennes Oleron must take place within the identified geographical area in order to preserve their quality and to ensure better sanitary conditions through speed of execution, and in order to guarantee their origin.

To safeguard their quality and ensure better sanitary conditions for the product, the oysters must be packaged within 24 hours of being fished. The oyster bed worker ensures that the sanitary condition of the oysters is good and monitors the sanitary condition of the oysters that they dispatch. Each consignor is subject to a collective multi-year plan of sanitary own checks, as part of which sampling and bacteriological analyses are carried out. Quality is also guaranteed by means of a final check before packaging, carried out by qualified or managerial staff, in order to eliminate empty, badly formed or soiled oysters. The oysters must be packaged flat, with the cupped valve on the bottom, to guarantee the most favourable preservation conditions possible. The packages are secured tightly and the baskets are adapted to the quantity of oysters packaged, in order to prevent the oysters from moving.

To guarantee the origin of the product, the consignor keeps a register to monitor the products (in batches) and this allows them to be tracked at all stages of the process. In accordance with current legislation (Decree 94-340) each consigning establishment must be approved by the veterinary services (EC No) as a consigning establishment of live shellfish.

On no account can the product be transported loose or presented for sale out of its original packaging.

### 3.7 Specific rules concerning labelling

Apart from the indications required by current legislation, the following items which are specific to Huitres Marennes Oleron are mentioned on the labelling:

— the geographical name: 'Huitres Marennes Oleron',

— the logo for 'Huitres Marennes Oleron',

— the logo of the Protected Geographical Indication,

— the commercial name of the product:

— 'Huitres Fines de Claires', with the specification: 'affinees en claires a Marennes Oleron',

— 'Huitres Fines de Claires Vertes', with the specification: 'affinees en claires a Marennes Oleron',

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— 'Huitres Speciales de Claires', with the specification: 'affinees en claires a Marennes Oleron',

— 'Huitres Speciales de Claires Vertes', with the specification: 'affinees en claires a Marennes Oleron',

— 'Huitres Speciales Pousse en Claire'.

### 3.8 Concise definition of the geographical area

The geographical area for maturing on oyster beds, breeding on oyster beds, packaging and dispatching Huitres Marennes Oleron is the area of the Bassin de Marennes Oleron.

This includes twenty-seven communes: Le Gua, Nieulle-sur-Seudre, St Just-Luzac, Marennes, Bourcefranc-le-Chapus, Hiers-Brouage, Moeze, Saint Froult, Port des Barques, Beaugeay, Soubise, Saint Nazaire (right-bank of the Seudre: 12 communes), La Tremblade, Etaules, Chaillevette, L'Eguille, Arvert, Breuillet, Mornac (left-bank of the Seudre: 7 communes), Saint Trojan, Grand Village, Le Chateau d'Oleron, Saint Pierre d'Oleron, Dolus, Saint Georges d'Oleron, La Bree les Bains, Saint Denis d'Oleron (Ile d'Oleron: 8 communes).

## 4. LINK WITH THE GEOGRAPHICAL AREA

### 5.1 Specificity of the geographical area

The principle activity of the Bassin de Marennes Oleron is shellfish farming. Oyster farming is carried out on tidal land (for breeding) and salt marshes (for maturing and breeding).

The oyster beds are often former salt marshes, they are shallow basins located on the edges of the Seudre or on the coast between the ile d'Oleron and the mainland. They are fed through the action of gravity by brackish waters (mixture of sea water and freshwater) when the tide comes up through channels.

The oyster bed has an environment which is very rich in minerals and nutrients, and allows phyto- plankton, on which oysters feed, to grow. Oysters filter the water with their developed gills and effectively benefit from the nutritional resource specific to the oyster bed. By taking in this nourishment specific to the oyster bed within several hours, the oyster becomes transformed by means of a significant renewal of its cellular tissues and, in turn, acquires the characteristics of this particular environment.

### 5.2 Specificity of the product

Huitres Marennes Oleron are oysters which are matured or raised on oyster beds, and this confers on them a more refined taste (less bitter and iodized) than that of open sea oysters, better resistance to decreases in water levels and therefore they are better preserved, a quality shell (outside free from parasites and inside renacred), a green hue around the gills (for the Fine Fattened Green Oysters or the Special Fattened Green Oysters) and natural purification. Breeding on oyster beds allows, in addition to the characteristics gained from maturing on oyster beds, the oysters to grow significantly (flesh and shell), and gives them a very specific texture and flavour.

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### 5.3 Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, reputation or other characteristic of the product (for PGI)

Huitres Marennes Oleron are the product of:

— a particular environment, the oyster bed, characterised by a geomorphological configuration and a unique and specific hydraulic system,

— the knowledge of the oyster bed worker of the environment and the product which has been passed down over the centuries and has given rise to breeding and maturing in oyster beds,

— a shellfish, the oyster, perfectly adapted to this environment.

The principal organoleptic characteristics which are transformed after maturing or breeding in oyster beds are:

— improved presentation: certain organisms which colonise the outsides of the open sea oyster shells, such as barnacles and macrophytic algae, recede or disappear. Furthermore, being placed in oyster beds enables the oyster to increase the solidity of the insides of its shell by means of a renacring effect,

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— improved quality outside the water: the quality of the packaged oysters is significantly superior where they come from oyster beds, as the strengthened shells which are the result of placement in oyster beds limits the inter-valvular loss of water during decreases in the water level,

— a more refined taste: the clay and mineral content of the soil and the walls is specific to the oyster bed. It helps to build up a nutritious substratum which is important for the development of the oyster's nourishment. Oysters placed in beds have access to this nourishment which is specific to the bed. This specific nourishment gives the oyster its 'oyster bed taste'. Additionally, the salty taste is generally mitigated by the placement on the bed,

— acquisition of the green hue around the gills (not systematic): the wall of the oyster beds can naturally become covered by a diatom known as Navicula ostrea which produces a blue pigment. By filtering water from the bed, the oyster becomes pigmented around its gills. The blue pigment of the diatoma together with the natural colour of the gills turns the latter green,

— the growth gain of the oyster (solely for breeding on beds): when bred on oyster beds, the oysters grow significantly and generally double their initial weight. Bound to the extremely rich environment of the oyster bed in these conditions, the flesh is very considerable in size and the oyster acquires a pronounced taste of the oyster bed.

Reference to publication of the specification

*http://agriculture.gouv.fr/spip/IMG/pdf/cdc_igp_huitres_maren.pdf*

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'HUILE ESSENTIELLE DE LAVANDE DE HAUTE-PROVENCE'/ 'ESSENCE DE LAVANDE DE HAUTE-PROVENCE'**

EC No.: FR-PDO-0217-0141-20.10.2011

**PGI ( )PDO ( X )**

## 1. NAME

'Huile essentielle de lavande de Haute-Provence' / 'Essence de lavande de Haute-Provence'.

## 2. MEMBER STATE OR THIRD COUNTRY

France

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 3.2. Essential oils

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

'Huile essentielle de lavande de Haute-Provence' / 'Essence de lavande de Haute-Provence' is a liquid obtained by water vapour distillation of the flowering tops of *Lavandula angustifolia* P. Miller. The lavender plantations must be made up of a population of plants of local origin which are propagated exclusively by sowing. Plantations of clones, plantations established by vegetative propagation and plantations established from clone seeds are excluded. 'Huile essentielle de lavande de Haute-Provence' is most often used as an intermediate product, mainly in perfumes but also in pharmaceutical products and in aromatherapy. 'Huile essentielle de lavande de Haute-Provence'/ 'Essence de lavande de Haute-Provence' must have the following analytical characteristics, which are measured by means of chromatography:

acid value: < 1.0;

1.8-cineole: between 0.2 and 1.0;

cis-beta-ocimene: between 3.0 and 9.0;

trans-beta-ocimene: between 2.2 and 4.9;

octanone-3: between 0.5 and 2.0;

camphor: < 0.5;

linalool: < 36;

terpinen-1-ol-4: between 2.5 and 5.5;

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* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

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lavandulyl acetate: > 2.5;

lavandulol: > 0.5;

alpha-terpineol: < 0.7;

ratio of cis-beta-ocimene to trans-beta-ocimene: between 1.05 and 2.7;

ratio of trans-beta-ocimene to octanone-3: between 1.4 and 9;

ratio of linalol + linalyl acetate to lavandulol + lavandulyl acetate: between 12 and 18.

If a year is marked by unusual climatic conditions, the director of the National Institute for Origin and Quality (INAO) may grant derogations from the above criteria on the basis of advice from the group. These derogations may not exceed the following values:

acid value: < 1.2;

1.8-cineole: between 0.1 and 1.5;

cis-beta-ocimene: between 2.5 and 10;

trans-beta-ocimene: between 1.5 and 6;

octanone-3: between 0.3 and 2.0;

camphor: < 0.55;

linalool: < 38;

terpinen-1-ol-4: between 1.5 and 6;

lavandulyl acetate: > 2;

lavandulol: > 0.4;

alpha-terpineol: < 0.8;

ratio of cis-beta-ocimene to trans-beta-ocimene: between 0.9 and 2.7;

ratio of trans-beta-ocimene to octanone-3: between 1.4 and 10;

ratio of linalol + linalyl acetate to lavandulol + lavandulyl acetate: between 10 and 20.

**3.3. Raw materials (for processed products only)**

—

**3.4. Feed (for products of animal origin only)**

—

**3.5. Specific steps in production that must take place in the defined geographical area**

The lavender is grown and distilled within the geographical area.

**3.6. Specific rules on slicing, grating, packaging, etc.**

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**3.7. Specific rules concerning labelling**

The denomination of origin and the European Union PDO symbol must be clearly visible on all product containers when it is marketed under the designation of origin ‘Huile essentielle de lavande Haute-Provence’/ ‘Essence de lavande de Haute-Provence’.

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## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area of 'Huile essentielle de lavande de Haute-Provence' / 'Essence de lavande de Haute-Provence' covers the following four departments: Alpes-de-Haute-Provence, Hautes-Alpes, Drôme and Vaucluse. It comprises 283 municipalities. The criteria used to define this geographical area combine components of the physical environment adapted to lavender's ecological requirements with human factors associated with the production of 'Huile essentielle de lavande de Haute-Provence' / 'Essence de lavande de Haute-Provence'.

The geographical area of production is restricted

a) to the following municipalities:

Department of Alpes-de-Haute-Provence

Allons, Angles, Annot, Archail, Aubignosc, Authon, Banon, Barles, Barrême, Bayons, Beaujeu, Bellafaire, Beynes, Blégiers, Blieux, Braux, Le Brusquet, Le Caire, Castellane, Le Castellard-Mélan, Castellet-les-Sausses, Val-de-Chalvagne, Châteaufort, Châteauneuf-Miravail, Châteauneuf-Val-Saint-Donat, Chaudon-Norante, Clamensane, Clumane, Cruis, Curel, Demandolx, Digne-les-Bains, Draix, Entrages, Entrevaux, Faucon-du-Caire, Le Fugeret, La Garde, Gigors, Hautes-Duyes, L'Hospitalet, La Javie, Lambruisse, Lardiers, Majastres, Mallefougasse-Augès, Marcoux, Méailles, Montsalier, Moriez, La Motte-du-Caire, Moustiers-Sainte-Marie, La Mure-Argens, Nibles, Noyers-sur-Jabron, Les Omergues, Ongles, La Palud-sur-Verdon, Peipin, Peyroules, Piegut, Prads-Haute-Bleone, Redortiers, Revest-du-Bion, La Robine-sur-Galabre, La Rochegiron, La Rochette, Rougon, Saint-André-les-Alpes, Saint-Benoît, Saint-Etienne-les-Orgues, Saint-Geniez, Saint-Jacques, Saint-Julien-du-Verdon, Saint-Lions, Saint-Pierre, Saint-Vincent-sur-Jabron, Saumane, Sausses, Senez, Simiane-la-Rotonde, Soleilhas, Tartonne, Thoard, Thorame-Basse, Thorame-Haute, Turriers, Ubraye, Valavoire, Valbelle, Venterol, Vergons.

Department of Hautes-Alpes

Antonaves, Aspremont, Aspres-sur-Buëch, Barcillonnette, Barret-le-Bas, La Bâtie-Montsaléon, La Beaume, Le Bersac, Bruis, Chabestan, Chanousse, Châteauneuf-de-Chabre, Châteauneuf-d'Oze, Eourres, L'Epine, Esparron, Espinasses, Etoile-Saint-Cyrice, La Faurie, Fouillouse, La Freissinouse, Furmeyer, Gap, La Haute-Beaume, Lardier-et-Valença, Manteyer, Mereuil, Montbrand, Montclus, Montjay, Montmaur, Montmorin, Montrond, Moydans, Neffes, Nossage-et-Bénévent, Orpierre, Oze, Pelleautier, La Piarre, Ribeyret, Ribiers, La Roche-des-Arnauds, Rosans, Saint-André-de-Rosans, Saint-Auban-d'Oze, Sainte-Colombe, Saint-Genis, Saint-Julien-en-Beauchêne, Sainte-Marie, Saint-Pierre-d'Argençon, Saint-Pierre-Avez, Le Saix, Salerans, Savournon, Serres, Sigottier, Sigoyer, Sorbiers, Théus, Trescléoux, Veynes, Vitrolles.

Department of Drôme

Arnayon, Arpavon, Aulan, Ballons, Barret-de-Lioure, La Bâtie-des-Fonds, Beaumont-en-Diois, Beaurières, Bellecombe-Tarendol, Bellegarde-en-Diois, Bésignan, Bonneval-en-Diois, Boulc, Bouvières, Chalançon, La Charce, Charens, Chaudebonne, Chauvac, Cornillac, Cornillon-sur-l'Oule, Establet, Eygalayes, Eyroles, Ferrassières, Glandage, Gumiane, Izon-la-Bruisse, Jonchères, Laborel, Lachau, Laux-Montaux, Lemps, Lesches-en-Diois, Mévouillon, Miscon, Montauban-sur-l'Ouvèze, Montaulieu, Montbrun-les-Bains, Montferrand-la-Fare, Montfroc, Montguers, Montjoux, Montréal-les-Sources, La Motte-Chalancon, Pelonne, Plaisians, Le Poët-en-Percip, Le Poët-Sigillat, Pommerol, Poyols, Les Prés, Reilhanette, Rémuzat, Rioms, Rochebrune, La Roche-sur-le-Buis, La Rochette-du-Buis, Rottier, Roussieux, Saint-Auban-sur-l'Ouvèze, Saint-Dizier-en-Diois, Sainte-

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Euphémie-sur-Ouvèze, Saint-Ferréol-Trente-Pas, Sainte-Jalle, Saint-May, Saint-Sauveur-Gouvernet, Séderon, Teyssières, Treschenu-Creyers, Valdrôme, Val-Maravel, Valouse, Verclause, Vercoiran, Vers-sur-Méouge, Vesc, Villebois-les-Pins, Villefranche-le-Château, Villeperdrix, Volvent.

Department of Vaucluse

Aurel, Lagarde-d'Apt, Monieux, Rustrel, Saint-Christol, Saint-Saturnin-d'Apt, Saint-Trinit, Sault, Savoillans, Villars.

Within these municipalities, only plantations located at an altitude of at least 800 metres may be granted the designation of origin.

Derogations from the minimum altitude of 800 metres may be granted by the National Committee on Agri-Food Products of the National Institute for Origin and Quality (INAO) following advice from a commission of experts appointed for this purpose by the committee. These derogations may not apply to parcels located at altitudes of less than 600 metres;

b) to the following municipalities:

Department of Drôme

Aix-en-Diois, Aucelon, Aurel, Barnave, Barsac, Brette, Chamaloc, Chastel-Arnaud, Châtillon-en-Diois, La Chaudière, Die, Espenel, Eygluy-Escoulin, Laval-d'Aix, Luc-en-Diois, Marignac-en-Diois, Menglon, Molières-Glandaz, Montlaur-en-Diois, Montmaur-en-Diois, Pennes-le-Sec, Ponet-et-Saint-Auban, Pontaix, Pradelle, Recoubeau-Jansac, Rimon-et-Savel, Rochefourchat, Romeyer, Saint-Andéol, Saint-Benoît-en-Diois, Sainte-Croix, Saint-Julien-en-Quint, Saint-Nazaire-le-Désert, Saint-Roman, Saint-Sauveur-en-Diois, Vachères-en-Quint, Vercheny, Véronne.

Within these municipalities, only plantations located at an altitude of at least 600 metres may be granted the designation of origin.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The characteristic aspects of the geographical area are as follows:

**Natural factors:** Fine lavender, the common name given to lavender of the species *Lavandula augustifolia*, tends to colonise soils referred to in soil science as grey rendzinas with a calcareous humus. These soils have developed on Jurassic-Cretaceous limestones. Furthermore, lavender prefers relatively cool areas and therefore areas of relatively high altitude: it occupies the most mountainous of terrains above an altitude of 600 to 800 metres. This area corresponds to fine lavender's natural range of distribution. *Lavandula angustifolia* rapidly peters out outside of this area.

**Human factors:** Lavender picking in the south of France developed in particular during the second half of the 19th century; at that time, a massive exodus of the rural population led to the poorer parts of the countryside becoming depopulated. Land which had been cleared of trees and cultivated for centuries was abandoned. Erosion led to the rapid deterioration of the soil, often exposing the underlying rock. Only robust plants requiring little care can thrive in such soils: among such plants are lavender and spike lavender, which quickly cover abandoned hillsides.

At same time, there was strong growth in the use of perfumes and cosmetics. Thanks to the wealth of locally available raw materials and the know-how passed on from generation to

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generation, the perfume industry has prospered **right up to the present day, giving Grasse its international reputation as the perfume capital.**

Some perfume houses moved their operations from Grasse out into the hinterland and set up their own stills for the whole summer in the areas in which lavender was harvested; others established arrangements with local distillers who gathered the essences for them. A commercial outlet for lavender essences was therefore assured, encouraging a rapid expansion in lavender-gathering in the mountainous areas of Haute-Provence which until then had been given over to the raising of small livestock and the cultivation of food crops.

## 5.2. Specificity of the product

Typical features of the product

Fine lavender comes from plants of local origin that have been sown or from young self-sown plants cultivated within a population. The rich diversity of varieties within these populations gives the fine lavender essences specific characteristics and a quality which marks them out very distinctly from other essences. The analytical parameters most representative of 'Huile essentielle de lavande de Haute-Provence' / 'Essence de lavande de Haute-Provence', expressed in terms of chromatographic peaks measured for each of the areas, are linalool, lavandulol and lavandulyl acetate (the values for these aromatic constituents are defined under item 3.2). The aroma of fine lavender is distinct from that of other lavenders (lavandin and spike lavender).

Reputation

Grasse's reputation for perfume is based on the production of essential lavender oil in the region. The advent of the cultivation of lavandin, a more productive species, but most importantly one that produces an essential oil of lesser quality, led producers to base the production of essential oil strictly on the distillation of fine lavender so that perfume makers could continue to be supplied with the essential oil which established their reputation.

## 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The sensitivity of lavender to the natural environment has significant repercussions for the chemical composition of the essences produced by the plants, and consequently on their scent. This is particularly true of fine lavender growing in populations (plants of local origin that are propagated solely by sowing, without any clonal selection or the use of plants propagated vegetatively); each plant has its own genetic personality and produces an essential oil with its own analytical and olfactory nuances.

Lavender that has been grown on the most mountainous terrain at an altitude of at least 600 or 800 metres benefits from cool temperatures, which guarantee that the essential oil has a delicate aroma.

The lack of water in the soil in these mountainous areas and the restrictions on its use limit the range of plants that can grow there and leads to the plants synthesising aromatic constituents.

After cutting the flowers must be dried, so that any possible excess water which could interfere with the distillation process is lost. Steam distillation is used, this being the only technique which permits the flower's aromatic constituents to be preserved. The steam passing through the plant matter carries the essential oils along with it; this steam is then chilled, causing it to liquefy. The maximum yield from each hectare of a plantation is

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restricted in order to maintain the concentration and aromatic characteristics of the essential oil.

A producer of fine lavender has a profound attachment to his product.

**Reference to publication of the specification**

[Article 5(7) of Regulation (EC) No 510/2006][*]

https://www.inao.gouv.fr/fichier/CDCHuileEssentielleLavandeHauteProvence.pdf

[*] Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

Ref. Ares (2013)3756412 - 18/12/2013

**New amendment application**

## I. NAME(S) TO BE REGISTERED:

| |
|---|
| Irouléguy (fr) |

## II. DETAILS OF APPLICANT:

| | |
|---|---|
| Applicant name and title: | Syndicat de Défense des vins de l'AOC IROULEGUY |
| Legal status, size and composition (in the case of legal persons): | The group is a professional association governed by the Labour Code. It is formed of operators who make the harvest declaration and deal with the specification. |
| Nationality: | France |
| Address: | Bourg Mairie d'Irouléguy<br>64220 IROULEGUY<br>France |
| Telephone: | None |
| Fax: | |
| Email address(es): | syndicat_aoc_irouleguy@yahoo.fr |

## III. PRODUCT SPECIFICATION

| | |
|---|---|
| Status: | Attached |
| File name: | AGRT1319498D CDC Irouléguy publication BO.pdf |

## IV. NATIONAL DECISION OF APPROVAL:

| | |
|---|---|
| Legal reference: | Decree No 2011-1807 of 6 December 2011 on the controlled designation of origin (AOC) Irouléguy, published in the Official Journal of the French Republic on 8 December 2011 |
| File name: | Legal reference: Decree No 2013-1096 of 29 November 2013 amending Decree No 2011-1807 of 6 December 2011 on the controlled designation of origin (AOC) Irouléguy, published in the Official Journal of the French Republic on 8 December 2011 |

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## V. SINGLE DOCUMENT

| | |
|---|---|
| Name(s) to be registered: | Irouléguy (fr) |
| Equivalent term(s): | |
| Traditional designation used: | None |
| Type of amendment | Compliance with EU regulations (Article 73(2) of Regulation (EC) No 607/2009) |
| This technical file contains amendments adopted in compliance with: | |
| Type of geographical indication: | PDO - Protected Designation of Origin |

## 1. CATEGORIES OF GRAPEVINE PRODUCTS

1. Wine

## 2. DESCRIPTION OF THE WINE(S)

### Analytical characteristics

The wines are still, dry red, rosé and white wines.

- The wines have a minimum natural alcoholic strength by volume of 11%.

Every batch ready to be marketed in bulk or packaged must have:

- a total alcoholic strength not exceeding 13.5% after enrichment,

- a malic acid content less than or equal to 0.30 g per litre for red wines,

- a fermentable sugar content (glucose + fructose) less than or equal to:

• 5 g per litre for white wines;

• 4 g per litre for rosé wines;

• 3 g per litre for red wines with a natural alcoholic strength by volume of less than or equal to 14%;

• 4 g per litre for wines with a natural alcoholic strength by volume exceeding 14%.

The total acidity, volatile acidity and total sulphur dioxide content is as laid down by EU legislation.

### Organoleptic properties

The red and rosé Irouléguy wines are produced principally from Cabernet franc N and Tannat N. They give colour and fruity aromas as well as a large quantity of tannins to the red wines. These wines often have an intense colour, are tannic and keep well owing to their structure. The aromatic character, which is generally fruity, often acquires complex aromas of candied fruit and spices. The tannins tend to dominate in young wines but become less pronounced after ageing, resulting in wines with a balanced structure.

The rosé wines develop fruity aromas and a good balance between smoothness and acidity owing to the parcels used, which are selected on the basis of their good maturity and health.

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| The white wines are characterised by their aromatic strength. Blending at least two varieties enhances the wine's aromatic complexity and balance. When smelled these wines often bring to mind exotic fruit, and when tasted their smoothness is well balanced by a certain acidity. |

## 3. TRADITIONAL TERMS:

### a. Point a)

| |
|---|
| Controlled [...] Designation |
| Controlled Designation of Origin |

### b. Point b)

| |
|---|
| Clos |
| Château |

## 4. WINEMAKING PRACTICES

### a. Oenological practices:

| Type of oenological practice: | Specific oenological practice |
|---|---|
| Description of the practice: | |
| - The use of continuous presses is forbidden.<br>- The use of oenological charcoal to make the rosé wines is forbidden, whether alone or mixed in preparations.<br>- After enrichment, the wines' total alcoholic strength does not exceed 13.5%.<br>In addition to the above provision, the oenological practices concerning these wines must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code. | |
| Type of oenological practice: | Cultivation method |
| Description of the practice: | |
| - Planting density<br>The minimum planting density of the vines is 4 000 plants per hectare.<br>The spacing between the rows is 2.50 metres or less.<br>The spacing between plants in the same row is 0.90 metres or more.<br>These provisions do not apply to vines planted on terraces. For those vines, the spacing between plants in the same row is 0.80 metres or more.<br>- Pruning rules<br>Vines are pruned using the single or double Guyot method or short pruning (the Royat cordon method).<br>The number of buds per plant does not exceed:<br>- 16 for the cabernet franc N, cabernet-sauvignon N, courbu B, petit courbu B and petit | |

| |
|---|
| manseng B varieties<br>- 12 for the tannat N and gros manseng B varieties.<br>- Irrigation may be authorised.<br>- The grapes are harvested manually. |

**b. Maximum yields:**

| Maximum yield: |
|---|
| The yield is set at 55 hectolitres per hectare.<br>The target yield is set at 60 hectolitres per hectare. |

**5. DEMARCATED AREA**

| |
|---|
| The grapes are harvested and the wines made, developed and aged in the territory of the following municipalities in the department of Pyrénées-Atlantiques: Aincille, Anhaux, Ascarat, Bidarray, Bussunarits-Sarrasquette, Bustince-Iriberry, Irouléguy, Ispoure, Jaxu, Lasse, Lecumberry, Ossès, Saint- Etienne-de-Baïgorry, Saint-Jean-le-Vieux, Saint-Martin-d'Arrossa. |

**a. NUTS area**

| | |
|---|---|
| FR615 | Pyrénées-Atlantiques |
| FR61 | Aquitaine |
| FR | FRANCE |

**b. Maps of the demarcated area**

| | |
|---|---|
| Number of maps attached | 0 |

**6. WINE GRAPES**

**a. Inventory of main wine grape varieties:**

| |
|---|
| |

**b. Wine grape varieties on the list established by the OIV:**

| |
|---|
| Courbu B |
| Petit Courbu B |
| Petit Manseng B |
| Gros Manseng B |
| Cabernet-Sauvignon N |
| Cabernet Franc N |

| |
|---|
| Tannat N |

**c. Other varieties**

| |
|---|
| |

## 7. LINK WITH THE GEOGRAPHICAL AREA:

| Detailed information about the geographical area: |
|---|
| a) - Description of the natural factors relevant to the link<br><br>The geographical area is located in Lower Navarre, one of the provinces of the French Basque Country. It stretches at the foot of the Pyrenees, about 40 kilometres from the sea, over an area of mountains that peak at 800-1 200 m. Vast undulating basins separate the massifs and have attracted human habitation and farming activity.<br><br>This sector belongs to a mountainous area and is therefore geologically highly complex. The principal rocks on the slopes are red sandstone and ophites from the Triassic and limestone from the Jurassic. The red sandstone, which is present in particular in the Arradoy massif overlooking Saint-Jean Pied de Port, creates a jagged relief, with steep hills and poor, acid and draining soils. The ophites, which are basic rocks of volcanic origin, form weathered hillocks. The soils are leached, acid and rich in mineral elements. Limestone is present only locally, especially in the municipality of Irouléguy, and creates steep reliefs and stony, well-structured soils.<br><br>The climate is marked by heavy rainfall annually (1 500 millimetres) and during the growth of the vine (80-150 millimetres a month). At the end of the summer and in the autumn, the Haïze Hegoa, a hot, dry southerly wind similar to the Föhn, blows every third day on average.<br><br>Vineyards became established primarily on the lower parts of the steep slopes of the massifs. They are generally distributed in a discontinuous manner but are concentrated in a few very favourable areas (the Arradoy, for example). The vines grow side by side with grassland, forests, heaths and a few crops. Terrace cultivation on steep slopes overlooking villages is a typical feature of the landscape and creates a structured agricultural background in the green and red colours of the Basque Country.<br><br>This geographical area covers the territory of 15 municipalities in the west of the department of Pyrénées-Atlantiques.<br><br>b) - Description of the human factors<br><br>Still today, the Pyrenean valleys are home to wild vines (‘Lambrusques’), testimonials to and reminders of the presence of this plant in the region since the interglacial phases of the quaternary.<br><br>While the term ‘migna’, meaning ‘vine’ in the Basque language, was used locally back in the 4th century BC, it is likely that viticulture was introduced by the Romans, who occupied the Cize - the upper valley of the River Nive extending over all of Irouléguy - in the 3rd century AD.<br><br>Pilgrimages along the Way of St James from the 11th to the 15th century brought in thousands of people. Many of the itineraries converged in Ostabat, located upstream, and crossed through the Cize. These axes constituted essential places of exchange between northern |

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Europe and Spain. Bread and wine were pilgrims' staples. In this way Irouléguy vineyards and wines developed and built a reputation.

For example, already back in the 13th century, the Fors Navarrais - the first legislation drafted in the Kingdom of Navarre - dealt with wine growing and trading. The document also refers to the Opilarinzada, a payment in cakes and wine made to monasteries. At the end of the 13th century, monks from the Roncevaux monastery in Upper Navarre, at an altitude of more than 1 000 metres, built the priories of Irouléguy and Anhaux and started to grow vines there. Those vineyards, which were intended to provide the monks with wine, developed under the monastery's influence until the 16th century. The vineyards occupied well-exposed and protected slopes dedicated to them.

At the beginning of the 16th century, Lower Navarre was separated from Upper Navarre and attached to Béarn and then France. The monks of Roncevaux left the Irouléguy vineyard and were replaced first by a rural and then by an urban bourgeoisie (Cambo, Saint-Jean Pied de Port and Bayonne), which continued to develop the vineyard, in particular through exporting. The wine was dispatched to the port of Bayonne and exported to Germany, the United Kingdom and the Netherlands. In the 19th century, the vineyards covered over 1 000 ha and reflected the wine's reputation.

Cryptogamic diseases and the wars of the 20th century practically led to the disappearance of the Irouléguy vineyards (30 ha in 1950). This decline ended with the creation of a cooperative winery in 1953. In that same year, Irouléguy wines were granted the AOVDQS designation of origin for wine of high quality in an area composed of three municipalities. That area was extended in 1970 and in 1987. The controlled designation of origin Irouléguy was recognised in 1970. Nowardays the wines are produced in an area of about 230 ha by the Saint-Etienne de Baïgorry cooperative winery, which employs around 50 wine growers, and by nine private wineries.

Detailed information about the product:

Red and rosé Irouléguy wines are produced principally from Cabernet franc N, an ancient variety in these vineyards, and Tannat N, which grows throughout the Adour basin. They give colour, fruity aromas and a large quantity of tannins to the red wines. These varieties must make up at least 50% of the final blend of the red wines. The two varieties and Cabernet Sauvignon N must together make up at least 90% of the final blend of the rosé wines.

The red wines often have an intense colour, are tannic and keep well owing to their structure. The aromatic character, which is generally fruity, often acquires complex aromas of candied fruit and spices. The tannins tend to dominate in young wines but become less pronounced after ageing, resulting in wines with a balanced structure.

The rosé wines develop fruity aromas and a good balance between smoothness and acidity owing to the parcels used, which are selected on the basis of their good maturity and health.

The white wines are characterised by their aromatic strength. Blending at least two varieties enhances the wine's aromatic complexity and balance. When smelled these wines often bring to mind exotic fruit, and when tasted their smoothness is well balanced by a certain acidity resulting from the influence of the local climate on the character of the varieties used.

Causal link:

The creation and development of the Irouléguy vineyards starting in the 13th century was closely linked to monastery activities in a region along the Way of St James. The **vineyard**

was established in an area with good wine-growing potential thanks in part to the rugged terrain of the middle-mountain environment, which creates sunny, draining slopes. The members of the bourgeoisie who took over these vineyards in the 14th century continued to look for sites where quality wines could be produced, and they were keen to be able to export their products to northern Europe.

Through the use of terraces, in particular, this vine cultivation made it possible to use land that was difficult to cultivate and not very fertile. The varieties planted come mainly from the Pyrenean foothills, and they are well-adapted to the mild, rainy local climate. The Haïze Hegoa, a hot, generally dry wind of the Föhn type that often blows in the autumn, helps the varieties withstand the heavy rain. This wind promotes the ripening of the grapes and keeps the harvest in good health. The hillside slopes, too, create favourable topoclimatic conditions by letting excess rainwater run off and, when the slopes are well-oriented, the vineyards receive more sunshine and warmth, which benefit the ripening of the harvest. The optimal siting of the vineyards is now a criterion for **determining** the demarcated parcel area, where parcels are selected that are **sloped, sunny and have a relatively draining soil. These characteristics ensure that the grapes ripen in healthy conditions, thus revealing the fruity aromas that characterise all of the wines bearing the designation. The humidity of the area brings about the acidity necessary for the good balance of the wines, in particular the rosés and whites**.

The 'Irouléguy' wines enjoyed a fine reputation before the 19th century. It is now being revived, with the high number of producers and the significant progress made in nurturing the wines' typical characteristics.

## 8. FURTHER CONDITIONS

| | |
|---|---|
| Legal framework | In national legislation |
| Type of further condition: | Additional provision on labelling |
| Description of the condition: | |
| Wines with the controlled designation of origin 'Irouléguy' may specify on their labels the broader geographical unit 'Sud-Ouest'. The size of the letters for the broader geographical unit must not be larger, either in height or width, than the size of the letters forming the name of the controlled designation of origin. | |

## 9. SUPPORTING DOCUMENTATION:

### a. Other document(s):

| |
|---|
| Description: |
| Notes for guidance |

## VI. OTHER INFORMATION

## 1. CONTACT DETAILS OF THE INTERMEDIARY:

| | |
|---|---|
| Name of the intermediary: | Ministry of Agriculture, Agri-food and Forestry (Ministère de l'agriculture, de l'agroalimentaire et de la forêt) |

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| | |
|---|---|
| | Directorate-General for Agricultural, Agri-food and Regional Policy (Direction Générale des Politiques Agricoles, Agroalimentaires et des Territoires) |
| Address | 3 rue du Barbet de Jouy<br>75349 Paris cedex 07 SP<br>France |
| Telephone: | (33) (0)1 49 55 49 55 |
| Fax | |
| Email address(es): | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

## 2. CONTACT DETAILS OF INTERESTED PARTIES:

| |
|---|
| |

## 3. LINK TO THE PRODUCT SPECIFICATION

| | |
|---|---|
| Link: | http://agriculture.gouv.fr/IMG/pdf/AGRT1319498D_CDC_Irouleguy_publication_BO_cle4c8ec8.pdf |

## 4. LANGUAGE OF THE APPLICATION:

| |
|---|
| French |

**COUNCIL REGULATION (EEC) No** 2081/92
APPLICATION FOR REGISTRATION: Art. 5
PDO ( ) PGI (X )
National application No: -

1. Responsible department in the Member State:
   Name: Ministere de I'Agriculture - Direction Generale de I'Alimentation Tel: 33.1.49.55.58.45 Fax: 33.1.49.55.51.06

2. Applicant group:
   (a) Name: Consortium du Jambon de Bayonne
   (b) Address: 6 avenue Louis Sallenave, 64000 Pau
   (c) Composition : producer/processor (X) other ( )

3. Name of product: Jambon de Bayonne (Bayonne ham)

4. Type of product: 1-2 Meat-based products .

5. Specification:

   (summary of requirements under Art. 4(2))

   (a) name: Jambon de Bayonne - Geographical indication

   (b) description:
   Bayonne ham is a leg of pork, trimmed, salted using dry salt from the Adour basin and dried in that area for at least 7 months. Throughout the period of maturing and curing, the ham develops its aroma and becomes tender. When sliced thinly, it melts in the mouth and has a delicate and only slightly salty taste.

   (c) geographical area:

   This comprises an area where the pigs are raised and an area where the ham is processed.

   The area for raising the pigs comprises the following regions and departments of south-eastern France: Aquitaine, Midi-Pyrenees, Poitou-Charentes and the following neighbouring departments: Haute-Vienne, Correze, Cantal, Aude and Pyrenees Orientales.

   The area for the processing of the ham (salting, drying, curing and boning) lies south-west of the Adour and includes the cantons along that river. It includes the department of Pyrenees-Atlantiques and parts of the departments of Hautes Pyrenees, Landes and Gers.

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(d) proof of origin:

Those involved in all stages of the production of Bayonne ham take care that it can be traced.

product is identified as follows:

The
- the pigs are marked when they are raised;
- the fresh ham is marked in accordance with the specification for slaughter and cutting;
- the ham is marked when it goes for salting.

All operations concerning the transfer of animals and hams are recorded and the documentation retained.

(e) method of production:

The conditions governing the various stages of production of Bayonne ham are:

- production: pigs are fattened using feed containing at least 60% cereals, derived from cereals and peas;
- slaughter and cutting: fresh hams are selected on the basis of weight (at least 8.5 kg), absence of visible blemishes and quality of meat and fat;
- processing: salting using salt from the Adour basin, drying and curing for at least 7 months from the date of salting.

(f) Hnk:

The salting of Bayonne ham, a traditional local skill, acquired a reputation through its sale in Bayonne in the sixteenth-century. Its present reputation is well- established, as is attested by two national consumer surveys.

The supply of fresh hams from a larger area of production to salting plants in the processing area is a traditional commercial practice which still continues today.

The characteristics of Bayonne ham are related to local know-how which has exploited to the full the quality of fresh hams from the area of production, the favourable climatic conditions in the Adour basin and the use of rock salt deposits.

(g) inspection body: Name: Certisud
Address: 6 avenue Louis Sallenave, 64000 Pau



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(h) labelling: The logo of the Bayonne ham consortium (reproduced below) and the following specific labelling:

- "Jambon de Bayonne"
- "Dried and cured in the Adour basin"
- "Certified by" and the name and address of the certifying body

(i) national requirements (if any) :

EC No:G/FR/®31/96.08.23
Date of receipt of the full application: 23.08.96



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ANNEX

SUMMARY TECHNICAL SPECIFICATION
FOR REGISTRATION OF GEOGRAPHICAL INDICATION

## NAME OF THE GEOGRAPHICAL INDICATION

Languedoc

The name of the registered designation of origin may be supplemented by the words' primeur or New 'for wines meeting the conditions laid down.

2 ° - The name of the registered designation of origin may be supplemented by one of the following geographical indications for wines meeting the conditions of production laid down. For these additional geographical names in the present specification:

« Cabrières » ;
- « La Clape » ;
- « Grés de Montpellier » ;
- « La Méjanelle » ;
- « Montpeyroux » ;
- « Pézenas » ;
- « Picpoul de Pinet » ;
- « Pic-Saint-Loup » ;
- « Quatourze » ;
- « Saint-Christol » ;
- « Saint-Drézéry »;
- « Saint-Georges-d'Orques » ;
- « Saint-Saturnin » ;
- « Sommières » ;

« Terrasses du Larzac » ;

## CATEGORY OF PRODUCT FOR WHICH THE NAME IS PROTECTED

Wine

## APPLICANT

## PROTECTION IN COUNTRY OF ORIGIN

This wine was registered by decree on 24 December 1985.

## DESCRIPTION OF PRODUCT

### Analytical characteristics

The Languedoc wine is still, red, rose and white wine. Production is about 60 % red, 20% rose and 20% white.

Languedoc primeur or new is a still red or rose wine

The Languedoc wines have a minimum natural alcoholic strength by volume of 11.5 %.

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For Languedoc wine, grapes must have a minimum sugar content of 198 grams per litre of must for red 190 grams for white

**Organoleptic properties**

AOC « Languedoc » (White wine)
- principal grape variety : bourboulenc B, clairette B, grenache blanc B, marsanne B, piquepoul
blanc B, roussanne B, tourbat B, vermentino B ;
supplementary variety : carignan blanc B, macabeu B, terret blanc B, viognier B.

AOC « Languedoc » (red wine)
- principal variety : grenache N, lledoner pelut N, mourvèdre N, syrah N ;
- Other accessoires : carignan N, cinsaut N, counoise N, grenache gris G, morrastel N, piquepoul noir N, rivairenc N, terret noir N.

AOC « Languedoc » (Rose wine)
- main variety : grenache N, lledoner pelut N, mourvèdre N, syrah N ;
- other varierties : bourboulenc B, carignan blanc B, carignan N, cinsaut N, clairette B, counoise N, grenache blanc B, grenache gris G, macabeu B, marsanne B, morrastel N, piquepoul
blanc B, piquepoul noir N, rivairenc N, roussanne B, terret blanc B, terret noir N, tourbat B, vermentino B, viognier B.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The grapes are harvested and the wines made, developed and aged on the territory of the following communes:

. - Département de l'Aude : Aigues-Vives, Ajac, Albas, Alet-les-Bains, Alzonne, Antugnac, Aragon,

Argeliers, Argens-Minervois, Armissan, Arquettes-en-Val, Azille, Badens, Bages, Bagnoles, Barbaira,

Bizanet, Bize-Minervois, Blomac, Bouilhonnac, Bouriège, Boutenac, Cabrespine, Campagne-sur-

Aude, Camplong-d'Aude, Canet, Capendu, Cascastel-des-Corbières, Cassaignes, Castelnau-d'Aude,

Castelreng, Caunes-Minervois, Caunettes-en-Val, Caves, Cépie, Comigne, Conilhac-Corbières,

Conilhac-de-la-Montagne, Conques-sur-Orbiel, Couiza, Cournanel, Coustaussa, Coustouge,

Cruscades, Cucugnan, Davejean, Dernacueillette, La Digne-d'Amont, La Digne-d'Aval, Douzens,

Duilhac-sous-Pyerepertuse, Durban-Corbières, Embres-et-Castelmaure, Escales, Espéraza, Fa,

Fabrezan, Felines-Termenès, Ferrals-les-Corbières, Festes-et-Saint-André, Feuilla, Fitou, Fleuryd'Aude,

Floure, Fontcouverte, Fontiès-d'Aude, Fontjoncouse, Fournes-Cabardès, Fraisse-Cabardès,

Fraissé-des-Corbières, Gaja-et-Villedieu, Gardie, Ginestas, Gruissan, Homps, Les Ilhes, Jonquières,

Labastide-en-Val, Ladern-sur-Lauquet, Lagrasse, Laroque-de-Fa, Lastours, Laure-Minervois, Leucate,

Lézignan-Corbières, Limoux, Limousis, Loupia, Luc-sur-Aude, Luc-sur-Orbieu, Mailhac, Mayronnes,

Maisons, Magrie, Malras, Malves-en-Minervois, Marseillette, Mirepeisset, Montazels, Montbrun-des-

Corbières, Montgaillard, Montirat, Montlaur, Montolieu, Montredon-des-Corbières, Montséret,

Monze, Moussoulens, Moux, Narbonne, Névian, Ornaisons, Padern, Palairac, La Palme, Paraza,

Pauligne, Paziols, Pépieux, Peyriac-de-Mer, Peyriac-Minervois, Peyrolles, Pezens, Pennautier,

Pieusse, Pomas, Port-la-Nouvelle, Portel-des-Corbières, Pouzols-Minervois, Pradelles-en-Val,

Puichéric, Quintillan, La Redorte, Ribaute, Rieux-en-Val, Rieux-Minervois, Roquecourbe-Minervois,

Roquefort-des-Corbières, Roquetaillade, Rouffiac-d'Aude, Roubia, Rouffiac-des-Corbières,

Rustiques, Saint-André-de-Roquelongue, Saint-Couat-d'Aude, Saint-Couat-du-Razès, Sainte-Eulalie,

Saint-Frichoux, Saint-Hilaire, Saint-Jean-de-Barrou, Saint-Laurent-de-la-Cabrerisse, Saint-Nazaired'Aude,

Saint-Pierre Salsigne, La Serpent, Serres, Serviès-en-Val, Sigean, Talairan, Taurize, Termes, Thézan-des-

Corbières, Tournissan, Tourouzelle, Tourreilles, Trassanel, Trausse-Minervois, Trèbes, Treilles,

Tuchan, Ventenac-Cabardès, Ventenac-Minervois, Vignevieille, Villanière, Villalier, Villar-en-Val,

Villar-Saint-Anselme, Villardonnel, Villarzel-Cabardès, Villebazy, Villedubert, Villegailhenc,

Villegly, Villelongue-d'Aude, Villemoustaussou, Villeneuve-des-Corbières, Villeneuve-Minervois,

Villerouge-Termenès, Villesèque-des-Corbières, Villetritouls, Vinassan ;

- Département du Gard : Aspères, Aujargues, Brouzet-lès-Quissac, La Cadière-et-Cambo, Calvisson,

Cannes-et-Clairan, Carnas, Combas, Conqueyrac, Corconne, Crespian, Fontanès, Gailhan, Junas,

Langlade, Lecques, Liouc, Montmirat, Montpezat, Moulézan, Nages-et-Solorgues, Nîmes, Orthoux-

Sérignac-Quilhan, Saint-Clément, Saint-Hippolyte-du-Fort, Saint-Mamert-du-Gard, Salinelles, Sardan,

Sommières, Souvignargues, Vic-le-Fesq, Villevieille ;

- Département de l'Hérault : Adissan, Agel, Aigne, Aigues-Vives, Alignan-duVent, Aniane, Arboras,

Argelliers, Aspiran, Assas, Assignan, Aumelas, Autignac, Azillanet, Babeau-Bouldoux, Bassan,

Beaufort, Beaulieu, Berlou, Béziers, Boisseron, Le Bosc , Boujan-sur-Libron, Brignac, Brissac,

Cabrerolles, Cabrières, Campagne, Canet, Cassagnoles, Castelnau-le-Lez, Castries, La Caunette,

Causse-de-la-Selle, Causses-et-Veyran, Caussiniojouls, Caux, Cazedarnes, Cazevieille, Cazouls-lès-

Béziers, Cébazan, Cessenon-sur-Orb, Cesseras, Ceyras, Claret, Clermont-l'Hérault, Combaillaux,

Corneilhan, Cournonsec, Cournonterral, Creissan, Cruzy, Faugères, Félines-Minervois, Ferrières-

Poussarou, Fontanès, Fontès, Fos, Fouzilhon, Fozières, Gabian, Garrigues, Gignac, Guzargues,

Jonquières, Juvignac, Lacoste, Lagamas, Laurens, Lauret, Lauroux, Lavalette, Lavérune, Liausson,

Lieuran-Cabrières, La Livinière, Lodève, Lunel, Lunel-Viel, Magalas, Margon, Les Matelles,

Mauguio, Mérifons, Minerve, Montagnac, Montarnaud, Montesquieu, Montbazin, Montblanc,

Montouliers, Montoulieu, Montpellier, Montpeyroux, Moulès-et-Baucels, Mourèze, Murles, Murviellès-

Béziers, Murviel-lès-Montpellier, Nébian, Neffiès, Nézignan-l'Evêque, Nissan-lez-Enserune,

Nizas, Octon, Olmet-et-Villecun, Olonzac, Oupia, Paulhan, Pégairolles-de-Buèges, Pégairolles-del'Escalette,

Péret, Pézenas, Pierrerue, Pignan, Plaissan, Poujols, Poussan, Pouzolles, Prades-le-Lez,

Prades-sur-Vernazobre, Le Puech, Puéchabon, Puisserguier, Quarante, Restinclières, Roquebrun,

Roquessels, Roujan, Saint-André-de-Buèges, Saint-André-de-Sangonis, Saint-Aunès, Saint-Bauzillede-

la-Sylve, Saint-Bauzille-de-Montmel, Saint-Clément-de-Rivière, Saint-Chinian, Saint-Christol,

Saint-Drézéry, Saint-Félix-de-Lodez, Saint-Gély-du-Fesc, Saint-Geniès-des-Mourgues, Saint-

Georges-d'Orques, Saint-Guiraud, Saint-Jean-de-Cuculles, Saint-Jean-de-la-Blaquière, Saint-Jean-de-

Buèges, Saint-Jean-de-Fos, Saint-Jean-de-Minervois, Saint-Mathieu-de-Tréviers, Saint-Nazaire-de-

Ladarez, Saint-Pargoire, Saint-Pons-de-Mauchiens, Saint-Privat, Saint-Saturnin, Saint-Sériès, Saint-

Thibéry, Saint-Vincent-de-Barbeyrargues, Sainte-Croix-de-Quintillargues, Saturargues,

Sauteyrargues, Sauvian, Sérignan, Servian, Siran, Soubès, Soumont, Sussargues, Le Triadou, Usclasdu-

Bosc, Vacquières, Vailhan, Vailhauquès, Valflaunès, Valmascle, Vendémian, Vendres, Vérargues,

Vieussan, Villeneuve-lès-Maguelonne, Villeneuvette, Villeveyrac, Villespassans ;

- Département des Pyrénées-Orientales : Amélie-les-Bains-Palalda, Ansignan, Arboussols, Argelèssur-

Mer, Bages, Baho, Baixas, Banyuls-sur-Mer, Banyuls-dels-Aspres, Bélesta, Bouleternère, Le

Boulou, Brouilla, Cabestany, Caixas, Calce, Camélas, Canet-en-Roussillon, Canohès, Caramany,

Cases-de-Pene, Cassagnes, Castelnou, Caudiès-de-Fenouillèdes, Cerbère, Céret, Claira, Les Cluses,

Collioure, Corbère, Corbère-les-Cabanes, Corneilla-del-Vercol, Corneilla-la-Rivière, Elne, Espira-de-

Conflent, Espira-de-l'Agly, Estagel, Estoher, Felluns, Finestret, Fosse, Fourques, Ille-sur-Têt, Joch,

Lansac, Laroque-des-Albères, Latour-Bas-Elne, Latour-de-France, Lesquerde, Llauro, Llupia,

Marquixanes, Maureillas-las-Illas, Maury, Millas, Montalba-le-Château, Montauriol, Montescot Montesquieu-des-Albères, Montner, Néfiach, Oms, Opoul-Périllos, Ortaffa, Palau-del-Vidre, Passa,

Perpignan, Peyrestortes, Pézilla-de-Conflent, Pézilla-la-Rivière, Pia, Planèzes, Pollestres, Ponteilla,

Port-Vendres, Prats-de-Sournia, Prugnanes, Rasiguères, Reynès, Rigarda, Riunoguès, Rivesaltes,

Rodès, Saint-André, Saint-Arnac, Saint-Cyprien, Saint-Estève, Saint-Féliu-d'Amont, Saint-Féliud'Avall,

Saint-Génis-des-Fontaines, Saint-Hippolyte, Saint-Jean-Lasseille, Saint-Jean-Pla-de-Corts,

Saint-Martin, Saint-Michel-de-Llotes, Saint-Nazaire, Saint-Paul-de-Fenouillet, Sainte-Colombe-de-la-

Commanderie, Saleilles, Salses-le-Château, Le Soler, Sorède, Sournia, Taillet, Tarerach, Tautavel,

Terrats, Thuir, Tordères, Toulouges, Tresserre, Trévillach, Trilla, Trouillas, Villelongue-dels-Monts,

Villemolaque, Villeneuve-de-la-Raho, Villeneuve-la-Rivière, Vinça, Vingrau, Vivès, Le Vivier. -des-Champs, Saint-Polycarpe, Sainte-Valière, Salles-d'Aude, Sallèles-Cabardès,

## LINK WITH THE GEOGRAPHICAL AREA

Along the Golfe du Lion, 200 kilometers from Nîmes on the Spanish border, the geographical area of the controlled label of origin "Languedoc" extends across the départements of The Aude, the Gard, the Hérault and the Pyrenees-Orientales, bordered from north-east to south, by high ground from the Cévennes to the Pyrenees, grouping the mountains of Larzac, Espinouse, Montagne Noire and the Massif des Corbières.

The area comprises about 20 coastal rivers and rivers, all Converging towards the Mediterranean Sea, the principal ones of which are the Vidourle, the Hérault, the Orb,The Aude, the Agly, the Tech and the Têt.

## SPECIFIC RULES CONCERNING LABELLING AND USE (IF ANY)

## CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING COMPLIANCE WITH THE PRODUCT SPECIFICATIONS

Institut National de l'Origine et de la Qualité (I.N.A.O)

TSA 30003

93555 – MONTREUIL-SOUS-BOIS Cedex

Tél : (33) (0)1.73.30.38.00

Fax : (33) (0)1.73.30.38.04

Courriel : info@inao.gouv.fr

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (✓)

PDO (✓) PGI ( )
National file No : .....

1. Competent service of the Member State :
Name : Institut National des Appellations d'Origine, 138 Champs Elysées, 75008 Paris
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97

2. Applicant group :
(a) Name : Syndicat des Fabricants de Pont-l'Evêque et de Livarot
(b) Address : 82 rue de Bernières, 14300 Caen
(c) Composition : producer/processor ( ✓ ) other ( )

3. Name of product : Livarot, Trois-Quart-Livarot, Petit-Livarot, Quart-Livarot

4. Type of product : (see list in Annex VI) Class 1-3 - cheeses

5. Description of product : summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description : Made from cow's milk, a soft-paste cheese with washed crust; always cylindrical in form, it is made in four sizes, in weights varying from 350 to 500 grammes. It is encircled by five bands or strips, formerly made of willow wood but now of reed or paper, from which the cheese takes its nickname "colonel".

(c) geographical area : The Auge district, a natural region of Low Normandy.

(d) evidence of origin : Livarot is one of Normandy's oldest cheeses; like Pont-l'Evêque, it claims to be the descendant of the *Angelot* cheese referred to in the *Roman de la Rose*, written by Guillaume de Lorris in 1260. Thomas Corneille, in his *Dictionnaire Universel Géographique et Historique* of 1708, recites its praises. In the 19th century it was consumed in greater quantities than any other cheese by the people of Normandy. In April 1970, the producers of Livarot formed an association and applied for the *Appellation d'Origine*, which they obtained in December 1975 (Regulation of 17 December).

(e) acquisition : The curds, after being cut into large cubes, are left to stand then cut again, pressed, allowed to settle and put into moulds. After being turned several times and drained in a drying area, the cheese is salted with cooking salt or in brine. During its time in the cellar, it is turned over and washed at least three times with water, to which annatto is added for the final wash. It can be eaten after a ripening period of at least three weeks.



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(f) link : The unique quality of Livarot comes from the traditional production methods and from its area of production, the Auge district, which owes its uniqueness to the humidity of its clay soil and its maritime climate; these factors make the grass soft and thick. The Auge district is a verdant plateau, the cradle of cheesemaking in Normandy, undulating countryside indented and cut by a multitude of large and small valleys and crossed by three large rivers and innumerable small streams.

(g) control : Name : I.N.A.O. D.G.C.C.R.F.
Address : 138, Champs Elysées 59, Bd V. Auriol
75008 Paris 75703 Paris CEDEX 13

(h) labelling : Requirement to carry the logo bearing the initials INAO, the words *Appellation d'Origine Contrôlée* and the product designation

(i) national legislative requirements (where applicable) : Regulation of 29 December 1986

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TO BE COMPLETED BY THE COMMISSION
EEC No : 6/FR/0122/
Date of receipt of dossier : ../../....



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**Existing designations of wines - technical file**

## I. NAME(S) TO BE REGISTERED:

Madiran (fr)

## II. DETAILS OF APPLICANT:

| | |
|---|---|
| *Applicant name and title:* | Syndicat de défense et de contrôle des vins à appellation d'origine contrôlée MADIRAN et PACHERENC DU VIC-BILH |
| *Legal status, size and composition (in the case of legal persons):* | The group is a professional syndicate governed by the Labour Code. It comprises operators who make the harvest declaration and deal with the specification. |
| *Nationality:* | France |
| *Address:* | Maison des vins Place de l'église<br>65700 MADIRAN<br>France |
| *Telephone:* | (33) (0) 5 62 31 90 67 |
| *Fax:* | (33) (0) 5 62 31 90 79 |
| *Email(s):* | synd-defense-vins-madiran@wanadoo.fr |

## III. PRODUCT SPECIFICATION

| | |
|---|---|
| *Status:* | Attached |
| *File name:* | CDC AOC Madiran.pdf |

## IV. NATIONAL DECISION OF APPROVAL:

| | |
|---|---|
| *Référence légale:* | Décret 2011-1823 du 7 décembre 2011 relatif à l'AOC Madiran publié au Journal officiel de la République française le 08 décembre 2011 |

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## V. SINGLE DOCUMENT:

| | |
|---|---|
| *Name(s) to be registered:* | Madiran (fr) |
| *Equivalent term(s):* | |
| *Traditionally used designation:* | No |
| *Legal basis for the submission:* | Article 118s of Regulation (EC) No 1234/2007 |
| *This technical file contains amendments adopted in compliance with:* | Regulation (EC) No 607/2009, Article 73(1)(c) |
| *Type of geographical indication:* | PDO - Protected Designation of Origin |

## *1. CATEGORIES OF GRAPEVINE PRODUCTS*

1. Wine

## *2. DESCRIPTION OF THE WINE(S)*

*Analytical characteristics*

The wines are still, dry red wines.

The wines have a minimum natural alcoholic strength of 11.5 % vol. Each batch which is ready to market, in bulk or packaged, has:

- a total alcoholic strength by volume not exceeding 14 % after enrichment;
- a malic acid content less than or equal to 0.4 g per litre;
- a fermentable sugar content (glucose + fructose)
  - less than or equal to 3 g per litre for wines whose natural alcoholic strength is less than or equal to 14 %;
  - less than or equal to 4 g per litre for wines whose natural alcoholic strength is greater than 14 % vol.
- a modified colour intensity (OD 420 nm + OD 520 nm + OD 620 nm, measured by spectrophotometry) greater than or equal to 12.

The total acidity, volatile acidity and total sulphur dioxide content are those laid down by EU legislation.

*Organoleptic characteristics*

Wines with this designation are blended wines produced mainly using the Tannat N variety, which is related to Cabernet Franc N, Cabernet Sauvignon N and Fer N. The wine-making practices employed and the growing times allow the tannins to soften, thereby making it possible to obtain wines which have a balanced structure.

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Blends of these four varieties result in wines which are strongly coloured, tannic in structure and have good ageing potential. Their complex aromatic profile is marked by notes of red and black fruit, developing towards aromas of spices and candied fruit.

## 3. *TRADITIONAL TERMS:*

### a. Paragraph (a)

Appellation [...] contrôlée Appellation d'origine contrôlée

### b. Paragraph (b)

Clos
Château

## 4. *WINEMAKING PRACTICES*

### *a.* Oenological practices:

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Description of the practice:* | |

- Destemming of the harvest is mandatory.
- Use of continuous presses is prohibited.
- Reductive methods of enrichment are permitted with a limit of a 10 % concentration rate.
- After enrichment, the wines' total alcoholic strength by volume does not exceed 14 %.

In addition to the above provisions, the oenological practices concerning these wines must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

| *Type of oenological practice:* | Cultivation method |
|---|---|

*Description of the practice:*

The minimum density of vines in the vineyard is 4 000 plants per hectare. The spacing between rows is 2.50 metres or less. Between plants in the same row, spacing is at least 0.8 metres.

These requirements do not apply to vineyard parcels planted on terraces, for which the spacing between plants in the same row is at least 0.80 metres.

The vines are pruned short (using the 'Cordon de Royat' system) or using the single or double Guyot

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system, with a maximum of 15 buds per plant.

The number of fruit-bearing branches for the year per plant after flowering (Lorenz phenological growth stage 23) is less than or equal to:

- 10 for the Tannat N variety;
- 12 for the ancillary varieties.
- Irrigation may be authorised.

**b. Maximum yields:**

*Maximum yield:*

The yield is set at 55 hectolitres per hectare.

The cut-off yield is set at 60 hectolitres per hectare.

## 5 DEMARCATED AREA

The grapes are harvested and the wines made, developed and aged in the following municipalities:

- Department of Gers: Cannet, Maumusson-Laguian and Viella.
- Department of Hautes-Pyrénées: Castelnau-Rivière-Basse, Hagedet, Lascazères, Madiran, Saint-Lanne and Soublecause.
- Department of Pyrénées-Atlantiques: Arricau-Bordes, Arrosès, Aubous, Aurions-Idernes, Aydie, Bétracq, Burosse-Mendousse, Cadillon, Castetpugon, Castillon (canton of Lembeye), Conchez-de-Béarn, Corbère-Abères, Crouseilles, Diusse, Escurès, Gayon, Lasserre, Lembeye, Mascaraàs-Haron, Moncaup, Moncla, Monpezat, Mont-Disse, Portet, Saint-Jean-Poudge, Séméacq-Blachon, Tadousse-Ussau and Vialer.

**a. NUTS area**

| | |
|---|---|
| FR626 | Hautes-Pyrénées |
| FR624 | Gers |
| FR62 | Midi-Pyrénées |
| FR615 | Pyrénées-Atlantiques |
| FR61 | Aquitaine |
| FR | FRANCE |

**b. Maps of the demarcated area**

*Number of maps attached*

# 6 WINE GRAPES

**a. Inventory of main wine grape varieties:**

**b. Wine grape varieties on the list established by the OIV:**

Fer N
Cabernet Sauvignon N
Cabernet Franc N Tannat N

**c. Other varieties**

# 7 LINK WITH THE GEOGRAPHICAL AREA:

*Detailed information about the geographical area:* (a) Description of the natural factors relevant to the link

The geographical area is located to the south and west of the River Adour, in the southern foothills of the Pyrenees. It covers a section of hills forming part of five large parallel ridges having a general north-south orientation. It is bounded to the east by the alluvial Adour valley, and to the west by a large homogenous loamy plateau. Further north, the ridges extend as far as the River Adour, but become less pronounced. To the south, the cold loamy plateaus become more extensive and the elevation increases. The vines are scattered over the slopes as part of a mixed-crop / livestock-farming system in which maize cultivation and livestock rearing predominate. The steepest slopes are often wooded. The area encompasses 37 municipalities in three adjoining departments: Pyrénées Atlantiques (28 municipalities), Hautes Pyrénées (6 municipalities) and Gers (3 municipalities).

A relatively homogenous, mild and fairly damp climate predominates across the entire area. Owing to its oceanic climate, the area has fairly mild winters and cool and wet springs. A slight tendency towards a continental climate is observable, with warm and often dry summers and autumns. At the end of summer and in autumn, the warm, dry southerly foehn wind blows on one out of every three days on average.

The ridges of the Madirannais are essentially composed of molasse deposits dating from the Tertiary period: these are fairly diversified continental deposits resulting from the erosion of the Pyrenees, and consist mainly of marls and some discontinuous limestone banks, which emerge at the bottom of the slopes. Gravelly clays have been deposited on top of these molasse deposits, followed by an alluvial layer of pebbles, which is nowadays found in the topmost position. These geological formations have been subjected to erosion throughout the Quaternary period, resulting in the five ridges, separated by assymetric valleys characteristic of Gascony. The molasse deposit emerges as

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calcareous banks here and there on the steep west-facing slopes. The gentle east-facing slopes are covered with wind-blown silts which have been subjected to solifluction processes and mixed with underlying deposits. On the plateaus on the tops of the ridges, the layer of pebbles is also covered with a thick layer of wind-blown silts, except at the edges of the plateaus, where pebbles emerge and form colluvium on the slopes. The associated soils are of two main types: clay-limestone soils, which have developed on top of the molasse deposits on the west-facing slopes, and leached acid soils (called 'boulbènes') on the gentle slopes and plateaus. The 'boulbène' soils are often wet and deep, except where mixed with gravel or pebbles.

Vegetation enables the different soils to be clearly distinguished: leached acid soils and clay soils with low limestone content are covered to a large extent by common oaks and acid heathlands, whereas calcareous soils, often found at the base of steep west-facing slopes, support downy oaks and dry grasslands.

(b) Description of the human factors

The archives of the Madiran Priory indicate that there were vineyards throughout the area at the beginning of the 13th century, and these played a significant role in local trade.

Trade with the Bigorre region and the Pyrenees via the Adour Valley was established as early as the 15th century. This is attested to by several contracts, as pointed out by Francis Brumont: '*A host of merchants from Bigorre and Béarn come to these parts regularly to acquire the precious beverage that their cantons lack.*' (*Madiran and Saint-Mont. Histoire et devenir des vignobles* [Madiran and Saint-Mont: history and future of the vineyards] 1999) This trade continued until transportation routes were developed in the 19th century.

The winemakers exchanged their red wine for wood and, later, building stone, which can still be seen today in some large old farms or wine traders' residences.

The demand among mountain-dwellers was for strongly-coloured and full-bodied red wines.

Notarised records from the 16th and 17th centuries show that red wine grapevines were cultivated using a vine training technique similar to the one in use nowadays (planting in rows, density of nearly 4 000 plants per hectare, high trellising); at the time, it was perceived as a guarantee of quality.

During the 17th century a new market opened for red wines from the Madiran region: they were sold in order to be shipped to and consumed in the French Antilles. The corsairs of Bayonne sampled some of it as it passed through their control. The concentration of the wines and their keeping potential of longer than a year meant that they could withstand the long sea journey and the high temperatures at their destination.

These two large markets, the Pyrenees and the Antilles, led to production being oriented towards highly coloured, concentrated and tannic wines with high keeping potential.

In the 18th century, very few varieties were used: Fer N and Bouchy (Cabernet Franc N), introduced a very long time ago, were joined by Tannat N, a highly coloured and tannic variety, cultivation of which developed in line with market demand.

In the 18th and 19th centuries, the red wines were sold under the name 'Madiran', a term used for the first time in 1744, and attained great repute. Madiran wines were mentioned explicitly as forming part of the cargo of the frigate 'La Victoire' in April 1757, as mentioned by Francis Brumont in his the work of his cited above.

Grape growing therefore accounted for the bulk of income in the area, thus setting it apart from

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neighbouring regions. It nevertheless remained one of a number of crops grown in the area as part of a mixed-crop / livestock-farming system.

Vineyards expanded to cover 5 000 ha by the end of the 18th century. Despite the increasing size of the wine-growing estates, the Madiran region remained a land of small holdings, with a significant proportion of the land belonging to peasant farmers.

Some local public figures and members of the lesser nobility took part in developing the trade.

The trade developed in the 19th century and it was this that defined the area of production of the wines designated as 'Madiran', through its collection area.

The wine-growers' union of Madiran was founded in 1906, and that of Vic Bilh in 1936. After a first, albeit unsuccessful, attempt on the part of the mayor of Madiran, Mr Nabonne, to obtain a controlled designation of origin (AOC) for the wine, AOC Madiran was recognised by decree in 1948, with an area of production nearly identical to the one it has today: the municipality of Viella was added in 1966.

The cooperative winery of Crouseilles was established in 1950. The cooperative winery of Saint-Mont, founded in 1948, also produces Madiran.

In the 20th century, the land area given over to vineyards declined substantially, owing to the effect of fungal diseases, two world wars and the expansion of maize growing.

Since the early 1980s, the area under vineyards has slowly but steadily expanded to reach its current 1 300 ha, with the wine produced in roughly equal measure by individual cellars and cooperatives.

*Detailed information about the product:*

The wines are produced predominantly from the Tannat N grape variety. The techniques used to make the wine are determined by the vine varieties planted: destemming is mandatory. Wines must be aged until 15 October of the year following the harvest.

These techniques allow the tannins to soften before the wines are marketed.

Owing to their structure, these strongly coloured and tannic red wines have good keeping potential. Their complex aromatic profile, often marked by notes of red and black fruit, generally develops towards aromas of spices and candied fruit. The tannins, which generally predominate, soften after ageing, resulting in wines which have a balanced structure.

*Causal link:*

The opening since the 15th century of specific markets for concentrated and tannic red wines with good keeping potential has guided wine makers in their choice of techniques. The Tannat N variety has become a crucial component of the blends used to obtain the product which has brought such repute to Madiran. This variety is vigorous, late-maturing and vulnerable to grey rot, but the climatic conditions in the area enable it to reach maturity without any difficulty. The slopes of the hillsides create favourable topoclimatic conditions, allowing excess rainwater to drain away, and, where the slopes are favourably oriented, offering more insolation and warmth, which are conducive to maturation of the vintage. In a region where the wide variety of soils and morphology has created a patchwork landscape, people have created vineyards which are of necessity discontinuous, giving preference to those parcels of land best suited to bringing the grapes to maturity in healthy

conditions. The parcelled production area is defined by parcels of this type (on favourably oriented slopes with soils that tend to be well-draining and often stony).

The producers have acquired technical mastery over the management and optimisation of the tannic potential of their vines: they aim for phenolic maturity in their grapes and adapt the vatting process to the quality and quantity of the tannins. They blend and age their wines with the aim of preserving their keeping potential and the fruity aromas of the grapes.

The reputation of Madiran wines - of being structured, tannic and strong wines was born in the 16th century and persists to this day. Their reputation has grown and expanded considerably since the start of the 20th century and particularly since the 1980s, thanks to the efforts of the wine-makers, who have managed to produce wines with tannins which, while being just as noticeable as before, are softer and of better quality.

## 8 FURTHER CONDITIONS

| | |
|---|---|
| *Legal framework* | In national legislation |
| *Type of further condition* | Additional provision on labelling |
| *Description of the condition:* | |
| The designation ‘AOC Madiran’ may be supplemented with the name of the larger geographical unit, ‘Sud-Ouest’ [south-west], in line with the provisions of the specification. | |

| | |
|---|---|
| *Legal framework* | In national legislation |
| *Type of further condition* | Derogation concerning production in the demarcated geographical area |
| *Description of the condition:* | |
| The area in immediate proximity, defined by derogation for the making, development and ageing of the wines, comprises the territory of the following municipalities of the Department of Gers: Labarthète, Riscle and Saint-Mont. | |

## 9 SUPPORTING DOCUMENTATION:

**a. Other document(s):**

# VI. OTHER INFORMATION

## *1. CONTACT DETAILS OF THE INTERMEDIARY:*

| | |
|---|---|
| *Name of the intermediary:* | Ministère de l'Agriculture de l'Alimentation, de la Pêche, de la Ruralité et de l'Aménagement du Territoire [Ministry of Agriculture, Food, Fisheries, Rural Affairs and Land Use Planning]<br>Direction Générale des Politiques Agricoles, Agroalimentaires et des Territoires [Directorate-General for Agricultural, Agri-food and Land Policy] |
| *Address:* | 3 rue du Barbet de Jouy<br>75349 Paris cedex 07 SP<br>France |
| *Telephone:* | 33 (0)1 49 55 49 55 |
| *Fax:* | |
| *Email(s):* | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

## *2. CONTACT DETAILS OF INTERESTED PARTIES:*

## *3. LINK TO THE PRODUCT SPECIFICATION*

| | |
|---|---|
| *Link:* | http://agriculture.gouv.fr/IMG/pdf/AOC SOM M49 3.pdf |

## *4.* LANGUAGE *OF THE APPLICATION:*

French

## *5. LINK TO E-BACCHUS*

Madiran

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Margaux

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat viticole de Margaux
7 place La Trémoille
33460 MARGAUX
France

Tel. +33 5 57 88 70 82 / Fax. +33 5 57 88 38 27
syndicat.margaux@wanadoo.fr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* Decree of 10 August 1954 (published in the Official Gazette on August 15, 1954)

## PRODUCT DESCRIPTION

- **Raw Material**

Cabernet-Sauvignon N / Merlot N / Cabernet franc N / Petit-Verdot N / Cot (Malbec) N / Carmenère N.

- **Alcohol content :**

Mín. 11% vol

- **Physical Appearance**

Red wine

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area is located in the administrative department of Gironde about 30 km. north of Bordeaux. The AOC Margaux , more of the 6 municipal Médoc appellations , covering 5 : Margaux, Soussans , Arsac , Labarde and Cantenac .
Margaux is characterized by successive layers deposited on the river in the Quaternary period , on the basis of Tertiary limestones dominated era. The predominantly gravelly soils , in a series of outcrops formed by erosion, slope gently down towards the river. The strata , often several meters thick , consisting of gravel and stones of various shapes and sizes , embedded in a more or less clayey and sandy matrix . The fine soil cannot hold water and vines drive their roots deep .

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The Médoc peninsula, located in the southeast of France between the Atlantic and the Gironde Estuary , frames the 45th parallel , which explains in part its mild climate so ideally suited to vine growth. Relatively warm and humid, with regular sun, the Médoc enjoys especially gentle and soft breezes. The average temperature is hotter in the Margaux region, which means that the grapes mature faster and can be harvested earlier.

**LINK WITH THE GEOGRAPHICAL AREA**

The quality and uniqueness of the wines of Margaux are rooted in the unique complementarity of soil and topographical conditions and proximity to the estuary, which protects the vineyard from the excesses of climate.
Since it began marketing the " New French Clarets ' in the London market in the early eighteenth century, the wines of the future ' Château Margaux ' acquired special renown, sold three times higher than the ' claret ' traditional price.
Analysis of the records of merchant Abraham Lawton's transactions between 1742 and 1775 shows that the five parishes of the future name ' Margaux ' and occupied first places with volumes representing more than a quarter of total wines of the Médoc and an amount slightly exceeding one third of the total market value of the wines. In 1787, the hierarchy of ' crus ' drawn by Thomas Jefferson placed the " Château Margaux " among the first. After this came several " crus " of the Margaux region , such as Durfort , Kirwan , Issan , Marquis de Terme and Rauzan .
Analysis of the taxable value of agricultural land , according to early land registers made between 1826 and 1830 , shows that most of the vineyard was located in the hills on base and middle terraces, and bear the highest tax burdens . These areas also correspond to the nuclei of elite name ' Margaux ', which extends over the land in these terraces of colluvium and calcareous clay .
The famous 1855 classification largely foreshadowed by Lawton , consecrated the future name ' Margaux ' giving it a unique range of 21 " grands crus " classified, covering the entire range, with a territorial base that spans the middle terraces. This recognition was completed in 1932 with the classification of " crus bourgeois ," which rewarded 16 farms with two " crus bourgeois " exceptional , eight ' crus bourgeois ' top -six ' crus bourgeois . "
The constant desire of Margaux wine growers to confirm the unique nature of this growing zone finds its illustration in the conservation and improvement of traditional practices and the selection of the plots and the most suitable varieties . Margaux is one of the most prestigious vineyards in the world.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the tender specifications:*

Institut National de l'Origine et de la Qualité (INAO)
12, rue Henri Rol-Tanguy – TSA 30003
93155 Montreuil-sous-Bois Cedex
France

Tel. +33 1 73 30 38 99
info@inao.gouv.fr

*To prevent fraud (quality, description tags and documents, trade):*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale de la concurrence, de la consommation
et de la répression des fraudes
Bureau D2 Télédoc 251
59, boulevard Vincent-Auriol
F-75 703 Paris Cedex 13

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Tel. +33-1-44972351 / Fax. +33-1-44973039
D2@dgccrf.finances.gouv.fr

*For fiscal affairs, accompanying documents and customs matters:*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale des douanes et droits indirects
Sous-Direction des droits indirects
Bureau F/3
11 rue des Deux Communes
F- 93558 MONTREUIL Cedex

Tel. + 33 1 57 53 44 10 / Fax. + 33 1 57 53 42 88
dg-f3@douane.finances.gouv.fr

EUROPEAN COMMISSION
DIRECTORATE-GENERAL FOR AGRICULTURE AND RURAL DEVELOPMENT

Directorate B. Multilateral relations, quality policy
**B.3. Quality policy**

Brussels, 30/6/2017

# EXTRACT FROM THE REGISTER

OF PROTECTED DESIGNATION OF ORIGIN AND
PROTECTED GEOGRAPHICAL INDICATIONS
ESTABLISHED BY ARTICLE 104 OF REGULATION (EU) NO 1308/2013
E-BACCHUS: HTTP://EC:EUROPA:EU/AGRICULTURE/MARKETS/WINE/E-BACCHUS

| | | |
|---|---|---|
| **1.** | **Protected designation:** | **Médoc** |
| **2.** | **File number:** | PDO-FR-A0730 |
| **3.** | **Registered as:** | Wine with a protected designation of origin (PDO) |
| **4.** | **Country or countries of origin:** | France |
| **5.** | **Date of registration (DD/MM/YYYY):**<br>**Date of withdrawal (DD/MM/YYYY):** | 18/09/1973 |
| **6.** | **Legal instrument protecting the name:** | Article 107 of Regulation (EU) No 1308/2013 |
| **7.** | **Reference to the single document:** | Not yet available |

Francis FAY
Head of Unit


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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Pauillac

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat viticole de Pauillac
- Maison du vin
33250 PAUILLAC
France

mv-se@wanadoo.fr

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18.9.1973
*Date of protection in the Member State and reference to national decision:* décret du 14 novembre 1936

## PRODUCT DESCRIPTION

- **Raw material**

Grape varieties:

Cot N
Carmenere N
Cabernet-Sauvignon N
Merlot N
Cabernet Franc N
Petit Verdot N

- **Alcohol content**
  -

- Minimum 11% vol.

- **Physical appearance**

- Red wine

- **DESCRIPTION OF GEOGRAPHICAL AREA**

- The grapes are harvested and the wines made, developed and aged on the territory of the municipality of Pauillac in the department of Gironde as well as on the parcels indicated in the annex to the specification for the following municipalities: Cissac-Médoc, Saint-Estèphe, Saint-Julien-Beychevelle and Saint-Sauveur.

- **LINK WITH GEOGRAPHICAL AREA**

- In compliance with the uses already transcribed in the decree defining the registered designation of origin 'Pauillac', the patchwork of production parcels delimits the parcels with gravelly or sandy-gravelly soils on condition that they contain fine sand, generally of aeolian origin, in sufficiently small quantities and that the soils' permeability is as it should be. The Pauillac soils form part of the preferred land for cabernet-sauvignon N, but merlot N also thrives there. By contrast, parcels located on recent alluvial deposits or on overlays of aeolian sands which are present in large quantities or are poorly drained because they lie on impermeable subsoil are excluded from the patchwork of production parcels. The same applies to parcels which comprise artificial land, have been built on or used as gravel pits. The management of the vineyards is very selective in that the gap between the rows is limited and the maximum burden on the parcel and at the base of the vines is controlled.
- The quality and typical characteristics of the wines with the registered designation of origin 'Pauillac' have their roots in the nature of the soils and their topographical location near the estuary, which protects the vineyards from climatic extremes.
- Ever since New French Clarets were first sold on the London market in the 18th century, Pauillac wines have been among the most acknowledged.
- In 1787 the hierarchy of vintages established by Thomas Jefferson placed the châteaux Latour and Lafite among the leading vintages. Even more than in the other wine designations of the Médoc peninsula, the vintages of the municipality of Pauillac have been widely acknowledged by the various ownership classifications undertaken since the end of the 17th century. With currently 18 classified vintages (of which the leading ones were Lafite-Rothschild and Latour in 1855 and Mouton-Rothschild in 1973), this municipality has the largest number of classified vintages.

- **SPECIFIC LABELLING RULES (IF ANY)**

- […]

- **CONTROL BODY**

- *For checking compliance with the tender specifications:*
  - Institut National de l'Origine et de la Qualité (INAO)
  - 12, rue Henri Rol-Tanguy – TSA 30003
  - 93155 Montreuil-sous-Bois Cedex
  - France
  -
  - Tel. +33 1 73 30 38 99
  - info@inao.gouv.fr

- *To prevent fraud (quality, description tags and documents, trade):*
    - Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
    - Direction générale de la concurrence, de la consommation
    - et de la répression des fraudes
    - Bureau D2 Télédoc 251
    - 59, boulevard Vincent-Auriol
    - F-75 703 Paris Cedex 13
    - 
    - Tel. +33-1-44972351 Fax +33-1-44973039
    - D2@dgccrf.finances.gouv.fr
- 
- *For fiscal affairs, accompanying documents and customs matters:*
    - Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
    - Direction générale des douanes et droits indirects
    - Sous-Direction des droits indirects
    - Bureau F/3
    - 11 rue des Deux Communes
    - F- 93558 MONTREUIL Cedex
    - 
    - Tel. + 33 1 57 53 44 10 Fax + 33 1 57 53 42 88
    - dg-f3@douane.finances.gouv.fr
    - 

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## REGISTRATION OF THE GEOGRAPHICAL INDICATION

Pays d'Oc

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Union of Winemakers of the Vin de Pays d'Oc
Domaine de Manse Avenue Paysagère - CS
70026 Maurin
34973 LATTES
France

(33)(0)4 67 13 84 20
syndicat@vinspaysdoc.fr

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 17 March 1987
*Date of protection in the Member State and reference to national decision:* 15 October 1987.

## PRODUCT DESCRIPTION

Quality still and sparkling red, rosé, white, gris and gris de gris wines made from overripe grapes.

- **Raw Material**

Varieties:

Muscat à Petits Grains Rouges
Cot N
Vermentino B
Bourboulenc B
Mourvedre N
Negrette N
Nielluccio N
Viognier B
Muscat de Hambourg N
Petit Manseng B
Muscat d'Alexandrie B

Muscat à Petits Grains Blancs
Chardonnay B
Riesling B
Chasan B
Altesse B
Grenache N
Chenanson N
Chenin B
Gros Manseng B
Carmenere N
Terret Blanc B
Grenache Gris

Sauvignon Gris G
Gamay N
Gewürztraminer Rs
Sauvignon B
Alicante Henri Bouschet N
Grenache Blanc
Cinsaut N
Clairette B
Clairette Rose Rs
Ugni Blanc B
Roussanne B
Colombard B

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| | | |
|---|---|---|
| Syrah N | Piquepoul Blanc B | Mauzac B |
| Cabernet-Sauvignon N | Marselan N | Pinot Blanc B |
| Sylvaner B | Marsanne B | Tempranillo N |
| Merlot N | Petit Verdot N | Carignan Blanc B |
| Pinot Noir N | Morrastel N | Macabeu B |
| Sémillon B | Pinot Gris G | Carignan N |
| Cabernet Franc N | Mondeuse N | Portan N |

- **Alcohol content:**
  - Min 10%
- **Physical Appearance**

- Red, rosé, white, gris and gris de gris wines

- **DESCRIPTION OF GEOGRAPHICAL AREA**

- For still wines with the 'Pays d'Oc' Protected Geographical Indication, the harvesting of the grapes and the production and blending of the wine take place in the departments of Aude, Gard, Hérault and Pyrénées-Orientales, as well as in the following municipalities of the department of Lozère: Ispagnac, Montbrun, Quézac, Sainte-Enimie, La Malène, Les Vignes.
- For quality sparkling wines with the 'Pays d'Oc' Protected Geographical Indication, the harvesting of the grapes and the production and blending of the wine take place in the departments of Gard, Hérault and Pyrénées-Orientales, as well as in the following municipalities of the department of:
- Lozère: Ispagnac, Montbrun, Quézac, Sainte-Enimie, La Malène, Les Vignes.
- Aude: Aigues-Vives, Airoux, Alaigne, Alairac, Albas, Albières, Alzonne, Aragon, Argeliers, Argens-Minervois, Armissan, Arques, Arquettes-en-Val, Artigues, Arzens, Aunat, Auriac, Axat, Azille, Badens, Bages, Bagnoles, Baraigne, Barbaira, Belcaire, Belcastel-et-Buc, Belflou, Belfort Sur Rebenty, Bellegarde-du-Razès, Belpech, Belvèze-du-Razès, Belvianes-et-Cavirac, Belvis, Berriac, Bessède-de-Sault, Bizanet, Bize-Minervois, Blomac, Bouilhonnac, Bouisse, Bourigeole, Boutenac, Bram, Brenac, Brézilhac, Brousses-et-Villaret, Brugairolles, Bugarach, Cabrespine, Cahuzac, Cailla, Cailhau, Cailhavel, Cambieure, Campagna-de-Sault, Camplong-d'Aude, Camps-sur-l'Agly, Camurac, Canet, Capendu, Carcassonne, Carlipa, Cascastel-des-Corbières, Castans, Castelnau-d'Aude, Castelnaudary, Caudebronde, Caudeval, Caunes-Minervois, Caunette-sur-Lauquet, Caunettes-en-Val, Caux-et-Sauzens, Cavanac, Caves, Cazalrenoux, Cazilhac, Cenne-Monestiés, Chalabre, Citou, Clermont-sur-Lauquet, Comigne, Comus, Conilhac-Corbieres, Conques-sur-Orbiel, Corbières, Counozouls, Coudons, Couffoulens, Coursan, Courtauly, Coustouge, Cruscades, Cubières-sur-Cinoble, Cucugnan, Cumiès, Cuxac-Cabardès, Cuxac-d'Aude, Davejean, Dernacueillette, Donazac, Douzens, Duilhac-sous-Peyrepertuse, Durban-Corbières, Embres-et-Castelmaure, Escales, Escouloubre, Escueillens-et-Saint-Just-de-Beleng, Espezel, Fabrezan, Fajac-en-Val, Fajac-la-Relenque, Fanjeaux, Félines-Termenès, Fendeille, Fenouillet-du-Razès, Ferrals-les-Corbières, Ferran, Feuilla, Fitou, Fleury, Floure, Fontcouverte, Fontanès-de-Sault, Fonters-du-Razès, Fontiers-Cabardès, Fontièsd'Aude, Fontjoncouse, Fournes-Cabardès, Fourtou, Fraisse-Cabardès, Fraissedes-Corbières, Galinagues, Gaja-la-Selve, Generville, Gincla, Ginestas, Ginoles, Gourvieille, Gramazie, Granès, Greffeil, Gruissan, Gueytes-et-Labastide, Homps, Hounoux, Issel, Jonquières, Joucou, La Bezole, La Cassaigne, La Courtète, La Fajeolle, La Force, La Louvière-Lauragais, La Palme, La Pomarède, La Redorte, La Tourette-Cabardès, Labastide-d'Anjou, Labastide-en-Val, Labastide- Esparbairenque, Labécède-Lauragais, Lacombe, Lafage, Lagrasse, Lairière, Lanet, Laprade, Laroque-de-Fa, Lasbordes, Lasserre-de-Prouille, Lastours, Laurabuc, Laurac, Lauraguel, Laure-Minervois, Lavalette, Les Brunels, Bousquet, Le Clat, Les Casses, Les Ilhes, Les Martys, Lespinassière, Leuc, Leucate, Lézignan-Corbières, Lignairolles, Limousis, Luc-sur-Orbieu, Mailhac, Maisons, Malves-en-Minervois, Malviès, Marcorignan, Marquein, Marsa, Marseillette, Mas-Cabardès, Mas-des-Cours, Mas-Sainte-Puelles, Massac, Mayreville, Mayronnes, Mazerolles-du-Razès, Mazuby, Merrial, Mézerville, Miraval-Cabardès, Mirepeisset, Mireval-Lauragais, Missègre, Molandier, Molleville, Montauriol, Montbrun-des-Corbières, Montclar, Montferrand, Montfort-sur-Boulsane, Montgaillard, Montgradail, Monthaut, Montirat, Montjardin, Montjoi, Montlaur, Montmaur, Montolieu, Montréal, Montredon-des-Corbières, Montséret, Monze, Moussan, Moussoulens, Mouthoumet, Moux, Narbonne, Nébias, Névian, Niort-de- Sault, Ornaisons, Orsans, Ouveillan, Padern, Palairac, Palaja, Paraza, Payra-sur-l'Hers, Paziols, Pech-Luna, Pécharic-et-le-Py, Pennautier, Pépieux, Pexiora, Peyrefitte-du-Razès, Peyrefitte-sur-l'Hers, Peyrens, Peyriac-de-Mer, Peyriac-Minervois, Pezens, Plaigne, Plavilla, Pomy, Port-la-Nouvelle, Portel-des-Corbières,

Pouzols-Minervois, Pradelles-Cabardes, Pradelles-en-Val, Preixan, Puginier, Puichéric, Puylaurens, Puivert, Quillan, Quintillan, Quirbajou, Raissacd'Aude, Raissac-sur-Lampy, Rennes-le-Château, Rennes-les-Bains, Ribaute, Ribouisse, Ricaud, Rieux-en-Val, Rieux-Minervois, Rivel, Rodome, Roquecourbe-Minervois, Roquefere, Roquefeuil, Roquefort-des-Corbières, Roquefort-de-Sault, Roubia, Rouffiac-des-Corbières, Roullens, Routier, Rouvenac, Rustiques, Saint-Amans, Saint-André-de-Roquelongue, Saint-Benoît, Sainte-Colombe-sur-Guette, Saint-Couat-d'Aude, Saint-Denis, Saint-Ferriol, Saint-Frichoux, Saint-Gauderic, Saint-Jean-de-Barrou, Saint-Jean-de-Paracol, Saint-Julia-de-Bec, Saint-Julien-de-Briola, Saint-Just-et-le-Bezu, Saint-Laurent-de-la-Cabrerisse, Saint-Louis-et-Parahou, Saint-Marcel-sur-Aude, Saint-Martin-de-Villereglan, Saint-Martin-des-Puits, Saint-Martin-Lalande, Saint-Martin-le-Vieil, Saint-Martin-Lys, Saint-Michelde-Lanes, Saint-Nazaire-d'Aude, Saint-Papoul, Saint-Paulet, Saint-Pierre-des-Champs, Saint-Sernin, Sainte-Camelle, Sainte-Colombe-sur-l'Hers, Sainte-Eulalie, Sainte-Valière, Saissac, Sallèles-Cabardès, Sallèles-d'Aude, Salles-d'Aude, Salles-sur-l'Hers, Salsigne, Salvezine, Salza, Seignalens, Serviès-en-Val, Sigean, Sonnac-sur-l'Hers, Sougraigne, Souilhanels, Souilhe, Soulatge, Soupex, Talairan, Taurize, Termes, Terroles, Thézan-des-Corbières, Tournissan, Tourouzelle, Trassanel, Trausse, Trèbes, Treilles, Tréville, Tréziers, Tuchan, Valmigère, Ventenac-Cabardès, Ventenac-en-Minervois, Véraza, Verdun-en-Lauragais, Verzeille, Vignevieille, Villalier, Villanière, Villar-en-Val, Villardebelle, Villardonnel, Villarzel-Cabardès, Villarzel-du-Razès, Villasavary, Villautou, Villedaigne, Villedubert, Villefloure, Villefort, Villegailhenc, Villegly, Villemagne, Villemoustaussou, Villeneuve-la-Comptal, Villeneuve-les-Corbières, Villeneuveles-Montréal, Villeneuve-Minervois, Villepinte, Villerouge-Termenès, Villesèquedes-Corbières, Villesèquelande, Villesiscle, Villespy, Villetritouls, Vinassan.

- **LINK WITH GEOGRAPHICAL AREA**

  - The Languedoc-Roussillon vineyards extend from the shores of the Mediterranean to an altitude of over 400 metres. From a geographical perspective, the extraordinary diversity of the soil and climatic conditions are highly conducive to viticulture and have made it possible to successfully plant several prestigious grape varieties, ensuring the development of a wide range of quality products.
  - Since being awarded PGI status in 1987, production of the ‘Pays d'Oc’ PGI has been steadily increasing and has almost doubled over the last decade, thus strengthening the wine industry around this segment of production.
  - There are nearly 2 000 wine companies, 200 winemaking cooperatives, 1 200 individual winemakers, 65 wine merchants and more than 450 wholesalers involved in the production and marketing of the ‘Pays d'Oc’ PGI. Nearly 90 000 hectares of vineyard are declared each year under the ‘Pays d'Oc’ PGI, which equates to a third of the Languedoc-Roussillon vineyards.
  - The vineyards were restructured nearly 40 years ago, to incorporate wine engineering techniques and to develop the range of grape varieties grown. The restructuring was based on the work of French regional centres for scientific and technological research in viticulture, including the National Technical Establishment for the Improvement of Viticulture (ENTAV) in the department of Gard (where all French vine varieties and clones are kept), the French Institute for Higher Education in Vine and Wine in Montpellier and the Pech Rouge technology hall of the INRA (the French Scientific Institute for Agricultural Research) in the department of Aude.
  - The success of the ‘Pays d'Oc’ PGI can be attributed to the shared belief and collaboration of its producers and suppliers. Their commitment to quality varietal wines has contributed significantly to the restructuring of the vineyards. The creativity of the winegrowers and oenologists has won over enthusiasts and new customers alike. The winemakers take an innovative approach to the wines, their bottles and packaging. In 22 years, the Designation ‘Vin de Pays d'Oc’ has become Europe’s largest exporter of varietal wine.
  - Wines from the ‘Pays d'Oc’ PGI can currently be found in 150 countries, of which 75 % are in northern Europe, 10 % are in North America and already 5 % are in China.
  - Therefore, the ‘Pays d'Oc’ PGI has kept a long winegrowing tradition alive in a modern form that attracts consumers and contributes to the reputation of the PGI.

- A communication campaign is launched every week, of which half take place abroad. The Pays d'Oc wines are included in the top wine trade shows in the world, and are also very popular in France and in their region of production. Each year, many tourists come to the region to see the vineyards and the wines in the wine cellars, contributing to the development of the product's reputation.
- The Protected Geographical Indication ‘Pays d'Oc’ is thus at the heart of the revival of the Languedoc-Roussillon winegrowing region and contributes to the preservation of the vineyard, which structures and is crucial for life in the villages and the use of land in this region.

- **SPECIFIC LABELLING RULES (IF ANY)**

- […]

- **CONTROL BODY**

  - Ministry of Agriculture, Food, Fisheries, Rural Affairs
  - and Land Use Planning
  - Directorate-General for Agricultural, Agri-food and Regional Policies
  - Office for wines and other drinks
  - 3 Barbet de Jouy
  - 75349 PARIS Cedex
  - France
  -
  - +33149554955
  - liste-cdc-vin-aop- DGPAAT@agriculture.gouv.fr

**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Pessac-Léognan

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat viticole de PESSAC-LEOGNAN
1 cours du XXX juillet
33 000 BORDEAUX
France

Tel.: (33) (0)5 56 00 21 90 Fax: (33) (0)5 56 00 21 91
contact@pessac-leognan.com

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 15.11.1996
*Date of protection in the Member State and reference to national decision:* décret du 9 septembre 1987

## PRODUCT DESCRIPTION

- **Raw material**

Grape varieties:

Muscadelle B
Cot N
Carmenere N
Sauvignon Gris G
Sauvignon B
Cabernet-Sauvignon N
Merlot N
Sémillon B
Cabernet Franc N
Petit Verdot N

- **Alcohol content**
  -
- Minimum 11% vol.
- **Physical appearance**
- Red wine, White wine

- **DESCRIPTION OF GEOGRAPHICAL AREA**

- The grapes are harvested and the wines made, developed, aged and bottled on the territory of the following municipalities in the department of Gironde: Cadaujac, Canéjan, Gradignan, Léognan, Martillac, Mérignac, Pessac, Saint-Médard-d'Eyrans, Talence and Villenave-d'Ornon.

- **LINK WITH GEOGRAPHICAL AREA**

- The original land used to produce the vintage white and vintage red wines of Bordeaux, 'Pessac-Léognan' is the place of origin of practices still in use in 2010.
- The vine varieties, grown in an oceanic climate, have needed support poles since the 17th and 18th centuries. The widespread use of tying-up and of a sufficiently severe pruning method has made it possible to spread the grape harvest well and to have a sufficient surface area of leaves for good photosynthesis and optimum ripeness. Similarly, in order to avoid an excess of grapes at the base of the vines and so guarantee the maturity and optimum concentration of the wines, the planting density is high.
- The parcel area defined for the grape harvest comprises parcels characterised by gravelly to sandy-gravelly but also in some cases clayey-limestone soils, with sufficient draining potential on account of their permeability or their landform. Parcels located on recent alluvial deposits, on sands or on impermeable subsoil have been excluded. Moreover, any major change to the morphology of the landform or the natural pedological sequence of the parcels intended for the production of the registered designation of origin is prohibited.
- These carefully defined parcels enable optimum development of the local vine varieties, which have been selected down the centuries because of their suitability for preservation and ageing, linked to the historical need for these products to be transported over long distances.
- The red wines benefit from a long production period, which is necessary for them to mature and to develop before being placed on the market for consumers.
- The dry white wines develop great refinement on the sandier soils or on a clayey matrix with floral and fruity tinges not lacking in freshness.
- The classification of all the 'Crus Classés de Graves' (1959 classification) within the geographical area, i.e. 16 'Châteaux' or 'Domaines', representing about a third of the holdings, is evidence of the historical fame of 'Pessac-Léognan' wines.
- The most illustrious among them is the 'Château Haut-Brion', 'Premier Grand Cru' in the 1855 classification of Bordeaux wines.
- Because of its proximity to the port of Bordeaux, where a busy trade developed with these wines being sent around the world, the registered designation of origin 'Pessac-Léognan' quickly became famous worldwide, benefiting from technical innovations, encouraging the holdings' dynamism and so enabling them to develop while respecting age-old customs.
- Among other particularities, almost all 'Pessac-Léognan' producers sell wine of the latest vintage on the Bordeaux market, a characteristic tradition of the great wine producers of Bordeaux. This takes place in the spring following the harvest, between the owners and merchants through Bordeaux brokers. After this transaction the wine, under the seller's responsibility, is stored and aged until it is bottled. The producers keep these customs alive and, as an integral part of the production process, bottle the wine on the premises of the operator who harvested the grapes and turned them into wine, with the objective of better safeguarding the

product's quality and specific characteristics and hence the reputation of the registered designation of origin.

- 'Pessac-Léognan' wines are marketed outside France and exported throughout the world; they play a full part in promoting worldwide the image of the Bordeaux market and its trade.

- **SPECIFIC LABELLING RULES (IF ANY)**

- […]

- **CONTROL BODY**

  - *For checking compliance with the tender specifications:*
    - Institut National de l'Origine et de la Qualité (INAO)
    - 12, rue Henri Rol-Tanguy – TSA 30003
    - 93155 Montreuil-sous-Bois Cedex
    - France
    -
    - Tel. +33 1 73 30 38 99
    - info@inao.gouv.fr

  - *To prevent fraud (quality, description tags and documents, trade):*
    - Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
    - Direction générale de la concurrence, de la consommation
    - et de la répression des fraudes
    - Bureau D2 Télédoc 251
    - 59, boulevard Vincent-Auriol
    - F-75 703 Paris Cedex 13
    -
    - Tel. +33-1-44972351 Fax +33-1-44973039
    - D2@dgccrf.finances.gouv.fr
  -
  - *For fiscal affairs, accompanying documents and customs matters:*
    - Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
    - Direction générale des douanes et droits indirects
    - Sous-Direction des droits indirects
    - Bureau F/3
    - 11 rue des Deux Communes
    - F- 93558 MONTREUIL Cedex
    -
    - Tel. + 33 1 57 53 44 10 Fax + 33 1 57 53 42 88
    - dg-f3@douane.finances.gouv.fr
    -

**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Pomerol

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat viticole et agricole de Pomerol
8 rue Tropchaud
33500 POMEROL
France

Tel. (33)(0)5 57 25 06 88 Fax (33) (0)5 57 25 07 17
syndicat@vins-pomerol.fr

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18.9.1973
*Date of protection in the Member State and reference to national decision:* décret du 8 décembre 1936

## PRODUCT DESCRIPTION

- **Raw material**

Grape varieties:

Cot N
Cabernet-Sauvignon N
Merlot N
Cabernet Franc N
Petit Verdot N

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- **Alcohol content**
  -
- Minimum 11% vol.
- **Physical appearance**
- Red wine

- **DESCRIPTION OF GEOGRAPHICAL AREA**

  - The grapes are harvested and the wines made, developed and aged on the territory of the following municipalities and parts of municipalities in the department of Gironde: the municipality of Pomerol, the part of the territory of the municipality of Libourne provided for by the Bordeaux civil court's judgment of 29 December 1928, bordered to the north by the River Barbanne, to the east by the boundary of the municipality of Pomerol, to the south by the Tailhas Stream, to the west by secondary road 910, boulevard Beauséjour, avenue Georges Clémenceau, rue du Docteur-Nard, avenue de l'Europe and the railway line from Libourne to Bergerac, as well as the parcel located in the municipality of Lalande-de-Pomerol referred to in the annex to the specification, which produces wines belonging to the registered designation of origin 'Pomerol' pursuant to the Bordeaux civil court's judgment of 29 December 1928.

- **LINK WITH GEOGRAPHICAL AREA**

  - The geographical area of the registered designation of origin 'Pomerol' comprises the territory of the municipality of Pomerol and the northern part of the municipality of Libourne, in the north-east of the department of Gironde. This geographical area adjoins those of 'Saint-Emilion' to the south-east and 'Lalande-de-Pomerol' to the north, from which it is separated by the Barbanne Stream.
  - The designation area's relatively flat landform, gradually sloping down towards the Isle Valley where it joins the Dordogne, is the result of the complete destruction of the Tertiary formations carbonated by the River Isle, the course of which is now further to the west. This was followed by the deposit of various alluvial layers during the Quaternary period. These detrital materials, originating from the Massif Central, formed terraces running from north to south parallel to the course of the Isle. From east to west, at an altitude of between 30 and 40 metres, the high terrace of the Günz comprises sands, gravels and hard-ground pebbles resting, at various depths, on Tertiary clayey formations rich in smectites, then between 20 and 25 metres the middle terraces of the Riss rise in tiers, comprising sands, gravels and pebbles in a sandy-clayey matrix. On the slopes and at the bottom of the slopes sandy-clayey and gravelly colluvial formations extend on sands, gravels and pebbles, then on sandy clays.
  - The climate, like the entire Gironde region, bordering the Atlantic Ocean, is a temperate oceanic climate, with moderate fluctuations in temperature which favour vine cultivation. The geographical area's location at the confluence of the Isle and the Dordogne also explains the temperature differences. Its location in the north-east of the Gironde gives it continental nuances, noticeable in the form of higher temperatures in summer and autumn, which favour the ripening of the grapes.
  - The landscape of the designation 'Pomerol' is characterised by the great uniformity of the land, which is very sober, completely covered by gently-contoured vineyards, dotted with elegant winegrowing châteaux or more humble chalky-white dwellings and dominated by the church spire of its market town.

- **SPECIFIC LABELLING RULES (IF ANY)**

- […]

- **CONTROL BODY**

  - *For checking compliance with the tender specifications:*
    - Institut National de l'Origine et de la Qualité (INAO)
    - 12, rue Henri Rol-Tanguy – TSA 30003
    - 93155 Montreuil-sous-Bois Cedex
    - France
    - 
    - Tel. +33 1 73 30 38 99
    - info@inao.gouv.fr

  - *To prevent fraud (quality, description tags and documents, trade):*
    - Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
    - Direction générale de la concurrence, de la consommation
    - et de la répression des fraudes
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    - 59, boulevard Vincent-Auriol
    - F-75 703 Paris Cedex 13
    - 
    - Tel. +33-1-44972351 Fax +33-1-44973039
    - D2@dgccrf.finances.gouv.fr
  - 
  - *For fiscal affairs, accompanying documents and customs matters:*
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    - Direction générale des douanes et droits indirects
    - Sous-Direction des droits indirects
    - Bureau F/3
    - 11 rue des Deux Communes
    - F- 93558 MONTREUIL Cedex
    - 
    - Tel. + 33 1 57 53 44 10 Fax + 33 1 57 53 42 88
    - dg-f3@douane.finances.gouv.fr
    - 

# Existing Wine Names — Technical file

## I. Name(s) to be registered:

Pommard (Fr)

## II. Applicant details:

| | |
|---|---|
| *Applicant name and title:* | Syndicat Viticole de Pommard |
| *Legal status, size and composition (in the case of legal persons):* | The group is a professional association governed by the Labour Code. It comprises operators, persons making the harvest declarations, who were involved in drawing up the specifications. |
| *Nationality:* | France |
| *Address:* | Mairie<br>21630 POMMARD<br>France |
| *Telephone:* | - |
| *Fax:* | |
| *Email address(es):* | cavb@cavb.fr |

## III. Product specification:

| | |
|---|---|
| *Status:* | Attached |
| *File name:* | AGRT1123533D — Pommard CDC publication BO.pdf |

## National decision of approval:

| | |
|---|---|
| Legal reference: | Decree No 2011/1510 of 10 November 2011 on the 'Pommard' controlled designation of origin, published in the Official Journal of the French Republic of 15 November 2011 |

# V. SINGLE DOCUMENT:

| | |
|---|---|
| *Name(s) to be registered:* | Pommard (Fr) |
| *Equivalent term(s):* | |
| *Name traditionally used:* | No |
| *Legal base for the transmission:* | Article 118s of Regulation(EC) No 1234/2007 |
| *The present technical file includes modification(s) adopted according to:* | Article 73 (1) (c) of Regulation (EC) No 607/2009 |
| *Geographical indication type:* | PDO — Protected Designation of Origin |

## *1. Categories of grapevine products*

1. Wine

## *2. Description of the wine(s)*

*Analytic characteristics*

The wines are still, dry red wines.
The wines have a minimum alcoholic strength by volume of 10.5 %.
– After enrichment, wines must not exceed a total alcoholic strength by volume of 13.5 %.
At the time of bottling, the wines have a maximum malic acid of 0.4 grams per litre.
Finished wines, which are ready to be released to the market for consumption, have a fermentable sugar content (glucose and fructose) not exceeding 2 grams per litre.
The total acidic content, volatile acidity and total sulphur dioxide are those laid down by EU legislation.

*Organoleptic characteristics*

The wines are characterised by a solid structure, but the velvetiness and fruitiness ensure great finesse and great ageing potential. When tasting, the attack on the palate is expressed differently depending on where the wines come from, either the grapes harvested to the south of the village, with a firm structure and superb body, or grapes harvested to the north of the village, with power and elegance and length on the palate.

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## 3. *Traditional terms:*

### a. Point a)

| |
|---|
| Controlled Designation [ …] |
| Controlled Designation of Origin |

### b. Point b)

| |
|---|
| Premier Cru |
| Clos |
| Château |

## 4. *Wine making practices*

### a. Oenological practices:

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Description of practice:* | |
| - Subtractive enrichment techniques are authorised up to a maximum concentration of 10 %;<br>- The use of wood chips is prohibited;<br>- After enrichment, wines must not exceed a total alcoholic strength by volume of 13.5 %;<br>In addition to the provisions above, wines must, in terms of oenological practices, respect the obligations set out at EU level as well as in the Rural and Maritime Fisheries Code. | |

| *Type of oenological practice:* | Cultivation practice |
|---|---|
| *Description of practice:* | |
| a) — Plantation density<br>- Vines are planted at a maximum density of 9 000 per hectare, with a distance between rows no greater than 1.25 metres and a distance between vines in the same row no less than 50 centimetres.<br>Vines can be planted in high density providing the maximum planting density is respected, along with a distance between vines greater than 50 centimetres.<br>b) — Pruning rules<br>Wines are made from vines that are pruned according to the following provisions:<br>General provisions | |

Vines are pruned with a maximum of 8 buds per plant:

- either with short pruning (vines trained with Cordon de Royat, bilateral cordon, gobelet and fan-shape);
- or in simple Guyot long pruning.

Special provisions

The establishment period of the plant is limited to 2 years. During this period, double Guyot pruning, with a maximum of 5 buds on each long branch, is permitted.

Simple Guyot pruning can be adapted:

- with 2 shoots, alternating the position of the cane between one year and the next;
- with one cane shortened to a maximum of 3 buds and a shoot limited to 2 buds.

Whichever pruning method is used, the vines can be pruned with additional buds on condition that, at the phenological stage corresponding to 11 or 12 leaves, the number of fruit-bearing branches per year and per plant is less than or equal to the number of buds specified in the pruning rules.

**b. Maximum yields:**

| *Maximum yield:* |
| --- |
| Yield is fixed at 50 hectolitres per hectare.<br><br>The cut-off yield is fixed at 58 hectolitres per hectare. |

## *5. Demarcated area*

| |
| --- |
| Grape harvesting, vinification, production and ageing of the wines are carried out in the territory of the municipality of Pommard in the department of the Côte-d'Or. |

**a. NUTS area**

| | |
| --- | --- |
| FR261 | Côte-d'Or |
| FR26 | Bourgogne |
| FR | FRANCE |

**b. Maps of the demarcated area**

| | |
| --- | --- |
| *Number of maps attached* | *0* |

## *6. Wine grapes*

***a.*** **Inventory of main wine grape varieties:**

| |
| --- |
| |

**b. Wine grape varieties listed by OIV:**

| |
| --- |
| Chardonnay B |
| Pinot Noir N |
| Pinot Gris G |
| Pinot Blanc B |

**c. Other varieties**

| |
| --- |
| |

## *7. Link with the geographical area:*

*Details of the geographical area:*

a) — Description of the natural factors contributing to the link

The geographical area is located within the vineyards of the '*Côte de Beaune*', a straight-lined topography that stretches along around 25 kilometres in a north-east/south-west direction. This relief, which is of tectonic origin, separates the limestone plateaus of the '*Hautes Côtes*', to the west, with an altitude of between 400 and 500 metres, and the Bresse plain, to the east, a tertiary rift valley whose altitude to the right of the '*Côte*' is around 250 metres.

The topography is divided, due to the effects of erosion, by the valleys that drain the '*Hautes Côtes*' plateau, as well as by small '*combes*', dry valleys that are sometimes not very pronounced, creating slopes with varied exposures.

The geographical area is thus located at the outlet of a narrow valley that slices deeply through the plateau. It is limited to the territory of the municipality of Pommard only, to the south of the town of Beaune, in the department of Côte-d'Or, in Burgundy.

The relief of the '*Côte*', with a height of around 150 metres, gives rise to Jurassic sedimentary outcrops. At the bottom of the hillside, slightly protruding, are the Callovian limestone plates (Middle Jurassic), while marls (limestone-clay) and Oxfordian limestone (Upper Jurassic) are found on the higher slopes.
The marly-limestone substrate is often masked by mixed layers of screes and clays and silts, a result of alterations in the subsoil and the underlying topography.
At the outlet of the valley, the alluvium forms an alluvial cone, consisting of a mixture of coarse, limestone and clay elements.
The soils are not very developed, generally carbonated and quite shallow, and well drained, particularly on the limestone substrate. They are organised in topographical sequences, going from thin, very chalky soils at the top of the slope, which are enriched with clay as the hill descends, to relatively deep soils (0.50 metres) which are decarbonated on the surface, on the foothill layers. On the alluvial cone, the soil is deeper and more clayey on the surface, but still well drained.
The valley separates the territory into two hills, to the north and the south of the village that was established on the valley axis. Parcels that are designated for the harvest of grapes are located on the front of the '*Côte*', as well as on the slopes of the valley. In the foothills, they reach the alluvial formations of the alluvial cone, which are gravelly to some depth.
Therefore, the vine parcels are established equally on different types of substrate, with the exception of the hardest limestone banks, which do not have soil coverage.
The predominant climate is a cool maritime one, which is alleviated by continental and southern influences carried by the Rhône-Saône axis. The regional oceanic character is characterised by moderate and regular rainfall (around 750 millimetres per year), without any pronounced summer dry period. The temperatures are somewhat cool, with an annual average of 10.5 °C.
The '*Côte*', to the east of the Morvan massif and the Burgundy plateaus, are sheltered from the climate, with warmer temperatures as well as significantly lower rainfall in the region, which are conducive to quality winemaking.
b) Description of the human factors contributing to the link
From a study carried out by Pierre Forgeot, the emergence of the '*Côte de Beaune*' vineyards can be dated back to the second century BC.
Since the Middle Ages, the 'Pommard' vineyards have been important, shared between local seigneuries, several ecclesiastical establishments and grand bourgeois families. From the 15th century onwards, the '*de Beaune*' wines spread throughout Europe. They were the brand image of the Duchy of Burgundy in its heyday. These were red wines, '*pinots vermeils*', slightly tannic and heady, the only wines that could travel.

Among the '*vins de Beaune*', the 'Pommard' wines are distinguished by their more tannic structure and a more intense colour. They are popular abroad, particularly in England.

The 18th century saw the rise of the trading farmer in the Burgundy region, which gave Burgundy wines a new image and led to the wines being distributed throughout Europe.

Since the 18th century, the vineyards and their quality factors have been extensively studied and a number of those writing about Burgundy gave '*cru*' classifications, which culminated in the classification carried out by the Viticulture Committee of the Beaune *arrondissement*, in 1860.

On the territory of the municipalities of the '*Côte*', each '*climat*' (customary name, most often a place name) planted with a '*fine variety*' is classified with a quality rating.

On the 'Pommard' territory, there are 343 hectares of '*fine wines*', of which 113 hectares merit the '*1st class*' distinction. The latter focus on the recognition of the '*climats*', which are classified with the 'premier cru' distinction.

Producers in the municipality established an association, in 1922, with a particular focus on the defence of the geographical boundaries of 'Pommard'. The name was being used, as a result of its reputation, for wines made from grapevines located well beyond the boundaries of the municipality.

A ruling in 1926 defined the 'Pommard' designation of origin and fixed the area of production to the municipality of Pommard only. An appeal ruling, in 1932, supplemented the preceding ruling, by limiting the right to this designation of origin to only '*pinot*' parcels of vineyard, planted in a precisely demarcated area and in accordance with customs.

The 'Pommard' controlled designation of origin was recognised in 1936, on the basis of these rulings.

In 1943, a list of '*climats*' which may receive the 'premier cru' distinction was recognised. This list corresponds to the most famous '*crus*' which were mainly identified in 1860. This was updated in 1982.

The organisation of the village has greatly influenced the originality of the wines produced. On the basis of a plan which was largely inherited from the Dukes of Burgundy (from the 11th to the 14th century), the habitat is extremely concentrated and entirely used for vineyards and winemaking. The basic unit of the traditional Burgundy house, consisting of accommodation on the first floor, a 'winery' on the ground floor and, in the basement, cellars for keeping and ageing wine in casks (typical of the Burgundy region, they hold 228 litres and were formerly handled without machinery, and became the standard commercial and technical unit). This organisation based on the 'house/winery/cellar' still remains and means that relatively modest estates are viable.

The vines were trained according to the standard practices in the '*Côte de Beaune*' region, with plantation densities above 9 000 plants per hectare, predominantly featuring the Pinot Noir N variety, which is a native variety in the Burgundy region. The custom is to age the wines for a period of at least nine months, which helps ensure they are suitable for storage, according to the characteristics of the vintage and the '*climat*'.
In 2008, the vineyards covered an area of around 320 hectares, with an average annual production of 13 000 hectolitres of red wines.

*Details of the product:*

The wines are characterised by a solid structure, but the velvetiness and fruitiness ensure great finesse and great ageing potential. When tasting, the attack on the palate is expressed differently depending on where the wines come from, either the grapes harvested to the south of the village, with a firm structure and superb body, or grapes harvested to the north of the village, with power and elegance and length on the palate.

*Causal link:*

The cool maritime climate, the topography of '*la Côte*' marked by a number of '*combes'* and valleys, and the Jurassic limestone soils contribute to the optimal development of the Pinot Noir N variety.
The calcareous nature of the substrate, combined with the clayey texture of the colluviums which cover it throughout most of the territory of the municipality, gives the 'Pommard' wines their particular characteristics. The rock ensures efficient drainage, while the clays and silts of the surface layer ensure fertility and good water reserves.
These natural conditions favour moderate production of concentrated wines with a strong tannin structure. The exposure of the parcels and the natural drainage of the soils allow for extensive ripening, giving the tannins the necessary smoothness.
Behind these general characteristics are differences linked to the distribution and variable nature of the surface formations, the diversity of exposures and gradients, which are reflected in the wines with a range of delicate nuances. Within the intense style that characterises 'Pommard' wines, wines made from grapes harvested in the north of the municipality are generally more elegant and expressive in their youth.
The know-how of the producers is expressed, both in the vines and in the storage, through their ability, acquired from several generations of experience, to extract the full potential from the natural environment. High densities of planting, control of yields, and treatments applied to harvests, are complemented by traditional vinification techniques and long ageing.

As is customary, the indication on the label of the name of the '*climat*' from which the grapes come highlights the nuances that result from the diversity of the environmental conditions. Furthermore, the 'premier cru' distinction values the

names of the most renowned '*climats*', often the longer-established ones.
Since the French Revolution in 1789, the sharp increase in land values and the international reputation of 'Pommard' wines have led to significant land fragmentation. No fewer than 341 farmers develop and harvest the 320 planted hectares. History also demonstrates this good reputation, with JULLIEN listing, from 1816, the 'Pommard' red wines as '*second class*' wines among the '*fine wines*' of Burgundy, with '*more colour and body*' than the wines produced in the neighbouring '*crus*'.
The '*fine wines*' of 'Pommard' are among the most well-known '*crus*' of the '*Côte de Beaune*'. This reputation was confirmed by the prices achieved by the 'cuvées' at the Hospices de Beaune auctions.
'Pommard' is an archetypal Burgundy wine, due to its character as a colourful and powerful red wine, which ages well.

## *8. FURTHER CONDITIONS*

| | |
|---|---|
| *Legal framework* | In national legislation |
| *Type of further condition* | Derogation on the production in the demarcated geographical area |
| *Description of the condition* | |

The area in immediate proximity defined by way of derogation for the vinification, production and ageing of wines comprises the territory of the following municipalities:
- In the department of the Côte-d'Or: Agencourt, Aloxe-Corton, Ancey, Arcenant, Argilly, Autricourt, Auxey-Duresses, Baubigny, Beaune, Belan-sur-Ource, Bévy, Bissey-la- Côte, Bligny-lès-Beaune, Boncourt-le-Bois, Bouix, Bouze-lès-Beaune, Brion-sur- Ource, Brochon, Cérilly, Chambœuf, Chambolle-Musigny, Channay, Charrey-sur- Seine, Chassagne-Montrachet, Châtillon-sur-Seine, Chaumont-le-Bois, Chaux, Chenôve, Chevannes, Chorey-lès-Beaune, Clémencey, Collonges-lès-Bévy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-le-Grand, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebaty, Echevronne, Epernay-sous-Gevrey, L'Etang-Vergy, Etrochey, Fixin, Flagey-Echézeaux, Flavignerot, Fleurey-sur-Ouche, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gomméville, Grancey-sur-Ource, Griselles, Ladoix-Serrigny, Lantenay, Larrey, Levernois, Magny-lès-Villers, Mâlain, Marcenay, Marey-lès-Fussey, Marsannay-la-Côte, Massingy, Mavilly-Mandelot, Meloisey, Merceuil, Messanges, Meuilley, Meursanges, Meursault, Molesme, Montagny-lès- Beaune, Monthelie, Montliot-et-Courcelles, Morey-Saint-Denis, Mosson, Nantoux, Nicey, Noiron-sur-Seine, Nolay, Nuits-Saint-Georges, Obtrée, Pernand- Vergelesses, Perrigny-lès-Dijon, Plombières-lès-Dijon, Poinçon-lès-Larrey, Pothières, Premeaux-Prissey, Prusly-sur-Ource, Puligny-Montrachet, Quincey, Reulle-Vergy, La Rochepot, Ruffey-lès-Beaune, Saint-Aubin, Saint-Bernard, Saint- Philibert, Saint-Romain, Sainte-Colombe-sur-Seine, Sainte-Marie-la-Blanche, Santenay, Savigny-lès-Beaune, Segrois, Tailly, Talant, Thoires, Vannaire, Vauchignon, Velars-sur-Ouche, Vertault, Vignoles, Villars-Fontaine, Villebichot, Villedieu, Villers-la-Faye, Villers-Patras, Villy-le-Moutier, Vix, Volnay, Vosne- Romanée and Vougeot;

- In the department of the Rhône: Alix, Anse, L'Arbresle, Les Ardillats, Arnas, Bagnols, Beaujeu, Belleville, Belmont-d'Azergues, Blacé, Le Bois-d'Oingt, Le Breuil, Bully, Cercié, Chambost-Allières, Chamelet, Charentay, Charnay, Châtillon, Chazay- d'Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Dareizé, Denicé, Dracé, Emeringes, Fleurie, Frontenas, Gleizé, Jarnioux, Juliénas, Jullié, Lacenas, Lachassagne, Lancié, Lantignié, Légny, Létra, Liergues, Limas, Lozanne, Lucenay, Marchampt, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Nuelles, Odenas, Oingt, Les Olmes, Le Perréon, Pommiers, Pouilly-le-Monial, Quincié-en-Beaujolais, Régnié-Durette, Rivolet, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Oullières, Saint-Etienne-la-Varenne, Saint-Georges-de-Reneins, Saint-Germain-sur- l'Arbresle, Saint-Jean-d'Ardières, Saint-Jean-des-Vignes, Saint-Julien, Saint-Just- d'Avray, Saint-Lager, Saint-Laurent-d'Oingt, Saint-Loup, Saint-Romain-de-Popey, Saint-Vérand, Sainte-Paule, Salles-Arbuissonnas-en-Beaujolais, Sarcey, Taponas, Ternand, Theizé, Vaux-en-Beaujolais, Vauxrenard, Vernay, Villefranche-sur- Saône, Ville-sur-Jarnioux and Villié-Morgon;
- The department of Saône-et-Loire: Aluze, Ameugny, Azé, Barizey, Beaumont-sur- Grosne, Berzé-la-Ville, Berzé-le-Châtel, Bissey-sous-Cruchaud, Bissy-la-Mâconnaise, Bissy-sous-Uxelles, Bissy-sur-Fley, Blanot, Bonnay, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussières, Buxy, Cersot, Chagny, Chaintré, Chalon-sur-Saône, Chamilly, Champagny-sous-Uxelles, Champforgeuil, Chânes, Change, Chapaize, La Chapelle-de-Bragny, La Chapelle-de-Guinchay, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, La Charmée, Charnay-lès-Mâcon, Charrecey, Chasselas, Chassey-le-Camp, Château, Châtenoy-le-Royal, Chaudenay, Cheilly-lès-Maranges, Chenôves, Chevagny-lès-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, Crêches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-National, Donzy-le-Pertuis, Dracy-le-Fort, Dracy-lès-Couches, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagy, Fleurville, Fley, Fontaines, Fuissé, Genouilly, Germagny, Givry, Granges, Grevilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, Lacrost, Laives, Laizé, Lalheue, Leynes, Lournand, La Loyère, Lugny, Mâcon, Malay, Mancey, Martailly-lès-Brancion, Massilly, Massy, Mellecey, Mercurey, Messey-sur-Grosne, Milly-Lamartine, Montagny-lès-Buxy,

Montbellet, Montceaux-Ragny, Moroges, Nanton, Ozenay, Paris-l'Hôpital, Péronne, Pierreclos, Plottes, Préty, Prissé, Pruzilly, Remigny, La Roche-Vineuse, Romanèche-Thorins, Rosey, Royer, Rully, Saint-Albain, Saint-Ambreuil, Saint-Amour-Bellevue, Saint-Boil, Saint-Clément-sur-Guye, Saint-Denis-de-Vaux, Saint-Désert, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Germain-lès-Buxy, Saint-Gervais-sur-Couches, Saint-Gilles, Saint-Jean-de-Trézy, Saint-Jean-de-Vaux, Saint-Léger-sur-Dheune, Saint-Mard-de-Vaux, Saint-Martin-Belle-Roche, Saint-Martin-du-Tartre, Saint-Martin-sous-Montaigu, Saint-Maurice-de-Satonnay, Saint-Maurice-des-Champs, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Rémy, Saint-Sernin-du-Plain, Saint-Symphorien-d'Ancelles, Saint-Vallerin, Saint-Vérand, Saint-Ythaire, Saisy, La Salle, Salornay-sur-Guye, Sampigny-lès-Maranges, Sancé, Santilly, Sassangy, Saules, Savigny-sur-Grosne, Sennecey-le-Grand, Senozan, Sercy, Serrières, Sigy-le-Châtel, Sologny, Solutré-Pouilly, Taizé, Tournus, Uchizy, Varennes-lès-Mâcon, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, La Vineuse, Vinzelles and Viré;
The department of the Yonne: Accolay, Aigremont, Annay-sur-Serin, Arcy-sur-Cure, Asquins, Augy, Auxerre, Avallon, Bazarnes, Beine, Bernouil, Béru, Bessy-sur- Cure, Bleigny-le-Carreau, Censy, Chablis, Champlay, Champs-sur-Yonne, Champvallon, Chamvres, La Chapelle-Vaupelteigne, Charentenay, Châtel-Gérard, Chemilly-sur-Serein, Cheney, Chevannes, Chichée, Chitry, Collan, Coulangeron, Coulanges-la-Vineuse, Courgis, Cravant, Cruzy-le-Châtel, Dannemoine, Dyé, Epineuil, Escamps, Escolives-Sainte-Camille, Fleys, Fontenay-près-Chablis, Gy- l'Evêque, Héry, Irancy, Island, Joigny, Jouancy, Junay, Jussy, Lichères-près- Aigremont, Lignorelles, Ligny-le-Châtel, Lucy-sur-Cure, Maligny, Mélisey, Merry- Sec, Migé, Molay, Molosmes, Montigny-la-Resle, Mouffy, Moulins-en-Tonnerois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasilly, Pierre-Perthuis, Poilly-sur- Serein, Pontigny, Préhy, Quenne, Roffey, Rouvray, Sacy, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Saint-Père, Sainte-Pallaye, Sainte-Vertu, Sarry, Senan, Serrigny, Tharoiseau, Tissey, Tonnerre, Tronchoy, Val-de-Mercy, Vallan, Venouse, Venoy, Vermenton, Vézannes, Vézelay, Vézinnes, Villeneuve-Saint-Salves, Villiers-sur-Tholon, Villy, Vincelles, Vincelottes, Viviers, Volgré and Yrouerre.

| | |
|---|---|
| *Legal framework* | In national legislation |
| *Type of further condition* | Additional labelling provision |
| *Description of the condition* | |

a) — The controlled designation of origin can include the traditional distinction ‘premier cru’.
The controlled designation of origin can be followed by the following additional geographical denominations (*climats*) according to the conditions established in the specifications for wines that may receive the traditional distinction ‘premier cru’

| List of *climats* | |
|---|---|
| - ‘Clos Blanc’;<br>- ‘Clos de la Commaraine’;<br>- ‘Clos de Verger’;<br>- ‘Clos des Epeneaux’;<br>- ‘Derrière Saint-Jean’;<br>- ‘En Largillière’;<br>- ‘La Chanière’;<br>- ‘La Platière’;<br>- ‘La Refène’;<br>- ‘Le Clos Micot’;<br>- ‘Le Village’;<br>- ‘Les Arvelets’;<br>- ‘Les Bertins’;<br>- ‘Les Boucherottes’; | - ‘Les Chanlins-Bas’;<br>- ‘Les Chaponnières’;<br>- ‘Les Charmots’;<br>- ‘Les Combes Dessus’;<br>- ‘Les Croix Noires’;<br>- ‘Les Fremiers’;<br>- ‘Les Grands Epenots’;<br>- ‘Les Jarolières’;<br>- ‘Les Petits Epenots’;<br>- ‘Les Pézerolles’;<br>- ‘Les Poutures’;<br>- ‘Les Rugiens Bas’;<br>- ‘Les Rugiens Hauts’;<br>- ‘Les Saussilles ». |

The name of a *climat* that can be associated with the traditional distinction ‘premier cru’ is placed directly after the name of the controlled designation of origin and is printed in characters with dimensions that do not exceed, either in height or length, those of the characters of the controlled designation of origin.

b) - The labelling of wines protected by the controlled designation of origin may indicate the name of a smaller geographical unit, providing:

- that it is the name of a place in the land register;
- that it appears in the harvest declaration.

The name of the place in the land register is printed in characters with dimensions that do not exceed, either in height or length, half of those of the characters of the controlled designation of origin.

c) - The labelling of wines protected by the registered designation of origin may indicate the name of a larger geographical unit, ‘Vin de Bourgogne’ or ‘Grand Vin de Bourgogne’.

d) - When the grape variety is indicated on the label, this indication is not included in the same field of vision as the compulsory indications and is printed in characters with dimensions not exceeding 2 millimetres.

## *9 Supporting material:*

### a. Other document(s):

## VI. Other information

### *1. Intermediary details:*

| | |
|---|---|
| *Name of intermediary:* | Ministère de l'agriculture, de l'alimentation, de la pêche, de la ruralité et de l'aménagement du territoire. Direction Générale des politiques agricole, agroalimentaire et des territoires. [Ministry of agriculture, fisheries and food, rural affairs and land planning; General Directorate for Agricultural, Agrifood and Regional Policies] |
| *Address:* | 3 rue du Barbet de Jouy 75349 Paris cedex 07 SP France |
| *Telephone:* | + 33 (0)1 49 55 49 55 |
| *Fax:* | - |
| *Email address(es):* | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

### *2 Interested parties details:*

| |
|---|
| |

### *3. Link to the product specification*

| | |
|---|---|
| *Link:* | http://agriculture.gouv.fr/IMG/pdf/AOC_SOMM47-2.pdf |

### *4. Application language:*

| |
|---|
| French |

### *5. Link with E-Bacchus*

| |
|---|
| Pommard |

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (✓)

PDO (✓) PGI ( )
National file No : .....

1. Competent service of the Member State :
Name : Institut National des Appellations d'Origine, 138 Champs Elysées, 75008 Paris
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97

2. Applicant group :
(a) Name : Syndicat des Fabricants de Pont-l'Evêque et de Livarot
(b) Address : 82 rue des Bernières, 14300 Caen
(c) Composition : producer/processor (✓) other ( )

3. Name of product : Pont-l'Evêque, Petit Pont-l'Evêque, Demi Pont-l'Eveque, Grand Pont l'Evêque

4. Type of product : (see list in Annex VI) Class 1.3 - cheeses

5. Description of product : summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description : Made of cow's milk, Pont-l'Evêque is a soft-paste cheese with a washed crust, marketed in square form in various sizes and weights.

(c) geographical area : The old province of Normandy.

(d) evidence of origin : Pont-l'Evêque cheese, which takes its name from the town of Pont-l'Evêque in the *département* of Calvados, has been known under that name since the 17th century, but its reputation goes back to the Middle Ages and is attested by numerous references in literary or fiscal documents. Its *Appellation d'Origine* has been recognized since 1972.

(e) acquisition : The cheese is obtained from milk with rennet added. The curds are then cut and pressed. Draining takes place at ambient temperatures. Ripening lasts a minimum of 15 days at a temperature in the order of 11 to 14°C.

(f) link : The cheese is part of a long regional tradition, which has as much to do with know-how as with agricultural practices. In particular, the natural grasslands have developed microflora that thrive on a uniformly mild, damp climate, which helps to give the paste its very characteristic taste.

(g) control : Name : I.N.A.O. D.G.C.C.R.F.
Address : 138, Champs Elysées 59, Bd V. Auriol
75008 Paris 75703 Paris CEDEX 13

(h) labelling : Requirement to carry the logo bearing the initials INAO, the words *Appellation d'Origine Contrôlée* and the product designation.

(i) national legislative requirements (where applicable) : Regulation of 29 December 1986

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TO BE COMPLETED BY THE COMMISSION
EEC No : 6/FR/0129/
Date of receipt of dossier : ../../....



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APPLICATION FOR REGISTRATION: Art. 5 (X) Art. 17 ( )
PDO ( ) POI (X)

National file No :

1. Competent service of the Member State :
Name : Ministère de l'agriculture et de la pêche — Direction des politiques économique et internationale Bureau des signes de qualité et de l'agriculture biologique, 3, rue Barbet-de-Jouy, F-75349 Paris 07 SP
Tel. : (33-1) 49 55 81 01 Fax : (33-1) 49 55 57 85

2. Applicant group :
(a) Name : Syndicat du pruneau d'Agen
(b) Address : 18, avenue de Bias BP 162, F-47304 Villeneuve sur Lot Cedex
(c) Composition : producer/processor (X ) other ( )

3. Name of product : Pruneaux d'Agen — Pruneaux d'Agen mi-cuits

4. Type of product : (see list in Annex VI) Fruit, vegetables and cereals fresh or processed - Dried cooked plums

5. Description of product : summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description : The Pruneaux d'Agen comes from the variety "Prune d' Ente". It is a dried fruit with an ovoid form, dark brown to black in colour, with a shiny but non-sticky appearance, with a supple texture, and yellow-brown to yellow-gold flesh, without caramelization, and without flowers or mildew. After various industrial processes of which the most frequent are rehydration and stoning, the Pruneaux d'Agen are presented commercially of consistent sizes and with a moisture rate which appears on the packaging of maximum 35%. The Pruneaux d'Agen must be full, fleshy, presenting a wrinkled skin, or broken or cracked, and possess organoleptic characteristics appropriate to the variety of plum used. Agen prunes are sold either in bulk (in boxes of 5 or 12.5 kilograms equipped with a polyethylene film or any other presentation permitted by the regulations in force) or pre-packaged (in bags or plastic containers, wooden or metal boxes, or wooden baskets covered with plastic film, or any other presentation accepted under the current regulations).The Pruneaux d'Agen must meet a minimum size equivalent to 77 fruit per 500 g. "Pruneau d'Agen mi-cuit" applies to conventional product obtained by stopping drying as soon as the moisture content of the fruit has fallen to between 30 and 35%.

(c) geographical area : Orchards , as well as the drying units , the processing units and packaging must be within the geographical area. It covers the entire department of Lot- et-Garonne except Houeilles Township , and part of the neighbouring departments namely for the department of the Gironde, the cantons Auros , Branne , Carbon -Blanc , Castillon -la- Bataille, Cenon, Creon, Réole , Lussac , Monsegur Pellegrue , Pujols, Sauveterre -de -Guyenne , Sainte- Foy -La- Grande, to the department of Dordogne, townships Beaumont, Belves , Bergerac, Domme, Eymet , Issigeac , The Force , The Bugue, Le Buisson -de- Cadouin , Monpazier Montpon Menesterol , Sigoules , Velines , Villefranchede - Lonchapt , Villefranche du Perigord, for the department of Lot, townships Bretenoux Castelnau Montratier , Catus , Cazals , Figeac, Gourdon, lacapelle Marival, Lalbenque, Livernon , Luzech Montcuq , Puy L' Eveque, Saint- Cere , Saint- Germain -du -Bel-Air, Salviac for the department Gers , Condom townships , Eauze, Fleurance, Jegun Lectoure , Mauvezin Miradoux , Montreal , Saint -Clar , Valence- sur- Baise , Vic -Fezensac , and every department of Tarn -et-Garonne except Cantons de Caylus, Saint -Antonin Noble Val , Villebrumier .

(d) evidence of origin : The growing of the Prunier d'Ente in the region dates back to the twelfth century and appears to have been brought back from Damascus by the Crusaders. From that date until the sixteenth century, the drying process was carried out exclusively in the sun, but the climate of this region, subject to cyclical variations in wet years and dry years made this practice very random. Therefore in the second half of the sixteenth century bread ovens were used to finish drying prunes. Procedures and registration documents established among operators allow identification and product traceability at all stages: production, drying and processing.

(e) production : The orchards are pruned each year. Plums are harvested in a state of optimum maturity, as the harvest is carried out in several passages. Plums are dried within 72

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hours after collection in facilities specific to dehydration, achieving a residual moisture content in the prunes not exceeding 23%. Prunes must be clean and sound, that is to say free of rot, free of corruption by fermentation, free of live mites, free of live or dead insects, free of insect excrement. However, by exception, "Agen prunes half-baked "are produced by drying off when the humidity is between 30 and 35%. After drying the prunes are stored, sorted and graded. After treatment such as rehydration and stoning, they are sold in sizes consistent with the humidity.

(f) link :

*4.6.1. Characteristics linked to the product*

The production area of the Prunier d' Ente plum lies in a zone of climatic conflict, between the Mediterranean influence and the influence of the ocean. This variability of the climate – warmer in spring and summer, rainfall throughout the year, summer nights cooled by thunderstorms – gives to the fruits this particular balance between sugar and acidity which gives the Agen prune its original qualities. This region gives the Prunier d'Ente the cold winter necessary for the yearly resting of the vegetation, while only undergoing a minimum of spring frosts, to which flowers and young fruit are very sensitive. The Prunier d'Ente grows optimally in the clay-limestone soils of the area. The soil type also enables the production of large plums with high sugar, and with a thin and flexible skin. It is an essential condition to obtain prunes of large calibre and high quality.

*4.6.2. Current and historical reputation*

Thanks to its nutritional qualities, ease of storage and transport, the Pruneau d'Agen has quickly been an widely marketed. It has experienced several periods of very high international reputation in the past, to the late eighteenth and especially in the second half of the nineteenth century, when the product was known worldwide for explicit reference to its geographical origin. Since the early 1960s, it has experienced a new phase of development.

(g) control : Name : Qualisud.
Address : Agropôle, BP 102, F-47000 Agen
Name: Qualicert
Address: 191, av. A.-Briand, F-94237 Cachan Cedex
These organizations are accredited by the "Agricultural and food Cofrac" for certification of agricultural and food products according to standard NF EN 45011.

(h) labelling : Definitions on the package are: Agen prunes or half -cooked Agen prunes. The labelling must also comply with the requirements of regulation in force.

(i) national legislative requirements (where applicable) : -

TO BE COMPLETED BY THE COMMISSION
EEC No : 6/FR/Ol 16/95.05.11
Date of receipt of dossier : ../../....

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**'REBLOCHON'/'REBLOCHON DE SAVOIE'**

EC No: FR-PDO-0217-01003-11.06.2012

**PGI ( )PDO (X)**

## 1 NAME

'Reblochon'/'Reblochon de Savoie'

## 2 MEMBER STATE OR THIRD COUNTRY

France

## 3 DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 1.1. Type of product

Class 1.3. Cheeses

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

'Reblochon'/'Reblochon de Savoie' is a cheese made from raw, whole milk from cows from the Abondance, Montbéliarde and Tarentaise breeds. The cheese is pressed in the form of a flattened, slightly tapered cylinder approximately 14 cm in diameter, 3.5 cm in height and 450 to 550 g in weight.

It contains a minimum of 45 g of fat per 100 g after total desiccation and its dry matter must not be less than 45 g per 100 g of cheese.

It has a fine, regular and uniform rind, which is washed during the maturing process. The rind is yellow to yellowy-orange in colour and may be fully or partly covered in a fine, short white bloom.

The cheese itself is not very firm and it is homogeneous, supple and smooth. Cream to yellowish ivory in colour, it is lightly salted and may have small perforations.

The PDO also covers the smaller cheese, which has the same organoleptic characteristics but is approximately 9 cm in diameter, 3 cm in height and between 230 and 280 g in weight.

'Reblochon'/'Reblochon de Savoie' may be presented as a whole cheese or in portions.

### 1.3. Raw materials (for processed products only)

The milk used for producing 'Reblochon'/'Reblochon de Savoie' must come from dairy herds consisting of cows from the dairy breeds Abondance, Montbéliarde or Tarentaise (also known as Tarine).

### 1.4. Feed (for products of animal origin only)

To safeguard the link to the area, the herd's feed must mainly consist of fodder from the geographical area of origin. The basic feed ration consists of fodder comprising:

[*] Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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– at least 50% of grass grazed during the summer period and hay distributed daily during the winter period

– green fodder (green corn, grass distributed in fresh condition, fodder beet). Straw may only be included in the basic feed ration for the heifers.

During the summer period, the cows must be put out to pasture for at least 150 days.

The fodder from the area must be 100%, expressed as dry matter, of the basic feed ration of the lactating cows. For holdings at an altitude of over 600 m and on alpine holdings where the lactating cows graze at an altitude above 600 m, the fodder from the area should make up at least 75%, expressed as dry matter, of the animals' basic feed ration. The only fodder that may be bought in from outside the geographical area of origin is hay.

The basic feed ration may be complemented with the distribution of supplementary feed, including concentrated feedstuffs and dehydrated fodder. The total supplementary feed that may be distributed to lactating cows is 1 800 kg per dairy cow per year.

The dairy herd's feed may not include silage products, fermented fodder, tied bales or feed that could have an unfavourable influence on the odour or taste of the milk or cheese or which present a risk of bacteriological contamination.

**1.5. Specific steps in production that must take place in the defined geographical area**

The milk must be produced and the cheese manufactured and matured within the geographical area.

**1.6. Specific rules on slicing, grating, packaging, etc.**

The cheese is initially packaged in the geographical area before leaving the maturing cellar, which constitutes the last stage in the production of 'Reblochon'/'Reblochon de Savoie'. This provision preserves the quality of the rind by preventing its desiccation and the growth of undesirable moulds. This initial packaging does not prevent the product from being repackaged elsewhere at a later stage.

This packaging, in an appropriate means of packing, includes a false bottom made of spruce wood which is in contact with at least one of the sides of the cheese, which is presented in the form of a whole or half cheese. Three sides of each portion must have a rind.

The products supplied to the food industry may not be packaged individually but must nevertheless be packed before leaving the geographical area.

**1.7. Specific rules on labelling**

The labelling for the cheese must bear the name of the designation of origin 'Reblochon'/'Reblochon de Savoie' in characters at least two thirds of the size of the largest characters on the label. Furthermore, the labelling may bear the name of the designation of origin accompanied by the term 'petit' (small) for the smaller cheese defined in point 3.2.

Irrespective of the regulatory references applicable to all the cheeses and the aforementioned term, the use of any qualifier or other reference accompanying the aforementioned designation of origin is prohibited on the labelling, advertising, invoices or commercial documents, with the exception of specific trademarks.

The labelling must include the European Union's PDO symbol. It may also include the words 'appellation d'origine protégée' ['protected designation of origin'].



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## 2. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area covers two thirds of the department of Haute-Savoie (all the part east of Annecy above 500 m in altitude) and several municipalities or parts of municipalities of the department of Savoie.

**Department of Haute-Savoie**

Abondance, Alex, Allinges, Amancy, Andilly, Annecy-le-Vieux, Arâches-Ia-Frasse, Arbusigny, Arenthon, Armoy, Arthaz-Pont-Notre-Dame, Aviernoz, Ayse, Ballaison, Beaumont, Bellevaux, Bernex, Bluffy, Boëge, Bogève, Bonne, Bonnevaux, Bonneville, Bons-en-Chablais, Brenthonne, Brizon, Burdignin, Cervens, Chamonix-Mont-Blanc, Charvonnex, Châtel, Châtillon-sur-Cluses, Chevaline, Chevenoz, Cluses, Collonges-sous-Salève, Combloux, Cons-Sainte-Colombe, Contamine-sur-Arve, Copponex, Cordon, Cornier, Cranves-Sales, Cruseilles, Demi-Quartier, Dingy-Saint-Clair, Domancy, Doussard, Draillant, Duingt, Entremont, Entrevernes, Essert-Romand, Etaux, Evires, Faucigny, Faverges, Fessy, Féternes, Fillinges, Giez, Groisy, Habère-Lullin, Habère-Poche, Juvigny, La Balme-de-Thuy, La Baume, La Chapelle-d'Abondance, La Chapelle-Rambaud, La Chapelle-Saint-Maurice, La Clusaz, La Côte-d'Arbroz, La Forclaz, La Muraz, La Rivière-Enverse, La Roche-sur-Foron, Lathuile, La Tour, La Vernaz, Le Biot, Le Bouchet, Le Lyaud, Le Grand-Bornand, Le Petit-Bornand-Les-Glières, Le Reposoir, Le Sappey, Leschaux, Les Clefs, Les Contamines-Montjoie, Les Gets, Les Houches, Les Ollières, Les Villards-sur- Thônes, Lucinges, Lullin, Lully, Manigod, Marcellaz-en-Faucigny, Marlens, Machilly, Magland, Margencel, Marignier, Marnaz, Megève, Mégevette, Menthonnex-en-Bornes, Menthon-Saint-Bernard, Mieussy, Monnetier-Mornex, Montmin, Montriond, Mont-Saxonnex, Morillon, Morzine, Nancy-sur-Cluses, Nangy, Nâves-Parmelan, Novel, Onnion, Orcier, Passy, Peillonnex, Perrignier, Pers-Jussy, Praz-sur-Arly, Présilly, Quintal, Reignier, Reyvroz, Saint-André-de-Boëge, Saint-Blaise, Saint-Cergues, Saint-Eustache, Saint-Férréol, Saint-Gervais-les-Bains, Saint-Jean-d'Aulps, Saint-Jean-de-Sixt, Saint-Jean-de-Tholome, Saint-Jeoire, Saint-Jorioz, Saint-Laurent, Saint-Martin-Bellevue, Saint-Pierre-en-Faucigny, Saint-Sigismond, Saint-Sixt, Sallanches, Samoëns, Saxel, Scientrier, Scionzier, Serraval, Servoz, Sevrier, Seythenex, Seytroux, Sixt-Fer-A-Cheval, Talloires, Taninges, Thônes, Thorens-Glières, Thyez, Vailly, Vacheresse, Vallorcine, Verchaix, Vétraz-Monthoux, Veyrier-du-Lac, Villard, Villaz, Ville-en-Sallaz, Villy-Ie-Bouveret, Villy-Ie-Pelloux, Vinzier, Viuz-en-Sallaz, Vougy, Vovray-en-Bornes.

**Department of Savoie**

Cohennoz, Crest-Voland, Flumet, La Giettaz, Mercury (Section G1 and G2), Notre-Dame-de-Bellecombe, Plancherine (Section A1, A2, A3), Saint-Nicolas-La-Chapelle, Ugine.

## 3. LINK WITH THE GEOGRAPHICAL AREA

### 3.1. Specificity of the geographical area

**Geographical factors:**

The geographical area is situated in the northern Alps and includes the mountainous regions between Lake Geneva and the Mont Blanc massif. It extends to the Swiss border in the east and the most westerly foothills of the Alps in the west. It does not include the Beaufortain massif in the south, though it does include the northern part of the Bauges massif.

The topography is particularly dramatic, with ever higher massifs ranging from west to east (1 000 m for the western foothills, over 2 000 m for the peaks of the limestone massif, over



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4 000 m for the Mont Blanc massif), separated by wide valleys at altitudes of over 500 m (Dranse, Giffre, Arve, Arly).

The geographical area includes regions with very diverse geological substrates. Limestone-dominated massifs span the area from the north-east to the south-west. Some particularly erosion-resistant strata form striking cliffs such as the Aravis chain. To the west, a clay-limestone molasse substrate underlies dramatic limestone mountains (the Salève). To the east, the crystalline massif of Mont-Blanc and the Aiguilles Rouges are the highest points in the region. The rocks there are acidic (granite, gneiss, mica schists). To the north, the Chablais range is composed of a mixture of limestone and acid rocks.

The climate is mountainous, directly exposed to the winds from the west. It is characterised by abundant precipitation (over 900 mm per year), without seasonal drought, which often exceeds 1 500 to 2 000 mm per year in the heart of the massifs. The mountainous environment means that the winters are cold with abundant snowfall. The topography and altitude have a strong influence on the local climatic conditions.

Most of the agricultural land is farmed as pasture land. The region is characterised by particularly highly developed high-altitude permanent grassland, the alpine pastures. There is a lot of plant diversity in the pastures due to the variety of environmental conditions (sun, irrigation and drainage, exposure, altitude, etc.) and the land use (pastoral practices). 90% of the grass-covered areas is permanent grassland dominated by cocksfoot grass, considered to be a very good fodder grass, white clover and red clover. There are hayfields thick with wild sorrel, average pastures or hayfields with burnet saxifrage, and hayfields or dry or rough grazing with meadow sage and oregano. The vegetation used for grazing extends from the bottom of the valleys to altitudes of over 2 500 m.

**Human factors:**

One of the characteristics of the dairy farms in the geographical area is the use of the alpine pastures in summer. The herds' life is heavily influenced by the seasons: leaving their barns to graze in the valleys at the beginning of May, then being led up to the alpine pastures at the start of June where they remain until the beginning of October. This is followed by winter, which is the longest period, with several months of snow and storms. This means that in summer the farmers must gather the fodder the herd will need from November to April (around 2 000 kg of hay per cow for winter).

To cope with these conditions, the milk producers favour cows from dairy breeds native to mountain regions, adapted to the physical and climate constraints of the environment (body type adapted to grazing on sloping pastures; temperature tolerance; capacity to thrive on grazing in the summer and dry fodder in the winter), while regularly producing quality milk.

The dairy cows' feed mainly consists of pasture grass in summer and dry fodder in winter. The supplementary feed is limited in quantity, to safeguard the low-intensity nature of the farming. It does not include fermented feed which could adversely influence the odour or taste of the milk and, consequently, the cheese.

The name 'Reblochon de Savoie' comes from the French word 'reblâche' which means 'to milk a second time'. This practice originated in the 13th century, when farmers who leased alpine pastures had to pay a tax to the landowners. Cows that were not fully milked at the time when the tax was charged gave a little but very creamy milk on the second milking, because the end of milking produces milk with a high fat content. Thus the cheese-makers used this small amount of high-fat milk to make little rounds of creamy cheese. In the 18th century the monetisation of trade helped to move Reblochon away from its clandestine origins onto the tables of the bourgeois, the clergy and the nobility.

The cheesemaker's labour, founded on expertise and experience handed down through the generations, plays an essential role in unlocking the flavour of 'Reblochon'/'Reblochon de Savoie'. The raw milk, which is not pre-treated, is processed at a low temperature to best develop the flavour. The twice-daily milking means that the milk has to be used quickly and precisely. Using raw milk makes it necessary to work in open vats where the cheesemaker can note any variations in the milk and adapt the process accordingly.

The ageing initially takes place on the alpine farm and is then continued in the valley, where the relative ease of access led to the emergence of the profession of cheese maturer. The cheese maturer's tasks notably include monitoring the maturing temperature, which plays an important role in the development of the fungal flora (which gives the rind its characteristic appearance). The surface of the cheese is occupied by a succession of multiple, co-existing microbial groups. This succession is essentially due to the changing pH level and the level of salt in the rind. These microflora, particularly the *Geotrichum candidum* in particular, give 'Reblochon'/'Reblochon de Savoie' its characteristic fine white bloom and also contribute to the development of the texture and flavour of the cheese.

As a commercial product 'Reblochon' took off in the 19th century, when dealers specifically trading in it are first found. This was facilitated by the development of roads. The first half of the 20th century saw the production of 'Reblochon' expand beyond its cradle of origin, which led producers to protect their product and define special production methods back in 1953.

### 3.2. Specificity of the product

'Reblochon'/'Reblochon de Savoie' is a pressed, uncooked cheese made from raw, whole cow's milk, which is not processed before production.

It is small in size, light in weight and can be produced in a smaller format. It is presented in the form of a flat, slightly tapered cylinder.

It is a creamy cheese, smooth, supple and ivory in colour, lightly salted, which may reveal lactic and roasted aromas. Its washed fine rind, saffron in colour, is covered in a fine white bloom (fungal flora).

### 3.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The very wet mountain environment which accounts for the whole of the geographical area promotes strong grass growth in spring and summer. The diversity of the conditions of the environment, such as the altitude and the exposure of the alpine pastures and the type of rocks, gives the grasslands a great botanical wealth, with each habitat characterised by a distinctive community of flora.

Within these communities, numerous species have strong aromas which contribute to the characteristics of 'Reblochon'/'Reblochon de Savoie'. Differences in sensory characteristics can be traced to the different types of hays and pastures found in the geographical area.

This harsh environment is very restrictive for the herds and only the mountain breeds are capable of supporting a way of life that combines winters spent in barns in the valley and extensive grazing every day in the alpine pastures in summer with roaming in areas that may vary by several hundred metres in altitude.



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These breeds are capable of producing protein-rich milk very suitable for making cheese: the curd obtained after the rennet is added is firm and the cheese yield is high.

Obtained initially from production using small quantities of high-fat milk, 'Reblochon'/'Reblochon de Savoie' cheese is the result of the use of a simple method (low heating, rapid renneting, no drying out in the vat) with short maturing periods.

Thus, the organoleptic characteristics of 'Reblochon'/'Reblochon de Savoie' are closely linked to the dairy cows' feed (pasture, fodder), which is obtained from flora that has adapted to the climatic conditions described above, and to the preservation of the cheesemakers' and maturers' skills.

**Reference to publication of the specification**

[Article 5(7) of Regulation (EC) No 510/2006]

https://www.inao.gouv.fr/fichier/CDCReblochon.pdf

[*] Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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***Note that the file is under technical analysis. Questions were sent/are being sent to MSs, which may result in amendment or withdrawal of the GI. B.3 is unable to warrant the quality of this document.***

# Transmission of an established geographical indication of spirit drinks

Draft - Last save on **20/02/2015 09:25** by **null**

## I. TECHNICAL FILE

### *1.Name and Type*

**a. Name(s) to be registered**

| |
|---|
| Rhum de la Guadeloupe (fr) |

**b. Category**

| |
|---|
| 1. Rum |

**c. Applicant country(ies)**

| |
|---|
| France |

**d. Application language:**

| |
|---|
| français |

**e. Geographical indication type:**

| |
|---|
| PGI - Protected Geographical Indication |

### *2.Contact details*

**a.Applicant name and title**

| | |
|---|---|
| **Applicant name and title** | Organisme de Défense et de Gestion des rhums traditionnels des Départements d'Outre Mer sous indications géographiques |
| **Legal status, size and composition (in the case of legal persons)** | Syndicat professionnel composé de sucreries, distilleries, éleveurs et pré-embouteilleurs concernés par les cahiers des charges des indications géographiques « Rhum de sucrerie de la Baie du Galion », « Rhum de la Guadeloupe », « Rhum de la Guyane », « Rhum de la Réunion », « Rhum des Antilles françaises », « Rhum des départements français d'outre-mer ». |
| **Nationality** | France |
| **Address** | 7 rue de Madrid |

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| | |
|---|---|
| | 75008 PARIS |
| **Country** | France |
| **Phone** | (33)(0)143871265 |
| **E-mail(s)** | cirt.dom@wanadoo.fr |

**b.Intermediary details**

| | |
|---|---|
| **Intermediary name** | Ministère de l'agriculture, de l'agroalimentaire et de la forêt |
| **Address** | Direction Générale des Politiques Agricole, Agroalimentaire et des Territoires (DGPAAT)<br>Bureau du vin et des autres boissons<br>3 Rue Barbet de Jouy<br>75349 Paris Cedex 07 SP<br>France |
| **Country** | France |
| **Phone** | (33)(0)149554955 |
| **E-mail(s)** | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

**c.Interested parties details**

| |
|---|
| |

**d.Competent control authorities details**

| | |
|---|---|
| **Competent control authority name** | Institut National de l'Origine et de la Qualité (INAO) |
| **Address** | 12, rue Henri Rol-Tanguy<br>TSA 30003<br>93555 Montreuil sous bois Cedex<br>France |
| **Country** | France |
| **Phone** | (33)(0)173303800 |
| **E-mail(s)** | info@inao.gouv.fr |

**e.Control bodies details**

| |
|---|
| |

## *3.Description of the spirit drink*

| | |
|---|---|
| **Title – Product name** | Rhum de la Guadeloupe |
| **Physical, chemical and/or organoleptic characteristics** | Le Rhum de la Guadeloupe présente une quantité totale en substances volatiles autres que les alcools éthylique et méthylique supérieure ou égale à 225 grammes par hectolitre d'alcool pur.<br>Le titre alcoométrique volumique minimal des rhums de la Guadeloupe à la commercialisation est de 40 %. |

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| **Specific characteristics (compared to spirit drinks of the same category)** | Le rhum de la Guadeloupe est un rhum traditionnel tel que défini au point 1 f) de l'annexe II du Règlement (CE) n°110/2008, élaboré à partir de cannes à sucre produites en Guadeloupe, issues de variétés acclimatées, sélectionnées et multipliées dans l'aire. Le moût est fermenté de façon discontinue puis distillé à un titre alcoométrique volumique inférieur à 90%. |

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| **Title – Product name** | Rhum de la Guadeloupe « blanc » |
| **Physical, chemical and/or organoleptic characteristics** | Le Rhum de la Guadeloupe « blanc » est incolore et transparent, avec parfois de légers reflets dorés à ambrés. Il est plaisant olfactivement. Il est caractérisé par sa finesse aromatique avec des notes fruitées, florales, végétales et épicées ainsi que des séries empyreumatique et balsamique. |
| **Specific characteristics (compared to spirit drinks of the same category)** | Le Rhum de la Guadeloupe « blanc » est un rhum de la Guadeloupe maturé en cuves durant une période minimale de 3 semaines entre la distillation et le conditionnement. |

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| **Title – Product name** | Rhum de la Guadeloupe « brun » ou Rhum de la Guadeloupe « élevé sous bois » |
| **Physical, chemical and/or organoleptic characteristics** | Le Rhum de la Guadeloupe « brun » et le Rhum de la Guadeloupe « élevé sous bois » ont une couleur dorée à ambrée. Ils sont marqués par leur caractère boisé et par des notes fruitées, florales, végétales, épicées ainsi que par des séries empyreumatique et balsamique. |
| **Specific characteristics (compared to spirit drinks of the same category)** | Le Rhum de la Guadeloupe « brun » est un Rhum de la Guadeloupe élevé en récipient de bois de chêne durant une période minimale de 6 mois.<br>Le Rhum de la Guadeloupe « élevé sous bois » est un Rhum de la Guadeloupe élevé en récipient de bois de chêne durant une période minimale de 12 mois. |

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| **Title – Product name** | Rhum de la Guadeloupe « vieux » |
| **Physical, chemical and/or organoleptic characteristics** | Le Rhum de la Guadeloupe « vieux » a une couleur miel à acajou foncé et des arômes boisés, fruités, épicés, empyreumatiques, et balsamiques.<br>Le Rhum de la Guadeloupe « vieux » présente une teneur en substances volatiles autres que les alcools éthylique et méthylique supérieure ou égale à 325 grammes par hectolitre d'alcool pur. |
| **Specific characteristics (compared to spirit drinks of the same category)** | Le Rhum de la Guadeloupe « vieux » est un Rhum de la Guadeloupe élevé en fûts de chêne d'une capacité maximale de 650 litres, pendant une période minimale de trois ans. |

## *4.Define geographical area*

### a.Description of the defined geographical area

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| La production du matériel végétal destiné aux plantations, la production et la récolte des cannes à sucre, l'extraction et le stockage des jus de canne et des produits issus de la |

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| fabrication du sucre de canne (mélasses ou sirops), la fermentation du moût puis sa distillation, la maturation, l'élevage ou le vieillissement, et le stockage des rhums sont réalisés dans l'aire géographique constituée du territoire du département de la Guadeloupe. |

**b.NUTS area**

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| FR910 | Guadeloupe |
| FR91 | Guadeloupe |
| FR9 | DÉPARTEMENTS D'OUTRE-MER |
| FR | FRANCE |

## *5.Method for obtaining the spirit drink*

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| **Title – Type of method** | Les cannes à sucre |
| **Method** | Les variétés de canne à sucre appartiennent aux espèces Saccharum officinarum et Saccharum spontaneum ou issues de leur hybridation.<br>Elles font l'objet de travaux d'acclimatation, de multiplication et de sélection dans l'aire géographique pendant une période minimale de trois ans.<br>Les variétés de canne à sucre transgéniques sont interdites. |

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| **Title – Type of method** | L'extraction du jus |
| **Method** | L'extraction des jus est réalisée par pression mécanique et imbibition à l'eau des cannes. Les cannes à sucre sont broyées et pressées dans des moulins horizontaux. |

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| **Title – Type of method** | La production du moût |
| **Method** | Le moût destiné à la fermentation est constitué :<br>• soit par le jus de canne ;<br>• soit par dilution avec de l'eau des sirops ou des mélasses, issus des différentes étapes de la transformation du jus de canne en sucre.<br><br>Le moût destiné à la production de « Rhum de la Guadeloupe » complété de la mention « agricole » est issu exclusivement du jus de canne. Le chaulage de ce jus est interdit. Le recours à toute technique d'enrichissement en sucres du jus de canne ou du moût qui en est issu, notamment par ajout de sirop, de mélasse ou de sucre, est interdit.<br><br>Le moût destiné à la production de « Rhum de la Guadeloupe » complété de la mention « de sucrerie » est issu exclusivement de sirops ou de mélasses issus des différentes étapes de la transformation du jus de canne en sucre. |

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| **Title – Type of method** | La fermentation du moût |
| **Method** | La fermentation du moût est discontinue. |

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| **Title – Type of method** | La distillation |
| **Method** | La distillation du moût fermenté, communément appelé « vin », est réalisée selon les principes de la distillation discontinue simple, de la distillation discontinue multiétagée ou de la distillation continue multiétagée avec reflux.<br>Les rhums présentent dans le collecteur journalier, à l'issue du processus de distillation, un titre alcoométrique volumique inférieur à 90 % à 20 °C et une somme des substances volatiles autres que les alcools éthylique et méthylique supérieure ou égale à 225 grammes par hectolitre d'alcool pur.<br><br>1 Distillation discontinue simple<br>La distillation est réalisée au moyen d'alambic composé d'une chaudière, d'un chapiteau, d'un col-de-cygne, avec ou sans chauffe-vin ou condenseur à eau, et d'un serpentin avec appareil réfrigérant.<br>La capacité de la chaudière ne doit pas dépasser 30 hectolitres.<br>Le « vin » est chauffé dans la chaudière au feu nu ou par introduction de vapeur d'eau dans une double enveloppe extérieure.<br>Les vapeurs issues du « vin » s'élèvent et gagnent le chapiteau où elles se condensent partiellement. Une partie d'entre elles reflue vers la chaudière après condensation tandis qu'une autre partie des vapeurs emprunte le col-de-cygne et se dirige vers le réfrigérant à la sortie duquel va couler le distillat.<br>Le procédé peut comprendre la succession de deux distillations :<br>- la première consiste en la distillation du « vin » et permet d'obtenir le brouillis, après avoir écarté les produits de début et de fin de la distillation (têtes et queues) ;<br>- la deuxième dite « repasse » consiste en la distillation du brouillis et permet d'obtenir l'eau-de-vie.<br><br>Le titre alcoométrique volumique du distillat diminue au cours de la distillation et les fractions de début et de fin de distillation peuvent être séparées en fonction de leur titre alcoométrique volumique et ajoutées au vin ou au brouillis d'une distillation suivante.<br><br>2 Distillation discontinue multiétagée<br>La distillation est réalisée au moyen d'alambic composé d'une chaudière surmontée d'une colonne de concentration, d'un chapiteau, d'un col-de-cygne, avec ou sans chauffe-vin ou condenseur à eau, et d'un serpentin avec appareil réfrigérant. |

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| | Le « vin » est chauffé dans la chaudière à feu nu ou par introduction de vapeur d'eau dans une double enveloppe extérieure.<br>La colonne est composée d'une zone de concentration des vapeurs comportant au plus 25 plateaux.<br>La rétrogradation est réalisée par un ou plusieurs chauffe-vins ou condenseurs à eau.<br>Les vapeurs issues du « vin » s'élèvent et gagnent le chapiteau où elles se condensent partiellement.<br>Une partie d'entre elles reflue vers la chaudière après condensation tandis qu'une autre partie des vapeurs emprunte la colonne au travers les plateaux de concentration des vapeurs en alcool, et se dirige vers le serpentin à la sortie duquel va couler le distillat.<br><br>3 Distillation continue multiétagée avec reflux<br>La distillation est réalisée au moyen de colonnes qui contiennent des plateaux assurant grâce à des éléments de barbotage, en forme de tunnels ou de calottes, le contact entre les flux liquides et les flux gazeux qui les traversent à contre-courant.<br>Les colonnes comprennent une zone d'épuisement du « vin » en alcool et une zone de concentration au sein de laquelle les vapeurs vont s'enrichir en alcool.<br>L'appareil à distiller est composé d'une ou plusieurs colonnes comportant :<br>- une zone d'épuisement de 15 plateaux au moins ;<br>- une zone de concentration de 50 plateaux au plus.<br>La condensation est réalisée par un ou plusieurs chauffe-vins ou condenseurs à eau. Les condensats issus de ces échangeurs thermiques sont dirigés soit vers le coulage du distillat, soit rétrogradés en haut de la zone de concentration.<br>Les composés indésirables (têtes et queues) peuvent être éliminés dans les résidus ou dans l'atmosphère par dégazage du « vin » dans la zone d'épuisement, ainsi que par des extractions en phase liquide dans la zone de concentration. |

| **Title – Type of method** | L'élevage |
|---|---|
| **Method** | Les rhums destinés à la production de rhum « blanc » sont maturés en cuves durant une période minimale de 3 semaines entre leur distillation et le conditionnement.<br><br>Les rhums destinés à la production de rhum « bruns » sont élevés en récipient de bois de chêne durant une période minimale de 6 mois.<br><br>Les rhums destinés à la production de rhum « élevés sous bois » sont élevés en récipient de bois de chêne durant une période minimale de 12 mois. |

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| | Les rhums destinés à la production de rhum « vieux » sont élevés en fûts de chêne d'une capacité maximale de 650 litres, pendant une période minimale de trois ans.<br><br>Les durées minimales définies ci-dessus sont réalisées sans interruption, à l'exception des manipulations nécessaires à l'élaboration des produits. |

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| **Title – Type of method** | La finition |
| **Method** | Les méthodes de finition sont autorisées de telle sorte que leur effet sur l'obscuration du rhum soit inférieur à 2 % vol.. L'obscuration notamment liée à l'extraction du bois ou à l'adaptation de la coloration par l'ajout de caramel, exprimée en % vol., est obtenue par la différence entre le titre alcoométrique volumique réel et le titre alcoométrique volumique brut. |

### *6.Link with the geographical environment of origin*

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| **Title – Product name** | Rhum de la Guadeloupe |
| **Details of the geographical area or origin relevant to the link** | 1 Les facteurs naturels<br>Situé en zone tropicale à 16° nord, l'archipel guadeloupéen bénéficie d'un climat globalement chaud et humide où deux saisons marquées se distinguent, une saison sèche et une saison des pluies, avec en général plus de 5 heures d'ensoleillement par jour et plus de 10 jours de pluie par mois. Il n'y a pas de risques de gelée.<br>La sole cannière en Guadeloupe est installée sur des parcelles reposant à 95 % sur des sols profonds très argileux (vertissols), sols vertiques à smectite et des sols ferralitiques. La petite île de Marie-Galante présente la particularité de reposer entièrement sur un socle calcaire d'où dérive des sols moins profonds.<br><br>2 Les facteurs humains<br>De nombreux paysages ruraux sont constitués de champs de canne. Cette plante fait partie du patrimoine culturel de l'archipel. Le savoir-faire des producteurs de canne à sucre de la Guadeloupe, accompagnée depuis plus d'un demi-siècle par le centre technique de la canne et du sucre, ont permis d'adapter les cultures au cas par cas.<br>Par sa pérennité et son pouvoir couvrant, la canne à sucre contribue à la protection des sols contre l'érosion, et à la protection de son environnement par un usage restreint en intrants.<br><br>La culture de la canne à sucre occupe 15 000 hectares de la surface agricole utile de l'archipel guadeloupéen et s'inscrit souvent en production principale au sein de plus de 5 000 exploitations agricoles.<br>Ces cannes sont valorisées dans trois distilleries de rhum de |

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| | sucrerie, et neuf distilleries de rhums agricoles. La filière canne – sucre – rhum offre plus de 10 000 emplois directs et indirects.<br><br>3 Les éléments historiques<br>Depuis le XVIIème siècle, différentes innovations technologiques ont permis d'aboutir au « Rhum de la Guadeloupe » actuel. Dans un premier temps, la culture de la canne se développa dans le but de produire du sucre. Dès les années 1645, la monarchie apporta son soutien à la production de sucre en Guadeloupe. Celle-ci se développa en même temps que la production d'eau-de-vie de canne. C'est l'époque de l'habitation sucrerie, qui résulte d'un premier transfert des savoir-faire européens par les premiers colons, y compris ceux issus d'autres pays des Amériques, du Brésil notamment.<br><br>La plupart des sucres et eaux-de-vie obtenus étaient expédiés et commercialisés en France métropolitaine, où le sucre était raffiné, et le rhum coupé, notamment à Bordeaux, Nantes et La Rochelle.<br><br>Un deuxième transfert de technologie survint vers la moitié du XIXème siècle, avec l'arrivée de la machine à vapeur et des colonnes à distiller. La vapeur émise servait à distiller les rhums au travers d'une colonne, équipée de plusieurs plateaux métalliques, 3, 4, 10, ou plus selon les cas. La vapeur permettait également de fournir une énergie motrice aux moulins de broyage, qui devinrent entièrement métalliques. Les colonnes à distiller permirent d'accroître considérablement les volumes traités.<br><br>Les distillateurs Guadeloupéens perfectionnèrent peu à peu leurs techniques de fabrication. Suite notamment aux travaux de Pasteur et à l'amélioration des conditions d'hygiène, une attention plus particulière fut apportée aux fermentations.<br><br>À la fin du XIXème siècle, la modernisation des outils de production se poursuivit et les unités de productions se spécialisèrent de plus en plus. Les distilleries agricoles étaient le plus souvent de plus petite taille comparativement aux usines qui avaient en leur sein une sucrerie et une distillerie.<br><br>Mieux structurée et de plus en plus performante face à la forte demande en rhum, notamment au cours de la première guerre mondiale, la production de rhum de la Guadeloupe atteignit des sommets au début du XXème siècle. Ainsi, en 1922 les autorités françaises décidèrent de réglementer la production de rhum de la Guadeloupe, en contingentant les quantités vendues en exonération de taxes en France métropolitaine, et en définissant les critères analytiques |

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| | spécifiques du rhum.<br><br>En 1922, la production était constituée pour deux tiers de rhum de sucrerie et un tiers de rhum agricole. Le rhum agricole trouvait assez facilement des débouchés commerciaux au sein même de la Guadeloupe, tandis que le rhum de sucrerie, moins onéreux, était plus souvent exporté en France métropolitaine.<br><br>Les deux sortes de rhum sont toujours produites dans la même proportion. De nos jours, la production de rhum s'est structurée au travers de la mise en place de la filière canne – sucre – rhum.<br><br>Aujourd'hui, les rhums de la Guadeloupe sont représentés en métropole sous différentes marques réputées et recherchées par les consommateurs, et sont présents également à l'export dans plus de 40 pays. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | Le « Rhum de la Guadeloupe » blanc est incolore et transparent, avec parfois de légers reflets dorés à ambrés. Il est plaisant olfactivement. Il est caractérisé par sa finesse aromatique avec des notes fruitées, florales, végétales et épicées ainsi que des séries empyreumatique et balsamique.<br><br>Le « Rhum de la Guadeloupe » brun et le rhum élevé sous bois, ont une couleur dorée à ambrée. Ils sont marqués par un caractère boisé et par des notes fruitées, florales, végétales, épicées ainsi que par des séries empyreumatique et balsamique.<br><br>Le « Rhum de la Guadeloupe » vieux a une couleur miel à acajou foncé et des arômes boisés, fruités, épicés, empyreumatiques, et balsamiques. |
| **Causal link between the geographical area and the product** | Les conditions pédoclimatiques guadeloupéennes, climat chaud et humide, sol argileux, sont particulièrement propices à la culture de la canne à sucre, les sols calcaires de l'île de Marie-Galante lui apportant une certaine spécificité.<br><br>La qualité des rhums produits à partir des cannes locales est indissociable des arts guadeloupéens de la fermentation, de la distillation de la maturation et de l'élevage des rhums.<br><br>Ainsi, depuis près de quatre siècles, les distillateurs de la Guadeloupe ont en permanence recherché à améliorer la qualité des rhums produits, aboutissant ainsi à asseoir leur réputation et leur rayonnement international. |

***Requirements in EU, national or regional***

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## *8.Supplement to the geographical indication*

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| **Supplement to the geographical indication** | Marie Galante |
| **Definition, description or scope of the supplement** | Pour pouvoir bénéficier de la dénomination complémentaire « Marie Galante », la production, la récolte des cannes à sucre, l'extraction et le stockage des jus de canne et des produits issus de la fabrication du sucre de canne (mélasses ou sirops), la fermentation du moût puis sa distillation, la maturation, l'élevage ou le vieillissement, et le stockage des rhums sont réalisés sur le territoire des communes suivantes du département de la Guadeloupe : Capesterre-de-Marie-Galante, Grand-Bourg, Saint-Louis. |

## *9.Specific labelling rules*

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| **Title** | Règles générales |
| **Description of the rule** | Les rhums pour lesquels sera revendiquée l'indication géographique « Rhum de la Guadeloupe », ne pourront pas être offerts au public, expédiés ou mis en vente sans que sur les déclarations, étiquettes, factures et tout document commercial ainsi que sur les titres de mouvement, l'indication géographique susvisée ainsi que les mentions complémentaires ne soient inscrites en caractères apparents.<br><br>Les dénominations « Rhum de Guadeloupe » et « Rhum Guadeloupe » peuvent être utilisées en tant que mentions d'étiquetage complémentaire. |

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| **Title** | Mentions complémentaires « blanc », « brun », « élevé sous bois », « vieux » |
| **Description of the rule** | L'indication géographique « Rhum de la Guadeloupe » peut être complétée de la mention « blanc », « brun », « élevé sous bois », « vieux » pour les rhums répondant aux conditions de production fixées pour ces mentions dans les rubriques "description de la boisson spiritueuse" et "méthode d'élaboration de la boisson spiritueuse" de la fiche technique. |

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| **Title** | Mentions complémentaires "agricole", "de sucrerie" |
| **Description of the rule** | L'indication géographique « Rhum de la Guadeloupe » peut être complétée de la mention « agricole » ou « de sucrerie » pour les rhums répondant aux conditions de production fixées pour ces mentions dans la rubrique "méthode d'élaboration de la boisson spiritueuse" de la fiche |

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| | technique. |

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| **Title** | Mentions de vieillissement |
| **Description of the rule** | Les mentions suivantes relatives à une durée de vieillissement ne peuvent compléter la mention « vieux » qu'aux conditions ci-dessous :<br>- la mention « VO », « Très Vieux », « Very Old », pour des rhums vieillis au moins 3 ans<br>- la mention « VSOP », « Vieille Réserve », « Réserve Spéciale », « Cuvée Spéciale », pour des rhums vieillis au moins 4 ans<br>- la mention « Grande Réserve », « Extra Vieux », « Extra Old », « XO », « Hors d'Age », pour des rhums vieillis au moins 6 ans<br>- la mention « millésime » suivie de la mention d'une année pour les rhums vieillis au moins 6 ans |

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| **Title** | Dénomination géographiique complémentaire |
| **Description of the rule** | L'indication géographique « Rhum de la Guadeloupe » peut être complétée sur les étiquetages par la dénomination géographique « Marie-Galante » pour les rhums qui respectent les conditions définies dans la rubrique "Supplément à l'indication géographique". |

# II.Other information

## *1.Supporting material*

| | |
|---|---|
| File name: | CDC IG Rhum Guadeloupe BO.pdf |
| Description: | Cahier des charges du Rhum de la Guadeloupe |
| Document type | Product specification |

| | |
|---|---|
| File name: | RhumGuadeloupe_joe_20150128_0030.pdf |
| Description: | Arrêté homologation Rhum de la Guadeloupe |
| Document type | Other |

| | |
|---|---|
| File name: | RhumDeLaGuadeloupe_joe_20150219_0048.pdf |
| Description: | Arrêté modificatif Rhum de la Guadeloupe |
| Document type | Other |

## *2. Link to the product specification*

| | |
|---|---|
| Link: | https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-4b125b08-66bd-42bc-b921-fabed8ba0d22 |

# Summary Technical Specifications
# for registration of geographical indications

**NAME OF THE GEOGRAPHICAL INDICATION:**

Rhum de la Martinique

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

"Rum" (category 1 of Annex II to Regulation (EC) No. 110/2008)

"Rhum de la Martinique" rum is produced exclusively by alcoholic fermentation and distillation of sugar-cane juice as stated in point 1.aii of Annex II to Regulation (EC) No. 110/2008

**APPLICANT:**

Syndicat de Défense de l'AOC Rhum Agricole Martinique

Usine Soudon

Route du Vert Pré – 97232 LE LAMENTIN

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

First protection in France : decree of 5 November 1996 defining the controlled appellation of origin "Rhum de la Martinique".

First protection in Europe: Council Regulation (EEC) of 29 May 1989 laying down general rules on the definition, description and presentation of spirit drinks No. 1576/1989 entered into force, as of 15 December 1989.

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

Rhum agricole "Rhum de la Martinique" (agricultural Rum**)** has the specific characteristics of rum marked by roundness and aromatic finesse.

The minimum alcoholic strength by volume shall be 40 %.

- Rhum agricole blanc "Rhum de la Martinique" (white agricultural Rum**)** is colorless, expresses fruity, floral, spicy aromas and contains a quantity of volatile substances equal or exceeding 225grams per hectolitre of 100%vol.alcohol. This rum is left to rest in vat for a minimum period of 8 weeks after distillation.

- Rhum agricole "Rhum de la Martinique" (agricultural Rum**)** maturated in casks is colored; expresses fruity, floral, spicy, balsamic and empyreumatic aromas and contains a quantity of volatile substances equal or exceeding 250 grams per hectolitre of 100%vol.alcohol. It must be stored a minimum of one year in oak containers.

- Rhum agricole vieux "Rhum de la Martinique" (old agricultural Rum) is steady colored, ranging from honey to dark mahogany; expresses woody, fruity, spicy, empyreumatic and balsamic aromas and contains a quantity of volatile substances equal or exceeding 325 grams per hectolitre of 100%vol.alcohol. This rum must absolutely be aged in oak barrels of an under 650 liters capacity for at least three years.

The production of plant material, the harvesting and processing of sugar cane, the distillation, maturation or ageing of the rums and the packaging of rum "vieux" must take place in the geographical area.

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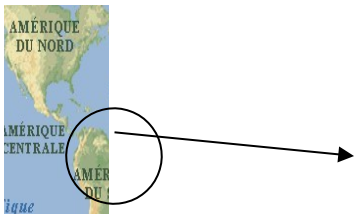
## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area includes the Martinique island which is a French overseas department in the eastern Caribbean Sea,.The geographical area spreads over the island with the exception of dependent islets and rocks.




Inside the geographical area, the sugarcane production area is delimited.

### Link With The Geographical Area

Rhum agricole "Rhum de la Martinique" is the result of a combination of elements related to the natural environment of the island and the history of rum in the French Caribbean.

The production of sugar cane is promoted by climatic conditions in Martinique which enable both vegetative growth during the wet season and its maturation during the dry season.

However, the topographical conditions of some landlocked areas of the island have prevented from following the production intensification required from the nineteenth century by the sugar industry. Thus, some plantations have been forced to give up sugar production and convert to the production of "Rhum agricole".

The production of rum has developed with the arrival of technological innovations such as the steam engine or continuous distillation columns. These columns have been adjusted to take into account the specificities of fermented sugar cane juice derived from fermentation conditions and therefore dependent on climatic characteristics.

Under the influence of high ambient temperature and oak barrels, ageing is characterized by high evaporation, accelerated oxidation reactions and high extraction of wood, giving rhum agricole "Rhum de la Martinique" all its organoleptic features.

## SPECIFIC RULES CONCERNING LABELLING (IF ANY)

- the geographical indication « Rhum de la Martinique» shall be supplemented by the supplementary terms « agricole» and « appellation d'origine contrôlée »
- the geographical indication « Rhum de la Martinique » may be supplemented by the terms «blanc» or «vieux»

## CONTROL AUTHORITY/CONTROL BODY

Institut national de l'origine et de la qualité, 12, rue Henri Rol-Tanguy, - TSA 30003 – 93 555 Montreuil-sous-Bois cedex

Direction générale de la concurrence, de la consommation et de la répression des fraudes, 59 boulevard Vincent Auriol, 75703 PARIS Cedex 13

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OTHER ACTS

# EUROPEAN COMMISSION

**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2013/C 127/07)

This publication confers the right to object to the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**AMENDMENT APPLICATION ACCORDING TO ARTICLE 9**

**'RIZ DE CAMARGUE'**

**EC No: FR-PGI-0105-0073-25.10.2011**

**PGI ( X ) PDO ( )**

1. **Heading in the specification affected by the amendment**

— ☐ Name of product

— ☒ Description of product

— ☐ Geographical area

— ☒ Proof of origin

— ☒ Method of production

— ☒ Link

— ☒ Labelling

— ☒ National requirements

— ☒ Other (formal amendments in order to comply with the defined plan and for ease of reading, and change of certifying body)

2. **Type of amendment(s)**

— ☒ Amendment to the Single Document or Summary Sheet

[1] OJ L 343, 14.12.2012, p. 1.
[2] Replaced by Regulation (EU) No 1151/2012.

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— ☐ Amendment to the specifications of the registered PDO or PGI for which neither the Single Document nor the Summary Sheet has been published

— ☐ Amendment to the specifications that does not involve any change to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)

— ☐ Temporary change in the specification resulting from the imposition of obligatory sanitary or phytosanitary measures by the public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s)**

3.1. *Description of product*

The amendments to the specifications are as follows:

— 'Pre-cooked' rice has been removed from the range of rice using the PGI. The pre-cooking procedure is no longer used in the Camargue: 'fast cooking' rice are manufactured, without heat treatment, by cutting the pericarp. Therefore, the criteria for 'wholegrain or brown Camargue rice' are used to characterise these grains.

This amendment also affects the Summary Sheet which specified pre-cooked rice in part 4.2 (Description).

— The moisture content of 'white rice' and 'parboiled rice' has been raised in line with the accepted value for 'wholegrain rice' and 'brown rice', that is equal to or lower than 15 %. The drying process makes grains processed more fragile, entailing higher sorting costs (re-sorting) and risks lowering quality levels for the consumer (broken grains can appear after packaging). This amendment therefore aims to limit the risk of breakages and also contributes to ensuring the consistency of the product. This amendment also affects the Summary Sheet in part 4.2 (Description).

— Level of inert matter: the overall level of impurities was removed, whereas two of its components were maintained: level of inorganic impurities and level of organic matter with other grains. The threshold level for organic matter, which was set at 'trace' level, has been readjusted to the accepted level for high-grade rice, that is equal to or lower than 0,05 %. These amendments do not affect the Summary Sheet.

— Quality of the preparation: the level of paddy rice in white rice and parboiled rice, which was set at 'trace' level, has been readjusted to a level which is equal to or lower than 0,06 % for wholegrain and brown rice, white and parboiled rice. The same amendment has been made for the level of husked rice in white and parboiled rice: 'trace' level, which was recorded as 0,06 %. Criteria for rice striated with red and self-propagating red rice have also been merged for the authorised levels (the levels of self-propagating red rice in white and parboiled rice were set at 'trace' level in the registered PGI). The criteria were merged because they are very similar and difficult to distinguish during controls. The merger will thus simplify these controls. The levels of rice striated with red and self-propagating red rice are equal to or lower than 2 % respectively in wholegrain and brown rice, and equal to or lower than 1 % in white and parboiled rice. These amendments affect the Summary Sheet in part 4.2 (Description).

— Ripening: the level of unripe grains, which was set at 'trace' in white and parboiled rice, has been readjusted to a level which is equal to or lower than 0,5 %. The level of unripe grains has also been amended for white and parboiled rice and is from now on lower than 3 %. These amendments affect the Summary Sheet in part 4.2 (Description).

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— Damaged and shrivelled grains: on one hand, the overall 'damaged and shrivelled grains' criterion has been removed and replaced by its components, with a merger of the 'stained grains' and 'spotted grains' parameters; on the other hand, the criterion 'yellow grains', which had been set at 'trace' level, is merged with the 'amber grains' criterion. The aim of these mergers is to group together any defects with the same origin (illnesses and scalding), which are sometimes difficult to distinguish during controls. The merger will thus simplify these controls. The level of damaged grains (stained and spotted) are respectively lower than 0,5 % in wholegrain and brown rice, and lower than 0,3 % in white and parboiled rice. The level of scalded rice (yellow and amber) is lower than 0,1 % for wholegrain and brown rice, white and parboiled rice. These amendments affect the Summary Sheet in part 4.2 (Description).

These amendments (level of inert matter, quality of preparation, ripening, damaged and scalded grains) were mainly made in order to simply control analyses, even if they do not necessary improve quality. Another aim of these amendments was to define a quantified threshold for levels previously set as 'trace' so as to have a measurable minimum threshold for a given sample. Levels set at 'trace' were defined but within reasonable limits (never higher, for instance, than what is tolerated for high-grade rice) so as not to compromise the consistency of the product.

— It was stated in the specifications and in the single document that the same type of grain is used in both the pure product and in the mixture.

3.2. *Geographical area*

The addition of the municipality of Fontvieille is purely formal since the boundaries of the geographical area remain unchanged and since that municipality was included in the geographical area of the registered PGI. This addition does not affect the Summary Sheet since the municipalities were not listed there.

3.3. *Proof of origin*

Traceability requirements are defined according to the preparation phase, under the plan stipulated in Regulation (EC) No 510/2006. Most of the elements are extracted from the traceability table set out in the specifications of the Product Conformity Certification which was previously associated with the PGI, and which the production of Riz de Camargue complied with.

Names of varieties have now been added, in the botanical meaning of the term during the sowing, reaping and storage phases.

3.4. *Method of production*

1. The amendments to the specifications are as follows:

— Procedure for selecting varieties:

The list of varieties which can be used for Riz de Camargue is established according to a procedure which ensures that all of the operators of the PGI are consulted. The selection criteria are twofold. On one hand, they ensure that the variety is adapted to the agro-climatic context of the Camargue (the criteria used are: robustness when harvested, earliness, the height of the plants, resistance to heavy rain, reaction to disease). On the other hand, they ensure that all of the varieties sown correspond to the same type and produce grains with similar features, thus resulting in a product with a high degree of physical uniformity after preparation (type of grain, degree of processing, absence of defects) and very similar reactions when cooked (cooking time and stickiness). Authorised rice varieties still belong to the Japonica and Indica varieties. The choice of authorised varieties is based on experiments carried out by the Centre Français du Riz de Camargue (French Centre for Camargue Rice). These amendments do not affect the Summary Sheet.

The advantage of this additional constraint, which was agreed upon following a meeting between industry operators, is to provide an additional means of improving quality and to strengthen the link with the geographical area.

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The uniformity of the product, which is a feature of Riz de Camargue, is therefore a result of all the operations involved during its preparation, which include: cultivation in conditions which are purified by the climate and perfected by water management, together with the choice of varieties, which is a way to further reduce pressure from disease (selection of tolerant varieties) and to reduce the variability of grain types within the same family.

In addition, this provision reinforces production lifespan and possibilities for supervised control by limiting the use of unsuitable and/or over-sensitive varieties.

— During the 'sowing' phase there is a new traceability constraint for the variety, including in cases of 're-sowing':

Only those varieties listed by the industry committee can be used.

When re-sowing, the farmer must use the same variety or a variety of the same type.

Information on the varieties are traced.

The aim here is consistency with what is described under stage 1 (choice of varieties which can be used) of the specifications, so that upstream use of this additional tool translates into improved quality throughout the industry: at the cultivation stage, then during harvesting management and the stocking of paddy rice, whilst avoiding inadequate mixtures.

— Harvesting management: the moisture content and the level of inert matter in rice entering containers at the storage body were specified: moisture content less than 25 % and level of inert matter (organic and inorganic) less than 10 %.

They were also specified for paddy rice, once cleaned and dried, at the start of the preparation process: moisture content less than 15 % and level of inert matter (organic and inorganic) less than 4 %. These amendments do not affect the Summary Sheet.

This characterisation of paddy rice, which helps to prepare Riz de Camargue, includes information on the specified levels of moisture and impurities.

The advantage of this description is visible in the current agro-industrial context of the Camargue, in which Camargue paddy rice is traded, where the trades of harvester-stocker and rice-grower can be carried out by different companies. This description is therefore useful.

2. The amendments to the specifications are as follows:

Addition of a new phase, 'Selecting plots':

The requirement for Camargue rice plots to each have independent entry and exit circuits for water, thus avoiding overspill between plots, is not new, but it is highlighted as an original characteristic of the Riz de Camargue production process. This constraint appeared previously in the specifications of the Product Conformity Certification annexed to the PGI registration request lodged in 1998, but is was not very visible in the PGI Specifications.

The advantage of making it visible is to better inform the consumer.

3.5. *Link*

The link to the geographical area of origin was redesigned and is split into three parts: specificity of the area where Riz de Camargue is prepared, specificity of Riz de Camargue, causal link between the geographical area and the specificity of Riz de Camargue.

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— Specificity of the area where Riz de Camargue is prepared

Addition of this paragraph which did not appear in the registered PGI specifications.

— Specificity of Riz de Camargue

Addition of this chapter which did not appear as such in the registered PGI specifications, but which reuses certain elements established previously.

— A distinctive quality

Elements initially defined in Chapter 6.3 (Qualities and Characteristics linked to the Origin) have been reused, but have been completed and reorganised into a coherent whole, visible for the consumer: consistency of the rice — the Camargue quality table is an operational rendering for operators and for control purposes.

The elements from the previous Specifications which are reused in this summary of characteristics are:

1. 'Almost no cryptogramic pressure', whereby the visible result for the consumer is the low percentage of stained grains;

2. 'Excellent grain preservation', which did not refer to the preservation of ready-to-eat Riz de Camargue, but to the preservation of paddy rice and to the low proportion of yellow or amber grains in packaged Riz de Camargue.

— Specific know-how

Elements present in the registered PGI Specifications (Chapter 6.3: Qualities and Characteristics linked to the Origin) and in the Annex of technical recommendations have been reused and added to.

— History and long-standing reputation

This is a summary of elements previously established, without amendments.

— Current reputation

Reused information with an update of the characterisation of the industry.

— Causal link between the geographical area and the specificity of Riz de Camargue

The article has been rewritten using elements presented in Articles 8.1 and 8.2

3.6. *Labelling*

Removal of the special characteristics linked to the Product Conformity Certification and addition of the EU logo.

The advantage of including the EU logo is to allow the product, which can be marketed in packaging of various brands, shapes and colours, to be more easily identified.

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3.7. *National requirements*

Entirely new section, which includes the main elements to be controlled.

Removal of the reference to Law No 94-2 of 3 January 1994 on quality recognition of agricultural and food products.

3.8. *Other*

Formal amendments were made to the specifications, notably to comply with the standard plan in force.

The name and contact details of the control structure have been amended. It is now run by Certipaq.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** ([3])

**'RIZ DE CAMARGUE'**

**EC No: FR-PGI-0105-0073-25.10.2011**

**PGI ( X ) PDO ( )**

1. **Name**

'Riz de Camargue'

2. **Member State or Third Country**

France

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.6. Fruit, vegetables, cereals, fresh or processed

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

'Riz de Camargue' corresponds to different grain types: round grains, medium grains, A-type long grains, B-type long grains.

Authorised rice varieties belong to the Japonica and Indica varieties.

The list of authorised varieties is established by the organisation which updates it yearly. This list is established on the basis of agronomic criteria (robustness when harvested, earliness, height of the plants, resistance to heavy rain and reaction to disease), which aim to ensure that the variety is adapted to the agro-climatic context of Camargue and to ensure that all of the varieties sown correspond to the same type and produce grains with similar features.

'Riz de Camargue' is rice to be consumed and is available in different states of preparation: wholegrain or brown rice (brown or coloured), white rice (natural or naturally perfumed) and parboiled rice. It can be marketed as a pure product (same grain type and same preparation state) or as a mixture of rice in different states of preparation, each corresponding to a grain type.

([3]) See footnote 2.

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'Riz de Camargue' is a high-grade rice, characterised by a high degree of consistency: it is not subject to any sanitary issue/deterioration (deterioration, smell, taste), the level of breakages is only 5 % and the percentage of grains with the same type is equal to or higher than 97 %.

Moreover, 'Riz de Camargue' is a rice which is:

— particularly clean: the levels of inorganic and organic impurities are equal to or less than 0,01 % and 0,05 % respectively,

— very high quality preparation: the percentages of 'foreign' rice are very low: level of paddy rice equal to or lower than 0,06 %; level of red and rice striated with red equal to or lower than 1 % in white and parboiled rice and equal to or lower than 2 % in wholegrain and brown rice; level of 'cargo' (or husked) rice equal to or lower than 0,06 % in white or parboiled rice; damaged grains account for less than 0,5 % in wholegrain and brown rice, and lower than 0,3 % in white and parboiled rice; the level of shrivelled grains is lower than 0,1 %,

— the grains are very regular in maturity and format: the level of unripe grains is equal to or lower than 5 % in wholegrain and brown rice and less than 3 % in white and parboiled rice; the consistency of formats is ensured by the selection of varieties which can be cultivated for preparing 'Riz de Camargue'; this selection is carried out every year by the PGI Defence and Management Body.

3.3. *Raw materials (for processed products only)*

Not applicable.

3.4. *Feed (for products of animal origin only)*

Not applicable.

3.5. *Specific steps in production that must take place in the defined geographical area*

All operations, that is the cultivation, harvesting, drying and stocking of paddy rice, are carried out in the geographical area. The fact that the various preparation phases of the rice are close together ensure that, in terms of the quality of the finished product, the rice is very consistent; the corresponding reduction in transportation limits the risk of the grains being damaged before drying completely.

3.6. *Specific rules on slicing, grating, packaging, etc.*

Not applicable.

3.7. *Specific rules concerning labelling*

The name 'Riz de Camargue' must appear on all rice which is marketed, regardless of the packaging.

On top of the required legal information, the European logo must appear on all 'Riz de Camargue' labels, near to the protected geographic indication.

## 4. Concise definition of the geographical area

The geographical area of the PGI 'Riz de Camargue' covers the territory of the following municipalities:

— in the Bouches-du-Rhône department: Arles, Les Saintes-Maries-de-la-Mer, Port-Saint-Louis-du-Rhône, Tarascon, Fontvieille,

— in the department of Gard: Saint-Gilles, Vauvert, Aigues-Mortes, Beaucaire, Fourques, Saint-Laurent d'Aigouze, Le Cailar, Le Grau-du-Roi, Aimargues, Bellegarde.

## 5. Link with the geographical area

5.1. *Specificity of the geographical area*

The Camargue features a whole series of natural and human factors, which are very much inter-dependent, making it a unique and identifiable rice production area.

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(a) The physical surroundings (natural environment)

The territory features:

— the absence of hills or mountains and very low altitude, always lower than 5 metres, which allows flat surfaces, suitable for flooded cultivation and for mastering water levels, to be identified,

— the presence beneath the soil of salted groundwater which in places has higher concentrations of salt than seawater;

— a Mediterranean-style climate whose most salient features are as follows:

  — low rainfall and plenty of sunshine,

  — violent winds, which blow for most of the year (more than 200 days per year on average), including the 'Mistral', a cold a very dry wind which significantly increases evaporation (900 mm on average in the area and up to 1 300 mm on average per year),

  — a very high water shortage, which induces salted groundwater to rise up by capillary action,

  — average seasonal temperatures which are almost always positive, with very marked temperature ranges from day to day and from year to year, which is a constraint for cultivation and which can have an impact on the length of the growing season.

(b) A specific hydraulic system

The Rhône river, which forms the delta, is an 'inexhaustible' source of fresh water, thus providing the Camargue with all of its water needs. The fresh water spreads through and covers almost all of the Camargue territory thanks to an impressive network of irrigation and drainage channels, which are maintained by rice farmers. These channels are divided into two hydrographical networks, separated by rice fields: one flooding the rice fields upstream, the other emptying and draining water downstream.

(c) Human and organisational factors

The 'Riz de Camargue' production area is a territory where the rice farming specialisation is necessary in order to combat the sterilisation of the land by the rise of salt. By cleaning the salt and helping to improve the hydraulic network, rice growing is decisive for improving agricultural and for socio-economic development in Camargue.

As such, the various operators involved in rice production and processing have been organised for a long time in a structured industry, located mainly on the territory of the Rhône delta. In particular, this industry has a technical institute, the French Rice Centre (Centre Français du Riz), dedicated to rice growing in the production zone.

The structured nature of this industry is also demonstrated by the fact that all of the harvesting bodies of 'Riz de Camargue' are located in the production area, immediately next to the growing plots.

5.2. *Specificity of the product*

(a) A distinctive quality

One of the features of the finished product 'Riz de Camargue' is its very high degree of consistency and the small number of defective grains: particularly in terms of stained, amber and green grains.

'Riz de Camargue' is rice to be consumed and is available in different states of preparation: wholegrain or brown rice (brown or coloured), white rice (natural or naturally perfumed) and parboiled rice. It can be marketed as a pure product or as a mixture of rice.

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'Riz de Camargue' has a very high quality of preparation: the grains are very regular in terms of format, the level of breakages is only 5 % and the percentage of grains with the same format is equal to or higher than 97 %.

(b) Specific know-how

'Riz de Camargue' cultivation has several distinctive features which are mainly due to the natural environment and to its location in the delta.

The production technique, using small plots which each have an entry and exit for water, located within a complex system of irrigation and drainage channels, requires specific know-how from producers.

Correct management of water levels in each plot is essential.

— When the rice fields are being prepared for cultivation, they are drained so as to limit the presence of pathogenic mushrooms.

— During cultivation, water management optimises the both the growth of the plants and any weedkillers used.

— At the end of the growing cycle, the rice field is dried to limit contact between the grains and water in case of a downpour due to the climatic conditions, which would damage the quality of the crop, as well the level of inert matter found therein.

(c) A long-standing and enduring reputation

The history of Camargue rice can be traced back to the 13th century. In his Decree of 23 August 1593 for instance, Henri IV ordered sugarcane, madder and rice to be grown in Camargue.

Cultivation started on a larger scale during the 14th century, after the Rhône was dammed up in 1855, and mainly developed after 1945 following the blockade of the coasts and food shortages. The cultivation occupied up to 35 000 ha in Camargue and on the Mediterranean fringe of Port-Saint-Louise-du-Rhône in Perpignan, and satisfies all internal needs.

In 1965, cultivation started to decline but it remained in Camargue, covering several thousand hectares, concentrated on the lowest lands where nothing else can be grown. Rice farming developed again after 1981, when a recovery plan was implemented.

This long-standing and enduring cultivation of rice on the territory has contributed to the reputation of 'Riz de Camargue', which no longer needs to be proved since it received an honorary medal at the World Fair of 1856 and the PGI 'Riz de Camargue' in 2000. Today, its reputation is maintained by various popular cultural events such as the celebration of 'New Rice' (Prémices du Riz) or the rice festival (Feria).

In 2012, Camargue produced 100 000 tons of paddy rice from around 20 000 ha of crops, that is to say a third of rice consumed by the French. The industry had more than 200 operators in 2012.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The uniqueness of the Camargue ecosystem contributes greatly to the quality of 'Riz de Camargue':

— Good exposure to sunlight, which guarantees every year the 1 750 hours of exposure which the rice needs, helps the crops to grow and ensures regular yields.

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— The closed nature of Camargue, associated with a high degree of evaporation, entails the artificial introduction of fresh whater to compensate the natural water shortage and to control water levels in the rice fields. This management of water levels is ensured by the hydraulic infrastructure, made up of pumping stations which function correctly and which cover around 80 % of the agricultural areas, allowing for integrated production. This is an additional means of bringing diseases under control. The harvested rice thus has a naturally low percentage of stained grains.

— The strength and frequency of the Mistral, the dominant wind covering the entire area, purify cultivation conditions, considerably reduce attacks from mushrooms and in particular prevent the development of toxins (mycotoxin, aflatoxin).

Moreover, the proximity of the harvesting sites, where the grains are taken to be dried as soon as they are harvested, preserves the quality of the grains. During the drying phase, a large number of the risks linked to the deterioration of the grains' appearance disappear. As such, the very short circuit between the production fields and the drying units reduces risks linked to the shrivelling of grains, and therefore the proportion of yellow or amber grains.

The specificity of 'Riz de Camargue' is its high degree of consistency, which results both from the coordinated organisation of the production industry, from practices and varieties which are adapted to the agro-climatic characteristics of the area, and from the fact that conditions are identical throughout the production zone.

'Riz de Camargue' also has a strong reputation linked to its long-standing cultivation on this territory: it is one of the very few crops which exploit the territory and which preserves it by limiting rises of salt.

Local know-how, which was built up in response to the particular cultivation conditions and using available production factors, has now been consolidated by the presence of specialised technicians and a technical institute, le French Rice Centre (Centre Français du Riz), which is dedicated to rice farming and which issues recommendations to rice farmers on the cultivation cycle.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 [4])

https://www.inao.gouv.fr/fichier/CDCIGPRizDeCamargueV1.pdf

[4] See footnote 2.

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TECHNICAL FILE Dossier No: PDO-FR-A0584

**Designations of existing wines - technical file**

## I. NAME(S) TO BE REGISTERED:

Romanée-Conti (FR)

## II. DETAILS OF APPLICANT

**Applicant name and title:** Syndicat de Défense des Grands Crus de Vosne et Flagey

**Legal status, size and composition (in the case of legal persons):** The group is a professional syndicate governed by the Labour Code. It is formed of operators who make the harvest declaration and deal with the specification.

**Nationality:** France

**Address:** Mairie, 21700 VOSNE-ROMANEE, France

**Telephone:** n/a

**Fax:**

**Email(s):** cavb@cavb.fr

## III. PRODUCT SPECIFICATION

**Status:** Attached

**File name:** AGRT1122683D - Romanee-Conti CDC publication BO.pdf

## IV. NATIONAL DECISION OF APPROVAL:

**Legal reference:** Decree No 2011-1382 of 25 October 2011 on the controlled designation of origin ‘Romanée-Conti’ published in the Official Journal of the French Republic of 28 October 2011.

## V. SINGLE DOCUMENT

**Name(s) to be registered:** Romanée-Conti (FR)

**Equivalent term(s):**

**Traditionally used designation:** No

**Legal basis for the transfer:** Article 118s of Regulation (EC) No 1234/2007

**This technical file contains amendments adopted in compliance with:** Regulation (EC) No 607/2009, Article 73(1)(c) [sic]

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**Type of geographical indication:** PDO - Protected Designation of Origin

# 1. CATEGORIES OF GRAPEVINE PRODUCTS

1. Wine

## 2. DESCRIPTION OF THE WINE(S)

**Analytical characteristics**

The wines are still, dry red wines.

The wines have a minimum natural alcoholic strength by volume of 11.5 %.

After enrichment, the wines' total alcoholic strength by volume does not exceed 14.5 %.

At the time of packaging, the wines have a maximum malic acid content of 0.4 g per litre.

The finished wines, ready to be released for consumption, have a maximum fermentable sugar content (glucose + fructose) of 2 g per litre.

The total acidity, volatile acidity and sulphur dioxide content are those laid down by EU legislation.

**Organoleptic properties**

Rather than by its strength, the wine is distinguished by its exceptional delicacy combined with great complexity. Its personality can be defined as 'an ensemble of great richness that defies analysis, in which each vintage seems to order the whole according to the rules of a subtle orchestration'. When young, the wine presents intense aromas, very often blending fruity notes with hints of undergrowth or leather. Little by little, it develops its whole potential of delicacy and harmony, gradually revealing subtle perfumes, sometimes floral, of exceptional smoothness combined with very long-lasting aromas. It finally presents the full range of its qualities only after some 15 years of ageing.

## 3. TRADITIONAL TERMS

**a. Point a)**

Controlled [...] Designation

Controlled Designation of Origin

**b. Point b)**

Grand cru

Clos

Château

## 4. WINEMAKING PRACTICES

**a. Oenological practices:**

**Type of oenological practice:** Specific oenological practice

**Description of the practice**

- Reductive methods of enrichment are permitted with a limit of a 10 % concentration rate.

- Use of wood chips is prohibited.

- After enrichment, the wines' total alcoholic strength by volume does not exceed 14.5 %.

- In addition to the above provisions, the oenological practices concerning these wines must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

**Type of oenological practice:** Cultivation method

**Description of the practice**

a) - Planting density

- The minimum density of the vines in the vineyard is 9 000 plants per hectare. The spacing between the rows is 1.25 meters or less. Between plants in the same row, spacing is at least 0.5 meters.

- The vines do not have to be planted in rows as long as the minimum planting density is respected with spacing between the plants exceeding 0.5 meters.

b) - Pruning rules

The wines come from vines pruned according to the following provisions.

GENERAL PROVISIONS

The vines are pruned with a maximum of eight buds per plant:

- either short pruning (vines trained using the 'Cordon de Royat', bilateral cordon, 'Gobelet' or fan-shape methods);

- or long pruning using the simple Guyot method.

SPECIFIC PROVISIONS

The period for establishing the cordon is limited to two years. During this period, double Guyot pruning is permitted with a maximum of five buds on each cane.

Simple Guyot pruning can be adapted:

- with a second spur making it possible to vary the position of the cane from one year to the next;

- with a cane trimmed to a maximum of three buds and a spur limited to two buds.

Regardless of the pruning method, the vines can be pruned with extra buds on condition that, at the phenological stage corresponding to 11 or 12 leaves, the number of fruit-bearing branches for the year by plant does not exceed the number of buds established by the pruning rules.

c) - Irrigation

Irrigation is prohibited.

d) - Specific harvest provisions

The wines are made from grapes harvested manually.

**b. Maximum yields**

**Maximum yield:** The yield is set at 35 hectolitres per hectare. The target yield is set at 49 hectolitres per hectare.

## 5. DEMARCATED AREA

The grapes are harvested and the wines made, developed and aged on the territory of the municipality of Vosne-Romanée in the department of Côte-d'Or.

**a. NUTS area**

FR261 Côte-d'Or

FR26 Bourgogne

FR FRANCE

**b. Maps of the demarcated area**

**Number of maps attached:** 0

## 6. WINE GRAPES

**a. Inventory of main wine grape varieties:**

**b. Wine grape varieties on the list established by the OIV:**

Chardonnay B

Pinot Noir N

Pinot Gris G

Pinot Blanc B

**c. Other varieties**

## 7. LINK WITH THE GEOGRAPHICAL AREA:

**Detailed information about the geographical area:**

a) - Description of the natural factors relevant to the link

The geographical area is situated in the Côte de Nuits vineyard. It is a level landscape of tectonic origin that extends over some 25 kilometres in a north/south orientation. The Côte de Nuits separates the limestone plateaux of the Hautes Côtes, to the west at an altitude of between 400 and 500 metres, from the Bresse plain to the east. The latter is a Tertiary rift valley with an altitude of some 250 metres, to the right of the '*Côte*' (i.e. slope).

The temperate oceanic climate is modified by continental and southern influences, the latter coming up through the Rhône corridor. The regional oceanic character is maintained by moderate and regular rainfall, around 750 millimetres per year, without an inevitable summer drought. Temperatures are on the cool side with an annual average of 10.5 °C. The '*Côte*' is located to the east of the Morvan hills and the Bourgogne plateaux. Sheltered from the prevailing winds it enjoys higher temperatures and lower rainfall.

The geographical area is thus restricted to a single stretch in the municipality of Vosne-Romanée, between the towns of Dijon and Nuits-Saint-Georges, in the department of Côte-d'Or in Bourgogne.

The slope, around 150 metres in height, is formed of a series of limestones from the Middle Jurassic. This includes the especially compact Comblanchien limestone, which forms the backbone of the landscape. A level of marl (argillaceous limestone) from the Bajocian stage is interposed within the limestone series in the lower part of the slope, forming a shallow depression in the landscape.

The parcels demarcated for grape harvest are situated in the lower area, on a slight slope that faces east. They are at altitudes between 260 and 270 metres, at the base of the hollow created by the Bajocian marl level. The substrate is formed of this marl and, at the lower level, of entrochal limestone.

The entire substrate is covered by a thin colluvial layer varying in depth from a few decimetres to one meter. This is a mixture of scree with clay and silt resulting from the alteration of the subsoil and underlying topography.

The soils are under-developed, generally containing carbonates and rather thin, characterised by a high clay content. Despite all of this, drainage is good thanks to the limestone-rich character of the subsoil. The high iron oxide content gives the soil a characteristic red colour.

b) - Description of the human factors relevant to the link

The Cluniac monastery of Saint-Vivant was founded around 900 a few kilometres as the crow flies from the west of the '*Côte*', in the Hautes Côtes de Nuits. In the twelfth century, the monastery owned a fermenting room and cellars in Vosne, a wine-growing area given to it by the Duke of Bourgogne Hugues II.

This area comprised four enclosed vineyards, known as '*cloux*', adjoining but separate, recorded very precisely in an act of 1512. Until the French Revolution of 1789, the '*cloux*' remained the property of the monastery, with the exception of one which was sold in 1584. That was the 'Cloux des 5 journaux', also known as the 'Cros des Cloux'. The word '*journaux*' referred to units of land measurement, each representing around 34 ares. The aforementioned '*cloux*' belonged to the Croonembourg family until 1760. A notarised document of 1676 shows that, during that time, the name 'Romanée' was given to the 'Cros des Cloux' vineyard, within exactly the same boundaries as in 1512. Why? We do not know. However, we should not forget that '*romenie*' is an old French word that occurs frequently in literature to denote a mythical, legendary wine.

In 1760, the vineyard was sold, for a sum considered excessive at the time, to a cousin of Louis XV and powerful personage Louis-François de Bourbon, Prince de Conti. He would bring the vineyard to the world's attention by making it an instrument of his personal fame, even bestowing his name on it. It became henceforth 'Romanée-Conti'.

During the French Revolution of 1789, the last Prince de Conti lost all his property and ended his life in exile. Seized and sold as a national asset in 1794, the 'Romanée-Conti' was acquired in 1819 by the Ouvrard family, which already owned the 'Clos de Vougeot' vineyard. 'Romanée-Conti' wine was made in the 'Clos' fermenting room until 1869, when the Ouvrard heirs sold the vineyard to Jean-Marie Duvault-Blochet. The latter was a large land-owner and wine-grower from Santenay, and ancestor of the current owners. The vineyard is still enclosed by walls that are medieval heritage.

In 1816, Jullien placed 'Romanée-Conti' wine in 'first class' among the 'fine wines' of Bourgogne. In 1860, the Viticulture Committee of Beaune County also classified it as 'first class'.

The controlled designation of origin 'Romanée-Conti' was recognised by the decree of 11 September 1936.

The vines are trained in accordance with current practice in the Côte de Nuits. Plant density exceeds 9 000 plants per hectare, with the variety based on pinot noir N. Cultivation techniques are intended to optimise soil preservation. It is the custom to age the wines long enough to ensure very good keeping qualities.

The 'Romanée-Conti' vineyard covers a surface area of around 1.80 hectares, with an average annual production of 45 hectolitres.

**Detailed information about the product:**

Rather than by its strength, the wine is distinguished by its exceptional delicacy combined with great complexity. Its personality can be defined as ‘an ensemble of great richness that defies analysis, in which each vintage seems to order the whole according to the rules of a subtle orchestration’.

When young, the wine presents intense aromas, very often blending fruity notes with hints of undergrowth or leather. Little by little, it develops its whole potential of delicacy and harmony, gradually revealing subtle perfumes, sometimes floral, of exceptional smoothness combined with very long-lasting aromas. It finally presents the full range of its qualities only after some 15 years of ageing.

**Causal link:**

Over time, the Bourgogne vineyard has seen the emergence of exceptional plots of land known as ‘*climats*’, usually with local names, like the ‘Romanée-Conti’. These lie at the heart of the best sites, with optimal soil and climate conditions.

Identified and named centuries ago, they receive the greatest care on the part of producers, to both vine and cellar. Year after year they produce the most perfect wines. For many centuries they have occupied the top position in the classification of great wines of Bourgogne.

The term ‘grand cru’, associated with them, has been in use since the beginning of the twentieth century. Its inclusion on labels is a well-established custom.

Located at the heart of the vineyard of the municipality of Vosne-Romanée, the ‘Romanée-Conti’ is in an ideal position. Over the years, the characteristics of its soil and subsoil have ensured the continuity of excellence. Fertile although not excessively so thanks to the clays, it enjoys an optimal water balance with the combination of a surface layer that retains water and a limestone-bearing subsoil that provides effective drainage. The ‘Romanée-Conti’ is sheltered from the morning mists and spring frosts by its position rising gently above the plain. The location combines every advantage to allow great wine to be produced.

The ‘Romanée-Conti’ has proved to be the natural home of choice for the variety pinot noir N, a variety indigenous to Bourgogne.  Here it develops its full potential, expressed with particular finesse and elegance.

Aware of this potential, successive owners have always striven to make the very best use of this small plot, with the most careful practices both on the vine and in the cellar. In particular, the wines benefit from a long ageing in the cellar, which makes them exceptionally well suited to ageing once bottled.

Throughout its history, the ‘Romanée-Conti’ vineyard has remained intact. From the beginning, it has been a single operating unit comprising land, management and wine production. It is a remarkable property, clearly founded on the concept of a site with a remarkable reputation for the

quality of its production. The ‘Romanée-Conti’ still occupies the same land as the ‘Cros des Cloux’ of the sixteenth century. It therefore represents the concept of ‘*climat*’ that is typical of Bourgogne. The preservation of ancient walls around part of the perimeter is evidence of the constancy of this ‘*clos*’ rooted in the history of Bourgogne.

Produced by the Prince de Conti to rank among the world’s finest wines since the close of the eighteenth century, ‘Romanée-Conti’ has retained its leading position among the wines of Bourgogne since that era.

It is distributed in over 30 countries across every continent. This legendary wine, along with other wines described as ‘grand cru’, contributes greatly to the fame of Bourgogne throughout the world.

## 8. FURTHER CONDITIONS

**Legal framework:** In national legislation

**Type of further condition:** Derogation concerning production in the demarcated geographical area

**Description of the condition**

The area in immediate proximity, defined by derogation for the making, development and ageing of the wines, comprises the territory of the following municipalities:

- Department of Côte-d’Or: Agencourt, Aloxe-Corton, Ancey, Arcenant, Argilly, Autricourt, Auxey-Duresses, Baubigny, Beaune, Belan-sur-Ource, Bévy, Bissey-la-Côte, Bligny-lès-Beaune, Boncourt-le-Bois, Bouix, Bouze-lès-Beaune, Brion-sur-Ource, Brochon, Cérilly, Chamboeuf, Chambolle-Musigny, Channay, Charrey-sur-Seine, Chassagne-Montrachet, Châtillon-sur-Seine, Chaumont-le-Bois, Chaux, Chenôve, Chevannes, Chorey-lès-Beaune, Clémencey, Collonges-lès-Bévy, Combertault, Comblanchien, Corcelles-les-Arts, Corcelles-les-Monts, Corgoloin, Cormot-le-Grand, Corpeau, Couchey, Curley, Curtil-Vergy, Daix, Dijon, Ebaty, Echevronne, Epernay-sous-Gevrey, L’Etang-Vergy, Etrochey, Fixin, Flagey-Echézeaux, Flavignerot, Fleurey-sur-Ouche, Fussey, Gerland, Gevrey-Chambertin, Gilly-lès-Cîteaux, Gomméville, Grancey-sur-Ource, Griselles, Ladoix-Serrigny, Lantenay, Larrey, Levernois, Magny-lès-Villers, Mâlain, Marcenay, Marey-lès-Fussey, Marsannay-la-Côte, Massingy, Mavilly-Mandelot, Meloisey, Merceuil, Messanges, Meuilley, Meursanges, Meursault, Molesme, Montagny-lès-Beaune, Monthelie, Montliot-et-Courcelles, Morey-Saint-Denis, Mosson, Nantoux, Nicey, Noiron-sur-Seine, Nolay, Nuits-Saint-Georges, Obtrée, Pernand-Vergelesses, Perrigny-lès-Dijon, Plombières-lès-Dijon, Poinçon-lès-Larrey, Pommard, Pothières, Premeaux-Prissey, Prusly-sur-Ource, Puligny-Montrachet, Quincey, Reulle-Vergy, La Rochepot, Ruffey-lès-Beaune, Saint-Aubin, Saint-Bernard, Saint-Philibert, Saint-Romain, Sainte-Colombe-sur-Seine, Sainte-Mariela-Blanche, Santenay, Savigny-lès-Beaune, Segrois, Tailly, Talant, Thoires, Vannaire, Vauchignon, Velars-sur-Ouche, Vertault, Vignoles, Villars-Fontaine, Villebichot, Villedieu, Villers-la-Faye, Villers-Patras, Villy-le-Moutier, Vix, Volnay and Vougeot;

- Department of Rhône: Alix, Anse, L’Arbresle, Les Ardillats, Arnas, Bagnols, Beaujeu, Belleville, Belmont-d’Azergues, Blacé, Le Bois-d’Oingt, Le Breuil, Bully, Cercié, Chambost-Allières, Chamelet, Charentay, Charnay, Châtillon, Chazayd’Azergues, Chénas, Chessy, Chiroubles, Cogny, Corcelles-en-Beaujolais, Dareizé, Denicé, Dracé, Emeringes, Fleurie, Frontenas, Gleizé, Jarnioux, Juliénas, Jullié, Lacenas, Lachassagne, Lancié, Lantignié, Légny, Létra, Liergues, Limas, Lozanne, Lucenay, Marchampt, Marcy, Moiré, Montmelas-Saint-Sorlin, Morancé, Nuelles, Odenas, Oingt, Les Olmes, Le Perréon, Pommiers, Pouilly-le-Monial, Quincié-en-Beaujolais, Régnié-Durette, Rivolet, Saint-Clément-sur-Valsonne, Saint-Cyr-le-Chatoux, Saint-Didier-sur-Beaujeu, Saint-Etienne-des-Oullières, Saint-Etienne-la-Varenne, Saint-Georges-de-Reneins, Saint-Germain-surl’Arbresle, Saint-Jean-d’Ardières, Saint-Jean-des-Vignes, Saint-Julien, Saint-Justd’Avray, Saint-Lager, Saint-Laurent-d’Oingt, Saint-Loup, Saint-Romain-de-Popey, Saint-Vérand, Sainte-Paule, Salles-Arbuissonnas-en-Beaujolais, Sarcey, Taponas, Ternand, Theizé, Vaux-en-Beaujolais, Vauxrenard, Vernay, Villefranche-sur-Saône, Ville-sur-Jarnioux and Villié-Morgon;

- Department of Saône-et-Loire: Aluze, Ameugny, Azé, Barizey, Beaumont-sur-Grosne, Berzé-la-Ville, Berzé-le-Châtel, Bissey-sous-Cruchaud, Bissy-la-Mâconnaise, Bissy-sous-Uxelles, Bissy-sur-Fley, Blanot, Bonnay, Bouzeron, Boyer, Bray, Bresse-sur-Grosne, Burgy, Burnand, Bussières, Buxy, Cersot, Chagny, Chaintré, Chalon-sur-Saône, Chamilly, Champagny-sous-Uxelles, Champforgeuil, Chânes, Change, Chapaize, La Chapelle-de-Bragny, La Chapellede-Guinchay, La Chapelle-sous-Brancion, Charbonnières, Chardonnay, La Charmée, Charnay-lès-Mâcon, Charrecey, Chasselas, Chassey-le-Camp, Château, Châtenoy-le-Royal, Chaudenay, Cheilly-lès-Maranges, Chenôves, Chevagny-lès-Chevrières, Chissey-lès-Mâcon, Clessé, Cluny, Cormatin, Cortambert, Cortevaix, Couches, Crêches-sur-Saône, Créot, Cruzille, Culles-les-Roches, Curtil-sous-Burnand, Davayé, Demigny, Dennevy, Dezize-lès-Maranges, Donzy-le-National, Donzy-le-Pertuis, Dracy-le-Fort, Dracy-lès-Couches, Epertully, Etrigny, Farges-lès-Chalon, Farges-lès-Mâcon, Flagy, Fleurville, Fley, Fontaines, Fuissé, Genouilly, Germagny, Givry, Granges, Grevilly, Hurigny, Igé, Jalogny, Jambles, Jugy, Jully-lès-Buxy, Lacrost, Laives, Laizé, Lalheue, Leynes, Lournand, La Loyère, Lugny, Mâcon, Malay, Mancey, Martailly-lès-Brancion, Massilly, Massy, Mellecey, Mercurey, Messey-sur-Grosne, Milly-Lamartine, Montagny-lès-Buxy, Montbellet, Montceaux-Ragny, Moroges, Nanton, Ozenay, Paris-l’Hôpital, Péronne, Pierreclos, Plottes, Préty, Prissé, Pruzilly, Remigny, Roche-Vineuse (La), Romanèche-Thorins, Rosey, Royer, Rully, Saint-Albain, Saint-Ambreuil, Saint-Amour-Bellevue, Saint-Boil, Saint-Clément-sur-Guye, Saint-Denis-de-Vaux, Saint-Désert, Saint-Gengoux-de-Scissé, Saint-Gengoux-le-National, Saint-Germain-lès-Buxy, Saint-Gervais-sur-Couches, Saint-Gilles, Saint-Jean-de-Trézy, Saint-Jeande-Vaux, Saint-Léger-sur-Dheune, Saint-Mard-de-Vaux, Saint-Martin-Belle-Roche, Saint-Martin-du-Tartre, Saint-Martin-sous-Montaigu, Saint-Maurice-de-Satonnay, Saint-Maurice-des-Champs, Saint-Maurice-lès-Couches, Saint-Pierre-de-Varennes, Saint-Rémy, Saint-Sernin-du-Plain, Saint-Symphorien-d’Ancelles, Saint-Vallerin, Saint-Vérand, Saint-Ythaire, Saisy, La Salle, Salornay-sur-Guye, Sampigny-lès-Maranges, Sancé, Santilly, Sassangy, Saules, Savigny-sur-Grosne, Sennecey-le-Grand,

Senozan, Sercy, Serrières, Sigy-le-Châtel, Sologny, Solutré-Pouilly, Taizé, Tournus, Uchizy, Varennes-lès-Mâcon, Vaux-en-Pré, Vergisson, Vers, Verzé, Le Villars, La Vineuse, Vinzelles and Viré;

- Department of Yonne: Accolay, Aigremont, Annay-sur-Serin, Arcy-sur-Cure, Asquins, Augy, Auxerre, Avallon, Bazarnes, Beine, Bernouil, Béru, Bessy-sur-Cure, Bleigny-le-Carreau, Censy, Chablis, Champlay, Champs-sur-Yonne, Champvallon, Chamvres, La Chapelle-Vaupelteigne, Charentenay, Châtel-Gérard, Chemilly-sur-Serein, Cheney, Chevannes, Chichée, Chitry, Collan, Coulangeron, Coulanges-la-Vineuse, Courgis, Cravant, Cruzy-le-Châtel, Dannemoine, Dyé, Epineuil, Escamps, Escolives-Sainte-Camille, Fleys, Fontenay-près-Chablis, Gyl'Evêque, Héry, Irancy, Island, Joigny, Jouancy, Junay, Jussy, Lichères-près-Aigremont, Lignorelles, Ligny-le-Châtel, Lucy-sur-Cure, Maligny, Mélisey, Merry-Sec, Migé, Molay, Molosmes, Montigny-la-Resle, Mouffy, Moulins-en-Tonnerois, Nitry, Noyers, Ouanne, Paroy-sur-Tholon, Pasilly, Pierre-Perthuis, Poilly-sur-Serein, Pontigny, Préhy, Quenne, Roffey, Rouvray, Sacy, Saint-Bris-le-Vineux, Saint-Cyr-les-Colons, Sainte-Pallaye, Saint-Père, Sainte-Vertu, Sarry, Senan, Serrigny, Tharoiseau, Tissey, Tonnerre, Tronchoy, Val-de-Mercy, Vallan, Venouse, Venoy, Vermenton, Vézannes, Vézelay, Vézinnes, Villeneuve-Saint-Salves, Villiers-sur-Tholon, Villy, Vincelles, Vincelottes, Viviers, Volgré and Yrouerre.

**Legal framework:** In national legislation

**Type of further condition:** Additional provision on labelling

**Description of the condition**

a) The name of the controlled designation of origin can be supplemented by the traditional term 'grand cru'.

b) Wines with the controlled designation of origin may specify on their labels the broader geographical unit 'Vin de Bourgogne' or 'Grand Vin de Bourgogne'.

c) Stating the grape variety is prohibited on the labels of wines with the controlled designation of origin.

## 9. SUPPORTING DOCUMENTATION:

**a. Other document(s):**

**Description:**

Note to the European Commission on correcting the E-Bacchus register

## VI. OTHER INFORMATION

1. CONTACT DETAILS OF THE INTERMEDIARY:

**Name of the intermediary:** Ministry of Agriculture, Food, Fisheries, Rural Affairs and Land Use Planning, Directorate-General for Agricultural, Agri-food and Land Policy

**Address:** 3 rue du Barbet de Jouy, 75349 Paris cedex 07 SP, France

**Telephone:** + 33 1 49 55 49 55

**Fax:** n/a

**Email(s):** liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr

## 2. CONTACT DETAILS OF INTERESTED PARTIES:

## 3. LINK TO PRODUCT SPECIFICATION

**Link:** http://agriculture.gouv.fr/IMG/pdf/AOC_SOMM44.pdf

## 4. LANGUAGE OF THE APPLICATION:

French

## 5. LINK TO E-BACCHUS

Romanée Conti

**SUMMARY**

COUNCIL REGULATION (EC) No 510/2006
on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**"ROQUEFORT"**

**EC No: FR/PDO/117/0131/10.05.2005**

**PDO ( X )  PGI (  )**

This summary sets out the main elements of the product specification for information purposes.

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE**

| | |
|---|---|
| Name: | Institut National de l'Origine et de la Qualité (INAO) |
| Address: | 51, rue d'Anjou – 75008 PARIS |
| Tel: | 01 53 89 80 00 |
| Fax: | 01 53 89 80 60 |
| E-mail: | info@inao.gouv.fr |

**2. GROUP**

| | |
|---|---|
| Name: | Confédération Générale des Producteurs de lait de Brebis et des industriels de Roquefort |
| Address: | 36 avenue de la république – BP 348 - 12103 Millau cedex |
| Tel: | 05 65 59 22 00 |
| Fax: | 05 65 59 22 08 |
| E-mail: | — |

Composition: Producers/processors ( X )  Other ( )

**3. TYPE OF PRODUCT**

Class 1-3 - Cheeses

**4. DESCRIPTION OF THE SPECIFICATIONS** (Summary of the requirements in accordance with Article 4(2) of Regulation (EC) No 510/2006).

**4.1 Name**

"Roquefort"

**4.2 Description**

Blue-veined cheese made from raw, whole sheep's milk. Cylindrical in shape with a moist rind, 8.5 to 11.5 cm in height and weighing 2.5 to 3 kg. The dry matter content must not be less than 55 g per 100 g of ripened cheese.

Before it is pressed, the raw cheese is cultured with spores of *Penicillium roqueforti*.



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The cheese is smooth and compact, with even blue veins, a very distinctive aroma, slight scent of mould and a fine, robust taste.

**4.3 Geographical area**

As laid down in the Law of 26 July 1925, the production area was initially a vast area south of the Massif Central with the same characteristics in terms of the breed of sheep, pastures and climate, and characterised by an arid and wild landscape grazed by herds of sheep. Thanks to the efforts made by Roquefort professionals to promote farming, develop dairy production and strengthen the link between the product and its geographical area, the milk used to produce Roquefort today comes only from an area comprising 560 departments, or parts thereof, known as the "*rayon*", covering Aveyron, Aude, Lozère, Gard, Hérault and Tarn:

Department of Aude:

Municipalities fully covered in the area:

Brousses-et-Villaret, Castans, Caudebrondre, Cenne-Monestiés, Cuxac-Cabardès, Fontiers-Cabardès, Fraisse-Cabardès, La Tourette-Cabardès, Labastide-Esparbairenque, Lacombe, Laprade, Les Martys, Lespinassière, Mas-Cabardès, Mayreville, Miraval-Cabardès, Montolieu, Pradelles-Cabardès, Roquefère, Saint-Denis, Saissac, Verdun-en-Lauragais, Villardonnel and Villemagne.

Municipalities partly covered in the area:

Belpech and Fanjeaux.

Department of Aveyron:

Municipalities fully covered in the area:

Agen-d'Aveyron, Aguessac, Alrance, Anglars-Saint-Félix, Arnac-sur-Dourdou, Arques, Arvieu, Asprières, Aurelle-Verlac, Auriac-Lagast, Auzits, Ayssènes, Balaguier-sur-Rance, Balsac, Baraqueville, Belcastel, Belmont-sur-Rance, Bertholène, Bessuéjouls, Bor-et-Bar, Bournazel, Boussac, Bozouls, Brandonnet, Brasc, Broquiès, Brousse-le-Château, Brusque, Buzeins, Cabanès, Calmels-et-le-Viala, Calmont, Camarès, Camboulazet, Camjac, Campagnac, Canet-de-Salars, Cassagnes-Bégonhès, Castanet, Castelmary, Castelnau-Pegayrols, Centrès, Clairvaux-d'Aveyron, Colombiès, Combret, Compeyre, Compolibat, Compregnac, Comps-la-Grand-Ville, Connac, Cornus, Coupiac, Coussergues, Creissels, Crespin, Cruéjouls, Curan, Druelle, Drulhe, Durenque, Escandolières, Espalion, Fayet, Flavin, Fondamente, Gabriac, Gaillac-d'Aveyron, Galgan, Gissac, Goutrens, Gramond, La Bastide-l'Evêque, La Bastide-Pradines, La Bastide-Solages, La Capelle-Bleys, La Capelle-Bonance, La Cavalerie, La Couvertoirade, La Cresse, La Fouillade, La Loubière, La Roque-Sainte-Marguerite, La Salvetat-Peyralès, La Selve, La Serre, Laissac, Lanuejouls, Lapanouse, Lapanouse-de-Cernon, Lassouts, Laval-Roquecezière, Lavernhe, Le Clapier, Le Monastère, Le Truel, Le Vibal, Lédergues, Les Albres, Les Costes-Gozon, Lescure-Jaoul, Lestrade-et-Thouels, L'Hospitalet-du-Larzac, Luc, Lugan, Lunac, Maleville, Manhac, Marcillac-Vallon, Marnhagues-et-Latour, Martrin, Mayran, Mélagues, Meljac, Millau, Montagnol, Montbazens, Montclar, Montfranc, Montjaux, Montlaur, Montrozier, Morlhon-le-Haut, Mostuéjouls, Mounes-Prohencoux, Mouret, Moyrazès, Murasson, Muret-le-Château,



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Najac, Nant, Naucelle, Nauviale, Olemps, Onet-le-Château, Palmas, Paulhe, Peux-et-Couffouleux, Peyreleau, Peyrusse-le-Roc, Pierrefiche, Plaisance, Pomayrols, Pont-de-Salars, Pousthomy, Prades-Salars, Pradinas, Prévinquières, Privezac, Pruines, Quins, Rebourguil, Recoules-Prévinquières, Réquista, Rieupeyroux, Rignac, Rivière-sur-Tarn, Rodelle, Rodez, Roquefort-sur-Soulzon, Roussennac, Rullac-Saint-Cirq, Saint-Affrique, Saint-André-de-Najac, Saint-André-de-Vézines, Saint-Beaulize, Saint-Beauzély, Saint-Christophe-Vallon, Saint-Côme-d'Olt, Saint-Cyprien-sur-Dourdou, Sainte-Eulalie-de-Cernon, Sainte-Eulalie-d'Olt, Sainte-Juliette-sur-Viaur, Sainte-Radegonde, Saint-Félix-de-Sorgues, Saint-Geniez-d'Olt, Saint-Georges-de-Luzençon, Saint-Izaire, Saint-Jean-d'Alcapiès, Saint-Jean-Delnous, Saint-Jean-du-Bruel, Saint-Jean-et-Saint-Paul, Saint-Juéry, Saint-Just-sur-Viaur, Saint-Laurent-de-Lévézou, Saint-Laurent-d'Olt, Saint-Léons, Saint-Martin-de-Lenne, Saint-Rome-de-Cernon, Saint-Rome-de-Tarn, Saint-Salvadou, Saint-Saturnin-de-Lenne, Saint-Sernin-sur-Rance, Saint-Sever-du-Moustier, Saint-Victor-et-Melvieu, Salles-Curan, Salles-la-Source, Salmiech, Sanvensa, Sauclières, Sauveterre-de-Rouergue, Sébazac-Concourès, Sébrazac, Ségur, Sévérac-le-Château, Sévérac-l'Eglise, Sonnac, Sylvanès, Tauriac-de-Camarès, Tauriac-de-Naucelle, Tayrac, Tournemire, Trémouilles, Vabres-l'Abbaye, Vabre-Tizac, Valady, Valzergues, Vaureilles, Verrières, Versols-et-Lapeyre, Veyreau, Vézins-de-Lévézou, Viala-du-Pas-de-Jaux, Viala-du-Tarn, Villecomtal, Villefrance-de-Panat and Vimenet.

Municipalities partly covered in the area:

Castelnau-de-Mandailles and Prades-d'Aubrac.

Department of Gard:

Municipalities fully covered in the area:

Alzon, Blandas, Campestre-et-Luc, Causse-Bégon, Dourbies, Lanuéjols, Montdardier, Revens, Rogues, Saint-Sauveur-Camprieu, Trèves and Vissec.

Department of Hérault:

Municipalities fully covered in the area:

Avène, Bédarieux, Brenas, Cambon-et-Salvergues, Camplong, Carlencas-et-Levas, Cassagnoles, Castanet-le-Haut, Ceilhes-et-Rocozels, Colombières-sur-Orb, Combes, Courniou, Dio-et-Valquières, Ferrals-les-Montagnes, Fraisse-sur-Agout, Graissessac, Hérépian, Joncels, La Salvetat-sur-Agout, La Tour-sur-Orb, La Vacquerie-et-Saint-Martin-de-Cas, Lamalou-les-Bains, Lauroux, Lavalette, Le Bousquet-d'Orb, Le Caylar, Le Cros, Le Poujol-sur-Orb, Le Pradal, Le Puech, Le Soulié, Les Aires, Les Plans, Les Rives, Liausson, Lodève, Lunas, Mérifons, Mons, Mourèze, Octon, Olargues, Olmet-et-Villecun, Pégairolles-de-l'Escalette, Pézènes-les-Mines, Prémian, Riols, Romiguières, Roqueredonde, Rosis, Saint-Etienne-d'Albagnan, Saint-Etienne-Estréchoux, Saint-Félix-de-L'Héras, Saint-Geniès-de-Varensal, Saint-Gervais-sur-Mare, Saint-Julien, Saint-Martin-de-l'Arcon, Saint-Maurice-Navacelles, Saint-Michel, Saint-Pierre-de-la-Fage, Saint-Pons-de-Thomières, Saint-Vincent-d'Olargues, Salasc, Sorbs, Taussac-la-Billière, Valsmascle, Verreries-de-Moussans, Vieussan and Villemagne-l'Argentière.

Department of Lozère:

Municipalities fully covered in the area:



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Allenc, Badaroux, Balsièges, Banassac, Barjac, Brenoux, Canilhac, Chadenet, Chanac, Chirac, Cultures, Esclanèdes, Florac, Fraissinet-de-Fourques, Gabrias, Gatuzières, Grèzes, Hures-la-Parade, Ispagnac, La Canourgue, La Malène, La Tieule, Lachamp, Lanuéjols, Laval-du-Tarn, Le Massegros, Le Monastier-Pin-Moriès, Le Recoux, Le Rozier, Les Bondons, Les Hermaux, Les Salelles, Les Vignes, Marvejols, Mas-Saint-Chély, Mende, Meyrueis, Montbrun, Montrodat, Palhers, Quézac, Saint-Bauzile, Saint-Bonnet-de-Chirac, Sainte-Enimie, Sainte-Hélène, Saint-Etienne-du-Valdonnez, Saint-Georges-de-Lévéjac, Saint-Germain-du-Teil, Saint-Laurent-de-Trèves, Saint-Pierre-de-Nogaret, Saint-Pierre-des-Tripiers, Saint-Rome-de-Dolan, Saint-Saturnin, Servières, Trélans and Vebron.

Department of Tarn:

Municipalities fully covered in the area:

Aiguefonde, Alban, Albine, Almayrac, Ambialet, Andouque, Anglès, Arfons, Arifat, Assac, Aussillon, Barre, Belleserre, Berlats, Boissezon, Bout-du-Pont-de-Larn, Brassac, Brousse, Burlats, Cadix, Cagnac-les-Mines, Cahuzac, Cambounès, Carmaux, Castanet, Castelnau-de-Brassac, Castres, Caucalières, Courris, Crespin, Crespinet, Curvalle, Dourgne, Durfort, Escoussens, Escroux, Espérausses, Fauch, Faussergues, Ferrières, Fraissines, Gijounet, Jouqueviel, Labastide-Rouairoux, Labessière-Candeil, Labruguière, Lacabarède, Lacapelle-Pinet, Lacapelle-Ségalar, Lacaune, Lacaze, Lacrouzette, Lagardiolle, Lagarrigue, Lamontélarié, Laparrouquial, Lasfaillades, Lautrec, Le Bez, Le Dourn, Le Fraysse, Le Garric, Le Margnés, Le Masnau-Massuguiés, Le Rialet, Le Ségur, Le Travet, Le Vintrou, Lédas-et-Penthiès, Les Cammazes, Lescure-d'Albigeois, Lombers, Marsal, Massaguel, Massals, Mazamet, Miolles, Mirandol-Bourgnounac, Monestiés, Montauriol, Montfa, Montirat, Montredon-Labessonnié, Mont-Roc, Moularès, Moulin-Mage, Murat-sur-Vèbre, Nages, Noailhac, Padiés, Pampelonne, Paulinet, Payrin-Augmontel, Pont-de-Larn, Poulan-Pouzols, Rayssac, Réalmont, Ronel, Roquecourbe, Rosières, Rouairoux, Rouffiac, Roumégoux, Saint-Affrique-les-Montagnes, Saint-Amancet, Saint-Amans-Soult, Saint-Amans-Valtoret, Saint-André, Saint-Antonin-de-Lacalm, Saint-Avit, Saint-Christophe, Saint-Cirgue, Sainte-Croix, Sainte-Gemme, Saint-Grégoire, Saint-Jean-de-Marcel, Saint-Jean-de-Vals, Saint-Julien-du-Puy, Saint-Julien-Gaulène, Saint-Lieux-Lafenasse, Saint-Marcel-Campès, Saint-Martin-Laguépie, Saint-Michel-Labadie, Saint-Pierre-de-Trivisy, Saint-Salvi-de-Carcavès, Saint-Salvy-de-la-Balme, Salles, Saussenac, Sauveterre, Sénaux, Sérénac, Sieurac, Sorèze, Soual, Tanus, Teillet, Terre-Clapier, Tréban, Trébas, Trévien, Vabre, Valderiès, Valdurenque, Valence-d'Albigeois, Vénès, Verdalle, Viane, Villefranche-d'Albigeois and Viviers-lès-Montagnes.

Municipalities partly covered in the area:

Amarens, Arthès, Bernac, Castelnau-de-Lévis, Cestayrols, Cordes-sur-Ciel, Dénat, Graulhet, Lasgraisses, Lempaut, Mouzens, Mailhoc, Navès, Mouzieys-Panens, Pratviel, Peyregoux, Puechoursi, Puylaurens, Souel and Técou.

**4.4 Proof of origin**

Each operator must compile a "statement of suitability" registered with the Institut National de l'Origine et de la Qualité (INAO) which allows the INAO to identify all operators involved. All operators must keep their registers and any other documents



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required for checking the origin, quality and production conditions of the milk and cheese at the INAO's disposal.

As part of the checks carried out on the specified features of the designation of origin, an analytical and organoleptic test is conducted to ensure that the products submitted for examination are of high quality and possess the requisite typical characteristics.

**4.5 Method of production**

The milk must be produced, and the cheese must be manufactured in the geographical area.

The breed of milk-producing sheep is specified (the "Lacaune" breed and "black" sheep bred from animals of the "Lacaune" breed standard), with a five-year time limit for conforming to that standard. Details are given of their feed (at least three quarters of which must come from the area, unless exceptions are made; obligatory daily pasturing, once weather conditions allow).

Details are provided on the milk and its storage, renneting (carried out at a temperature of between 28°C and 34°C), the curd (delaying formation not allowed), the moulding of the curd (done after pre-draining), draining (done without pressing), the marking, seeding and pricking of the cheese; pricking and delivery to the ripening cave must take place within two days, or four under certain conditions. The cheese is produced in specially dedicated facilities.

The *Penicillium roqueforti* culture is added either in liquid form at the renneting stage or in powder form when the curd is placed in the mould.

The cheese is ripened and aged for at least 90 days from the date of its manufacture. During this period, it is first ripened and then aged at a controlled temperature. The cheese is left exposed in caves in Roquefort sur Soulzon, located in the scree of the Combalou mountain, for the length of time needed for the *Penicillium Roqueforti* to develop successfully. This must not be a period of less than two weeks. Slow ageing in a protective wrapping then continues in the caves or in temperature-controlled cellars where the cheese is stored. Protective wrapping takes place only in the caves. The cheese is aged, stored, cut, conditioned, pre-packed and packed exclusively in the municipality of Roquefort-sur-Soulzon.

**4.6 Link**

There is a long history of producing cheese in Roquefort.

Cheese strainers have been found in prehistoric sites in the region. Mentions of Roquefort cheese dating back to the 8th century can be found in many documents, donations, bonds, etc concerning Rouergue. In the 15th century, Charles VI wrote a letter of patent, confirmed by his successors, in which he mentions the vital need to protect Roquefort. On 31 August 1666, a ruling by the Toulouse Parliament granted the inhabitants of Roquefort sur Soulzon the exclusive right to ripen the cheese. It is the only cheese for which the designation of origin has been legally recognised since 1925 (Law of 26 July 1925).



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The distinctive characteristics of Roquefort are the result of close synergies between mankind and nature. They stem partly from the characteristics of the milk obtained from traditional breeds of sheep and fed according to tradition, and partly from the uniqueness of the natural caves in Roquefort sur Soulzon, which are formed wholly from the scree at the foothills of the calcareous cliffs in Combalou, where a miracle of nature conspires to give Roquefort its unique taste.

**4.7 Inspection body**

| | |
|---|---|
| Name: | Institut National de l'Origine et de la Qualité (INAO) |
| Address: | 51, Rue d'Anjou, 75008 Paris |
| Tel: | 01 53 89 80 00 |
| Fax: | 01 53 89 80 60 |
| E-mail: | info@inao.gouv.fr |

The *Institut National des Appellations d'Origine* is a public administrative body with legal personality and reports to the Ministry of Agriculture.

INAO is responsible for monitoring the production conditions for products with a designation of origin.

Failure to comply with the defined geographical production area or any of the production conditions results in forfeiting the right to use the designation of origin in any form or for any purpose.

| | |
|---|---|
| Name: | Direction Générale de la Concurrence, de la Consommation et de la Répression des Fraudes (DGCCRF) |
| Address: | 59, Boulevard Vincent Auriol 75703 PARIS Cédex 13 |
| Tel: | 01 44 87 17 17 |
| Fax: | 01 44 97 30 37 |
| Email 1: | C3@dgccrf.finances.gouv.fr |

The DGCCRF is a department of the Ministry of the Economy, Finance and Industry.

**4.8 Labelling**

The product must bear the logo containing the INAO acronym, the wording "*Appellation d'Origine Contrôlée*" and the name of the designation of origin. The label must also bear the applicant group's shared trademark, known as the "Brebis Rouge" [red sheep], which was created in 1930.

Except for the "Brebis Rouge" shared trademark and other special trading or manufacturing marks or corporate names or symbols, it is not permitted to qualify the name "Roquefort" or add any other words to it.



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# COUNCIL REGULATION NO. 2081/92/EEC
# APPLICATION FOR REGISTRATION PDO, ARTICLE 17

1. Responsible department in the Member State:
Name: Institut National des Appellations d'Origine - 138, Champs Elysées - 75008 Paris
Tel.: (1) 45 62 54 75 Fax: (1) 42 25 57 97

2. Applicant group:
(a) Name: Comité Interprofessionnel du Sainte-Maure de Touraine
(b) Address: Mairie de Sainte-Maure de Touraine, 37800 Sainte-maure de Touraine
(c) Composition: producer/processor (x) other ( )

3. Name of product: Sainte-Maure de Touraine

4. Type of product: (see list): Class 1.3 - Cheeses

5. Specifications (summary of Article 4(2) conditions):
(a) Name: (see 3)
(b) Description: Uncooked soft whole goat's milk cheese in the shape of an elongated log segment weighing about 250 grams.
(c) Geographical area: Indre-et-Loire *département* and a few cantons of the neighbouring *départements* of Loir-et-Cher, Indre and Vienne.
(d) Evidence: Goat's milk cheesemaking in the Tours region goes back to the Middle Ages. This cheese was known as Sainte-Maure starting in the 19th century. The organization of its production and promotion of its quality developed after World War II. The cheese's reputation was arleady well established when professional cheesemakers applied for the registered designation of origin in 1989.
(e) Method of production: Cheese obtained by primarily lactic coagulation with a slight addition of rennet and spontaneous draining of the curd. The cheese is ripened at least 10 ten days counting from the day of renneting at 10-15χC and about 90% relative humidity.
(f) Link: Goat herders' know-how has resulted in this cheese's distinctive qualities, which are linked to regional traditions and the special climate of the Tours region.
(g) Inspection structure:
Name: INAO
Address: 138, Champs Elysées, 75008 Paris
Name: DGCCRF
Address: 59, Bd V. Auriol, 75703 Paris CEDEX 13
(h) Labelling: Legal obligation to display the INAO logo + acronym, the phrase '*Appellation d'Origine Contrôlée*' and the cheese's name.
(i) National requirements (if any): *Décret* of 29 June 1990.

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TO BE COMPLETED BY THE COMMISSION
EEC No.: VI BI4/FR/0133/940124
Date of receipt of the application: 24/01/94

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ANNEX

SUMMARY TECHNICAL SPECIFICATION
FOR REGISTRATION OF GEOGRAPHICAL INDICATION

## NAME OF THE GEOGRAPHICAL INDICATION

Saint-Emilion

## CATEGORY OF PRODUCT FOR WHICH THE NAME IS PROTECTED

Wine

## APPLICANT

Conseil des Vins de Saint-Emilion

BP 15 rue Guadet

33330 SAINT EMILION

France

## PROTECTION IN COUNTRY OF ORIGIN

Decree No 2011-1814 of 7 December 2011 on the controlled designation of origin 'Saint-Emilion', published in the Official Journal of the French Republic of 8 December 2011

## DESCRIPTION OF PRODUCT

### Analytical characteristics

The wine is a still, dry red wine.

The wines have a minimum natural alcoholic strength by volume of 11 % and after enrichment, the total alcoholic strength by volume does not exceed 13.5 %.

Every batch of wine sold (in bulk) or packaged has a malic acid content less than or equal to 0.30 g per litre.

Every batch of wine sold (in bulk) or packaged has a fermentable sugar content (glucose + fructose) less than or equal to 3 g per litre.

Every batch of wine sold (in bulk) has a volatile acidity level less than or equal to 13.26 milliequivalents per litre, or 0.79 g per litre expressed in acetic acid (0.65 g per litre expressed in H2SO4).

Every batch of wine sold (in bulk) has a total sulphur dioxide content less than or equal to 140 mg per litre.

The total acidity is that laid down by EU legislation.

### Organoleptic properties

The grape variety merlot N, which makes up the great majority of the wine, gives it its intense red colour, its alcoholic richness and its aromatic complexity evoking red and black berries, as well as suppleness, roundness and silky tannins in the mouth.

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The grape variety cabernet franc N gives the wine a slightly spicy, delicate aroma, a freshness and a more pronounced tannic structure. Finally, the grape variety cabernet-sauvignon N, present to a lesser degree, adds spicy, complex notes and, with its rich tannins, produces harmonious wines suitable for long storage.

## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The grapes are harvested and the wines made, developed and aged on the territory of the following municipalities in the department of Gironde:

Saint-Christophe-des-Bardes, Saint-Emilion, Saint-Etienne-de-Lisse, Saint-Hippolyte, Saint-Laurent-des-Combes, Saint-Pey-d'Armens, Saint-Sulpice-de-Faleyrens, Vignonet and Libourne, in the part of its territory delimited to the south by the Capelle stream and its extension up to byway 28, by this road as far as the Dordogne and by the Bordeaux-Bergerac railway.

## LINK WITH THE GEOGRAPHICAL AREA

At the confluence of two rivers, the Isle and the Dordogne, the wine-growing soils of the demarcated plots within the controlled designation of origin 'Saint-Emilion' are mostly calcareous and calcareous-clay. The quality of the calcareous, clay, gravelly and sandy soils, combined with a very favourable mesoclimate for viticulture, is what gives the wines their richness and complexity.

These unique sites are ideal for the grape variety merlot N. It particularly appreciates the cool, damp clay soils, where it ripens well.

The grape variety cabernet franc N is preferred on calcareous soils or those with a slightly coarser texture (sand and gravel). The grape variety cabernet-sauvignon N is a late variety particularly well adapted to coarse, dry soils (exposed sandy gravel soils or calcareous-clay soils).

Adapting the working methods and choice of grape varieties to the diversity of the soils involves knowledge acquired over several generations of wine growers, who are continually working to enhance their products. Climatic variations from one year to another also lead to notable organoleptic variations between vintages, a significant concept in Bordeaux wines.

The site – which became the first viticulture landscape to be listed as a UNESCO World Heritage Site in 1999 – is recognised for its exceptional all-round value: 5 000 hectares of vines situated in the geographical area of the Saint-Emilion controlled designation of origin and eight municipalities forming the ancient jurisdiction of Saint-Emilion.

The site is an exceptional testimony to the cultural tradition and living culture of the vine and of wine – the joint achievement of nature and man. It is the work of generations of wine growers, who through their labour over the centuries have shaped the hills and valleys of Saint-Emilion that have been recognised by UNESCO.

## SPECIFIC RULES CONCERNING LABELLING AND USE (IF ANY)

Wines with the controlled designation of origin may specify on their labels the broader geographical unit 'Vin de Bordeaux' or 'Grand Vin de Bordeaux'. The size

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of the letters for the broader geographical unit must not be larger, either in height or width, than two-thirds of the size of the letters forming the name of the controlled designation of origin.

**CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING COMPLIANCE WITH THE PRODUCT SPECIFICATIONS**

ANNEX

SUMMARY TECHNICAL SPECIFICATIONS FOR REGISTRATION OF GEOGRAPHICAL INDICATION

name of the geographical indication

Saint-Estèphe

category of the product for which the name is protected

Wine

applicant

Syndicat viticole de Saint-Estèphe Maison du vin, Place de l'Eglise 33180 SAINT-ESTEPHE France
Tel.: (33) (0)5 56 59 30 59
Fax: (33) (0)5 56 59 73 72
Email: mv-se@wanadoo.fr

protection in country of origin

18.09.1973

description of product

The 'Saint-Estèphe' controlled designation of origin is restricted to still red wines.

The wines are produced from the following varieties: Cabernet Franc N, Cabernet-Sauvignon N, Carmenère N, Cot N (or Malbec), Merlot N and Petit Verdot N.

The wines have a minimum natural alcoholic strength by volume of 11 %.

concise definition of the geographical area

The grapes are harvested and the wines made, developed and aged on the territory of the municipality of Saint-Estèphe in the department of Gironde.

The area in immediate proximity, defined by derogation for the making, development and ageing of the wines, comprises the territory of the following municipalities of the department of Gironde: Cissac-Médoc, Pauillac, Saint-Sauveur, Saint-Seurin-de-Cadourne and Vertheuil.

link with the geographical area

The quality and originality of wines with the 'Saint- Estèphe' controlled designation of origin can be traced back to the exceptional complementarity of the soil and the parcels' topographical situation near to the estuary which protects the vineyards from climatic extremes.

The parcels intended for grape harvesting are specified precisely and in compliance with the uses already transcribed in the decree defining the 'Saint-Estèphe' controlled designation of origin.

Consequently, parcels with gravelly, naturally well-drained soil located in the east of the municipality are included in the demarcated parcel area. The soil is perfectly adapted to the Cabernet-Sauvignon N vine variety. Parcels with soils formed on modern alluvial deposits and sand are excluded from the parcel area as are those with soils formed on impermeable subsoil.

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Parcels with naturally well-drained soil, located in the west of the municipality on a more-or-less ‘karstified’ limestone base, are included in the demarcated parcel area. The Merlot N vine variety is particularly well adapted to such locations. Sunken areas with a sandy backfilling and variable hydromorphy are excluded, as are areas with clay soil and deep hydromorphy, marshlands and peatlands.

Vines are managed in a way which enables very ripe and healthy grapes to be obtained, with a controlled yield. A very long maceration period is therefore possible in order to obtain the structure needed for the wines to age. Consequently, an ageing time of at least six months is essential to encourage the tannin-anthocyanin combinations needed to stabilise the colour and for the tannins to become coated and, therefore, softer.

Beginning in the 18th century, ‘Saint-Estèphe’ wine fed into the burgeoning trade in Bordeaux wines on the London markets, where they were referred to as New French Clarets.

Beyond the important role played by the trade in Bordeaux as regards the reputation and renown of the controlled designation of origin, the large estates, many of which were included in the Bordeaux Wine Official Classification of 1855, contributed significantly to the wine’s renown and to spreading its image. Alongside these celebrated châteaux, small and medium-sized estates, family businesses and cooperatives largely helped the specific characteristics of this designation to become recognised in Médoc thanks to the use of specific terms such as *crus paysans* [farmers’ growths] and *crus artisans* [craftsmen’s growths].

specific rules concerning labelling and using (if any)

Wines may specify on their labels the broader geographical unit ‘Vin de Bordeaux - Médoc’ or ‘Grand Vin de Bordeaux - Médoc’.
The size of the letters for the denomination must not be larger, either in height or width, than two-thirds of the size of the letters denoting the name of the controlled designation of origin.

control body/control authority responsible for checking the respect of the product specifications

Institut National de l'Origine et de la Qualité (I.N.A.O)
TSA 30003
93555 - MONTREUIL-SOUS-BOIS Cedex
Tel : (33) (0)1.73.30.08.00
Fax : (33) (0)1.73.30.08.04
Email : info@inao.gouv.fr

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# Existing Wine Names — Technical file

## I. Name(s) to be registered:

| |
|---|
| Saint-Julien (Fr) |

## II. Applicant details:

| | |
|---|---|
| *Applicant name and title:* | syndicat viticole de Saint-Julien-Beychevelle |
| *Legal status, size and composition (in the case of legal persons):* | |
| *Nationality:* | France |
| *Address:* | - mairie<br>33250 SAINT-JULIEN-BEYCHEVELLE<br>France |
| *Telephone:* | +33 (0)5 56 59 08 11 |
| *Fax:* | +33 (0)5 56 59 13 77 |
| *Email address(es):* | odgsaint-julien33@orange.fr |

## III. Product specification

| | |
|---|---|
| *Status:* | Attached |
| *File name:* | CDC AOC Saint-Julien.pdf |

## National decision of approval:

| | |
|---|---|
| *Legal reference:* | Decree No 2011/1624 of 23 November 2011 on the Saint-Julien Controlled Designation of Origin, published in the Official Journal of the French Republic of 24 November 2011 |

## V. SINGLE DOCUMENT:

| | |
|---|---|
| *Name(s) to be registered:* | Saint-Julien (Fr) |
| *Equivalent term(s):* | |
| *Name traditionally used:* | No |
| *Legal base for the transmission:* | Article 118s of Regulation (EC) No 1234/2007 |
| *The present technical file includes modification(s) adopted according to:* | Article 73 (1) (c) of Regulation (EC) No 607/2009 |
| *Geographical indication type:* | PDO — Protected Designation of Origin |

### *1. Categories of grapevine products*

1. Wine

### *2. Description of the wine(s)*

*Analytic characteristics*

The wines are still red wines.

The wines have a minimum natural alcoholic strength by volume of 11 % and, after enrichment, the wines must not exceed a total alcoholic strength by volume of 13.5 %.

Every batch of wine sold has a malic acid content not exceeding 0.3 grams per litre.

Every batch of wine sold has a fermentable sugar content (glucose and fructose) not exceeding 2 grams per litre.

All the wine sold in bulk has a volatile acidity not exceeding 13.26 milliequivalents per litre, i.e. 0.79 g per litre expressed in acetic acid (0.65 g per litre expressed in H2SO4), until 31 July of the year following harvest, and not exceeding 16.33 milliequivalents per litre, i.e. 0.98 g per litre expressed in acetic acid (0.80 g per litre expressed in $H_2SO_4$) after that date.

The total acidic and sulphur dioxide contents are those specified by the Community regulations.

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| *Organoleptic characteristics* |
|---|
| The wines have an intense colour. These wines combine finesse and power thanks to the predominance of Cabernet-Sauvignon N. The tannin structure of this variety makes the wines remarkably suitable for ageing. However, the Merlot N remains in order to give the wine roundness and fruit. The structure and complexity are reinforced by blending with Cabernet Franc N and Petit Verdot N, the latter also adding freshness in years of high ripeness. After long ageing, these wines develop a highly elegant and distinctive bouquet. |

## *3. Traditional terms:*

### a. Point a)

| Controlled Designation […] |
|---|
| Controlled Designation of Origin |

### b. Point b)

| Cru Classé |
|---|
| Cru Bourgeois |
| Cru Artisan |
| Clos |
| Château |

## *4. Wine making practices*

### a. Oenological practices:

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Description of practice:* | |
| – Subtractive enrichment techniques are authorised up to a maximum concentration of 15 %.<br>After enrichment, wines must not exceed a total alcoholic strength by volume of 13.5 %.– Subtractive enrichment techniques are authorised up to a maximum concentration of 15 %.<br>In addi s,<br>respec After enrichment, wines must not exceed a total alcoholic strength by volume of 13.5 %.<br>Fisheri<br>ddition to the provisions above, wines must, in terms of oenological practices, spect the obligations set out at Community level as well as in the Rural and Maritime Fisheries Code. | |

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| *Type of oenological practice:* | Cultivation practice |
|---|---|

*Description of practice:*

a) — Plantation density
- Vines are planted at a maximum density of 7 000 per hectare.
- The distance between rows must not exceed 1.5 metres, and the distance between vines in the same row cannot be less than 80 centimetres.

b) — Pruning rules
Pruning is carried out no later than Eichhorn-Lorenz Stage 09 (two to three leaves unfolded). The following methods are used to prune the vines, with a maximum of 12 buds per plant:
- the so-called 'Médocaine' shoot pruning, or short 'cot' and shoot pruning, with plants having two shoots and a maximum of 4 buds per shoot for the Cot N, Cabernet-Sauvignon N, Merlot N and Petit Verdot N varieties, and a maximum of 5 buds per shoot for the Cabernet Franc N and Carmenère N varieties. 'Cots de retour' are pruned to two buds;
- short pruning to 2 cordons, or in a fan shape with 4 arms.

c) — Irrigation
Irrigation during the vine growing season is authorised in accordance with the provision of the Rural and Maritime Fisheries Code.

**b. Maximum yields:**

*Maximum yield:*

The yield is fixed at 57 hectolitres per hectare.
The cut-off yield is fixed at 63 hectolitres per hectare. For vines with a row spacing of between 1.40 and 1.50 metres inclusive, and where the height of the trellised foliage is between 0.6 and 0.7 times the distance between the rows, the cut-off yield is fixed at 60 hectolitres per hectare.

## *5. Demarcated area*

Grape harvesting, vinification, production and ageing of the wines are carried out in the department of Gironde, in the territory of the municipality of Saint-Julien-Beychevelle, as well as on parts of the following municipalities: Cussac-Fort-Médoc, Pauillac and Saint-Laurent-Médoc.

**a. NUTS area**

| | |
|---|---|
| FR612 | Gironde |
| FR61 | Aquitaine |
| FR | FRANCE |

**b. Maps of the demarcated area**

| | |
|---|---|
| *Number of maps attached* | 0 |

*6. Wine grapes*

**a. Inventory of main wine grape varieties:**

| |
|---|
| |

**b. Wine grape varieties listed by OIV:**

| |
|---|
| Cot N |
| Carmenere N |
| Cabernet-Sauvignon N |
| Merlot N |
| Cabernet Franc N Petit Verdot N |

**c. Other varieties**

| |
|---|
| |

## *7. Link with the geographical area:*

| *Details of the geographical area:* |
|---|
| a) — Description of the natural factors contributing to the link<br><br>The geographical area is located on the Médoc peninsula in the department of Gironde, mid-way between Bordeaux and Pointe de Grave, and features three main topographical combinations: parallel to the estuary axis, staggered terraces between 10 and 30 metres above sea level; perpendicular to the estuary axis, these terraces have been dissected into ridges by a dense network of waterways from the Gironde tributary: the 'esteys' and the 'jalles'; and lastly the wetlands alongside the estuary. The geographical area sits within the municipality of Saint-Julien-Beychevelle, with some parcels located within the municipalities of Cussac-Fort-Médoc and Saint-Laurent-Médoc, in accordance with the ruling of the Court of First Instance of Bordeaux from 8 November 1943. This area also stretches over nine cadastral parcels located in the municipality of Pauillac and for which the Saint-Julien designation has been claimed.<br>The dissection of the municipality caused by the hydrographic network has contributed to its individualisation and the drainage axes represent several of the limits of the municipal territory: this is the case to the south with the wetlands in the village of *Beychevelle*; to the north-east with the *Juillac* valley; and to the south-west with the *Riou Cla* valley. In the central part of the municipality, the *la Mouline* valley delimits the ridge of the village of Beychevelle to the south and Saint-Julien to the |

north.
The underlying geological substratum is made up of limestone, marl and clays from the Oligocene. This substratum is totally covered with the dominant geological component which is shingly facies. This formation from the Quaternary Period is made up of a mixture of more or less clayey coarse sand, gravel and pebbles which often contain quartz and are large in size. The main facies also includes other deposits from the Quaternary Period formed from late post-glacial alluvial materials from the banks of the Gironde and the small local streams that ran through it. Made up of clays and silts, the first are the alluvial marshlands of the Gironde and the second form the colluviums that resulted from changes made to the gradients of the villages.
Soils developed on gravelly terraces are either brown leachy soils or young Podzolic ones. The other facies are mostly colluviums formed by the changes made to the gradients of the various previous formations: marly-limestone from the Oligocene, shingle formations, Quaternary sands.
This designation, which is within a context of a temperate oceanic climate, benefits from factors which favour the establishment of a large vineyard as a result of the heat-tempering effect of the Atlantic Ocean and the Gironde. The oceanic climate, which is accompanied by wet autumnal depressions in some years and lingering warm and very sunny late summers in others, is the underlying cause of significant variations between vintages.
The landscape of this designation is almost exclusively dominated by grapevines, which cover the whole area of the gravelly ridges, i.e. almost two thirds of the land in the municipality. The constructions are grouped around the main village of the municipality and the hamlet of Beychevelle, which are connected by the departmental road that runs along the estuary. Just a few châteaus within wooded parks dominate the landscape, which are isolated from the vineyard environment. The alluvial marshlands and the wetlands are set aside for livestock farming or are wooded.

b) — Description of the human factors contributing to the link

As in the rest of the peninsula, the first traces of vines in this central area of the Médoc date back to Antiquity during the Roman occupation.
However, the region at that time included several marshes. The constitution of the parish of Saint-Julien might go back as far as the 7th century and was part of the Deanery of Moulis.

It was not until the mid-13th century that the first winemaking households were developed. The plantations spread progressively and in the 17th century, the old seigneuries slowly became the property of the Bordeaux Nobles of the Robe. This evolution happened quickly in some parishes. In Saint-Julien-Beychevelle, vineyards have been highly dominant, or even omnipresent, since the 18th century. Most of the

wine-growing châteaus in this municipality were built or extensively redesigned under the impetus of these investors, and sometimes also merchants from Bordeaux. Apart from Pauillac, Margaux, Cantenac and, to a lesser extent, Saint-Estèphe, the neighbouring parishes still favour mixed farming, with grapevines still playing an important role.

The ancient business custom of classifying wine-growing parishes on order of merit and then, within the parishes, identifying the crus, resulted in the codification of these lists in 1855, with the Exposition Universelle par le Classement des Vins de Bordeaux [Universal Exhibition for the Classification of Bordeaux Wines], an initiative from Napoleon III. For a long time, this classification was unrecognised by consumers; however, it demonstrated the notion of 'château' in Bordeaux, and particularly in Saint-Julien-Beychevelle, where nine classified crus were identified in 1855 (now 11, one of which was divided). It was in this way that the 'Saint-Julien' designation has the most dense concentration of 'Crus Classés', since there are currently only 23 landlords operating in the vineyards, which are spread across some 900 hectares. It wasn't until the 20th century that the municipality of Saint-Julien-de-Reignac became Saint-Julien-Beychevelle, gaining the association of the name of the village and small port, which contributed to the stature and distribution of the wines.

At the start of the 20th century, with the progressive implementation of the concept of denomination, the definition of the 'Saint-Julien' denomination took legal form, after an administrative bid. The various rulings made between 1921 and 1932 established the legitimacy of the Syndicat de Saint-Julien, and limited this designation to the municipality of Saint-Julien-Beychevelle only (ruling of 8 June 1921 from the Court of Lesparre, judgment from the Court of Bordeaux of 18 May 1925). Thereafter, the Decree of the 'Saint-Julien' Controlled designation of origin was published on 14 November 1936 and amended on 27 May 1946 following the ruling of the Court of first instance of Bordeaux from 8 November 1943.

The vineyards with the 'Saint-Julien' designation produce an average of 45 000 hectolitres of still red wines.

*Details of the product:*

The 'Saint-Julien' wines have an intense colour. These wines combine finesse and power thanks to the predominance of Cabernet-Sauvignon N. The tannin structure of this variety gives the wines a remarkable aptitude for ageing. However, the Merlot N remains in order to give the wine roundness and fruit. The structure and complexity are reinforced by blending with Cabernet Franc N and Petit Verdot N, the latter also adding freshness in years of high ripeness. After long ageing, these wines develop a highly elegant and distinctive bouquet.

*Causal link:*

topographical ridges very close to the estuary where slopes are well-defined, despite the drop being only slightly pronounced; the municipality sits on soils that are naturally well-drained with good-sized shingle, and its exposures are very favourable for vineyards. The wine-growers established a common qualitative approach very early on; they are particularly attentive to cultivation practices in order to adapt them to each soil situation (rootstock, variety) all the way through to the blends made from these. Vineyard management is very selective through carefully controlled row spacing and maximum load per parcel and per plant. The vineyard management approach makes it possible to obtain, through controlled yields, grapes that are very ripe, healthy and very concentrated. Very long macerations and large extractions are also possible, in order to obtain the structure necessary for ageing. Consequently, the traditional long ageing is essential for promoting the tannin-anthocyanin combinations that are required for colour stabilisation and for balancing the tannins, thereby losing their hardness.

The historical reputation of the municipal territory, where vineyards are omnipresent, was ensured by investors through sizeable financial resources. The winemaking properties of this municipality, which favour the Cabernet-Sauvignon N variety, are also on average the largest of the Bordeaux vineyards. While there are some large properties in the neighbouring municipalities, these have not benefited from ongoing historical recognition among the winemaking elite, unlike Saint-Julien-Beychevelle.

The 1855 classification, along with preceding classifications, recognised a large number of crus in the municipality of Saint-Julien-Beychevelle. Wine-growers holding the ‘Saint-Julien’ Controlled Designation of Origin are regularly referenced, often with regard to important quality procedures, and they are frequently ambassadors for the whole profession, well beyond the French border.

## *8 FURTHER CONDITIONS*

| | |
|---|---|
| *Legal framework* | Community legislation |
| *Type of further condition* | Derogation on the production in the demarcated geographical area |
| *Description of the condition* | |
| The area in immediate proximity defined by way of derogation for vinification, production and ageing, is made up of the territory from the following municipalities in the department of Gironde, outside the parts of | |

| | |
|---|---|
| *Legal framework* | In national legislation |
| *Type of further condition* | Additional labelling provision |
| *Description of the condition* | |
| Labelling may indicate the larger geographical unit — 'Vin de Bordeaux — Médoc' or 'Grand Vin de Bordeaux — Médoc'. Neither the height nor the width of the characters in which the name of the larger unit is printed may exceed two thirds of the size of characters showing the name of the Controlled Designation of Origin | |

## *9. Supporting material:*

**a. Other document(s):**

**VI. Other information**

## *1. Intermediary details:*

| | |
|---|---|
| *Name of intermediary:* | Ministère de l'agriculture, de l'alimentation, de la pêche, de la ruralité et de l'aménagement du territoire.<br>Direction Générale des politiques agricole, agroalimentaire et des territoires. [Ministry of agriculture, fisheries and food, rural affairs and land planning The General Directorate for Agricultural, Agrifood and Regional Policies] |
| *Address:* | 3 rue Barbet de Jouy 75349 Paris cedex 07 SP France |
| *Telephone:* | +33 (0)1 49 55 49 55 |
| *Fax:* | |
| *Email address(es):* | liste-cdc-vin-aop-DGPAAT@agriculture.gouv.fr |

## *2. Interested parties details:*

## *3. Link to the product specification:*

| | |
|---|---|
| *Link:* | http://agriculture.gouv.fr/IMG/pdf/AOC_2_SOMM47.pdf |

## 4. *Application language:*

French

## *5. Link with E-Bacchus:*

Saint-Julien

# Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2012/C 384/16)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 [1]. Statements of objection must reach the Commission within six months of the date of this publication.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**'SAINT-MARCELLIN'**

**EC No: FR-PGI-0005-0832-08.10.2010**

**PGI ( X ) PDO ( )**

1. **Name**:

'Saint-Marcellin'

2. **Member State or Third Country**:

France

3. **Description of the agricultural product or foodstuff**:

3.1. *Type of product*:

Class 1.3, cheeses

3.2. *Description of product to which the name in point 1 applies*:

'Saint-Marcellin' is a cheese made from raw or thermised whole milk whose fat and protein content has not been standardised. It has a cylindrical shape with rounded edges, is 65 mm to 80 mm in diameter and 20 mm to 25 mm in height, and weighs at least 80 grams. This cheese has a soft lactic paste which is neither kneaded nor pressed, is lightly salted, has no added spices or flavourings, and has a surface flora that can be white, beige to grey-blue. The paste has an even texture when cut.

'Saint-Marcellin' contains 40 to 65 grams of fat per 100 grams of cheese after total desiccation.

'Saint-Marcellin' comes in two different types depending on the drying process:

— 'dry' 'Saint-Marcellin' has a dry matter content of more than 44 % and is made in accordance with the local tradition. It undergoes a maturing process that is designed to improve its shelf life by limiting its proteolysis,

— 'soft' 'Saint-Marcellin' has a dry matter content of more than 40 % due to more moderate drying. It undergoes a maturing process which enables it to develop strong aromas and a supple or even creamy texture. These cheeses of a more regional tradition are often matured for a longer period of time.

'Saint-Marcellin' cannot be marketed until at least 10 days after renneting.

'Saint-Marcellin' may be packaged or not when marketed.

From a visual point of view, its rind may be slightly wrinkled and must be largely or completely covered in mould of the following colours: white, beige to grey-blue. When cut, its cream-colour paste is smooth and even in texture and may have occasional holes. When eaten, the rind is barely

[1] OJ L 93, 31.3.2006, p. 12.

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noticeable. Soft 'Saint-Marcellin' is characterised by a melt-in-the-mouth texture, while that of dry 'Saint-Marcellin' is firm. Its fresh flavour has a balanced aromatic richness (with a fruity, honey-like taste etc.) typical of 'Saint-Marcellin', which is predominantly lactic and moderately salty.

3.3. *Raw materials (for processed products only)*:

Whole cow's milk from the geographical area, whose fat and protein content has not been standardised.

The milk must be used raw or thermised, which rules out any process of pasteurisation. 'Saint Marcellin' is a local traditional cheese that has developed in an area specialising in dairy cattle farming. The milk used for making the cheese has always come from farms in the geographical area. Its reputation is built on a well-tuned production chain that links producers of quality milk who use the land and its potential to processors who uphold the local know-how.

3.4. *Feed (for products of animal origin only)*:

The geographical area of production is characterised by a large forage area. Local farmers have always naturally favoured the use of local resources, which have contributed to the characteristic features of 'Saint-Marcellin'. They use grass and particularly hay as the mainstay in the animal feed and make only limited use of supplementary feeds, in keeping with traditional farming methods.

Therefore, the following criteria apply to dairy cow feed:

— feed autonomy: at least 80 % of the dry matter of the total annual feed ration must come from the geographical area,

— grass in all its forms accounts for at least 50 % of the dry matter of the feed ration on an annual basis,

— hay makes up 15 % of the dry matter of the basic feed ration over the four winter months (December, January, February, March),

— authorised supplementary feeds account for a maximum of 30 % of the dry matter of the total annual ration. Supplementary feeds authorised in that regard are the following: seeds and by-products of cereals, oilseeds and protein crops, ground nut cakes, and dehydrated legumes. The following products are allowed for up to 10 % of the supplements listed above: whey, potatoes and other tubers, dried beet pulp, molasses, and nutritional supplements: minerals, vitamins, trace elements, baking soda, salt.

3.5. *Specific steps in production that must take place in the defined geographical area*:

All the stages in the production of the milk and the processing and maturing of 'Saint-Marcellin' must take place in the defined geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*:

None.

3.7. *Specific rules on labelling*:

In addition to the compulsory information required by the regulations on the labelling of cheeses, the label of each cheese features:

— the name 'Saint-Marcellin',

— the details of the production unit,

— the European Union's PGI logo and/or the words 'Indication Géographique Protégée'.

4. **Concise definition of the geographical area**:

The geographical area of production of 'Saint-Marcellin' is located on the east bank of the Rhone river, next to the Massif du Vercors. It is centred in the town of Saint-Marcellin (in Isère), after which the product was named and where 'Saint-Marcellin' was first marketed. It has been defined according to historical criteria (the place where 'Saint-Marcellin' was first produced and marketed) and geographic criteria (consistency of landscape and use of the environment).

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The geographical area comprises the following cantons:

in the department of Drôme:

— the entire area of the cantons of (La) Chapelle-en-Vercors, Romans-sur-Isère, first and second cantons, Saint-Donat-sur-l'Herbasse, Saint-Jean-en-Royans,

— canton of Bourg-de-Péage, except for the municipalities of Alixan, Bourg-de-Péage, Châteauneuf-sur-Isère,

— canton of Chabeuil: only the municipalities of (Le) Chaffal, Chateaudouble, Peyrus,

— canton of Crest-Nord: only the municipalities of Omblèze, Plan-de-Baix,

— canton of (Le) Grand-Serre: only the municipalities of Le Grand-Serre, Hauterives, Montrigaud, Saint-Christophe-et-le-Laris, Tersanne,

— canton of Saint-Vallier: only the municipalities of Châteauneuf-de-Galaure, Claveyson, Fay-le-Clos, La-Motte-de-Galaure, Mureils, Ratières, Saint-Avit, Saint-Barthélémy-de-Vals, Saint-Martin-D'Août, Saint-Uze;

in the department of Isère:

— the entire area of the cantons of (La) Côte-Saint-André, (Le) Grand-Lemps, (Le) Pont-Beauvoisin, Pont-en-Royans, Rives, Roybon, Saint-Etienne-de-Saint-Geoirs, Saint-Geoire-en-Valdaine, Saint-Marcellin, Tullins, Vinay, Virieu,

— canton of Saint-Jean-de-Bournay: only the municipalities of Chatonnay, Eclose, Lieudieu, Meyssies, Saint-Anne-sur-Gervonde, Saint-Jean-de-Bournay, Tramole, Villeneuve-de-Marc,

— canton of Saint-Laurent-du-Pont except for the municipalities of Saint-Pierre-d'Entremont, Saint-Pierre-de-Chartreuse,

— canton of Fontaine-Sassenage: only the municipality of Veurey-Voroize,

— canton of (La) Tour-du-Pin: only the municipalities of Montagnieu, Sainte-Blandine, Saint-Victor-de-Cessieu, Torchefelon,

— canton of Villard-de-Lans except for the municipalities of Engins, Saint-Nizier-du-Moucherotte,

— canton of Voiron, except for the municipality of Voreppe;

in the department of Savoie:

— canton of (Le) Pont-de-Beauvoisin: only the municipalities of Belmont-Tramonet, (La) Bridoire, Domessin, (Le) Pont-de-Beauvoisin, Saint-Beron, Verel-de-Montbel,

— canton of Saint-Genix-sur-Guiers, except for the municipalities of Gerbaix, Marcieux, Novalaise.

5. **Link with the geographical area**:

5.1. *Specificity of the geographical area*:

Natural factors

The 'Saint-Marcellin' territory is part of the Bas Dauphiné region, which sits between the plains of the Lyon region and the limestone mountains of Chartreuse and western Vercors. It is made up of tertiary hills and plateaus that are cut across by broad valleys and are bordered by mountainous areas to the east. It marks a smooth transition between the mountains and the plains, between the Alps and Provence.

It has a mostly temperate and hilly type of climate, with average temperatures of 9-11 °C and rainfall of 800-1 100 mm.

This region is known for its winds, which typically blow along a north-south line and have marked the history and culture of producers and processors. This wind has been used to dry walnuts and tobacco as well as cheese and has shaped the local architecture. This contributed to the initial establishment and setting up of cheese dairies throughout this territory. The presence of these dairies has not changed over the years.

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Human factors

The 'Saint-Marcellin' territory is predominantly rural and markedly agricultural with a high percentage of grassland (the forage area makes up 40 % to 80 % of the utilised agricultural area). Mixed farming sits alongside livestock rearing, mainly represented by arboriculture (especially walnut trees, producing the PDO 'Noix de Grenoble') and milk production respectively.

The cheese, which was originally called 'tomme' and was made on farms, naturally found its identity in the town of Saint-Marcellin, where the main market in the region was held from the 15th century onwards.

The drying of cheeses, walnuts (and tobacco) was facilitated by the winds that are typical of the region, which explains the presence of walnut drying kilns throughout the area. The walnut drying kilns could also be used to dry cheeses in baskets called 'tommiers', which were hung out in the open air.

From 1870, farm produce collectors called 'coquetiers' went round farms to collect produce at regular intervals. They first supplied the cheese to the main cities nearby: Romans, Grenoble, Lyon, Saint-Etienne, Avignon, which have remained major centres of consumption ever since. This encouraged farmers to make more cheeses, which boosted the marketing of 'Saint-Marcellin'.

In the 1920s, the former farm produce collectors further developed the cheese-making process by applying new production techniques inspired by farm methods (curd, use of identical stainers, etc.). This led to the setting up of the first cheese dairies in the region of Saint-Marcellin and the establishment of a first formal definition of 'Saint-Marcellin' cheese.

From very early on, the production chain of 'Saint-Marcellin' has sought to collaborate and to protect the product. First, the Union des Fabricants du 'Saint-Marcellin' (Union of 'Saint-Marcellin' Producers) was set up in 1971. Later, in 1994, the Comité Interprofessionnel du 'Saint-Marcellin' ('Saint-Marcellin' Inter-trade Committee) was established, which also includes milk producers and farm producers. Since that time, the entire industry has been involved in promoting 'Saint-Marcellin', improving its quality and seeking to have its name protected.

5.2. *Specificity of the product*:

The characteristic features of the cheese

'Saint Marcellin' is a small puck-shaped cheese with rounded edges that is about 7 cm in diameter, weighs at least 80 grams and is about 2 cm in height.

From a visual point of view, its rind may be slightly wrinkled and is largely or completely covered in white, beige to grey-blue mould.

When cut, its cream-colour paste is smooth and even in texture. When eaten, the rind is barely noticeable. Soft 'Saint-Marcellin' is characterised by a melt-in-the-mouth texture, whereas that of dry 'Saint-Marcellin' is firm.

Its fresh flavour has a balanced aromatic richness (fruity, honey-like taste etc.) typical of 'Saint-Marcellin', which is predominantly lactic and moderately salty.

Traditional know-how

Local forage, especially grass, is the mainstay of the dairy herd's feed, as cattle graze over large areas (stocking rate of holdings limited to 1,4 LU/ha) for at least 180 days a year. These measures aim to ensure that the milk used is of a high quality.

The milk undergoes only a limited amount of heat treatment (pasteurisation is not allowed) and is not standardised so as to retain all its original qualities and allow the aromatic richness of 'Saint-Marcellin' to develop.

'Saint-Marcellin' owes its whole identity and character to a specific production process which harks back to ancient methods. The characteristic organoleptic features of 'Saint-Marcellin' are obtained from a 'lactic' type of curd, which is neither pressed nor kneaded, is lightly salted, dried and matured.

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5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*:

The link to the origin of 'Saint-Marcellin' lies in its reputation, the characteristic features of the cheese and traditional know-how.

The production of 'Saint-Marcellin' is underpinned by traditional farming (mixed farming — livestock rearing) and production practices that are closely linked with the natural environment:

— the importance of grazing and local forage in the animal feed thanks to the large foraging areas in the geographical area,

— the windy character of the geographical area which has spawned the tradition of preserving cheeses by drying and maturing.

All these conditions were beneficial to the production of small cheeses, which, as early as the 15th century, were named 'Saint-Marcellin' after the main market of the time. 'Saint-Marcellin' was first mentioned in the accounting records of Louis XI's administration (15th century).

'Saint-Marcellin' cheese was first officially described in France in 1935 at the request of the producers in the area. The definition was made compulsory in 1942 and has changed several times since. The current specification that cheeses must comply with dates from 1980: 'approximately 70 millimetres in diameter, 20 to 25 millimetres in height, weighing at least 80 grams, made from renneted cow's milk, with a soft paste, neither kneaded nor pressed, lightly salted, without added spices or flavourings, …'. The definition has enabled the production of 'Saint-Marcellin' to develop under a set of rules.

'Saint-Marcellin' Day, the 'Saint-Marcellin' Museum and the participation of the Saint-Marcellin Committee in local and national farming events have helped to cement the product's reputation.

Its presence on many gourmet menus of restaurants in the Dauphiné and surrounding areas (Lyon, Grenoble, Saint-Étienne) is testimony to the reputation that 'Saint-Marcellin' currently enjoys: it can be presented as part of a cheese platter, heated in salads, cooked in pastry or as a gratin, etc. 'L'inventaire du patrimoine culinaire français' (Inventory of French culinary heritage), Rhône-Alpes edition of 1995, devotes an article to 'Saint-Marcellin', in which this reputation is confirmed.

At present, the name 'Saint-Marcellin' is used extensively by the seven dairies in the area of production, as shown by the examples of labels provided. It enjoys a strong reputation in the region and beyond. In 2008, 35,5 million cheeses were produced under the 'Saint-Marcellin' label.

Thanks to its long-standing history and its early definition, this cheese has gone from strength to strength without losing its identity. Owing to its well-tuned production chain and its identification with the region and the local know-how, 'Saint-Marcellin' has firmly established a national reputation, even though the bulk of its production is still based in its place of origin.

**Reference to publication of the specification**:

(Article 5(7) of Regulation (EC) No 510/2006)

https://www.inao.gouv.fr/fichier/CDCIGPSaint-MarcellinV2.pdf

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Sauternes

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

ODG DES AOC SAUTERNES ET BARSAC
13 place de la Mairie
33270 SAUTERNES
France

Tel. +33 5 56 76 60 37 / Fax. +33 5 56 76 69 67
odg@sauternes-barsac.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* Decree of 30 September 1936 (published in the Official Gazette on December 11, 1936)

## PRODUCT DESCRIPTION

- **Raw Material**

Grape varieties: Semillon B, Sauvignon B, sauvignon Gris G, Muscadelle B

- **Alcohol content :**

  Average alcohol content mín. de 15% vol.

  Natural alcohol content mín. de 12% vol.

- **Physical Appearance**

White wine with lot of different yellow reflections

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The area of production is located in the southwest of Bordeaux and covers five municipalities (Sauternes, Preignac, Bommes, Fargues Barsac. See map). To the east, the area is bound by the river Garonne. Soils are composed of layers of limestone, silica and gravel. The area benefits from a temperate climate with mild winters and wet springs, hot and dry summer and pleasant autumns.
In the autumn, thanks to the Ciron River, a tributary of the Garonne river, there is morning mist which allows the development of Botrytis cinerea in grapes. Under the effect of the sun, the berries are dried and darkened. During harvest, growers should select only fully botrytis infected grapes.

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**LINK WITH THE GEOGRAPHICAL AREA**

The distinctive mircroclimate offers special conditions that have led to the development of a tiny grape fungus , Botrytis cinerea , responsible for the " noble rot " that confers specificity to the wines of Sauternes.
The wines come from plots or parts of plots subjected to a rigorous and precise delimitation based on objective, technical and pre-production criteria based on a proposal of a committee of independent experts.
Over time, winemakers have selected varieties that best lend themselves to botritization grapes, such the Sémillon B (originally from Sauternes).
Moreover, in order to achieve sufficient concentration for the production of these wines severe pruning is required for each of the varieties. Often a specific mode of short pruning in this area is used.
To achieve excellence, the wines come from overripe grapes (presence of noble rot) harvested manually by successive selective harvests. Yields after ripening are very low, especially as weather conditions, variable depending on the vintages, the harvest sometimes reduces drastically.
Plant densities are high, since the production of wine per foot is very low. The fermentation is slow and often takes place in barrels. The wines undergo a long aging before bottling, necessary for its refined and improved expression.
The reputation of the wines of Sauternes soon consolidated historically around flagship ' châteaux ', the most famous of which is the world famous " Château d' Yquem '. The Classification of Bordeaux wines of 1855 widely acknowledged the supremacy of that name in the Gironde with granting the single " premier cru supérieur " to " Château d' Yquem " and 11 " premiers crus " and 15 " seconds crus ' to Sauternes. This classification took into account the prices achieved by wines that reflect their quality, and the wines still retain their fame.
The combination of an environment remarkably suitable for grape growing, a particular microclimate and the installation of winemakers have led to the adoption of specific practices for obtaining large fortified wines appreciated by connoisseurs around the world

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the tender specifications:*

Institut National de l'Origine et de la Qualité (INAO)
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93155 Montreuil-sous-Bois Cedex
France

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*To prevent fraud (quality, description tags and documents, trade):*

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Direction générale de la concurrence, de la consommation
et de la répression des fraudes
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*For fiscal affairs, accompanying documents and customs matters:*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
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COUNCIL REGULATION NO. 2081/92/EEC
APPLICATION FOR REGISTRATION PDO, ARTICLE 17

1. Responsible department in the Member State:
Name: Institut National des Appellations d'Origine - 138, Champs Elysées - 75008 Paris
Tel.: (1) 45 62 54 75 Fax: (1) 42 25 57 97

2. Applicant group:
(a) Name: Syndicat de Défense et de Promotion du Fromage à Appellation d'Origine "Selles-sur-Cher"
(b) Address: Hôtel de Ville, 41130 Selles-sur-Cher
(c) Composition: producer/processor (x) other ( )

3. Name of product: Selles-sur-Cher

4. Type of product: (see list): Class 1.3 - Cheeses

5. Specifications (summary of Article 4(2) conditions):
(a) Name: (see 3)
(b) Description: Soft whole goat's milk cheese, presented in the shape of a disc, coated with wood charcoal powder.
(c) Geographical area: Western Sologne, including parts of the Cher, Indre and Loir-et-Cher *départements*.
(d) Evidence: Originally this was a homemade cheese for family consumption made from the milk of a few goats on the farm. Its production was developed in the 19th century. Its name comes from the town of Selles-sur-Cher, which became its retail centre. The term 'Selles' thus applies to the cheeses in the region that are characterized by the distinctive disc shape. The registered designation of origin was granted in 1975 in order to protect the designation.
(e) Method of production: The cheese is obtained by lactic coagulation with the addition of a small amount of rennet. It is ripened at least ten days.
(f) Link: This part of the Sologne is a vegetative and climatic unit that results in a very special diet for the goats that gives their milk a very particular flavour. Cheesemaking is a traditional activity in this underprivileged area and helps maintain agricultural activity.
(g) Inspection structure:
Name: INAO
Address: 138, Champs Elysées, 75008 Paris
Name: DGCCRF
Address: 59, Bd V. Auriol, 75703 Paris CEDEX 13
(h) Labelling: Legal obligation to display the INAO logo + acronym, the phrase '*Appellation d'Origine Contrôlée*' and the cheese's name.
(i) National requirements (if any): *Décret* of 29 December 1986.

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TO BE COMPLETED BY THE COMMISSION
EEC No.: VI BI4/FR/0135940124
Date of receipt of the application: 24/01/94

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OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2016/C 47/09)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**'SOUMAINTRAIN'**

**EU No: FR-PGI-0005-01298 — 29.12.2014**

**PDO ( ) PGI ( X )**

1. **Name**

'Soumaintrain'

2. **Member State or Third Country**

France

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.3. Cheeses

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

'Soumaintrain' is a soft cheese with a washed rind. Predominantly lactic, it is made exclusively from whole cow's milk. With a ripening period of 21 days, 'Soumaintrain' has the following characteristics:

— The rind ranges from ivory-yellow to ochre in colour; slightly moist, it may be wrinkled, possibly bearing the imprint of draining-racks. A slight bloom on the surface is permitted.

— The cheese itself is soft, smooth, slightly grainy and ivory-white in colour. At this stage, proteolysis must occur under the rind. The cheese has a dry matter content of at least 40 %, with the dry matter having a fat content of at least 48 %.

— An animal or plant aroma.

— A lactic taste giving the cheese an acidic note, together with a noticeable 'refined' sourness from compounds created by proteolysis, without an unpleasant after-taste. There are hints of animal- or plant-like aromas such as mushroom, humus, hay or straw, depending on the season, which develop during ripening. The aromas have a lasting effect in the mouth.

'Soumaintrain' takes the shape of a flat cylinder measuring between 90 mm to 130 mm across. It weighs between 180 g and 600 g.

The height of the cheeses is in proportion to their diameter, representing between 25 % and 35 % thereof.

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

A minimum of 75 % of the dry food in the diets of dairy and dry cows must come from the geographical area.

The proportion of grass in the feed of productive dairy cows must be at least 30 % of the dry matter of coarse fodder over a year.

[1] OJ L 343, 14.12.2012, p. 1.

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Grazing areas for productive dairy cows provide 1 200 square metres per cow. Grazing of productive dairy cows lasts at least five months from the time that they are put out to grass. Supplementary feeding with grass is permitted.

The annual average proportion of supplements in the feed of dairy cows, whether producing or dry, is less than 30 % of dry matter in the diet over all.

These provisions are intended to ensure that grass is used in the feed as it contributes to the development of the characteristic aromas of 'Soumaintrain' during ripening.

The milk used in the production of 'Soumaintrain' is whole cow's milk. It is collected within a maximum period of 48 hours of the first milking. Fats and proteins are neither added nor removed. Concentrating the milk by partially removing the water content before coagulation is not permitted.

The milk used to make 'Soumaintrain' is produced in the geographical area. The area comprises a very dense hydrological network meaning that it is largely composed of wet valleys that are prone to flooding. It provides a favourable environment for grass-growing as it also benefits from regular rainfall and clay soils. This grass is grazed by dairy cows for at least five months a year. It contributes to the characteristics of 'Soumaintrain', in particular its plant-like aromas. These develop throughout the ripening process, according to the season.

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

The milk is produced and the cheese made and ripened in the geographical area.

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

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

In addition to the regulatory requirements, the label of every cheese includes:

— the name 'Soumaintrain';

— its specific production unit.

4. **Concise definition of the geographical area**

The geographical area of 'Soumaintrain' corresponds to the area covered by the following administrative entities:

Department of Aube

Municipalities: Clérey, Fresnoy-le-Château, Montreuil-sur-Barse.

Cantons: Bar-sur-Seine, Chaource, Ervy-le-Châtel; with the following municipalities excepted: Balnot-la-Grange, Bar-sur-Seine, Bourguignons, Buxeuil, Chaserey, Coussegrey, Eaux-Puiseaux, Étourvy, Jully-sur-Sarce, Maisons-lès-Chaource, Merrey-sur-Arce, Pargues, Villemorien, Ville-sur-Arce, Villiers-le-Bois, Villiers-sous-Praslin, Vosnon, Vougrey.

Department of Côte-d'Or

Municipalities: Bard-lès-Époisses, Blancey, Brochon, Chailly-sur-Armançon, Chamboeuf, Chambolle-Musigny, Corrombles, Curley, Éguilly, Époisses, Genay, Gevrey-Chambertin, Gilly-lès-Cîteaux, Jeux-lès-Bard, Lantilly, Martrois, Massingy-lès-Semur, Millery, Mont-Saint-Jean, Morey-Saint-Denis, Nuits-Saint-Georges, Quemigny-Poisot, Saint-Philibert, Semezanges, Semur-en-Auxois, Torcy-et-Pouligny, Trouhaut, Turcey, Vic-de-Chassenay, Villars-et-Villenotte, Villotte-Saint-Seine.

Cantons: Sombernon, Montbard, Venarey-les-Laumes, Vitteaux; with the following municipalities excepted: Ancey, Arcey, Baulme-la-Roche, Blaisy-Haut, Bussy-le-Grand, Charny, Corpoyer-la-Chapelle, Fain-lès-Moutiers, Frôlois, Lucenay-le-Duc, Mâlain, Montoillot, Moutiers-Saint-Jean, Prâlon, Sainte-Marie-sur-Ouche, Saint-Jean-de-Boeuf, Saint-Thibault, Saint-Victor-sur-Ouche, Savigny-sous-Mâlain, Source-Seine, Touillon.

Department of Yonne

Municipalities: Auxerre, Bleigny-le-Carreau, Brienon-sur-Armançon, Chevannes, Esnon, Mercy, Monéteau, Venoy.

Cantons: Ligny-le-Châtel, Saint-Florentin, Seignelay, Auxerre-Sud-Ouest, Migennes, Auxerre-Nord, Ancy-le-Franc, Cruzy-le-Châtel, Flogny-la-Chapelle, Tonnerre; with the following municipalities excepted: Béru, La Chapelle-Vaupelteigne, Collan, Épineuil, Fleys, Maligny, Molosmes, Villy, Viviers.

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5. **Link with the geographical area**

The geographical area is a region of grassland based on wet valleys: Armance and Armançon, Yonne and Serein, Seine where it crosses the wetlands of Champagne, Brenne, Oze and Ozerain. It is characterised by natural factors favourable to dairy holdings on farmland unsuitable for other types of agricultural activity.

With regard to geology, the soils are naturally diverse but clay predominates. They are loose and impermeable, and most often covered by natural grasslands that cannot be cultivated by machine.

In terms of water, the geographical area has a very dense hydrological network set among soft, impermeable rocks. This is responsible for the topography that is largely flat with little undulation, as well as the susceptibility of the land to flooding between autumn and spring.

The maritime climate suffers to a limited extent from continental influences. Temperatures are somewhat cool with an annual average that barely exceeds 10 °C. Rainfall is regular, between 700 and 800 mm, and drought is not inevitable in summer.

The historic birthplace of 'Soumaintrain' is located in the far north of Bourgogne where it borders the Department of Aube. It is characterised by know-how dating back to the Middle Ages regarding production of soft, predominantly lactic cheeses with washed rinds.

It is there that the earliest evidence can be found of the production of ripened cheese in the twelfth century, according to the writings of Henri Auclerc (1887-1968), a priest in Vergigny. Auclerc made the link between cheese-making and the history of the abbey in Pontigny, which was founded 1117. He asserted that: 'the Cistercian monks demanded payment of farm rents in ripened cheese'.

'Soumaintrain' and its traditional production method are described numerous times in nineteenth century literature. For example, in his work 'La Bonne Ménagère Agricole' (Auxerre, tenth edition, 1889) Louis-Eugène Bérillon describes the manufacturing process of retired teacher Mr Couturot: 'As soon as the milk is taken from the cow's udder […] it is renneted […] when the renneted milk is fully curdled, it is poured into cylindrical moulds, open at both ends, and placed on small osier mats […] where it drains fully. It is turned over twice a day for two days […] when it is fully set, it is turned out, salted on both sides, then washed with very clean fresh water every day until the outside takes on an attractive yellow colour'.

Improvements to communications in the nineteenth century encouraged specialisation in farming and the development of livestock-rearing. Thus it became possible to develop the sale of cheeses. Since the first half of the twentieth century, the historic area of production of 'Soumaintrain' has been part of a larger soft cheese-producing region, as affirmed by 'La France Fromagère' by Claire Delfosse, published in 1993.

The lactic character of the soft cheeses of the area and their specific ripening process involving washing of the rind are also mentioned in the Inventory of the Culinary Heritage of France, in the volume on Bourgogne (1993).

Production of 'Soumaintrain' extends beyond its historic birthplace, occurring in both farms and dairies. 'Soumaintrain' therefore benefits from the technical skills of dairies that have fully mastered the production of soft cheeses with washed rinds made from fresh curd. These dairies are also involved in marketing.

In addition to the quality of its aromas, the unique characteristics of 'Soumaintrain' lie in its consistency, which is soft, ivory-white in colour, smooth and slightly granular, as well as its washed rind which ranges from ivory-yellow to ochre and is slightly moist.

Being made from fresh curd gives it the special characteristic of retaining its particular, and very distinctive, lactic smell and taste, even after ripening.

The link with the geographical area of 'Soumaintrain' is based on its established quality and reputation.

The wet valley grasslands enjoy a damp climate and clay soils favourable to grass. Other areas are more favourable to cereal growing, which also represent one of the components of animal fodder. The natural conditions of the geographical area therefore enable the production of varied feed that is suitable for the needs of dairy cattle.

Use of grass in feeding, especially pasturage for a minimum of five months per year, helps to develop the specific aromas of 'Soumaintrain' during ripening. 'Soumaintrain' therefore develops an intense and lasting animal-like aroma as well as vegetable aromas such as mushroom, humus, hay and straw, depending on the season. These contribute to the complexity of taste.

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The geographical area has traditionally been favourable to the establishment and maintenance of farms that are mainly dairy or mixed crop and livestock. This has allowed 'Soumaintrain' to become a traditional local cheese.

The development of the specific technique for washed-rind ripening is well suited to the climatic conditions of the geographical area. Historically, ripening took place in the open air. Moisture from the air led to the development of undesirable surface flora. Washing the cheeses prevented this flora. This technique is still in use. It constitutes the main defining characteristic of 'Soumaintrain' and explains the moistness of the rind, as well as the colour that ranges from ivory to a paler yellow than that of the cheeses from neighbouring areas. It is the regular removal of the surface flora that gives the cheese its pale colour. These days, the rind is washed at least four times during the ripening phase. This practice also makes it possible to limit the proteolytic activity of the surface flora.

Nevertheless, acid production as a result of milk curdling, and the intervals between rind-washing, allow a certain level of proteolysis in the cheese beneath the rind, which does not reach as far as the centre of the cheese. The same factors produce a slow centripetal ripening beneath the active surface flora which gives 'Soumaintrain' its intense aromas and characteristic refined bitter after-taste. Natural drainage, drying and dry-salting are key elements in this technical process.

Furthermore the smooth texture of 'Soumaintrain' is due to careful handling throughout the production process. P. Larue, agricultural specialist and author of the 1911 work 'Le fromage Soumaintrain et la vallée de l'Armance', called 'Soumaintrain' a 'not very democratic cheese' on account of the care needed and the very frequent handling required.

'Soumaintrain' has a long-held reputation, as shown in the work 'La Bonne Ménagère Agricole' by Louis-Eugéne Bérillon (Auxerre, tenth edition, 1889). The author describes 'Soumaintrain' as 'the finest cheese in the land'.

This reputation was sustained locally and developed as a result of continued use of the name since the nineteenth century by farmers who produced it and cheese maturers who sold the cheese to surrounding areas of consumption. Another factor was the promotion of the denomination alongside the recognised names of other cheeses in the same production sector. Since 1909, 'Soumaintrain' has appeared as 'an excellent small cheese, of local or limited consumption' in the 'Guide du fromage' by Parisian master cheese maturer Androuet (Stock, 1971, in French and English). Since 1984, a 'Soumaintrain' and foie gras tour has been organised in October every year in the historic birth-place of 'Soumaintrain' production.

There is a description of 'Soumaintrain' in the Bourgogne edition of the 'L'inventaire du patrimoine culinaire français' (Albin Michel/CNAC, 1993).

Numerous restaurateurs offer 'Soumaintrain' as part of their regional cheese plate or include it in recipes for cheese dishes. Examples of these include the recipes developed by the organisation 'Amicale des cuisiniers de Côte d'Or' in 2012. The well-established defining characteristics of 'Soumaintrain' are also celebrated in national professional publications, as shown by the articles that appeared between 2013 and 2015 in 'Profession fromager' and 'Courrier du Fromager'. In the same way, the reputation of 'Soumaintrain' has been cemented by the awards received during the Concours Général Agricole.

**Reference to publication of the specification**

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

https://www.inao.gouv.fr/fichier/CDCSoumaintrain.pdf

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## REGISTRATION OF THE GEOGRAPHICAL INDICATION

Touraine

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

UNION OF WINEMAKERS FOR
THE PROTECTED DESIGNATION OF ORIGIN TOURAINE
4 rue Gutenberg
41140 NOYERS SUR CHER
France

+33 02 54 75 55 96
syndicat.aoc.touraine@wanadoo.fr

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18 September 1973
*Date of protection in the Member State and reference to national decision:* décret du 24 décembre 1939 pour les vins tranquilles (still wines) et décret du 16 octobre 1946 pour les vins mousseux (sparkling wines)

## PRODUCT DESCRIPTION

Still white, red and rosé wines and sparkling white and rosé wines.

- **Raw Material**

Varieties:

| | | |
|---|---|---|
| Orbois B | Gamay N | Meunier N |
| Cot N | Sauvignon B | Pineau d'Aunis N |
| Chenin B | Cabernet-Sauvignon N | Chardonnay B |
| Grolleau N | Pinot Noir N | |
| Grolleau Gris | Cabernet Franc N | |
| Sauvignon Gris G | Pinot Gris G | |

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- **Alcohol content:**
  - Min 10 %

- **DESCRIPTION OF GEOGRAPHICAL AREA**

- The harvesting of the grapes and the production and blending of the wines, as well as the ageing and bottling of sparkling wines, take place in the following municipalities:
- - Department of Indre-et-Loire: Amboise, Anché, Artannes-sur-Indre, Athée-sur-Cher, Avoine, Avon-les-Roches, Azay-le-Rideau, Azay-sur-Cher, Beaumont-en-Véron, Benais, Bléré, Bossay-sur-Claise, Bourgueil, Brizay, Candes-Saint-Martin, Cangey, Chambray-lès-Tours, Chançay, Chanceaux-sur-Choisille, La Chapelle-sur-Loire, Chargé, Cheillé, Chemillé-sur-Indrois, Chenonceaux, Chinon, Chisseaux, Chouzé-sur-Loire, Cinais, Cinq-Mars-la-Pile, Civray-de Touraine, Couziers, Cravant-les-Coteaux, La Croix-en-Touraine, Crouzilles, Dierre, Draché, Epeigné-les-Bois, Esvres, Fondettes, Francueil, Genillé, Huismes, L'Ile-Bouchard, Ingrandes-de Touraine, Joué-lès-Tours, Langeais, Larçay, Lémeré, Lerné, Lignières-de-Touraine, Ligré, Limeray, Lussault-sur-Loire, Luynes, Luzillé, Marçay, Montlouis-sur-Loire, Montreuil-en-Touraine, Mosnes, Nazelles-Négron, Neuillé-le-Montlouis-sur-Loire, Montreuil-en-Touraine Mosnes, Nazelles-Négron, Neuillé-le-Lierre, Noizay, Panzoult, Parçay-Meslay, Pocé-sur-Cisse, Pont-de-Ruan, Razines, Restigné, Reugny, Rigny-Ussé, Rivarennes, Rivière, La Roche-Clermault, Rochecorbon, Saché, Saint-Avertin, Saint-Benoît-la-Forêt, Saint-Etienne-de-Chigny, Saint-Germain-sur-Vienne, Saint-Martin-le-Beau, Saint-Michel-sur-Loire, Saint-Nicolas-de-Bourgueil, Saint-Ouen-les-Vignes, Saint-Patrice, Saint-Règle, Sainte-Maure-de-Touraine, Savigny-en-Véron, Savonnières, Sazilly, Seuilly, Souvigny-de-Touraine, Tavant, Theneuil, Thilouze, Thizay, Tours, Vallères, Véretz, Vernou-sur-Brenne, Villaines-les-Rochers, Vouvray;
- - Department of Loir-et-Cher: Angé, Blois, Bourré, Chailles, Chambon-sur-Cisse, Châteauvieux, Châtillon-sur-Cher, Chaumont-sur-Loire, Chémery, Chissay-en- Touraine, Choussy, Chouzy-sur-Cisse, Contres, Couddes, Couffi, Faverolles-sur-Cher, Mareuil-sur-Cher, Méhers, Mesland, Meusnes, Molineuf, Monteaux, Monthou-sur-Bièvre, Monthou-sur-Cher, Montrichard, Noyers-sur-Cher, Oisly, Onzain, Pontlevoy, Pouillé, Rilly-sur-Loire, Saint-Aignan, Saint-Georges-sur-Cher, Saint-Julien-de-Chedon, Saint-Romain-sur-Cher, Sassay, Seigy, Soings-en-Sologne, Thenay, Thésée, Valaire, Vallières-les-Grandes.

- **LINK WITH GEOGRAPHICAL AREA**

- Still wines
- Over time, the extensive network of rivers comprising the Loire, the Vienne, the Cher and the Indre, has formed an undulating plateau of soft tertiary and secondary rocks.
- Owing to the climate, the grape varieties Chenin B and Cabernet Franc N are grown in the western part of the geographical area, while the varieties Sauvignon B, Cot N and Gamay N are more suited to the eastern part of the geographic area. The meridian line through Tours marks this natural climatic divide. The different grape varieties are naturally suited to the wide range of conditions available to the winemakers in the vineyards.
- The patchwork of plots defined for the vineyards is ideally suited to its purpose and only includes plots with free-draining soils developed primarily on Turonian and Senonian rocks. A majority of soils in the intermediate valleys are clay and flint-based, with high quantities of siliceous stones. There is a high incidence of flint at the surface, which plays an important role in ripening the grapes by increasing the rate of heat transfer in the soil.
- These conditions greatly contribute to the quality of the white and red wines. The grape variety Sauvignon B thrives on plots with clay-based and calcareous-clay soils. The conditions in these soils ensure that these grapes ripen consistently year on year. The wines produced from the grape variety Sauvignon B in the soils and climate conditions described above are fresh and original. In 2009, these wines represented two thirds of the PDO production.
- The grape variety Gamay N, a black grape from the post-phylloxera reconstruction, is found predominantly on plots with clay and flint soil and its wines are fruity and lively. Red wines from

the east of meridian line through Tours are made predominantly from the grape variety Cot N, while the variety Cabernet Franc N is grown to the west of the meridian. These wines have a good tannic structure. The geographical area of the Protected Designation of Origin ‘Touraine’ boasts a wide range of natural environments and there are five additional Protected Geographic Indications, with more restrictive rules for production.

- ‘Amboise’
- The plateau of soft chalk has a hilly relief and lies at an altitude of between 80 and 100 meters. The diverse soil types enabled winemakers to find optimal growing conditions for each grape variety in the region. The rosé wines are fruity and fresh, while the red wines have a good tannic structure and a rather intense aromatic flavour, with notes of red fruits. The white wines are generally dry, but sometimes contain fermentable sugars and can be called ‘medium dry’, ‘medium’ or ‘sweet’.
- 
- ‘Azay-le-Rideau’
- The vineyard has a temperate climate owing to its position between the valleys of the Loire and Indre rivers. The grape varieties Grolleau N and Chenin B are grown in the hills and on the sand and gravel flats, which are ideal for the production of elegant and fresh white wines and fruity rosés. Traditionally, rosé wines had to be produced using the direct-press method before fermentation to ensure their fruitiness. The white wines, which sometimes contain fermentable sugars, are elegant and earthy.
- ‘Chenonceaux’
- The geographical area lies between the hills on both banks of the river Cher. The vine varieties have been planted on plots with flint-based soil. The white wine has a generally intense, floral aroma (hawthorn, acacia) with fruity notes (citrus, dried fruits). Ageing until at least until 30 April of the year after the harvest brings roundness and finesse to the wine. The red wines have a good tannic structure. Their aromas are relatively intense, with notes of red fruits. Ageing until the 31 August of the year after the harvest gives the wine its complex aromas and round, silky tannins.
- ‘Mesland’
- Located in the north-east of the geographical area of the ‘Touraine’ Protected Designation of Origin, the Mesland geographic area consists of the edge of the plateau overlooking the river Loire. Flint and sand based soils from the Miocene period are common to this area. The large variations in temperature and the geographic location are ideal for early grape varieties. Red and rosé wines are mainly produced from the grape variety Gamay N and have the concentrated flavour of red berries. The white wines, which sometimes contain fermentable sugars, have a floral aroma (hawthorn, lime, verbena), with more fruity notes (citrus, pear). The wine leaves a feeling of freshness in the mouth.
- ‘Oisly’
- In the heart of the Sologne winegrowing region, this vineyard produces dry white wines exclusively from the grape variety Sauvignon B, which thrives in continental gravel and sandy soils, like those in 'Sologne' that are formed from sand, clay and shelly sand. In terms of climate, the geographic area has the longest sub-dry season in the Touraine region. The natural environment produces fresh wines with delicate aromas, reminiscent of citrus and white flowers. Ageing until at least until 30 April of the year after the harvest allows the wines to become more complex.
- The ‘Touraine’ inherited the vineyards and the valleys of Kings and remains one of the jewels in the crown of the northern vineyards. Traditional vine growing has preserved the regions living cultural landscapes and contributed to the Loire Valley’s inclusion on the UNESCO World Heritage List.
- Sparkling wines
- Sparkling wines are produced in the conditions described above. The Touraine winemakers noticed that bottled wines placed in cellars sometimes started to ferment again and they wanted to master this process and take advantage of these naturally sparkling wines. This is how 'sparkling wines' came to be available to consumers in the 19th Century. Therefore, the cellars carved in the

tuffeau soil encouraged the development of these wines, which require large temperate storage and handling areas.

- Using the experience gained over more than a century, the winemakers have now perfectly mastered the production of these sparkling wines. At least 60 % of the grapes must be from the varieties Chenin B or Orbois B to ensure the distinctive flavour of the white wines from this region. The wines are aged on racks for longer periods, which helps to develop the aroma of brioche and the complexity of the wines.

- **SPECIFIC LABELLING RULES (IF ANY)**

- […]

- **CONTROL BODY**

  - Ministry of Agriculture, Food, Fisheries, Rural Affairs
  - and Land Use Planning,
  - Directorate-General for Food and Directorate-General for Agricultural, Agri-food and Regional Policy
  - Office for wines and other drinks
  - 3 Barbet de Jouy
  - 75349 PARIS Cedex
  - France
  -
  - +33149554955
  - liste-cdc-vin-aop- DGPAAT@agriculture.gouv.fr

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Val de Loire

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

France

## APPLICANT

Syndicat des Vins de Pays du Val de Loire
37 avenue Jean Joxé
49100 Angers
France

Tel. +33 241872581
vdpvaldeloire@orange.fr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 12.3.2008
*Date of Protection in the Member State:* Decree of May 11, 2007 (published in the Official Gazette on May 12, 2007)

## PRODUCT DESCRIPTION

- **Raw Material**

*White wine:* sauvignon blanc, sauvignon gris, chardonnay, chenin, Grolleau gray, pinot blanc, pinot gris, melon, folle Blanche, Orbois, sacy
*Red wine, rosé wine and "gris" wine:* cabernet franc, cabernet sauvignon, côt, gamay noir, noir Grolleau, Grolleau gray, pinot noir, merlot, Pineau d'aunis, abouriou, Egiodola, Bouze gamay, gamay Chaudenay, negrete , pinot gris

- **Alcohol content :**

| | |
|---|---|
| Red wine | max 12.0% vol. |
| Rosé wine | max 12.0% vol. |
| White wine | max 12.0% vol. |

- **Physical Appearance**

Red, white rosé and "gre" wine

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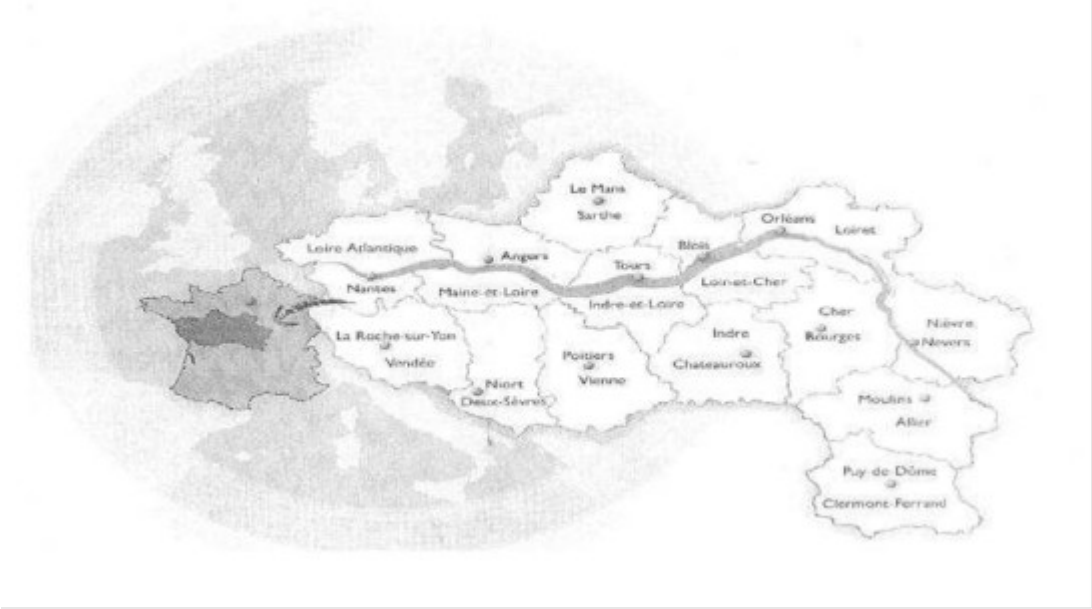
## DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area is located in the western part of France around the river Loire. The area extends into 14 administrative departments: Allier, Cher, Indre, Indre-et-Loire, Loir-et-Cher, Loire-Atlantique, Loiret, Maine-et-Loire, Nièvre, Puy-de-Dôme, Sarthe, Vendée , and Deux-Sèvres Vienne except the Beauvoir area / Niort, Brioux / Boutonne and Mauzé / Le Mignon.

Being close to the Atlantic the Loire Valley is naturally oceanic and enjoys a temperate climate. Heading east one can feel a more continental influence and the oceanic patterns gradually disappear as one moves inland towards the hills.




## LINK WITH THE GEOGRAPHICAL AREA

The Val de Loire winemakers have managed to preserve the identity and winemaking tradition of this region which has a particularly favorable climate for the cultivation of vines situated along the Loire.

The vineyards of the Val de Loire are testimony to winemaking skills and know-how passed down through successive generations.

The long-standing reputation of the Val de Loire wines is partly due to the ease with which trade was carried out using river navigation.

The varieties of the Val de Loire IGP are well suited to the diversity of climates and soils of this vast region. Whereas original production focussed more on white wine production, the introduction of new varieties and technolog and the effort of the winemakers have more recently led to the production of red wines. With its northern location and mild climate, the IGP Val de Loire is characterized by the freshness, vivacity and finesse of its wines.

Since the creation of the IGP in 1981, production has focused on quality wines and the professionalization of the operators. The IGP Val de Loire, with 1600 growers, cooperatives 1500 wineries and retailers, have a real economic impact on wine production in the basin of Val de Loire.

At the heart of these historic and extensive vineyards, the traditional expertise in the art of growing grapes and wine-making has led to the development of an important scientific and technical research network dedicated to wine (INRA , ITV) along with high-level education in wine-making. The reputation of the area for scientific research training professionals has helped to further promote the fame of IGP wines from 'Val de Loire '.

Wine-tourism is very important in this historically rich region (which has numerous castles ) and the fact that it is classified as a world heritage site by UNESCO contributes to strengthen the reputation of the protected geographical indication ' Val de Loire '.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

*For checking compliance with the specifications:*

Institut National de l'Origine et de la Qualité (INAO)
12, rue Henri Rol-Tanguy – TSA 30003
93155 Montreuil-sous-Bois Cedex
France

Tel. +33 1 73 30 38 99
info@inao.gouv.fr

*To prevent fraud (quality, description tags and documents, trade):*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale de la concurrence, de la consommation
et de la répression des fraudes
Bureau D2 Télédoc 251
59, boulevard Vincent-Auriol
F-75 703 Paris Cedex 13

Tel. +33-1-44972351 / Fax. +33-1-44973039
D2@dgccrf.finances.gouv.fr

*For fiscal affairs, accompanying documents and customs matters:*

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale des douanes et droits indirects
Sous-Direction des droits indirects
Bureau F/3
11 rue des Deux Communes
F- 93558 MONTREUIL Cedex

Tel. + 33 1 57 53 44 10 / Fax. + 33 1 57 53 42 88
dg-f3@douane.finances.gouv.fr

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ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )
National application No: EE(PDO) 8

1. Responsible department in the Member State:
Name: Ministry of Agriculture: Directorate for the Processing, Standardization and Quality Control of Products of Plant Origin.
Tel.: 5291-347 Fax: 5243-162

2. Applicant group:
(a) Name: The Union of Agricultural Cooperatives of the Fokida Prefecture
(b) Address: L. Salonon 30, Amfissa 331 00
(c) Composition: producer/processor (X) other ( )

3. Name of product: Table olives

4. Type of product: (see list in Annex VI)
1.6 Fruit and vegetables

5. Specification:
(summary of Article 4(2))

(a) Name: (see 3) PDO "KONSERVOLIA AMFISSIS Table Olives".

(b) Description: A table olive of the Konservolia variety for which olive beetle control is achieved, where necessary, by bait-spraying from the ground and biological methods.

(c) Geographical area: The administrative boundaries of the Amfissa, Itea and Delphi municipalities and of the Hrissou, Sernikakiou, Ag. Konstandinou, Ag. Georgiou, Elaiona, Drosohori, Prosiliou and Kirras communes of the Fokida prefecture.

(d) Evidence: The product is cropped exclusively from olive trees within the defined geographical area.

(e) Method of production: After being harvested at the time of ripening the olives are stored in tanks in a solution of NaCl for 4 months. Afterwards they are preserved in salt.

(f) Link: The olives are produced from a variety traditionally cultivated in the area and via the application of traditional treatment methods within the defined geographical area.

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(g) Inspection structure: Name: The directorate of agriculture of the Fokida prefecture.
Address: Amfissa 331 00

(h) Labelling: PDO "KONSERVOLIA AMFISSIS Table Olives". The inspection code ΑΦ (AF), the label serial number and the two final numbers of the year of production.

(i) National requirements (if any): The general provisions of Presidential Decree 81/93 on the PDO and PGI production procedures are applicable as appropriate.

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TO BE COMPLETED BY THE COMMISSION
EEC No: G/GR/0346/94.01.24
Date of receipt of the application: 09/01/95

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**SUMMARY TECHNICAL SPECIFICATIONS**

**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**
**Μαστίχα Χίου (Masticha Chiou)**

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED:**
Class 2.5: Natural gums and resins

**APPLICANT**:
Chios Gum Mastic Growers Association
Address: 1, Konstantinou Monomaxou St, Chios, 821 00, Greece

**PROTECTION IN EU MEMBER STATE OF ORIGIN**
It has been protected in the Member State of origin since **14.01.1994**
This geographical indication has been registered and protected in the European Union since **24.01.1997**( EL/PDO/0017/1558)
Proof of protection is provided by its inclusion in "the Register of protected designations of origin and protected geographical indications' established by Regulation (EE) No 1151/2012 on quality schemes for agricultural products and foodstuffs. The European Commission records the legal instrument for registering the individual name in 'the Register' and publishes a reference to this instrument in the publicly accessible database DOOR.

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**
**Masticha Chiou** is a natural gum that comes from the mastic tree (*Pistacia Lentiscus var Chia),* which belong to the family of *Anarcadiaceae.* It is produced in the traditional manner only in the island of Chios and is known for a great many years (more than 3000). It has medicinal, pharmaceutical and industrial applications.

**Technical description:** Transparent/opaque crystalline solid, yellowish or originally slightly orange teardrop-shaped grains.
Density: 1.06. Melting point: 60-110. Acidity: 50-70.
Taste: some slight taste to begin with but fades later
Smell: characteristic of mastic
Chemical analysis: essential oil (mastic oil) 1-3%, α- and β-mastichinic acid 4%, masticholic acid 0.5%, α-mastichonic acid 20%, β- mastichonic acid 18%, α-mastic resin 30%, β- mastic resin 20% .

All steps of production must take place in the delimited geographical zone.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

**Masticha Chiou** is produced in the southern part of the island of Chios, in the 24 villages and communities known as "Mastihohoria" (literally "the mastic villages"), viz. Ag. Georgios, Amolia, Vavili, Vessa, Vouno, Elata, Exo Didima, Tholopotami, Thimiana, Kalamoti, Kallimasia, Kataraktis, Kini, Livi, Mesa Didima, Mesta, Mirmiggi, Nenita, Neochori, Olimpi, Pagida, Patrika, Pirgi and Flatsia, Greece.

**LINK WITH THE GEOGRAPHICAL AREA**

**Masticha Chiou** is a traditional and globally unique product. It is a natural gum that produces the native mastic tree *Pistacia Lentiscus var Chia* which is cultivated and thrives only in the southern part of the island of Chios. It comprises a significant source of agriculture income and foreign exchange.

The history of Masticha Chiou is very old. Its therapeutic properties for human and animals were known since the ancient eras to the Greek physicians and writers such as Hippocrates, Dioskourides, Plinios etc. Historian Herodotus refers to masticha Chiou since the 5th century BC. Leaves fossils aged of 6million years have been found in island of Chios by geologists. Masticha Chiou becomes widely famous since the 1st century AC when travellers visit the island of Chios.

**SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

Masticha Chiou has the code number XI – the label bears the serial number and the last two digits of the year of manufacture.

**CONTROL AUTHORITY/CONTROL BODY**

Name: Ellinikos Georgikos Organismos “Dimitra” (EL.G.O “DIMITRA”)-former AGROCERT

Address: Patission & Androu 1, Postal Code 11257 Athens Greece.

Tel: 210 - 8231277

Fax: 210 – 8231438

PRODUCT SPECIFICATION
(REGULATION (EC) No 1234/2007

ARTICLE 118c(2)).

**Description of the wine(s):**

MANTINEIA – Μαντίνεια (MANTINIA – Mantinia) wine (protected designation of origin - PDO) belongs to category 1 and category 4 of wine or vine products referred to in Annex XIb of Regulation (EC) no 1234/2007.

**Dry White Wine**

- Minimum natural alcoholic strength: 11.0 % vol.
- Total alcoholic strength: Minimum 11.0 % vol.
- Minimum actual alcoholic strength: 11.0 % vol.
- Total sugar content: 0-4 g/l
- Total acidity expressed as tartaric acid (g/l) : Minimum 5.0
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.08
- Maximum sulphur dioxide content of wines (total): 200 mg/l

**Organoleptic characteristics**

1. Appearance: Hay-colour (light yellow) with green highlights, which may turn dark yellow when aged.

2. Odour: Complex, intense nose with hints of fruit (citrus fruit in particular) and flowers (rose, jasmine, etc.), which are typical of the varieties from which the wine is produced, depending on their proportion. Hints of inorganic flavour appear during ageing.

3. Taste: Balanced, with a rich, full body and an acidity level characteristic of the region. Aromatic, long-lasting aftertaste.

**Quality Sparkling White Wine with the indications brut nature, extra brut, brut, extra sec, sec, demi sec, doux.**

- Minimum natural alcoholic strength: 11.0 % vol.

- Total alcoholic strength: Minimum 11.0 % vol.
- Minimum actual alcoholic strength: 11.0 % vol.
- Total sugar content: *
- Total acidity expressed as tartaric acid (g/l) : Minimum 5.5
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.08
- Excess pressure in the bottle: Minimum 3.5 bar
- Maximum sulphur dioxide content of wines (total): 185 mg/l

**Organoleptic characteristics**

1. Appearance: Light yellow-green colour with a thin, resistant column of bubbles.

2. Odour: Aroma of roses, honey and fruit.

3. Taste: Fresh taste accentuated by a high acidity level and the presence of $CO_2$. Depending on the sugar content of the wine, the aftertaste and balance vary from dry to sweet.

* Sugar content may be up to 3g/l for sparkling wines with the indication brut nature, up to 6g/l for sparkling wines with the indication extra brut, up to 12g/l for sparkling wines with the indication brut, 12-17g/l for sparkling wines with the indication extra sec, 17-32g/l for sparkling wines with the indication ‘dry’ (sec), 32-50g/l for sparkling wines with the indication medium dry (demi sec) and above 50g/l for sparkling wines with the indication ‘sweet’ (doux).

**Traditional terms**

**Traditional terms, in accordance with Article 118u(1), which are linked to the designation or origin or the geographical indication.**

Under Article 40 of Regulation (EC) No 607/2009, as amended by Commission Regulation (EC) No 670/2011 and currently in force, and as established and entered in the electronic database ‘E-Bacchus’, the traditional terms which can be used on

the labelling of Mantinia wines (protected designation of origin - PDO), and on condition that the relevant provisions laid down in Community and national legislation are complied with, are:

Superior Quality Designation of Origin (SQDO), instead of PDO

Αγρέπαυλη (Agrepavlis), Αμπέλι (Ampeli), Αμπελώνας (-ες) (Ampelonas (-es)), Αρχοντικό (Archontiko), Ειδικά επιλεγμένος (Grande reserve), Επιλογή or Επιλεγμένος (Reserve), Κάστρο (Kastro), Κτήμα (Ktima), Μετόχι (Metochi), Μοναστήρι (Monastiri), Ορεινό Κτήμα (Orino Ktima), Ορεινός Αμπελώνας (Orinos Ampelonas), Πύργος (Pyrgos).

**Oenological practices**

- Mantinia wine (PDO) is produced according to (a) the typical white wine making method or (b) the pre-fermentation extraction method. This is followed by static settling and inoculation with pure select yeasts, which typically characterise the aroma. The temperature during alcoholic fermentation is not more than 20°C.

- Sparkling wines may be produced either by using the traditional method of bottle fermentation or by using the sealed tank method. In the first case, fermentation takes place in dry base wine in the bottle, to which yeast and sugar is added. The bottle is initially sealed with a metallic cap (crown) and the fermentation process may take several months. After removal of the yeasts, the bottle is sealed with a normal cork.

**Specific oenological practices**

- In order to use the term ‘Επιλεγμένος’ / ‘Réserve’, Mantinia dry white wines (PDO) must:

  - have aged for a total of not less than one (1) year, of which not less than six (6) months in oak barrels and three (3) months in bottles.

- In order to use the term ‘Grande Réserve’, Mantinia dry white wines (PDO)

must:

- have aged for a total of not less than two (2) years, of which not less than twelve (12) months in oak barrels and six (6) months in bottles.

**Wine-growing methods**

- Grapes used for producing Mantinia wines (PDO) come from vineyards arranged in cup-shaped or linear configurations in which the 'short' pruning system is used (1-2 buds).

**Delimited region**

The delimited region for producing Mantinia wines (PDO), as designated by Royal Decree 625/4.10.1971 (Government Gazette, Series I, No 196/12.10.1971), as amended by Ministerial Decision No 396425/22.10.197 (Government Gazette, Series II, No 1880/27.10.1971), Presidential Decree 291/7.8.1992 (Government Gazette, Series I, No 148/2.9.1992), Presidential Decree 70/20.3.1996 (Government Gazette, Series I, No 57/27.3.1996) and Presidential Decree 92/2011 (Government Gazette, Series I, No 224/26.10.2011):

The terroir in which Mantinia wines (PDO) can be produced includes vineyards grown in the area of Tripoli, in particular the municipality of Tripoli and the villages of Agios Vasilios, Agios Konstantinos, Merkovounio, Pelagos and Skopi in the Municipal District of Tripoli, in the villages of Lithovounia, Magoula, Rizes and Psili Vrisi in the Municipal District of Tegea, in the villages of Artemisio, Kapsas, Loukas, Nestani, Pikernis, Sangas and Simiades in the Municipal District of Mantinia, in the villages of Agiorgitika, Zevgolateio, Neochori, Parthenio and Steno in the Municipal District of Korythio, in the villages of Kandila, Levidi, Orchomenos and Paleopyrgos in the Municipal District of Levidi, as well as in the settlement of Kouvli in the village of Doliana in the Municipality of Voria Kinouria, except for the marshlands.

**Maximum yield(s) in kilograms of grapes per hectare**

The maximum yield per hectare (ha) does not exceed eleven thousand (11 000) kilograms of fresh grapes.

**Maximum end product yield(s) per hectare, for dry white wine (category 1 under Annex XI(b)).**

The maximum yield per hectare (ha) does not exceed 66 hl of end product.

**Maximum end product yield(s) per hectare, for quality sparkling white wine (category 5 under Annex XI(b)).**

The maximum yield per hectare (ha) does not exceed 66 hl of end product.

**Authorised wine grape varieties**

Mantinia wine (PDO) is produced only from fresh grapes of the *Moschofilero* variety (at

least 85%) and the *Asproudes* variety. The above varieties are closely linked to viticulture in the region. Among the related varieties in the wider family with the generic designation *Fileria* (*Mavrofilero, Asprofilero etc.*), *Moschofilero* is the most aromatic, characterised by muscat aromas. *Moschofilero* is grown only in Greece and has adapted perfectly only to the area of Mantinia, so it is here that the variety's aromatic potential is best achieved.

**Details about the geographical area**

**Link of white wine (category 1) with the geographical area**

**a. Quality**

The quality of Mantinia wines (PDO) is linked to the robustness of the variety used to make these wines, along with favourable weather conditions during maturing. Of course, this quality depends directly on the condition of the raw material and the wine-making process. Naturally, appropriate vine-growing methods must be used with a view to ensuring that final yield levels are the recommended ones, as this ensures the desired quality of wine.

**b. Historic link**

There is a long viticultural tradition in the region, dating back to ancient times, according to numerous archaeological findings linking the region to wine and the worship of the god Dionysus. And it is not by chance that the vine of Pausanias, believed by many to be the oldest in the world, is in this region.

The city is no longer considered of major importance, but the splendid wines produced in the area place it among the main terroirs in Greece. Famous in Greece and known in foreign countries, Mantinia produces a white wine with a Superior Quality Designation of Origin (SQDO), which has a distinct identity and subtle but strong aroma, a wine easily discernible by its acidity and fresh taste from *Moschofilero* grapes.

Mantinia is part of Arcadia, a region rich in juice, as well as in history and legend. Mantinia has undoubtedly been one of the best-known wine-producing areas in Greece since ancient times. Besides, the climate and variety of soil have always made Arcadia a good region for such production. It is no chance that the traveller Pausanias wrote a special dedication to this area and that Homer called Mantinia 'the land of vineyards'.

Nor is it by accident that, according to mythology, Pan had his permanent dwelling here (on Mount Menalo). Pan was a faithful follower of the god Dionysus, known for his love of singing, dancing and feasting. The ancient Arcadians took the worship of Pan as seriously as that of Dionysus. Therefore the connection between entertainment and wine is one that has lasted for years in the region.

Aristotle and Theophrastus referred to the wines of Arcadia. Mantinia wine was known

during Ottoman occupation and it was used to supply the city of Athens in the 19th century. The first Greek sparkling wine was made here from the aromatic *Moschofilero* variety.

There is a letter in the Monastery of Kandila from Theodoros Kolokotronis, a leader of the Greek revolution of 1821, testifying to the revolutionary action of the monastery and its abbot. The letter reads:

'Holy abbot of Kandila, I send you this missive that you may send me **wine**, for none is to be had here. Give wine to no one without my orders, be brave and defend the monastery. Now is the time to show your patriotism.

8 May 1826

Commander-in-Chief

(signature)

T. Kolokotronis

PS. Seal the wine and reveal any news you may have.'

### c. Cultural, social and economic links

Homer called Mantinia 'the land of vineyards'. The region has been famous for its top quality wines since ancient times. *Moschofilero* of Mantinia is still famous for its excellent aroma and taste. It was recognised in 1971 as a Superior Quality Designation of Origin (SQDO) and has been used to produce many outstanding wines.

Local people used to work in the primary sector, as the location is fertile and suitable for farming. Most locals are still engaged in agriculture, viticulture, wine-making and stock farming.

An important product of the area is its SQDO wine, which comes mostly from vineyards with *Moschofilero* vines and is produced in local wineries.

It is obvious that grapes and wine are key factors of economic activity and growth for the local population.

Mantinia wines (PDO) have received repeated awards in international competitions, and *Moschofilero* and *Mantinia* wines are official local 'ambassador' wines in the strategic plan for promoting Greek wine.

### d. Geographic environment and geographic origin

In the central eastern part of Arcadia is the Plateau of Mantinia, lying at an average altitude of 660 m and surrounded by Mount Menalo (1981 m, to the west), Mount Oligyrtos (1935 m, to the north), Mount Artemisio (1772 m, to the northeast), Mount Ktenias (1599 m, to the east) and Mount Parnonas (1936 m, to the southeast).

The plateau is approximately 36 km long from north to south. It narrows in the area of Levidi, but widens (to a maximum of 18 km) in the south. This is home to the terroir of

Mantinia wines (SQDO).

The terroir covers an area of approximately 1 500 ha, mostly covered with *Moschofilero* vineyards.

Edaphogenetic factors (parent material, climate, microorganisms, topography and time) have combined to create a variety of soil systems (primarily due to parent material and topography).

Soil is classified under the following three edaphogenetic categories:

(a) entisols, (b) inceptisols, (c) alfisols.

Among these, inceptisols are dominant in areas where the presence and content of parent material is high. There are some entisols in highly eroded soil in low hills.

The terroir of Mantinia wines (PDO, SQDO) is one of the coldest in Greece. It is characterised by abundant rainfall and snowfall in winter, frequent showers and storms in summer, as well as low temperatures, which means that grapes mature slowly and are harvested late, usually in mid-October.

According to the Meteorological Station at the military airport of Tripoli, the climate is considered Mediterranean (Cca), with long, mild winters and dry, warm summers.

Based on rainfall and air temperature information (from the Meteorological Station of the military airport of Tripoli), average annual rainfall is estimated at 780.6 mm, while rainfall from April to October is estimated at 259.8 mm.

The average annual air temperature is 14.1ºC. During the germination period (April-October), the average maximum temperature is 24.9ºC and the average minimum temperature is 10.5ºC (a difference of 14.5ºC).

Atmospheric precipitation changes are typical of the Mediterranean climate, with increased rainfall from October to April and four months without rain (June to September).

In terms of soil water content (see Remarks) and temperature, the climate is designated as xeric for water content and mesic for temperature (see Soil Taxonomy).

**Product details**

The *Moschofilero* variety is one of the best known varieties in Greece and abroad, and has been associated with the region of Arcadia and of Mantinia in particular. Mantinia wines have received awards in foreign countries too, in tastings for foreign wine journalists and in international competitions.

The potential of the *Moschofilero* variety is evidenced by the market appeal of Mantinia wines (PDO). In the last 30 years they have made an excellent impression globally, as indicated by their high share in total Greek wine exports.

Sparkling *Moschofilero* wines, with their high acidity level and intense aromatic character, are acquiring an ever-increasing market share both in Greece and abroad.

**Causal interaction**

*Moschofilero* has become established in the region of Mantinia due to its perfect relationship with the local microclimate. It is favoured by the high altitude of the region of Arcadia and the cold climate. Heavy winters and abundant rainfall have made it resistant to disease. Sunlight and high temperatures in summertime help it to mature properly.

Moreover, lower temperatures on summer nights help preserve the variety's high acidity level and aromatic character.

**Details about the geographical area**

**Link of quality sparkling white wine (category 5) with the geographical area**

**a. Quality**

The quality of Mantinia wines (PDO) is linked to the robustness of the variety used to make these wines, along with favourable weather conditions during maturing. Of course, this quality depends directly on the condition of the raw material and the wine-making process. Naturally, appropriate vine-growing methods must be used with a view to ensuring that final yield levels are the recommended ones, as this ensures the desired quality of wine.

**b. Historic link**

There is a long viticultural tradition in the region, dating back to ancient times, according to numerous archaeological findings linking the region to wine and the worship of the god Dionysus. And it is not by chance that the vine of Pausanias, believed by many to be the oldest in the world, is in this region.

The city is no longer considered of major importance, but the splendid wines produced in the area place it among the main terroirs in Greece. Famous in Greece and known in foreign countries, Mantinia produces a white wine with a Superior Quality Designation of Origin (SQDO), which has a distinct identity and subtle but strong aroma, a wine easily discernible by its acidity and fresh taste from *Moschofilero* grapes.

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There is a letter in the Monastery of Kandila from Theodoros Kolokotronis, a leader of the Greek revolution of 1821, testifying to the revolutionary action of the monastery and its abbot. The letter reads:

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(signature)

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It is obvious that grapes and wine are key factors of economic activity and growth for the local population.

Mantinia wines (PDO) have received repeated awards in international competitions, and *Moschofilero* and *Mantinia* wines are official local 'ambassador' wines in the strategic plan for promoting Greek wine.

Following their commercial success as contemporary Mantinia wines, quality sparking wines have been included in the Mantinia PDO.

**d. Geographic environment and geographic origin**

In the central eastern part of Arcadia is the Plateau of Mantinia, lying at an average altitude of 660 m and surrounded by Mount Menalo (1981 m, to the west), Mount Oligyrtos (1935 m, to the north), Mount Artemisio (1772 m, to the northeast), Mount Ktenias (1599 m, to the east) and Mount Parnonas (1936 m, to the southeast).

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Among these, inceptisols are dominant in areas where the presence and content of parent material is high. There are some entisols in highly eroded soil in low hills.

The terroir of Mantinia wines (PDO, SQDO) is one of the coldest in Greece. It is characterised by abundant rainfall and snowfall in winter, frequent showers and storms in summer, as well as low temperatures, which means that grapes mature slowly and are harvested late, usually in mid-October.

According to the Meteorological Station at the military airport of Tripoli, the climate is considered Mediterranean (Cca), with long, mild winters and dry, warm summers.

Based on rainfall and air temperature information (from the Meteorological Station of the military airport of Tripoli), average annual rainfall is estimated at 780.6 mm, while rainfall from April to October is estimated at 259.8 mm.

The average annual air temperature is 14.1ºC. During the germination period (April-October), the average maximum temperature is 24.9ºC and the average minimum temperature is 10.5ºC (a difference of 14.5ºC).

Atmospheric precipitation changes are typical of the Mediterranean climate, with increased rainfall from October to April and four months without rain (June to September).

In terms of soil water content (see Remarks) and temperature, the climate is designated as xeric for water content and mesic for temperature (see Soil Taxonomy).

**Product details**

The *Moschofilero* variety is one of the best known varieties in Greece and abroad, and has been associated with the region of Arcadia and of Mantinia in particular. Mantinia wines have received awards in foreign countries too, in tastings for foreign wine journalists and in international competitions.

The potential of the *Moschofilero* variety is evidenced by the market appeal of Mantinia wines (PDO). In the last 30 years they have made an excellent impression globally, as indicated by their high share in total Greek wine exports.

Sparkling *Moschofilero* wines, with their high acidity level and intense aromatic character, are acquiring an ever-increasing market share both in Greece and abroad.

**Causal interaction**

*Moschofilero* has become established in the region of Mantinia due to its perfect relationship with the local microclimate. It is favoured by the high altitude of the region of Arcadia and the cold climate. Heavy winters and abundant rainfall have made it resistant to disease. Sunlight and high temperatures in summertime help it to mature properly. Moreover, lower temperatures on summer nights help preserve the variety's high acidity level and aromatic character.

**Derogation from production in the delimited region**

A) Legal framework: Community Legislation

Point (a) of Article 6(4) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products.

**Additional provisions relating to wine labelling**

**Terms relating to certain production methods**

Community Legislation

Article 66(1), (2) and (6) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products.

Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005).

**Printing the vintage year on the labelling**

National Legislation

Where the term 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' ('NEW WINE') is used on the labelling of wines, it is mandatory to print the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of maturing, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005).

**Traditional terms**

Traditional terms in accordance with Ministerial Decision No 235309/7-2-2002 on the approval of traditional terms used for wines which are linked to the designation or origin or the geographical indication.

In accordance with the above Ministerial Decision, the traditional terms which can be used on the labelling of Mantinia wines protected designation of origin are:

ΛΕΥΚΟΣ ΑΠΟ ΛΕΥΚΑ ΣΤΑΦΥΛΙΑ / Blanc de blancs (White from White Grapes), ΛΕΥΚΟΣ ΑΠΟ ΕΡΥΘΡΩΠΑ ΣΤΑΦΥΛΙΑ Η ΛΕΥΚΟΣ ΑΠΟ ΓΚΡΙΖΑ ΣΤΑΦΥΛΙΑ / Blanc de gris (White from Reddish Grapes or White from Gray Grapes), ΟΙΝΟΣ ΛΟΦΩΝ / Vin de collines (Wine from Hills), ΟΙΝΟΣ ΠΛΑΓΙΩΝ / Vin de côteaux (Wine from Slopes), ΟΡΕΙΝΩΝ ΑΜΠΕΛΩΝΩΝ Η ΑΠΟ ΟΡΕΙΝΑ ΚΡΑΣΑΜΠΕΛΑ / Vin de vignobles montageux (Mountainous Vineyards or Mountainous Wine Vineyards).

**Reference to product specifications**

**National Legislation**

- Royal Decree 423/8-6-1970 on recognition of designations of origin of wines (Government Gazette, Series I, No 136/19-6-1970).

- Joint Ministerial Decision No 308791/7815/2-10-1973 on conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 1201/5-10-1973), as amended by Decision No 301653/2962/19-9-1974 by the Ministers for Finance, Agriculture and Industry on specific conditions for bottling wines with a designation of origin (Government Gazette, Series II, 978/4-10-1974).

- Joint Ministerial Decision No 242059/1445/28-4-1975 on control tapes used on wines with a designation of origin (Government Gazette, Series II, No 505/19-5-1975).

- Royal Decree 625/4.10.1971 on recognition of designations of origin of wines (Government Gazette, Series I, No 196/12.10.1971).

- Ministerial Decision No 396425/22.10.197 on wines with a superior quality designation of origin (Government Gazette, Series II, No 1880/B/27.10.1971).

- Presidential Decree 291/7.8.1992 amending Royal Decree 25/4.10.1971 on recognition of designations of origin of wines (Government Gazette, Series I, No 148/2.9.1992).

- Ministerial Decision No 397721/1-10-1992 amending the per hectare yields of vineyards in zones where wines with a superior quality designation of origin are produced (Government Gazette, Series II, 617/12-10-1992).

Presidential Decree 70/20.3.1996 on wines with the superior quality designation of origin “Mantinia” (Government Gazette, Series I, No 57/27.3.1996).

- Presidential Decree 92/7.10.2011 on wines with the protected designation of origin “MANTINIA” (Government Gazette, Series I, No 224/26.10.2011).

- Ministerial Decision 201640/7-10-2011 (Government Gazette, Series II, No 2899/20-12-2011) on the recognition of wines with the protected designation of origin “Mantinia”.

Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15.6.2005).

- Ministerial Decision No 398549/21-9-2001 laying down details on the implementation of Commission Regulation (EC) No 1607/2000 relating to quality wine produced in specified regions (Government Gazette, Series II, No 1277/4-10-2001).

- Ministerial Decision No 398581/27-9-2001 laying down details on the implementation of Commission Regulation (EC) No 1282/2001 as regards the gathering of information to identify wine products and to monitor the wine market and amending Regulation (EC) No 1623/2000(Government Gazette, Series II, No 1293/8.10.2001).

- Joint Ministerial Decision No 285870/1.9.2004 laying down necessary additional measures of application of Commission Regulation (EC) No 884/2001 concerning the

documents accompanying the carriage of wine products and the records to be kept in the wine sector (Government Gazette, Series II, No 1372/8.9.2004), as amended by Joint Ministerial Decision No 317456/4.11.2005 (Government Gazette, Series II, No 1571/14.11.2005).

- Ministerial Decision No 388052/8.8.2001 on the implementation of Commission Regulation (EC) No 2729/2000 laying down detailed implementing rules on controls in the wine sector (Government Gazette, Series II, No 1089/21.8.2001).

- Ministerial Decision No 235309/7.2.2002 on the approval of traditional terms for wines (Government Gazette, Series II, No 179/19.2.2002), as amended and currently in force.

- Joint Ministerial Decision No 326182/6268/27-7-1988 laying down general rules on the use of the terms 'Επιλεγμένος' ('Réserve') and (Ειδικά Επιλεγμένος) ('Grande Réserve') in the descriptions of wines with a designation of origin, as amended by Joint Ministerial Decision No 280580/21.6.2005 and Joint Ministerial Decision No 352347/6670/1987 laying down general rules on the use of the term 'Κάβα' (Cava) in the description of table wines (Government Gazette, Series II, No 875/28-6-2005).

- Joint Ministerial Decision No 336927/10.3.1999 laying down conditions for using the term 'name of vineyard or of group of vineyards' on the labelling of Greek wines (Government Gazette, Series II, No 420/20.4.1999).

- Ministerial Decision No 396425/27-10-1971 on wines with a superior quality designation of origin (Government Gazette, Series II, No 880/3-11-71).

## *10. DETAILS OF AUDITING AUTHORITIES AND ORGANISATIONS*

**10.1. Audits are performed on the basis of the following provisions:**

- Royal Decree 423/8-6-1970 on recognition of designations of origin of wines (Government Gazette, Series I, No 136/19-6-1970).

- Ministerial Decision No 388052/8.8.2001 on the implementation of Commission Regulation (EC) No 2729/2000 laying down detailed implementing rules on controls in the wine sector (Government Gazette, Series II, No 1089/21.8.2001).

- Ministerial Decision No 398581/27-9-2001 laying down details on the implementation of Commission Regulation (EC) No 1282/2001 as regards the gathering of information to identify wine products and to monitor the wine market and amending Regulation (EC) No 1623/2000(Government Gazette, Series II, No 1293/8.10.2001).

- Joint Ministerial Decision No 285870/1.9.2004 laying down necessary additional measures of application of Commission Regulation (EC) No 884/2001 concerning the documents accompanying the carriage of wine products and the records to be kept in the wine sector (Government Gazette, Series II, No 1372/8.9.2004), as amended by Joint Ministerial Decision No 317456/4.11.2005 (Government Gazette, Series II, No 1571/14.11.2005).

- Ministerial Decision No 398549/21-9-2001 laying down details on the implementation of Commission Regulation (EC) No 1607/2000 relating to quality wine produced in specified regions (Government Gazette, Series II, No 1277/4-10-2001).

- Joint Ministerial Decision No 308791/7815/2-10-1973 on the conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 1201/5-10-1973), as amended by Decision No 301653/2962/19-9-1974 on amending Joint Ministerial Decision No 308791/7815/2-10-73 taken by the Minister for Finance, the Minister for Agriculture and the Minister for Industry concerning specific conditions for bottling wines with a designation of origin (Government Gazette, Series II, 978/4-10-1974).

- Joint Ministerial Decision No 242059/1445/28-4-1975 concerning control tapes used on wines with a designation of origin (Government Gazette, Series II, No 505/19-5-1975).

- Correction of the mistakes in Royal Decree 625/4.10.1971 falling within the scope of responsibility of the Ministry of National Economy (Government Gazette, Series I, No 267/21.12.1971)

**10.2. Audit procedure:**

In each wine year, the wine that qualifies for being designated as Mantinia wine (PDO) is subjected to analysis and organoleptic testing during production and before designation is authorised. During analysis, a representative sample is taken and sent to one of the laboratories appointed to perform official wine analysis. A representative sample is also taken for organoleptic testing and the producer files a written request with the local Directorate for Rural Economy and Veterinary Medicine for organoleptic testing and verification that the wine in question has the required characteristics (colour, clarity, smell and taste) for designation as a Mantinia wine with a PDO.

The Directorate for Rural Economy and Veterinary Medicine convenes the organoleptic testing committee inviting them to test the sample and issue an opinion on the organoleptic characteristics of the wine.

The wine producer files official copies of the grape production or harvest declaration, accompanying documents evidencing that the wine complies with the requirements laid down for the specific wine (PDO) that is to be designated, as well as the results of wine analyses and organoleptic testing with the local Directorate for Rural Economy and Veterinary Medicine.

The local Directorate for Rural Economy and Veterinary Medicine evaluates the information filed by the producer and decides whether the wine is to be designated or not.

The Directorate for Rural Economy and Veterinary Medicine issues the respective number of control tapes for the specified amounts of wine that is designated. The control tapes are red and bear a code number including: the letters **MN,** which correspond to Mantinia wine with a PDO, the last two digits of the year in which the tapes are used, and the tape serial number.

**10.3. Auditing Authorities.**

10.3.1 Ministry: of Rural Development and Food

Directorate: for Processing, Standardisation & Quality Control

Department: for Wine and Alcoholic Beverages

Address: 2 Acharnon St., Athens, GR-101 76

Tel: 210 - 212 4171, 210 - 212 4287, 210-2124289

Fax: 210 - 52 38 337

E mail: ax2u249@minagric.gr,ax2u086@minagric.gr,ax2u172@minagric.gr

10.3.2. Directorates for Rural Economy & Veterinary Medicine

10.3.3. Regional Plant Protection and Regional Control Centres

ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )
National application No: TY (PDO) 4

1. Responsible department in the Member State:
Name: Ministry of Agriculture: Directorate for the Processing, Standardization and Quality Control of Products of Plant Origin.
Tel.: 5241 347 Fax: 5243162

2. Applicant group:
(a) Name: KTINOTROFIKI PARTNERS LTD
(b) Address: STADIOU 3
105 59 ATHENS
TEL.: 3212354 FAX: 3211245
(c) Composition: producer/processor (X) other ( )

3. Name of product:
MANOURI CHEESE PDO

4. Type of product: (see list in Annex VI)
1.3 Cheese

5. Specification:
(summary of Article 4(2))
Summary of the specifications laid down in the herewith appended Ministerial Decision 313028/11.1.94 on "the recognition of the protected designation of origin (PDO) of MANOURI cheese."

(a) Name: (see 3) MANOURI PDO

(b) Description: A whey cheese produced traditionally from the whey of sheep's milk or goat's milk, or from the whey of a mixture of those two milks, to which sheep's or goat's milk or cream is added. The cheese is esteemed for its exceptional health-giving characteristics.

(c) Geographical area: Central and Western Macedonia, Thessaly.

(d) Evidence: The history of this excellent table whey cheese goes back to at least the last century. It is produced using traditional technology in installations within the defined geographical area.

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(e) Method of production: The whey is enriched with the cream of sheep's or goat's milk to secure a fat content of at least 2.5%. The mixture is heated to 88-90°C over 40-45 minutes under constant stirring. At 70-75°C sodium chloride is added in the proportion of 1%, together with sheep's or goat's milk or cream in the proportion of 25%. When the temperature reaches 88-90°C the curd is left for 15-30 minutes and is then transferred to cloth sacks for draining which lasts for 4-5 hours. After this the cheese is kept at a temperature of 4-5°C until release to the market.

(f) Link: The whey and the added milk and cream used in the making of the cheese come from breeds of sheep and goats reared traditionally in the defined geographical areas. The animals are fully-adapted and their diet is based on the flora of the areas.

(g) Inspection structure: Name: The directorates of agriculture which have competence for the geographical areas of production.

Address:

(h) Labelling: MANOURI CHEESE PDO. Inspection data: MA, the packaging serial number and the date of production.

(i) National requirements (if any): The provisions of Presidential Decree 81/93 on "the requirements, conditions and procedure for the establishment of origin designations for agricultural products" are applicable.

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TO BE COMPLETED BY THE COMMISSION
EEC No: GR/0441/940121
Date of receipt of the application: 21/01/94

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**ANNEX I**

**APPLICATION FOR REGISTRATION: Art, 5 ( ) Art. 17 (X)**

**PDO (X) PGI ( )**

National application No: TY (PDO) 1

1. **Responsible department in the Member State:**
Name; Ministry of Agriculture: Directorate for the **Processing,** Standardization and Quality Control of Products of Plant Origin,
Tel.: 5241 347 Fax: 5243162

2. **Applicant group:**
(a) Name: **KTINOTROFIKI** PARTNERS LTD.
(b) Address: **STADIOU** 3
105 59 ATHENS
TEL.: 3212354 FAX: 3211245
(c) Composition: producer/processor (X) other ( )

3. **Name of product:**
**'Φέτα'(Feta)**PDO

4. **Type of product:** (see list in Annex ¥1)
1.3 Cheese

5. **Specification:**
(summary of Article 4(2))
Summary of the specifications laid down in the herewith appended Ministerial Decision 313025/11.1.94 on "the recognition of the protected designation of origin (PDO) of FETA cheese."

(a) **Name:** (see 3) **'Φέτα'(Feta)**PDO

(b) **Description:** A white table cheese which is stored in brine and produced, using traditional methods, exclusively from sheep's milk, or from a mixture of sheep's milk and goat's milk with the latter not exceeding 30% of the milk net weight.

(c) Geographical area: Macedonia, Thrace, Thessaly, Central Mainland Greece, the Peloponnese, Lesbos prefecture

(d) Evidence: This cheese is the most popular and widely-consumed of the Greek cheeses and has a worldwide reputation. It has been produced in Greece since ancient times (since the time of Homer). It is made **from** sheep's milk or from sheep's and goat's milk using traditional technology **and** ripened in installations within the defined geographical areas.

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(e) **Method of production:** After coagulation of the milk the cheese curd is placed in special vessels (moulds) for natural draining and when the curd has stabilized its surface is dry salted. It is at this stage that the desired thin mould develops on the cheese curd. The cheese is then placed in wooden or metal vessels with added brine (7% net weight **NaCl).** The vessels are first taken to ripening rooms where the temperature is kept at **18°C** and the relative humidity at not less than 85% for 15 days. Ripening is then continued in other rooms where the temperature is kept at 2—4°C and the relative humidity at not less than 85% until a total ripening period of not less than 2 months is completed.

(f) **Link:** The milk used for the cheese comes from sheep and goat breeds reared traditionally in the defined geographical areas. The animals are fully- adapted and their diet is based on the flora of the areas.

(g) **Inspection structure:** Name: The directorates of agriculture which have competence for the geographical areas of production.

Address:

(h) **Labelling:** FETA cheese PDO. Inspection data: #E (FE), the packaging serial number and the date of production.

(i) **National requirements (if any):** The provisions of Presidential Decree 81/93 on "the requirements, conditions and procedure for the establishment of origin designations for agricultural products" are applicable.

TO BE COMPLETED BY THE COMMISSION EEC No: ' 7^/0427/940121
Date of receipt of the application: /

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# Application for a new amendment

## I. NAME(S) TO BE REGISTERED

Αμύνταιο (el)

## II. APPLICANT DETAILS

| | |
|---|---|
| *Applicant name and title:* | ΕΤΑΙΡΕΙΑ ΠΑΡΑΓΩΓΗΣ-ΜΕΤΑΠΟΙΗΣΗΣ-ΕΜΠΟΡΙΑΣ ΟΙΝΩΝ [wine production/processing/marketing company]<br><br>Etairia paragogis-metapoiesis-emporias oinon |
| *Legal status, size and composition (in the case of legal persons):* | Anonimi Etairia [public limited company] |
| *Nationality:* | Greece |
| *Address:* | 2nd km of Amyndeon-Agios Panteleimonas Road (no number)<br>53200 Amyndeon, Florina<br>Greece |
| *Telephone:* | 2386020111 |
| *Fax:* | 2386020132 |
| *Email address:* | seo@wine.org.gr |

| | |
|---|---|
| *Applicant name and title:* | Κτήμα ΑΛΦΑ ΑΕ [ALPHA Estate AE] |
| *Legal status, size and composition (in the case of legal persons):* | |
| *Nationality:* | Greece |
| *Address:* | 2nd km of Amyndeon-Agios Panteleimonas Road (no number)<br><br>Greece |
| *Telephone:* | 2103226053 |
| *Fax:* | www.smartpi.com.br |

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| | |
|---|---|
| *Email address:* | seo@wine.org.gr |

| | |
|---|---|
| *Applicant name and title:*<br>*Legal status, size and composition (in the case of legal persons):* | ΚΥΡ-ΓΙΑΝΝΗ ΑΕ [KYR-YIANNI AE] |
| *Nationality:* | Greece |
| *Address:* | YIANNAKOHORI, 59200 IMATHIA (no number)<br>Greece |
| *Telephone:*<br>*Fax:* | 2103226053 |
| *Email address:* | seo@wine.org.gr |

| | |
|---|---|
| *Applicant name and title:*<br>*Legal status, size and composition (in the case of legal persons):* | ΜΠΟΣΚΟΣ ΧΡΗΣΤΟΣ & ΣΙΑ ΕΕ<br>[Boskos Christos & Co EE] |
| *Nationality:* | Greece |
| *Address:* | Agios Panteleimonas, Amyndeon (no number)<br>Greece |
| *Telephone:*<br>*Fax:* | 2103226053 |
| *Email address:* | seo@wine.org.gr |


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| | |
|---|---|
| *Applicant name and title:* | Γ.ΠΑΥΛΟΥ-Β.ΚΑΓΚΑΣ ΟΙΝΟΠΟΙΕΙΟ Ο.Ε.<br>[G. Pavlou - V. Kangas Winery OE] |
| *Legal status, size and composition (in the case of legal persons):* | |

| | |
|---|---|
| *Nationality:* | Greece |
| *Address:* | Agios Panteleimonas, Greece (no number) |
| *Telephone:*<br>*Fax:* | 2103226053 |
| *Email address:* | seo@wine.org.gr |

| | |
|---|---|
| *Applicant name and title:*<br>*Legal status, size and composition (in the case of legal persons):* | AMYNDEON UNION OF AGRICULTURAL COOPERATIVES |
| *Nationality:* | Greece |
| *Address:* | 7, Gymnastiriou,<br>53200 Amyndeon,<br>Greece |
| *Telephone:*<br>*Fax:* | 2106923102 |
| *Email address:* | keosoe@otenet.gr |



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| | |
|---|---|
| *Applicant name and title:*<br>*Legal status, size and composition (in the case of legal persons):* | ΧΑΡΤΜΑΝ ΛΩΡΕΝΣ & ΣΙΑ Ε.Ε.<br>[Hartman Laurens & Co EE] |
| *Nationality:* | Greece |
| *Address:* | Domaine Karanika,<br>53070 Levea, Amyndeon,<br>Greece |
| *Telephone:*<br>*Fax:* | 2103226053 |
| *Email address:* | seo@wine.org.gr |

| | |
|---|---|
| *Applicant name and title:*<br>*Legal status, size and composition (in the case of legal persons):* | ΧΑΤΖΗΣ ΙΩΑΝΝΗΣ [Chatzis Ioannis] |
| *Nationality:* | Greece |
| *Address:* | 1st km of Amyndeon-Agios Panteleimonas Road (no number),<br>Amyndeon, Greece |
| *Telephone:*<br>*Fax:* | 2103226053 |
| *Email address:* | seo@wine.org.gr |


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## III. PRODUCT SPECIFICATION

| | |
|---|---|
| *Status:* | Attached |
| *Reference No:* | Τροποποίηση Προδιαγραφής ΠΟΠ Αμύνταιο.doc |

## IV. NATIONAL DECISION OF APPROVAL:

| | |
|---|---|
| *Legal reference:* | Presidential Decree No 238/24.7.1996 (Government Gazette, Series I, No 178/1.8.1996) |
| *Legal reference:* | Presidential Decree No 20/21.1.1995 (Government Gazette, Series I, No 16/31.1.1995) |
| *Legal reference:* | Royal Decree No 183/16.3.1972 (Government Gazette, Series I, No 40/17.3.1972) |
| *Legal reference:* | Ministerial Decision No 228173/3709/15.4.1972 (Government Gazette, Series II, No 287/27.4.1972) |
| *Legal reference:* | Ministerial Decision No 280557/9.6.2005) |

## V. SINGLE DOCUMENT

| | |
|---|---|
| *Legal reference:* | Presidential Decree No 238/24.7.1996 (Government Gazette, Series I, |
| *Name(s) to be registered* | Αμύνταιο (el) |
| *Equivalent term(s):* | Amyndeon (en) |
| *Traditionally used name:* | n/a |
| *Type of amendment:* | Corrigendum of a protected designation of origin or geographical indication |
| *The present technical file includes modification(s) adopted according to:* | |
| *Geographical indication type:* | PDO - Protected Designation of Origin |

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## *1. CATEGORIES OF GRAPEVINE PRODUCTS*

| |
|---|
| 1. Wine |
| 4. Sparkling wine |

## *2. DESCRIPTION OF THE WINE(S)*

**Dry, medium dry and semi-sweet red and rosé wine**

*Analytical characteristics:*

1. **Dry red wine**

- Minimum natural alcoholic strength: 10.5 % vol.
- Total alcoholic strength: Minimum 10.5 % vol.
- Minimum actual alcoholic strength: 10.5 % vol.
- Total sugar content: Maximum 4.0 g/l
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.2
- Maximum sulphur dioxide content of the wines (total): 150 mg/l

2. **Medium dry red wine**

- Minimum natural alcoholic strength: 10.5 % vol.
- Minimum actual alcoholic strength: 10.5 % vol.
  - Total sugar content: > 4-12 g/l (or 18 g/l in accordance with Part B of Annex XIV to Regulation (EC) No 607/2009)
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.2
- Maximum sulphur dioxide content of the wines (total): 200 mg/l

3. **Semi-sweet red wine**

- Minimum natural alcoholic strength: 10.5 % vol.
- Minimum actual alcoholic strength: 10.5 % vol.
- Total sugar content: > 12-45 g/l
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.2
- Maximum sulphur dioxide content of the wines (total): 200 mg/l

4. **Dry rosé wine**

- Minimum natural alcoholic strength: 10.5 % vol.
- Total alcoholic strength: Minimum 10.5 % vol.


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- Minimum actual alcoholic strength: 10.5 % vol.
- Total sugar content: Maximum 4.0 g/l
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Maximum sulphur dioxide content of the wines (total): 200 mg/l

**5. Medium dry rosé wine**

- Minimum natural alcoholic strength: 10.5 % vol.
- Minimum actual alcoholic strength: 10.5 % vol.
  - Total sugar content: > 4-12 g/l (or 18 g/l in accordance with Part B of Annex XIV to Regulation (EC) No 607/2009)
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Maximum sulphur dioxide content of the wines (total): 250 mg/l

**6. Semi-sweet rosé wine**

- Minimum natural alcoholic strength: 10.5 % vol.
- Minimum actual alcoholic strength: 10.5 % vol.
- Total sugar content: > 12-45 g/l
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Maximum sulphur dioxide content of the wines (total): 250 mg/l

*Organoleptic characteristics:*

**1. Dry red wine**

Appearance: bright, deep ruby colour with violet highlights

Aroma: depending on age, it ranges from small forest fruits (blackberries, gooseberries), sour cherries and plums, then to dried fruits and finally to dried tomatoes and figs.

Taste: rich palate with a delicate round structure, stimulating the taste buds through a combination of an evolving bouquet, acidity and ripe tannins. Extremely long-lasting aftertaste with aromatic returns.

**2. Medium dry red wine**

1. Appearance: intense red colour
2. Aroma: rich aromas that combine the typical tomato juice and olive characteristics with aromas of red fruits
3. Taste: rich, harmonious palate with a light sweetness balanced with crisp acidity

**3. Semi-sweet red wine**

1. Appearance: intense red colour
2. Aroma: rich aromas that combine the typical tomato juice and olive characteristics with aromas of red fruits
3. Taste: rich, harmonious palate with a sweet, soft and pleasant taste balanced with crisp acidity

**4. Dry rosé wine**

Appearance: intense, bright rosy colour


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Aroma: rich aromatic nose with fruity notes

Taste: harmonious palate with a rich aftertaste and an aromatic return

**5. Medium dry rosé wine**

1. Appearance: intense, bright rosy colour
2. Aroma: rich aromatic nose with fruity notes
3. Taste: rich, harmonious palate with a light sweetness balanced with crisp acidity

**6. Semi-sweet rosé wine**

1. Appearance: intense, bright rosy colour
2. Aroma: rich aromatic nose with fruity notes
3. Taste: rich, harmonious palate with a light sweetness balanced with crisp acidity

## Dry and medium dry sparkling rosé wine

*Analytical characteristics:*

**1. Dry sparkling rosé wine**

- Minimum natural alcoholic strength: 10.5 % vol.
- Total alcoholic strength: Minimum 10.5 % vol.
- Minimum actual alcoholic strength: 10.5 % vol.
- Total sugar content: 17.0-32.0 g/l
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Excess pressure in the bottle: Minimum 3.5 bar
- Maximum sulphur dioxide content of the wines (total): 185 mg/l

**2. Medium dry sparkling rosé wine**

- Minimum natural alcoholic strength: 10.5 % vol.
- Total alcoholic strength: Minimum 10.5 % vol.
- Minimum actual alcoholic strength: 10.5 % vol.
- Total sugar content: 32.0-50.0 g/l
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Excess pressure in the bottle: Minimum 3.5 bar

Maximum sulphur dioxide content of the wines (total): 185 mg/l

*Organoleptic characteristics:*

**1. Dry sparkling rosé wine**

Appearance: bright pomegranate colour with plenty of bubbles

Aroma: intense nose with aromas of strawberry and dried tomato

Taste: balanced, full palate with a pleasant, long-lasting aftertaste



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| |
|---|
| **2. Medium dry sparkling rosé wine**<br>Appearance: rosy colour with fine strings of bubbles<br>Aroma: blackberry and strawberry aromas<br>Taste: harmonious palate with a light sweetness balanced with crisp acidity |

## *3. TRADITIONAL TERMS*

### a. Point a)

| |
|---|
| **Superior Quality Designation of Origin (SQDO)** |

### b. Point b)

| |
|---|
| Επιλογή or Επιλεγμένος (Réserve) |
| Πύργος (Pyrgos) |
| Ορεινός αμπελώνας (Orinos Ampelonas) |
| Ορεινό κτήμα (Orino Ktima) |
| Μοναστήρι (Monastiri) |
| Μετόχι (Metochi) |
| Κτήμα (Ktima) |
| Κάστρο (Kastro) |
| Ειδικά Επιλεγμένο (Grande réserve) |
| Αρχοντικό (Archontiko) |
| Αμπελώνας(ες) (Ampelonas (-ès)) |


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| |
|---|
| Αμπέλι (Ampeli) |
| Αγρέπαυλη (Agrepavlis) |

## *4. OENOLOGICAL PRACTICES*

### a. Oenological practices

**Red wine making**

| *Type of oenological practice* | Relevant restriction on making the wines |
|---|---|
| *Description of practice:* | |
| Amyndeon dry red wines (PDO) are produced using the traditional red wine making method. The alcoholic fermentation of grape pulp and wine in fermentation following separation of the marc takes place under controlled temperatures of less than 30 °C.<br>Amyndeon medium dry and semi-sweet red wines (PDO) are produced by interrupting alcoholic fermentation or by applying the traditional methods for sweetening wines. | |

**Rosé wine making:**

| *Type of oenological practice:* | Relevant restriction on making the wines |
|---|---|
| *Description of practice:* | |
| Amyndeon dry rosé wines (PDO) are produced in accordance with the traditional method for making rosé wine from red varieties. The grapes are turned into must and the must is turned into wine in wineries equipped with state-of-the-art white wine making technology. The production of must from grapes may not be done in continuous presses and the temperature during alcoholic fermentation must be less than 20 °C.<br>Amyndeon medium dry and semi-sweet rosé wines (PDO) are produced by interrupting alcoholic fermentation or by applying the traditional methods for sweetening wines. | |

**Sparkling wine making:**

| *Type of oenological practice:* | Relevant restriction on making the wines |
|---|---|
| *Description of practice:* | |
| Sparkling wines may be produced using the traditional method of in-bottle fermentation. This fermentation takes place in the bottle on dry base wine, to which yeast and sugars are added. The bottle is initially sealed with a metal cap (crown) and the fermentation process may take several months or even years. After the yeasts are removed, the bottle is sealed with a standard cork. The closed tank (cuve close) method is also used. To produce the base | |


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| |
|---|
| wine, the harvest takes place early so that the grapes have a low potential alcoholic strength and a high acidity level. A second alcoholic fermentation process follows, in small autoclaves, very slowly and at low temperatures. |

**Specific oenological practices**

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Description of practice:* | |
| In order to use the term ‘Επιλεγμένος’ [Epilegmenos] or ‘Réserve’ for Amyndeon dry red wines, they must:<br>- have aged for a total of not less than two (2) years, of which not less than twelve (12) months in oak barrels and six (6) months in bottles.<br>In order to use the term ‘Ειδικά Επιλεγμένος’ [Eidika Epilegmenos] or ‘Grande Réserve’ for Amyndeon dry red wines, they must:<br>- have aged for a total of not less than four (4) years, of which not less than eighteen (18) months in oak barrels and eighteen (18) months in bottles. | |

**Vine training systems**

| *Type of oenological practice:* | Cultivation technique |
|---|---|
| *Description of practice:* | |
| The grapes used for producing Amyndeon wines (PDO) come from short-pruned vines trained in goblet-shaped or linear configurations. | |

**b. Maximum yields**

**Maximum yield in kilograms of grapes per hectare**

| *Maximum yield* |
|---|
| The maximum yield per hectare (ha) does not exceed ten thousand (10 000) kilograms of fresh red grapes. |

**Maximum yield in hectolitres of end product per hectare**

| *Maximum yield* |
|---|
| The maximum yield per hectare (ha) does not exceed 80 hl of red grape must. |

## 5. *DEMARCATED AREA*

| |
|---|
| The demarcated area for producing Amyndeon wines (PDO) was laid down by Royal Decree |


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No 183/16.3.1972 (Government Gazette, Series I, No 40/17.3.1972), as amended by Presidential Decree No 20/21.1.1995 (Government Gazette, Series I, No 16/31.1.1995) and Presidential Decree No 238/24.7.1996 (Government Gazette, Series I, No 178/1.8.1996).

The vineyards in the region reserved for producing **Amyndeon wines (PDO)** are in the areas of the Municipality of Amyndeon and the communities of Agios Panteleimonas, Vegora, Lakkia, Kleidi, Antigonos, Maniaki, Petres, Xino Nero, Fanos, Pedino, Aetos, Rodonas, Agrapidies, Anargyroi and Variko in the Prefecture of Florina, exclusive of marshlands.

**a. NUTS area**

| | |
|---|---|
| GR134 | Florina |

**b. Map of demarcated area**

| | |
|---|---|
| *Number of attached maps* | *1* |

## *6. WINE GRAPE VARIETIES*

**a. Inventory of main wine grape varieties**

| |
|---|
| 04. XINOMAVRO |

**b. Wine grape varieties listed by OIV**

| |
|---|
| |

**c. Other varieties**

| |
|---|
| |

## *7. LINK WITH THE GEOGRAPHICAL AREA*

**Historical, cultural and social link between the category 1 wines and the geographical environment**



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*Details of the geographical area:*

***a. Quality***

*The character of the Xinomavro variety in the wine-growing zone of Amyndeon is reflected in the wine produ a complex aromatic character, a delicate body, well-structured tannins and an acidity level that supports its for ageing.*

***b. Historical link***

*The Amyndeon Plateau is one of the most important wine-growing zones in Greece, and viticulture has been since ancient times. Findings in the area and the traditional veneration of Dionysus, as well as of Saint Christian era, confirm the close link between the vine and Amyndeon.*

*Travellers such as Celebi and Pouqueville spoke highly of the vineyards in the area, and Athenaeus pr Kellinos wine in the 3rd century AD. When Ali Pasha gained control over the area, he procured viticultura its vineyards, and during the Balkan Wars, Spyros Melas referred to the excellent wine of Sorovich (i Moreover, at the height of the city's prosperity, there were merchants transporting wine to such faraway plac (now Bitola), Belgrade and Vienna.*

*In more recent times, the Union of Agricultural Cooperatives of Amyndeon (EAS) was founded in 1945, c primary cooperatives and 2 250 individual members; it is a legal person governed by private law. established in 1959, and thus wine making became one of the key activities of EAS. Its first red wine wa following year, in 1960.*

*Cultivation of the Xinomavro variety has reached very high quality levels and vineyards of this vari approximately 700 ha.*

*It is noteworthy that no additives are used to correct the features of the wine, and clarification is usually ac ageing, and occasionally by filtering or by using eggs or gelatine.*

***c. Cultural, social and economic links***

*Viticulture and wine making have been closely linked to the lives of local residents since ancient times. To plays an important part in local cultural events and older customs revived in the area.*

***d. Geographical environment and geographical origin***

*The wine-growing zone of AMYNDEON includes vineyards that stretch across the area covering the A Amyndeon and the Municipal Districts of Agios Panteleimonas, Vegora, Lakkia, Kleidi, Antigonos, Maniaki Xino Nero, Fanos, Pedino, Rodonas, Agrapidies, Anargyroi and Variko in the Prefecture of Florina marshlands. The vineyards are at altitudes ranging from 520 to 720 m.*

*The soils in the area are of light to average mechanical composition, perfectly drained, of alluvial origin*



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| |
|---|
| *from lakes), with sandy soils favouring the most typical expression of the Xinomavro variety.* |
| *Details of the product:* |
| *Amyndeon wine (PDO) is a high-quality product resulting from the excellent soil and climate of the area and standards associated with the wine making methods used.* |
| *Causal interaction:* |
| The long tradition of making dry wine from the Xinomavro variety in Amyndeon, with all the elements contribute to the distinctive soil and climate in the production area, continues even today.<br>*All of these points are supported by the recent evaluations of the most authoritative international terroir ra Advocate (erobertparker.com), which gave the Amyndeon Xinomavro variety the highest ratings ever given t the many distinctions received, particular reference is made to this one because it serves as unquestionable added value and marketability of these wines in international markets.* |

**Historical, cultural and social link between the category 4 wines and the geographical environment**


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*Details of the geographical area:*

***a. Quality***

*The character of the Xinomavro variety in the wine-growing zone of Amyndeon is reflected in the wine produ a complex aromatic character, a delicate body, well-structured tannins and an acidity level that supports th sparkling wines.*

***b. Historical, cultural, social and economic links***

*The Amyndeon Plateau is one of the most important wine-growing zones in Greece, and viticulture has been since ancient times. Findings in the area and the traditional veneration of Dionysus, as well as of Saint Christian era, confirm the close link between the vine and Amyndeon.*

*Travellers such as Celebi and Pouqueville spoke highly of the vineyards in the area, and Athenaeus pr Kellinos wine in the 3rd century AD. When Ali Pasha gained control over the area, he procured viticultura its vineyards, and during the Balkan Wars, Spyros Melas referred to the excellent wine of Sorovich (i Moreover, at the height of the city's prosperity, there were merchants transporting wine to such faraway plac (now Bitola), Belgrade and Vienna.*

*In more recent times, the Union of Agricultural Cooperatives of Amyndeon (EAS) was founded in 1945, c primary cooperatives and 2 250 individual members; it is a legal person governed by private law. established in 1959, and thus wine making became one of the key activities of EAS. Its first red wine wa following year, in 1960.*

*Cultivation of the Xinomavro variety has reached very high quality levels and vineyards of this vari approximately 700 ha.*

*Viticulture and wine making have been closely linked to the lives of local residents since ancient times. To plays an important part in local cultural events and older customs revived in the area.*

*Eighty years ago, Amyndeon wine made from the Xinomavro variety was purchased and traded by merch areas, primarily in Pisoderi. In the 1930s, an oenologist working for the Ministry of Agriculture visited encouraged viticulturists in Amyndeon to set up a winery. In doing so, he gave a speech citing cooperati Crete as an example to follow. Gradually, the local people realised that they could create a 'joint venture of the area.*

*Indeed, the Union of Agricultural Cooperatives of Amyndeon (EAS) was founded in 1945, consisting cooperatives and 2 250 individual members; it is a legal person governed by private law. Its winery was 1959.*

*A milestone in the wine making history of the EAS of Amyndeon was reached in 1971, with the first attem sparkling wine from Xinomavro grapes. The results of this experimental wine making were excellent. Na coincidence that in 1972 the Greek State officially recognised red, and then rosé, Amyndeon wines, still an*


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*wines with a Superior Quality Designation of Origin. This is the only rosé wine in Greece with a Su Designation of Origin.*

*In the last decade all wineries in the area have been equipped with state-of-the-art machinery capable o specification sparkling wines (special autoclaves, counter-pressure bottling systems, etc.). Optimum utilisa material has led to a rapid increase in sales and a series of awards, thus encouraging new investors to making sector. Local viticulturists are thrilled with the results and see that their future is in producing qualit for sparkling wines. Moreover, cultivating this variety (Xinomavro for sparkling wines) ensures maximum be*

***Geographical environment and geographical origin***

*The wine-growing zone of AMYNDEON includes vineyards that stretch across the area covering the A Amyndeon and the Municipal Districts of Agios Panteleimonas, Vegora, Lakkia, Kleidi, Antigonos, Maniak Xino Nero, Fanos, Pedino, Rodonas, Agrapidies, Anargyroi and Variko in the Prefecture of Florina marshlands. The vineyards are at altitudes ranging from 520 to 720 m.*

*The soils in the area are of light to average mechanical composition, perfectly drained, of alluvial origin from lakes), with sandy soils favouring the most typical expression of the Xinomavro variety.*

*The Xinomavro variety in the area of Amyndeon, Petres and Xino Nero has distinct organoleptic chara distinct microclimate in conjunction with the light composition of the soil, in certain areas in particular, add grapes, which results from a combination of malic and tartaric acid. This, in conjunction with a fru character, creates an excellent raw material for producing sparkling wines.*

## *Details of the product:*

*Amyndeon sparkling wine (PDO) is a high-quality product resulting from the excellent soil and climate of the high standards associated with the wine making methods used.*

## *Causal interaction:*

The long tradition of making dry wine from the Xinomavro variety in Amyndeon, with all the elements contribute to the distinctive soil and climate in the production area, continues even today.

All of these points are supported by the recent evaluations of the most authoritative international terroir rat Advocate (erobertparker.com), which gave the Amyndeon Xinomavro variety the highest ratings ever given t the many distinctions received, particular reference is made to this one because it serves as unquestionable added value and marketability of these wines in the international markets.


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## *8. FURTHER CONDITIONS*

### Derogations

| | |
|---|---|
| *Legal Framework* | In EU legislation |
| *Type of further condition:* | Derogation for production in the demarcated geographical area |
| *Description of the condition:* | |
| Article 6(4)(a) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products. | |

### Additional provisions relating to wine labelling

| | |
|---|---|
| *Legal Framework* | In EU legislation |
| *Type of further condition:* | Additional provisions relating to labelling |
| *Description of the condition:* | |
| Article 66(1), (2) and (6) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products. | |


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## Additional provisions relating to wine labelling

| | |
|---|---|
| *Legal Framework* | In national legislation |
| *Type of further condition:* | Additional provisions relating to labelling |
| *Description of the condition:* | |

**(a) Printing the vintage year on the labelling**

Where the terms 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' (NEW WINE) are used on the labelling of wines, it is mandatory to print the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9.6.2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as of the terms used in the labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15.6.2005).

**(b) Traditional terms**

Traditional terms in accordance with Ministerial Decision No 235309/7.2.2002 on the approval of traditional terms used for wines which are linked to the designation of origin or the geographical indication.

Under the above Ministerial Decision, the traditional terms which can be used on the labelling of Amyndeon wines (PDO) are:

ΟΙΝΟΣ ΛΟΦΩΝ / Vin de collines (WINE FROM HILLS), ΟΙΝΟΣ ΠΛΑΓΙΩΝ / Vin de coteaux (WINE FROM SLOPES), ΟΙΝΟΙ ΑΠΟ ΟΡΕΙΝΟ(ΥΣ) ΑΜΠΕΛΩΝΑ(ΕΣ) Ή ΑΠΟ ΟΡΕΙΝΑ ΚΡΑΣΑΜΠΕΛΑ / Vin de vignobles Montagneux (FROM MOUNTAINOUS VINEYARDS OR FROM MOUNTAINOUS WINE VINEYARDS), ΟΙΝΟΙ ΑΠΟ ΠΑΛΑΙΟΥΣ ΑΜΠΕΛΩΝΕΣ Ή ΑΠΟ ΠΑΛΑΙΑ ΚΡΑΣΑΜΠΕΛΑ Ή ΑΠΟ ΠΑΛΑΙΑ ΚΛΗΜΑΤΑ / Vin de vieux vignobles / Vin de vieilles vignes (FROM OLD VINEYARDS OR FROM OLD WINE VINEYARDS OR FROM OLD VINES)


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### *9. SUPPORTING DOCUMENTS*

#### *a. Further supporting documents:*

| Description |
|---|
| Application for registration |
| Description |
| National legislation |
| Description |
| Explanation of the amendment to the Amyndeon PDO technical file |

## VI. FURTHER INFORMATION

### *1. Intermediary details*

| | |
|---|---|
| *Name of intermediary:* | Ministry of Rural Development and Food<br>Directorate for Processing, Standardisation and Quality Control of Products of Plant Origin<br>Wine and Spirits Section |
| *Address:* | 2 Acharnon,<br>10176 Athens,<br>Greece |
| *Telephone:* | +30 210 2124171, +30 210 2124289<br>+30 210 2124287 |
| *Fax:* | +30 210 5238337 |
| *Email address:* | ax2u249@minagric.gr, ax2u172@minagric.gr, ax2u086@minagric.gr |

### *2 INTERESTED PARTIES DETAILS*


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| |
|---|
| |

## *3. LINK TO THE PRODUCT SPECIFICATION*

| | |
|---|---|
| *Link:* | http://www.minagric.gr/images/stories/docs/agrotis/POP-PGE/LISTA-OINON-POP/lista_POP.pdf |

## *4. APPLICATION LANGUAGE:*

| |
|---|
| Greek |

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Ρετσίνα Αττικής

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Greece

## APPLICANT

ΕΛΛΗΝΙΚΑ ΚΕΛΛΑΡΙΑ ΟΙΝΩΝ Δ. ΚΟΥΡΤΑΚΗΣ Α.Ε. ELLINIKA KELLARIA OINON D. KOURTAKIS A.E.
20 Αναπαύσεως
19003 Μαρκόπουλο
Ελλάδα

+302299022231/Fax: +302299023301
kourt@otenet.gr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 16/04/2004
*Date of protection in the Member State and reference to national decision:* 12.7.1979
Presidential Decree No 514/5-7-1979 (Government Gazette No 157/A/12-7-1979)

## PRODUCT DESCRIPTION

### Dry White Wine

Analytical characteristics:

- Actual alcoholic strength: min 10.0 - max 13.5 % Vol.
- Total sugar content (g/l): Maximum 4.0
- Total acidity expressed as tartaric acid (g/l): Minimum 4.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Maximum sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics: Light to dark yellow colour, frequently with golden and amber highlights. Pleasant and complex nose, dominated by the characteristic aroma of pine resin. Rich, full, intense taste, with prominent resinous aroma, average acidity and long, intense aftertaste.

### Dry rosé wine

Analytical characteristics:

- Actual alcoholic strength: min 10.0 - max 13.5 % Vol.
- Total sugar content (g/l): Maximum 4.0
- Total acidity expressed as tartaric acid (g/l): Minimum 4.5

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- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08

- Maximum sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics: Light red rosy colour with orange highlights. Pleasant and complex nose, dominated by the characteristic aroma of pine resin. Rich, full, intense taste, with prominent resinous aroma, average acidity and long, intense aftertaste.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The delimited region for producing Retsina of Attiki wines was laid down by Presidential Decree No 514/5.7.1979 (Government Gazette, Series I, No 157,12.7.1979).
The wine-growing area in which Retsina of Attiki wine (PGI) can be produced includes the entire Prefecture of Attica.

**LINK WITH THE GEOGRAPHICAL AREA**

Attica is a basin surrounded by mountains: Ymittos, Penteli, Parnitha, Kitheronas, Gerania and Pateras. North winds (meltemia) and sea breezes blow in the coastal zone throughout the summer, thus tempering the extreme temperatures. In addition, although it might seem strange, the average annual temperature in Attica is 18oC. The climate is genuinely Mediterranean, with a high level of sunlight, one of the highest in Greece. Winds are weak and of moderate intensity. Average humidity levels are low. Frost is non-existent. Hail and storms are rare. As one can easily understand therefore, the conditions are favourable for viticulture. We should also take into account the land of Attica, which is mostly barren, but its soils are of varied composition. All the above are key factors leading to the complex character of the wines produced in the area. The last and most important factor, of course, is the grapes themselves. The varieties grown in the vineyards of Attica, as throughout Central Greece, are mostly the white Savvatiano and Roditis varieties used for making Retsina wine.
Product details
The combination of weather conditions, the variety of the soils in the area, the vine varieties grown and the farming and wine-making techniques contribute to the quality characteristics of the Retsina of Attiki wines.

Causal interaction
The uniqueness of Retsina of Attiki wines is due to the distinctive characteristics of the area (soil, climate, effect of winds in summer) in conjunction with the varieties grown and the farming techniques used.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

**Printing the vintage year on the labelling**

Where the terms ‘NEW WINE’ is used on the labelling of wines, it is mandatory to indicate the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, aging and placement on the market of wines with a Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818,15-6-2005).

**Traditional terms**

Traditional terms in accordance with Ministerial Decision No 235309/7-2-2002 on the approval of traditional terms used for wines which are linked to the designation of origin or the geographical indication.

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In accordance with the above Ministerial Decision, the traditional terms which can be used on the labelling of wines with the traditional designation ‘Retsina of Attiki’ are:

ΚΟΚΚΙΝΕΛΙ/kokineli, ΡΕΤΣΙΝΑ/Retsina, ΡΕΤΣΙΝΑ ΝΕΑΡΗ or ΡΕΤΣΙΝΑ ΦΡΕΣΚΙΑ/Retsina neuve (young retsina), ΡΕΤΣΙΝΑ ΒΑΡΕΛΙΣΙΑ/Retsina en fûts (retsina in the barrel).

**Wine labelling restrictions**

The term ‘Γιοματάρι’ (Yomatari) cannot be used as a trade mark on the labelling of bottled wines

**CONTROL BODY**

A) Ministry of Rural Development and Food
Directorate of Processing, Standardisation & Quality Control
Section of Wines and Spirits
2 Acharnon St., Athens, GR-101 76
Tel: 210 - 212 4171, 210 - 212 4287, 210-2124289
Fax: 210 - 52 38 337
ax2u249@minagric.gr,ax2u086@minagric.gr,ax2u172@minagric.gr

B) Directorates of Agricultural Economy and Veterinary

C) Rural Centres of Crop Protection and Quality Control

# Transmission of an established geographical indication for a spirit drink

## I. TECHNICAL FILE

### *1. Name and type*

**a. Name(s) to be registered**

ΤΣΙΠΟΥΡΟ (TSIPOURO)/ΤΣΙΚΟΥΔΙΑ (TSIKOUDIA) (el)

**b. Category**

6. Grape marc spirit or grape marc

**c. Applicant country(ies)**

Greece

**d. Application language:**

Greek

**e. Geographical indication type:**

PGI - Protected Geographical Indication

### *2. Contact details*

**a. Applicant name and title**

| | |
|---|---|
| **Applicant name and title** | MINISTRY OF FINANCE<br>SECRETARIAT-GENERAL FOR PUBLIC REVENUE<br>DIRECTORATE-GENERAL FOR THE GENERAL CHEMICAL STATE LABORATORY<br>DIRECTORATE FOR ALCOHOL AND FOOD |
| **Legal status, size and composition (in the case of legal persons)** | |
| **Nationality** | Greece |
| **Address** | A. Tsocha 16<br>GR-115 21 Athens |
| **Country** | Greece |
| **Phone** | +302106479273 |



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| **E-mail(s)** | alcohol_food@gcsl.gr |

**b. Intermediary details**

| | |
|---|---|
| **Intermediary name** | N/A |
| **Address** | N/A |
| **Country** | Greece |
| **Phone** | +302106479273 |
| **E-mail(s)** | alcohol_food@gcsl.gr |

**c. Interested parties details**

| | |
|---|---|
| **Interested party name and title** | N/A |
| **Legal status, size and composition (in the case of legal persons)** | |
| **Nationality** | Greece |
| **Justification of the interest** | |
| **Address** | N/A |
| **Country** | Greece |
| **Phone** | +302106479273 |
| **E-mail(s)** | alcohol_food@gcsl.gr |

**d. Competent control authorities details**

| | |
|---|---|
| **Competent control authority name** | MINISTRY OF FINANCE<br>SECRETARIAT-GENERAL FOR PUBLIC REVENUE<br>DIRECTORATE-GENERAL FOR THE GENERAL CHEMICAL STATE LABORATORY<br>DIRECTORATE FOR ALCOHOL AND FOOD |
| **Address** | A. Tsocha 16<br>GR-115 21 Athens |
| **Country** | Greece |
| **Phone** | +302106479273 |
| **E-mail(s)** | alcohol_food@gcsl.gr |

**e. Control bodies details**

| | |
|---|---|
| **Control body name** | MINISTRY OF FINANCE<br>SECRETARIAT-GENERAL FOR PUBLIC REVENUE<br>DIRECTORATE-GENERAL FOR THE GENERAL CHEMICAL STATE LABORATORY<br>DIRECTORATE FOR ALCOHOL AND FOOD |



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|---|---|
| **Address** | A. Tsocha 16<br>GR-115 21 Athens |
| **Country** | Greece |
| **Phone** | +302106479273 |
| **E-mail(s)** | alcohol_food@gcsl.gr |

## *3. Description of the spirit drink*

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| **Title – Product name** | ΤΣΙΠΟΥΡΟ (TSIPOURO)/ΤΣΙΚΟΥΔΙΑ (TSIKOUDIA) (A single technical file is submitted for both geographical indications since they denote the same pr[…] (Translator's note: text missing) |
| **Physical, chemical and/or organoleptic characteristics** | - It is a colourless, transparent liquid with intense organoleptic properties due to the raw materials used in its production (grape marc and sometimes lees) as well as the specific production method (stills and distilling process) used. When the spirit is flavoured using traditional methods, the aromatic substances used (mainly aniseed) combine with the flavour of the grape marc and shape its taste and aroma.<br>- It contains a quantity of volatile substances equal to or exceeding 140 grams per hectolitre of 100 % vol. alcohol and has a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol.<br>- The minimum alcoholic strength by volume is 37.5 %.<br>- Addition of alcohol, diluted or undiluted, as defined in Annex I(5) is not permitted. |
| **Specific characteristics (compared to spirit drinks of the same category)** | In addition to the general requirements for grape marc spirit, 'Tsipouro'/'Tsikoudia' has certain specific characteristics that shape its distinct identity. Specifically:<br>- caramel may be added only in the case of ageing;<br>- sweeteners among those listed in point 3 of Annex I to Regulation (EC) No 110/2008 may be added when the grape marc spirit is ready for bottling, in such a quantity that the content of sweeteners does not exceed twenty (20) grams per litre, expressed as invert sugar, when the spirit is placed on the market;<br>- aromatic plants and/or seeds may be added, in line with traditional practice, during the distillation of the marc and/or redistillation of the product. The most common practice is flavouring with aniseed;<br>- the methanol content is always low as a result of particular care taken during the production process.<br>In this regard, it is worth noting that, according to data from the General Chemical State Laboratory, of 1 068 samples of products from different areas and distilleries examined between 2011 and March 2014, no sample was found to exceed the maximum limit of 1 000 grams per hectolitre absolute alcohol. Moreover, in 96.7 % of the |



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| | samples the methanol content did not exceed 400 grams per hectolitre absolute ethyl alcohol. |

## *4. Define geographical area*

### a. Description of the defined geographical area

‘Tsipouro’/‘Tsikoudia’ is produced exclusively in Greece. The stages of production that must take place in Greece include:

- cultivation of the various wine grape varieties;
- vinification and collecting the grape marc and lees;
- fermentation of the grape marc;
- distillation of the fermented grape marc (and lees), with or without the use of aromatic substances;
- ageing;
- addition of sweeteners;
- dilution with water to obtain the final alcoholic strength;
- bottling.

In Greece the two variations of the geographical indication (‘Tsipouro’ and ‘Tsikoudia’) are used as follows according to region:

- ‘Tsipouro’ when the spirit is produced anywhere in Greece, other than Crete;
- ‘Tsikoudia’ when the spirit is produced in Crete;
- either ‘Tsipouro’ or ‘Tsikoudia’ when the spirit is produced in the Cycladic islands, but both geographical indications may not be used by the same distillery.

Specifically, the entire production process, from the distillation of the marc and lees to the final preparation and bottling of the spirit, must take place in the relevant geographical areas.

The requirement that spirit drinks with a geographical indication must be bottled in the area where they are produced is Greece’s standard position on the issue and this has been reflected over time in all the relevant national legislation.

The requirement is based exclusively on the substantive objective considerations (ultimately related to the nature of spirit drinks) of protecting and guaranteeing the identity and quality of the products and therefore the reputation of the geographical indication in question.

…Moreover, it should be stressed that the traditional nature of spirit drinks, especially those with a geographical indication, is an integral part of their identity, and this has been consistently reflected in the Union’s relevant legislation. More precisely, as a part of the tradition, the bottling of spirits in the geographical area where they are produced is something that is taken for granted not only by consumers but also by the distilleries, which, upholding the tradition, bottle the spirit drinks they produce themselves, fully aware that this is the only way to ensure that the final product is authentic.

**b. NUTS area**

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| GR | GREECE |

## *5. Method for obtaining the spirit drink*

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| **Title – Type of method** | DISTILLATION OF GRAPE MARC |
| **Method** | The method used in the production of 'Tsipouro'/'Tsikoudia' complies with the general terms on grape marc spirit laid down in Annex II to Regulation (EC) No 110/2008, in conjunction with certain more specific procedures aiming to ensure the distinct identity and quality of the product.<br>It is produced exclusively from grape marc fermented and distilled either directly with water vapour or after water has been added. The grape marc, a by-product of vinification, is obtained by regular and careful pressing of the grapes. In accordance with the applicable national legislation, the maximum yield is 7.5 litres of pure ethyl alcohol per 100 kilograms of pure grape marc. This is a quality requirement which, combined with the specific distillation method, i.e. the stills and distilling process used, contributes significantly to the product's special organoleptic characteristics and is therefore linked to the way it is consumed (mainly as an accompaniment for appetisers with a strong/spicy flavour).<br>The grapes, having been harvested at the appropriate point of maturity, are transported with great care to the winery, where they are de-stemmed (i.e. the grapes are separated from the wooden parts of the plant, such as stalks and stems) before the must-making and vinification stage. The residue (grape marc) from the production of white and red wines, which consists of grape seeds and peel along with a certain amount of (unfermented) must, in keeping with the limit provided for by national legislation, is transferred to special stainless steel tanks, where it is fermented by adding selected yeasts under optimal hygiene and temperature conditions and other critical parameters.<br>In red wine production, the separation and collection of the grape marc takes place after fermentation is completed. The grape marc is therefore already fermented and thus contains a certain amount of wine (depending on the degree of pressure) in keeping with the above limit provided for by the national legislation.<br>The stems (stalks) are removed before the grape marc is delivered to and processed in the winery, and is it essential for the marc to be clean and healthy to reduce the methanol content of the spirit.<br>A quantity of lees not exceeding 25 kg of lees per 100 kg |



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| | of grape marc used is usually added to the grape marc, and the quantity of alcohol derived from the lees may not exceed 35 % of the total quantity of alcohol in the finished product.<br>The grape marc and lees used are obtained exclusively from the vinification of grapes from wine grape varieties grown in vineyards in Greece.<br>The distillation is carried out in the presence of the grape marc, following total fermentation, at less than 86 % vol., mainly in discontinuous copper stills, while in certain cases redistillation is also carried out (at the same alcoholic strength, i.e. 86 %).<br>Distillation is performed as soon as possible after completion of the marc fermentation, so as to prevent a higher concentration of methanol (due to hydrolysed pectins) and alcohol conversion leading to the formation of substances (acetic acid and ethyl acetate) that would be transferred to the distillate and alter its organoleptic characteristics.<br>Flavouring 'Tsipouro'/'Tsikoudia' by adding aromatic plants and seeds (mainly aniseed and/or fennel) during distillation of the grape marc and/or redistillation of the initially obtained spirit is a long-standing traditional practice.<br>During distillation, the first and last fraction (heads and tails) are discarded and the middle fraction (the heart) is collected. This improves the quality of the spirit by minimising the concentration of methanol and other substances that give the spirit unwanted organoleptic characteristics (such as aldehydes and isoamyl alcohols).<br>Subsequently, the distillate obtained as described above is diluted with water, and may also be sweetened (within the stipulated limits), to obtain the final product. |

## *6. Link with the geographical environment of origin*

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| **Title – Product name** | ΤΣΙΠΟΥΡΟ (TSIPOURO)/ΤΣΙΚΟΥΔΙΑ (TSIKOUDIA) |
| **Details of the geographical area or origin relevant to the link** | Link between the spirit's reputation and the geographical area<br><br>Ancient Greece<br>The history of 'Tsipouro'/'Tsikoudia' is closely interwoven with Greece and its inhabitants. Its beginnings are lost in the mists of Greek history and tradition, yet it is directly linked both to the raw material (grape marc) and the distillation technology used.<br>The ancient Greeks were familiar with distillation. Aristotle (4th century BC) describes how sea water can be made drinkable by using evaporation to remove the salt (*Meteorology, Tome 2*). Learned Greeks of the |



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Alexandrian school studied distillation, which had been used by the Egyptians mainly to make cosmetics. Descriptions of stills are found in the writings of Dioscorides (1st century AD) and Zosimos (5th century AD).

Nevertheless, spirits were unknown to the ancient Greeks (5th and 4th century BC). For this reason there are many references to wine drinking, but no references to spirit drinking.

A simple and abstemious people, Greeks were not attracted by strong beverages and did not feel the need to produce stronger drinks using the distillation technique. However, it should be noted that Athenaeus, in his work 'The Deipnosophists' (1st century BC), refers to a beverage named 'trimma', which is thought to be similar to today's tsipouro and to which they added fragrant flower petals.

The art of distilling

The exact period when wine distillation first began is not known. Yet as early as the 5th century AD, Egypt was home to thousands of monks whose main produce was wine. High temperatures and a lack of containers and space meant that preservation techniques were developed. Given that many alcoholic beverages such as whisky, brandy, champagne and benedictine were the invention of monks, it is highly likely that those monks were the first to make alcohol (also called *οινόπνευμα* or 'spirit of wine' in Greek) as a distillate of wine, passing on their knowledge to the Arab alchemists who played a major part in developing the techniques of distillation (also keeping its secrets), and who named the product obtained 'alcohol'. They are believed to have brought the art of distilling to Europe.

In Europe, wine distillation first made its appearance in Italy (at the medical school of Salerno) around 1150, and in France (at the university of Montpellier) around 1250, whereas the production of various spirits (gin in the Netherlands, whiskey in Scotland and Ireland, armagnac and cognac in France) dates back to the 15th and 16th centuries.

The oldest written reference to wine distillation can be found in *mappae clavicula*, a 12th century alchemy manuscript in Latin which was encrypted using the Temura method, in order to escape persecution by the Catholic Church. The manuscript states that 'by mixing pure and strongest wine with three parts of salt and heating in a vessel customary for that purpose, a water is produced which when kindled inflames, yet leaves the material unburned'. This clearly describes the production of alcohol.

At the 1163 Council of Tours, Pope Alexander III banned



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monks from devoting themselves to the natural sciences. Several years later Pope Honorius III extended the ban to all clergy.

The alchemists' knowledge spread across Europe in coded form, notably through the music and songs of the troubadours. In this way the art of distilling reached Byzantium, where the sciences were not subject to the edicts of the Catholic Church.

The origins of 'Tsipouro'/'Tsikoudia'

Grape marc distillation in Greece appears to have begun on Mount Athos, where grape marc from winemaking was being fermented and distilled long before the 15th century, i.e. as early as from the Byzantine era. The exact period is unknown, but the monastic community on Mount Athos was founded in the 10th century AD.

As recorded in 'The History of Greek Wine' (Cultural-Technological Institute of the Greek Industrial Development Bank, 1990), citing a monk named Alexandros Lavriotis: *'The Administration of Mount Athos, the Ottoman government and the Ecumenical Patriarchate were greatly concerned by the free operation of the stills on Mount Athos and by spirits being exempt from tax. More than twenty decrees on this matter are included in the archive kept in the tower of the holy community, dating back to 1590.'*

This shows that the activity of distilling grape marc had taken on such dimensions that it had become a matter of concern to the officials responsible for making taxation policy.

(Enclosed, as Annex I, is a picture showing a traditional still used for grape marc distillation on Mount Athos.)

Copper processing

Copper, as the material used to make the distillation device (still), as well as the knowledge of how to work it, also constitute important factors in spirit production.

During the Byzantine era, copper processing flourished in various regions, in particular in Armenia, Pontus and Epirus (Agrafa area). According to the 'History of the Greek Nation', published by 'Ekdotiki Athinon' (Athens Editions), *'During the years before and just after the fall of Constantinople, many residents of Agrafa, which was named for the fact that it was not registered to pay taxes to the Ottomans, moved towards the Thessalian plain, first to Tyrnavos and Larissa, then to Kozani, Veroia, Edessa and Thessaloniki and from there to Thrace, Constantinople, the Sea of Marmara (Propontis) and to the coast of Asia Minor and Filipoupolis.'*

No matter where they settled, the former residents of Agrafa mainly worked as coppersmiths, thus creating,



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along with fellow craftsmen migrating from other regions of the Byzantine Empire (mainly Armenians from Albania and Bulgaria referred to as Greco-Armenians), the tradition of copper processing which continues to the present day, at least in Greece.

Besides traditional copper articles for the home, these coppersmiths also manufactured stills that became increasingly elaborate, also thanks to the properties of copper as a raw material. At the same time, they improved the technical characteristics of the stills, which helped improve the quality of the spirit produced and contributed to the spread of distilling.

As a result, Asia Minor and the wine-growing regions of Greece developed a great tradition of distillation. By the mid-15th century Constantinople, Smyrna, Thessaloniki, Alexandria and other cities had become centres of expertise in distilling spirits.

During the period of Ottoman rule, viticulture initially declined, but in time recovered, along with grape marc distillation. Although Islam prohibits the consumption of alcohol, so-called ‘rakitzides’, i.e. producers of tsipouro/tsikoudia (raki), soon made their appearance and the best of them acquired special privileges.

Later period

By the eve of the Greek Revolution in 1821, distillation by winegrowers had thus become a cottage industry, mainly involving the distillation of grape marc, but also wine and grapes, using small stills.

Due to the stills used at the time, which were technologically incomplete and did not achieve a satisfactory separation of the volatile components, and due to the nature of the raw material, the distillate obtained often had unwanted organoleptic characteristics. Thus, the need to improve the organoleptic qualities of the spirit brought about the tradition of flavouring with various aromatic plants, seeds or fruits (such as aniseed, fennel, etc.), which were mixed with the raw material (grape marc) in the still or during redistillation, a tradition that continues to the present day.

The industrialisation of ethyl alcohol production in Greece, with the appearance (around 1870) of distillation columns, the taxation of ethyl alcohol and the adoption of a legislative framework all finally led to restrictions on distillation as a cottage industry, but did not put an end to the tradition of distilling grape marc or producing grape marc spirit on a domestic scale. Thus, until the adoption of Regulation (EEC) No 1576/89, while prohibited for distilleries, grape marc distillation remained the exclusive privilege of winegrowers who were allowed to distil grape marc from the vinification of their own grape production, using simple stills with a capacity of no more than 130



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| | litres and for a very limited period of time each year, in order to produce their own grape marc spirit which was consumed at a strictly local level. (Enclosed, as Annex II, is a picture showing traditional production of 'Tsipouro'/'Tsikoudia'.)<br>This did not prevent the legislature from laying down objective and quantitative quality requirements for the raw material used (grape marc) and for the product.<br>Modern times<br>Following the adoption of Regulation (EEC) No 1576/89 on spirit drinks, which includes the category 'grape marc spirit', commercial distillers were allowed (Law 1802/1988 and Decision of the Minister for Finance No 18795/4931 of 24 October 1988) to process grape marc under the terms and conditions of the national legislation and the above Regulation in order to produce grape marc spirit, which is the generic name of the product under the relevant provisions of Regulation (EEC) No 1576/89 (and Regulation (EC) No 110/2008), or 'Tsipouro'/'Tsikoudia', which is its traditional name.<br>This led to new distilleries being established, while those that already existed at the time (1988) and were processing grape marc among other raw materials, expanded their activity. Today, there are a total of 86 distilleries in Greece, which mainly produce grape marc spirit (Tsipouro/Tsikoudia) and wine spirit (Brandy), the latter mainly for export.<br>Production of 'Tsipouro'/'Tsikoudia' by licensed businesses allowed the product to move beyond the narrow boundaries of the local 'domestic' economy and to evolve into a high quality product which gradually gained international recognition. Exports still account for only a small proportion of the total production of 'Tsipouro'/'Tsikoudia', but show a clear upward trend.<br>The spirit features prominently at tasting events dedicated exclusively to spirit drinks, which are now well-established in Greece. Furthermore, 'Tsipouro'/'Tsikoudia' products have received awards and prizes in international competitions, for example the 2012 'Concours Mondial de Bruxelles', where a 'Tsipouro' product won the silver award. 'Tsipouro'/'Tsikoudia' has also won recognition as a typical Greek product in the context of international competitions held in Greece, such as the Thessaloniki International Wine and Spirits Competition.<br><br>History of the name<br>Many names have traditionally been used, depending on the area, to denote grape marc spirit produced in Greece, yet the predominant ones have long been 'Tsikoudia' (in Crete) and 'Tsipouro' (in all of Greece with the exception of Crete). In the Cyclades, due to their geographical location, both names are used; 'Tsikoudia' mainly on the |



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| | southern islands and ‘Tsipouro’ on the northern islands.<br>These are traditional designations registered as such in the national legislation (Decision of the Minister for Finance No 18795/4931 of 24 October 1988 laying down the terms and formalities for the distillation of grape marc and the production of ‘tsipouro’ or ‘tsikoudia’ from grape marc spirit; Decision of the Minister for the Economy and Finance No 3010878/1396/0029/2003 on the production and marketing of spirit drinks).<br>These traditional names were not included as geographical designations in Regulation (EEC) No 1576/89, which has been replaced by the current Regulation (EC) No 110/2008, due to the negative position adopted by the Commission at the time with respect to recognition of traditional designations.<br>It should be noted that the traditional designations ‘ouzo’, ‘grappa’, ‘Korn/Kornbrand’ etc. were eventually recognised as protected names within the framework of Regulation (EEC) No 1576/89 during discussions at ministerial level.<br>The names ‘Τσίπουρο/Tsipouro’ and ‘Τσικουδιά/Tsikoudia’ were registered as geographical indications under Regulation (EC) No 110/2008 as a result of the international agreement on the protection of intellectual property rights, also known as the TRIPS Agreement, with respect to wines and spirit drinks, the provisions of which broadened the concept of the geographical designation/indication and were also adopted by Regulation (EC) No 110/2008. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | Grape marc spirit production, including by professional distillers, is usually carried out using discontinuous copper stills (discontinuous distillation), without columns etc., with a capacity exceeding 130 litres.<br>The spirit is directly linked with Greek customs and traditions. For centuries it has been the spirit drink of people living in rural areas, accompanying their everyday interactions and providing the perfect accompaniment for traditional Greek cuisine, due to its particularly intense taste and aroma.<br>The ‘Tsipouro’/‘Tsikoudia’ festival is a tradition that is very much alive across most of the country. In the countryside, where vine growing flourishes, events where the spirit is enjoyed in a festive atmosphere, as the main product featured, are held every year from October to December (depending on the local climate).<br>As production expanded to industrial distilleries after 1988, the spirit started to be enjoyed by people living in cities, in addition to those living in the countryside, mainly as an accompaniment to dishes with strong flavours, both on an everyday basis and at formal social events. |
| **Causal link between the geographical area and the** | ‘Tsipouro’/‘Tsikoudia’ originates from the area described above under the heading ‘Geographical area’. |



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| **product** | As required by Article 15(1) of Regulation (EC) No 110/2008, the geographical indication 'Tsipouro'/'Tsikoudia' identifies a drink originating in the territory of a country (in this case Greece) a given quality, reputation or other characteristic of which is essentially attributable to its geographical origin.<br>The link to Greece of the geographical indication 'Tsipouro'/'Tsikoudia' is based as much on natural factors such as the raw material used in its production, as on human factors such as the stills and distilling process used and the skills of the producers as they have evolved through the spirit's age-long history. As a result, 'Tsipouro'/'Tsikoudia' now has an established reputation as an unequivocally Greek spirit drink.<br><br>Raw materials<br><br>Origin<br><br>The grape marc and lees which are used as raw material in the production of 'Tsipouro'/'Tsikoudia' stem exclusively from the vinification of wine grape varieties grown in Greece.<br><br>History of vineyards and wine in Greece<br>The vine is one of the oldest plants on earth, and winemaking dates back to 6000 BC when, in the view of many archaeologists, wine was first made in Asia Minor.<br>The vine is thought to have grown naturally in the Caucasus region, particularly in Armenia, and was brought from there to other areas, including Greece.<br>The oldest evidence of vine cultivation in Greece are grape seeds (pips) discovered:<br>- in a tomb in Fotolivos in Drama, dated to the Neolithic period (3500-3000 BC) using the carbon-14 method;<br>- near the Philippi site in Kavala, dated to the early bronze age, i.e. 2800-2200 BC;<br>- in the prehistoric Theopetra cave in Kalambaka.<br>The vine has been one of the main crops grown in Greece from ancient times until the present day, mainly for winemaking purposes.<br>Men, women and children all used to drink wine in Ancient Greece. However, children used to drink wine ('oinos' in Ancient Greek) 'kekrameno me ydor', meaning 'mixed with water', which gave rise to the modern Greek word for wine, 'krasi'. In fact the proportion of water was far greater than the wine. As explained by Plutarch in his work, Moralia (46 - 127 AD), *'αφαιρεί η κράσις του οίνου το βλάπτον, ου συναναιρούσα το χρήσιμον'* ('the tempering of wine with water removes its harmfulness without depriving it at the same time of its usefulness'). |



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## *7. Requirements in EU, national or regional legislation*

| **Title** | EU provisions and national/regional provisions |
|---|---|
| **Legal reference** | EU provisions<br>'Τσίπουρο/Tsipouro' and 'Τσικουδιά/Tsikoudia' are listed in Annex III to Regulation (EC) No 110/2008 as Greek geographical indications in the 'grape marc spirit' category.<br><br>Provisions of the Greek legislation<br>In addition to the EU provisions, the production and labelling of 'Tsipouro'/'Tsikoudia' are also governed by the provisions of Greek national legislation set out in the following legislative acts:<br>- Law 2969/2001 on ethyl alcohol and alcohol products (Government Gazette, Series I, No 281 of 18 December 2001);<br>- Decision No 3002475/383/0029 of 2 February 2010 of the Minister for Finance on the operation of distilleries (Government Gazette, Series II, No 162 of 19 February 2010), which mainly sets out inspection procedures and formalities;<br>- Decision No 30/077/2131/2011 of the Minister for Finance on production and marketing of spirit drinks (Government Gazette, Series II, No 1946 of 31 August 2011), which sets out both specific national measures concerning geographical indications in general (Article 5, Part I) and specifications for 'Tsipouro'/'Tsikoudia' in particular (Article 4, Part II).<br><br>Compound geographical indications<br>The geographical indication 'Tsipouro'/'Tsikoudia' may be combined with the names of specific geographical areas of Greece. To date, the following compound geographical indications containing the name 'Tsipouro' or 'Tsikoudia' have been recognised:<br>– 'Τσίπουρο Θεσσαλίας/Tsipouro of Thessaly', 'Τσίπουρο Μακεδονίας/Tsipouro of Macedonia', 'Τσίπουρο Τυρνάβου/Tsipouro of Tyrnavos', 'Τσικουδιά Κρήτης/Tsikoudia of Crete', which are listed in Annex III to Regulation (EC) No 110/2008; and<br>– Τσίπουρο Ηπείρου (Tsipouro of Epirus), Τσίπουρο Μουζακίου (Tsipouro of Mouzaki) and Τσίπουρο Νάουσας (Tsipouro of Naousa), which are protected at national level. |
| **Description of the requirement(s)** | Legislative acts |

## *8. Supplement to the geographical indication*

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| **Supplement to the geographical indication** | AGEING |
| **Definition, description or scope of the supplement** | After ageing for at least six months in oak barrels of a capacity up to 1 000 litres, 'Τσίπουρο/Tsipouro'-'Τσικουδιά/Tsikoudia' may be placed on the market bearing the indication 'old' or 'aged'. This may be supplemented by the exact duration of the ageing in years if the period of ageing exceeds six months (Article 4(II)(6) of Decision No 30/077/2131/2011 of the Minister for Finance). |

## *9. Specific labelling rules*

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| **Title** | |
| **Description of the rule** | The Greek legislation lays down specific rules for spirit drinks with a geographical indication in general, and for 'Tsipouro'/'Tsikoudia' in particular. Article 4(II)(4) and (6) of the above Ministerial Decision lays down as follows:<br>The geographical indications 'Tsipouro'/'Tsikoudia' are sales denominations which are traditionally used instead of the denomination 'grape marc spirit'.<br>By way of exception, in foreign languages the sales denomination 'grape marc spirit' may be added for products to be shipped to other EU Member States or exported to third countries, where this indication helps inform the consumer of the nature of the product.<br>The name 'Tsipouro'/'Tsikoudia' may be combined with a geographical indication in accordance with Article 5 of this Decision.<br>Moreover, when 'Tsipouro'/'Tsikoudia' is produced on behalf of a business established outside Greece, the provisions of Article 5(5) of the above Ministerial Decision apply:<br>5(a) Spirit drinks bearing a geographical indication referring to Greece or specific regions of Greece may be produced on behalf of a third party, subject to the provisions of this Article.<br>(b) Details of the businesses producing and bottling spirit drinks as referred to in the preceding paragraph may be included on their label in the form of the specific code provided for in Article 10 of this Decision. When the spirit drinks are produced on behalf of a third party based outside Greece, the use of the above code is allowed provided that the phrase 'produced and bottled in Greece' appears in all the languages used on the label. |



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# II. Other information

## *1. Supporting material*

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| File name: | ΤΡΟΠΟΠΟΙΗΜΕΝΟΣ ΤΕΧΝΙΚΟΣ ΦΑΚΕΛΟΣ ΤΣΙΠΟΥΡΟ-ΤΣΙΚΟΥΔΙΑ-2-12-2016.pdf (revised technical file for Tsipouro/Tsikoudia) |
| Description: | |
| Document type | Other |

| | |
|---|---|
| File name: | ΠΑΡΑΡΤΗΜΑ Ι. ΦΩΤΟΓΡΑΦΙΑ-ΠΑΡΑΔΟΣΙΑΚΟΣ ΑΜΒΥΚΑΣ ΑΓΙΟΥ ΟΡΟΥΣ.jpg (Annex I. Picture of a traditional still used for grape marc distillation on Mount Athos) |
| Description: | |
| Document type | Image |

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| File name: | ΠΑΡΑΡΤΗΜΑ ΙΙ. ΦΩΤΟΓΡΑΦΙΑ-ΠΑΡΑΔΟΣΙΑΚΗ-ΠΑΡΑΓΩΓΗ-ΤΣΙΠΟΥΡΟΥ.jpg (Annex II. Picture showing traditional production of Tsipouro) |
| Description: | |
| Document type | Image |

## *2. Link to the product specification*

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| Link: | |



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APPENDIX 1
APPLICATION FOR REGISTRATION: Article 5 ( ) Article 17 (X)

PDO (X) PGI ( )
National file no: EL(PDO) 20

1. Competent national authority:
Name: MINISTRY OF AGRICULTURE - DIRECTORATE OF PROCESSING, STANDARDIZATION AND QUALITY CONTROL OF PRODUCTS OF VEGETABLE ORIGIN
Tel: 5291 347 Fax: 5243 162

2. Applicant Group:
Name: "MUNICIPALITY OF ASKLIPIEIOU PREFECTURE OF ARGOLIDA".

Address: 21052 LYGOURYIO.
Composition: Producer/processor (X) other ( )

3. Name of product: Olive Oil

4. Type of product: (cf list appendix VI) 1.5 Fats

5. Description of product: summary of requirements under Art. 4(2)

a) Name: cf 3 Olive Oil PDO "LYGOURYIO - ASKLIPIEIOU" Prefecture of Argolida.

b) Description: extra virgin olive oil produced from the Manaki variety of olive, in which the dacus oleae is treated by bait-spraying from the ground, using biological methods, or is not treated at all.

c) Geographical area: the administrative boundaries of the municipality of Asklipieiou in the region of Argolida.

d) Background: the product is produced exclusively from olives in the designated geographical area, in which the olives are also processed.

e) Production method: the clean olives are pressed and processed in traditional or centrifugal olive mills which provide excellent processing conditions.

f) Link: produced from a traditionally cultivated variety in the area, using traditional processing methods within the boundaries of the geographical area.

g) Control body: Name: Agricultural Department of Argolida.
Address: Bouboulina 34 NAFPLION 21100.

h) Labelling: Olive Oil PDO "LYGOURYIO-ASKLIPIEIOU" Prefecture of Argolida and control code number ΑΥ - label serial number / last two digits year of production.

i) National legislative requirements (indicative): general



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provisions of presidential decree 61/93 governing the production procedure for PDO or PGI apply accordingly.

TO BE COMPLETED BY THE COMMISSION

EEC No: VI.B14/GR/0050/94.1.11
Date of receipt of dossier by EEC:



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**SUMMARY TECHNICAL SPECIFICATIONS**

**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**
**Ελιά Καλαμάτας (Elia Kalamatas)**

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED:**
Class 1.6: Fruits, vegetables and cereals fresh or processed – table olives

**APPLICANT**:
Agricultural Cooperatives' Union of Messinia
Address: Iatropoulou 10, Kalamata 24100, Greece

**PROTECTION IN EU MEMBER STATE OF ORIGIN**
This geographical indication has been protected in the Member State of origin since **26.11.1993.**
It has been registered and protected in the European Union since **21.06.1996** (EL/PDO/0017/0030)
Proof of protection is provided by its inclusion in "the Register of protected designations of origin and protected geographical indications' established by Regulation (EU) No 1151/2012 on quality schemes for agricultural products and foodstuffs. The European Commission records the legal instrument for registering the individual name in 'the Register' and publishes a reference to this instrument in the publicly accessible database DOOR.

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**
**Elia Kalamatas** : table black, ripened, brined olives produced from the "KALAMON" variety of olive. Average olive weight is 6 grammars; size of olive to stone is 7.8-10 to 1. Olive flesh is easily detached from the stone and taste is excellent and colour is glossy black. .

The olives are picked from the tree by hand when fully ripe and black in colour. The olives are then scored, washed and soaked in brine to ripen. The ready product is distributed in tins filled with extra virgin Kalamata olive oil.
All steps of production must take place in the delimited geographical zone.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**
The administrative boundaries of Messinia, Greece.
**LINK WITH THE GEOGRAPHICAL AREA**
**Elia Kalamatas** is produced from a variety traditionally cultivated in the area, using traditional processing methods within the boundaries of the geographical area.
The product is traditionally produced in the area of Messinia since ancient years and is well known in internal and international market.

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The product is produced solely from olives in the defined geographical zone.

**SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

Table olive PDO "KALAMATA" and control code number KA / label serial number / last two digits year of production.

National legislative requirements: (indicative) general provisions of Presidential Decree 81/93 governing the production procedure for PDO or PGĪ apply accordingly.

**CONTROL AUTHORITY/CONTROL BODY**

Name: Ellinikos Georgikos Organismos “Dimitra” (EL.G.O “DIMITRA”)-former AGROCERT

Address: Patission & Androu 1, Postal Code 11257 Athens Greece.

Tel: 210 - 8231277

Fax: 210 – 8231438

ANNEX

SUMMARY TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATION

**NAME OF THE GEOGRAPHICAL INDICATION**

Νάουσα

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Wine

**APPLICANT**

Ι. ΜΠΟΥΤΑΡΗΣ & ΥΙΟΣ ΟΙΝΟΠΟΙΗΤΙΚΗ,I. Mpoutaris & Son Oinopoiitiki
ΧΩΡΙΣ ΑΡΙΘΜΟ ΣΤΕΝΗΜΑΧΟΣ ΝΑΟΥΣΑΣ
59200 ΣΤΕΝΗΜΑΧΟΣ ΝΑΟΥΣΑΣ
Ελλάδα

Α.Α.Ο.Σ. ΒΑΕΝΙ ΝΑΟΥΣΑ, A.A.O.S. Vaeni Naousa
ΧΩΡΙΣ ΑΡΙΘΜΟ ΕΠΙΣΚΟΠΗ ΝΑΟΥΣΑΣ

59200 ΕΠΙΣΚΟΠΗ ΝΑΟΥΣΑΣ

Ελλάδα

ΑΦΟΙ ΜΑΡΚΟΒΙΤΗ, Afoi Markoviti
17 ΒΥΡΩΝΟΣ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΑΦΟΙ ΜΕΛΙΤΖΑΝΗ, Afoi Melitzani

7 ΔΗΜΑΡΧΙΑΣ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΔΙΑΜΑΝΤΑΚΟΣ ΕΥΑΓΓΕΛΟΣ, Diamantankos Evaggelos
5 ΜΠΟΡΔΑΝΟΥ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΔΑΛΑΜΑΡΑΣ ΙΩΑΝΝΗΣ, Dalamaras Ioannis
30 ΒΑΣ. ΚΩ/ΝΟΥ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΚΑΡΑΝΑΤΣΙΟΣ ΓΕΩΡΓΙΟΣ
ΧΩΡΙΣ ΑΡΙΘΜΟ 1° χλμ. 3-5 ΠΗΓΑΔΙΑ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΘΥΜΙΟΠΟΥΛΟΣ, Thimiopoulos
ΧΩΡΙΣ ΑΡΙΘΜΟ ΤΡΙΛΟΦΟΣ ΝΑΟΥΣΑΣ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΚΑΣΤΑΝΙΩΤΗΣ, Kastaniotis
ΧΩΡΙΣ ΑΡΙΘΜΟ Γ. ΚΥΡΤΣΗ

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59200 ΝΑΟΥΣΑ
Ελλάδα

ΚΑΡΥΔΑΣ ΠΕΤΡΟΣ, Karidas Petros
ΧΩΡΙΣ ΑΡΙΘΜΟ ΑΝΩ ΓΑΣΤΡΑ ΝΑΟΥΣΑΣ
59200 ΝΑΟΥΣΑ
Ελλάδα

Κελεσίδης Κωνσταντίνος, Kelesidis Konstantinos
ΧΩΡΙΣ ΑΡΙΘΜΟ ΓΙΑΝΝΑΚΟΧΩΡΙ ΝΑΟΥΣΑΣ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΚΤΗΜΑ ΚΥΡ-ΓΙΑΝΝΗ,Ktima Kir-Gianni
ΧΩΡΙΣ ΑΡΙΘΜΟ ΓΙΑΝΝΑΚΟΧΩΡΙ ΝΑΟΥΣΑΣ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΜΟΥΡΑΦΕΤΛΗΣ ΝΙΚΟΣ,Mourafletis Nikos
46 ΑΓ. ΝΙΚΟΛΑΟΥ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΛΟΥΣΗΣ ΓΙΩΡΓΟΣ, Lousis Giorgos
3 Δ. ΟΕΧΛΙΒΑΝΟΥ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΤΣΑΝΤΑΛΗΣ, Tsantalis
ΧΩΡΙΣ ΑΡΙΘΜΟ ΑΓ. ΠΑΥΛΟΣ ΧΑΛΚΙΔΙΚΗΣ
63080 ΑΓ. ΠΑΥΛΟΣ ΧΑΛΚΙΔΙΚΗΣ
Ελλάδα

ΡΟΤΖΙΟΣ, Rotzios
22 Γ.ΘΕΜΕΛΗ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΧΡΥΣΟΧΟΟΥ ΙΩΑΚΕΙΜ, Hrisohoou Ioakim
ΧΩΡΙΣ ΑΡΙΘΜΟΣ ΣΤΡΑΝΤΖΑ ΝΑΟΥΣΑΣ
59200 ΝΑΟΥΣΑ
Ελλάδα

ΦΟΥΝΤΗΣ ΝΙΚΟΛΑΟΣ, Fountis Nikolaos
ΧΩΡΙΣ ΑΡΙΘΜΟΣ ΣΤΡΑΝΤΖΑ ΝΑΟΥΣΑΣ
59200 ΝΑΟΥΣΑ
Ελλάδα

**PROTECTION IN COUNTRY OF ORIGIN**

Νομική αναφορά Προεδρικό Διάταγμα αριθ. 320/7.8.1995 (ΦΕΚ 175/Α/22.8.1995)

Νομική αναφορά Β. Διάταγμα υπ΄αριθ. 502/16.7.1971 (ΦΕΚ 150/Α/26.7.1971)

Νομική αναφορά Υπουργική Απόφαση αριθ. 397721/1.10.1992 (ΦΕΚ 617/Β/12.10.1992)

Νομική αναφορά Προεδρικό Διάταγμα 91/7.10.2011 (ΦΕΚ 224/Α/26.10.2011)

Νομική αναφορά Υπουργική απόφαση αριθ. 280557/9-6-2005 (ΦΕΚ 818/Β/15-6-2005)

Νομική αναφορά Υπουργική απόφαση αριθ. 358417/29.7.1971 (ΦΕΚ 689/Β/24.8.1971)

Νομική αναφορά Υπουργική απόφαση αριθ. 280557/9-6-2005 (ΦΕΚ 818/Β/15-6-2005)

Νομική αναφορά Υπουργική Απόφαση 201651/20-12-2011

## DESCRIPTION OF PRODUCT

### Detailed and organoleptic characteristics of Dry Red Wine

#### Detailed characteristics

- Minimum natural alcoholic strength: 11.0 % vol.
- Minimum total alcoholic strength: 11.0 % vol.
- Minimum actual alcoholic strength: 11.0 % vol.
- Total sugar content: 0-4 g/l
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.2
- Maximum sulphur dioxide content of wines (total): 150 mg/l

#### Organoleptic characteristics

A classic Naousa wine could be described as a highly acid wine with a moderately intense colour, a subtle aroma dominated by plant characteristics (tomato juice, olive), and harsh and frequently aggressive tannins, which need a longer ageing period to get ‘softer’.

The various vineyard areas of the Naousa region, however, produce wines with organoleptic characteristics that are different from the above ‘classic’ description, as well as from one another, in which the colour becomes ‘darker’, the ‘aggressive’ and ‘wild’ characteristics become softer, the ‘plant’ aromas are overshadowed by ‘fruity’, ‘warm’ and ‘sweet’ characteristics, and the ‘grassy’ flavours are replaced by a complete taste — elements that better represent the *Xinomavro* variety and the vineyard areas in the region.

In summary:

1. Appearance: intense red, ruby or even dark red colour, with brown highlights for aged wines.
2. Odour: complex aromas that combine the typical tomato juice and olive characteristics with those of red fruits and spices, dried plum, tobacco and dried nuts, whereas a composite bouquet develops in aged wines.
3. Taste: full, well-structured and refined body with a lasting aromatic intensity; very appropriate for ageing.

. **Detailed and organoleptic characteristics of Medium Dry Red Wine**

#### Detailed characteristics

- Minimum natural alcoholic strength: 11.0 % vol.
- Total alcoholic strength: Minimum 11.0 % vol.

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- Minimum actual alcoholic strength: 11.0 % vol.
- Total sugar content: 4.5 – 17.5 g/l
- Total acidity expressed as tartaric acid (g/l) : Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.2
- Maximum sulphur dioxide content of wines (total): 200 mg/l

**Organoleptic characteristics**

1. Appearance: intense red colour
2. Odour: rich aromas that combine the typical tomato juice and olive characteristics with those of red fruits
3. Taste: a pleasant impression of balanced acidity and sweetness, soft and full body

**Detailed and organoleptic characteristics of Semi-sweet Red Wine**

. **Detailed characteristics**

- Minimum natural alcoholic strength: 11.0 % vol.
- Total alcoholic strength: Minimum 11.0 % vol.
- Minimum actual alcoholic strength: 11.0 % vol.
- Total sugar content: 17.5 – 45.0 g/l
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.2
- Maximum sulphur dioxide content of wines (total): 200 mg/l

. **Organoleptic characteristics**

1. Appearance: intense red colour
2. Odour: rich aromas that combine the typical tomato juice and olive characteristics with those of red fruits
3. Taste: a soft, pleasant, sweet impression of lasting balance

## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The vineyards in the region reserved for producing Naousa wines (PDO) are in the areas of the Municipal Community of Kopanos and the Local Communities of Lefkadia and Marina in the Anthemia Municipal District, in the Municipal Community of Naousa and the Local Communities of Giannakochorion, Stenimacho and Rodochorion in the Naousa Municipal District in the Naousa Municipality, as well as in the Local Communities of Trilofo and Fytia in the Dovras Municipal District in the Veria Municipality, Imathia Prefecture.

## LINK WITH THE GEOGRAPHICAL AREA

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The uniqueness of Naousa wines with a PDO,  is due to the specific characteristics of the Xinomavro variety and the terroirs in which it is grown.

**SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)**

Article 66(1), (2) and (6) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products.

Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005).

Article 1 of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005) sets out the conditions for using the following terms:

- 'ΝΕΟΣ ΟΙΝΟΣ' (NEW WINE)

- 'ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ' or 'ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ' (MATURED IN A BARREL)

- 'ΠΑΛΑΙΩΜΕΝΟΣ ΣΕ ΒΑΡΕΛΙ' or 'ΠΑΛΑΙΩΣΕ ΣΕ ΒΑΡΕΛΙ' (AGED IN A BARREL)

Printing the vintage year on the labelling

Where the terms ‘NEW WINE’ are used on the labelling of wines, it is mandatory to print the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005).

Traditional terms in accordance with Ministerial Decision 235309/7-2-2002 on the approval of traditional terms used for wines which are linked to the designation or origin or the geographical indication.

In accordance with the above Ministerial Decision, the traditional terms which can be used on the labelling of Naousa wines protected designation of origin are:

ΟΙΝΟΣ ΛΟΦΩΝ / Vin de collines (WINE FROM HILLS), ΟΙΝΟΣ ΠΛΑΓΙΩΝ / Vin de coteaux (WINE FROM SLOPES), ΟΙΝΟΙ ΑΠΟ ΠΑΛΑΙΟΥΣ ΑΜΠΕΛΩΝΕΣ or ΑΠΟ ΠΑΛΑΙΑ ΚΡΑΣΑΜΠΕΛΑ or ΑΠΟ ΠΑΛΑΙΑ ΚΛΗΜΑΤΑ / Vin de vieux vignobles / Vin de vieilles vignes (WINE FROM OLD VINEYARDS OR FROM OLD VINE GRAPES OR FROM OLD VINES).

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**CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS**

Ministry: of Rural Development and Food

Directorate: for Processing, Standardisation & Quality Control

Department: for Wine and Alcoholic Beverages

Address: 2 Acharnon St., Athens, GR-101 76

Tel: 210 - 212 4171, 210 - 212 4287, 210-212 4289

Fax: 210 - 52 38 337

E mail: ax2u249@minagric.gr,ax2u086@minagric.gr,ax2u172@minagric.gr

Directorates for Rural Economy & Veterinary Medicine

Regional Plant Protection and Regional control Centres

ANNEX

SUMMARY TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATION

## NAME OF THE GEOGRAPHICAL INDICATION

Νεμέα

## CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Wine

## APPLICANT

Αγροτικός Οινοποιητικός Συνεταιρισμός Νεμέας, Agrotikos Inopoiitikos sineterismos Nemeas
130 Λεωφορος Πσπακωνσταντίνου
20500 Νεμέα Κορινθίας
Ελλάδα

Σεμέλη,Semeli
20 Λεωφόρος Κρυονερίου
14565 Αγ. Στέφανος Αττικής
Ελλάδα

Οινοτεχνική, Oinotexniki
ΧΩΡΙΣ ΑΡΙΘΜΟ 2° χλμ. Νεμέας-Πετρίου
20500 ΝΕΜΕΑ ΚΟΡΙΝΘΙΑΣ
Ελλάδα

Σκούρας Οινοαμπελουργική Αγροτουριοτική, Skouras Oinoampelourgiki Agrotouristiki
ΧΩΡΙΣ ΑΡΙΘΜΟ 10° χλμ. Άργους-Ετέρνας
21200 Μαλανδρένι Αργολίδας
Ελλάδα

Παλυβού-Ζάββου Αγγελική, Palivou-Zavvou Aggeliki

ΧΩΡΙΣ ΑΡΙΘΜΟ Αρχαία Νεμέα
20500 Αρχαία Νεμέα Κορινθίας
Ελλάδα

## PROTECTION IN COUNTRY OF ORIGIN

National Decision of Approval: 323530/15.2.1995 (ΦΕΚ 126/B/24.2.1995), 21/21.1.1995 (ΦΕΚ 16/A/31.1.1995), 416/10.6.1974 (ΦΕΚ 174/A/25.6.1974), 539/4.8.1971 (ΦΕΚ 159/A/26.7.1971), 397721/1-10-1992(ΦΕΚ 617/B/12-10-1992), 457/15.9.1988(ΦΕΚ 210/A/26.9.1988), 378022/15.9.1971 (ΦΕΚ 773/B/27.9.1971), 280557/9.6.2005 (ΦΕΚ 818/B/15.6.2005), 285854/27.8.2004 (ΦΕΚ 1366/B/06.09.2004)

## DESCRIPTION OF PRODUCT

The Nemea wine (protected designation of origin - PDO) belongs to category 1, category 3 and category 15 of wine or vine products referred to in Annex XIb of Regulation (EC) No 1234/2007.

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Dry Red Wine

- Minimum natural alcoholic strength: 11.0 % vol
- Total alcoholic strength: Minimum 11.0 % vol.
- Minimum actual alcoholic strength: 11.0 % vol.
- Total sugar content: Maximum 4.0 g/l
- Total acidity expressed as tartaric acid (g/l) : Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.2
- Maximum sulphur dioxide content of wines (total): 150 mg/l

Organoleptic characteristics

1. Appearance: bright deep red colour with purple, violet and blue highlights in fresh wines and rarely with brick-red or brown shades, when the wine has been ageing for a long time.

2. Odour: developed and composite with a complexity that is characteristic of the wines of the Agiorgitiko variety. Young wines of the Agiorgitiko variety are marked with intense fresh red fruit aromas, with gooseberry being the dominant one.

Wines aged in a barrel are deeply coloured, and their nose reveals concentrated and very complex red fruit aromas pointing to plum jelly and fig, as well as spicy aromas, with the most dominant ones being pepper, clove and allspice.

3. Taste: harmoniously balanced taste, with soft and rich body and a long-lasting aromatic aftertaste.

Semi-sweet Red Wine

- Minimum natural alcoholic strength: 11.0 % vol.
- Minimum actual alcoholic strength: 11.0 % vol.
- Total sugar content: 17.5 – 45.0 gr/l
- Total acidity expressed as tartaric acid (g/l) : Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.2
- Maximum sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: bright deep red colour with purple, violet and blue highlights and rarely with brick red or brown shades, when the wine has been ageing for a long time.

2. Odour: developed and composite with a complexity that is characteristic of the wines of the Agiorgitiko variety. Intense fresh red fruit aromas, with gooseberry being the dominant one.

3. Taste: harmoniously balanced taste, with soft and rich body and a sweet aftertaste.

Sweet Red Wine (Vin Doux)

- Minimum natural alcoholic strength: 13.0 % vol.
- Total alcoholic strength: Minimum 17.5 % vol.
- Actual alcoholic strength: 15.0 – 22.0 % vol.
- Total acidity expressed as tartaric acid (g/l) : Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.2
- Sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: intense red colour, with brick-red and brown shades.
2. Odour: complex aromas reminiscent of traditional sour cherry and grape sweet preserves, as well as spicy aromas.
3. Taste: soft and balanced with a full body and an aromatic spicy aftertaste.

Detailed and organoleptic characteristics of Naturally Sweet Wine (Vin naturellement doux)

Detailed characteristics

- Minimum natural alcoholic strength before the grapes are raisined: 14.0 % vol.
- Minimum natural alcoholic strength after the grapes are raisined: 17.6 % vol.
- Total alcoholic strength: Minimum 16.0% vol.
- Actual alcoholic strength: 9.0 % vol.
- Total acidity expressed as tartaric acid (g/l) : Minimum 5.0
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.8
- Maximum sulphur dioxide content of wines (total): 400 mg/l

Organoleptic characteristics

1. Appearance: intense red colour, with brick-red and brown shades.
2. Odour: wines with complex aromas, in which various aromas (ripe strawberry and gooseberry) are combined with fruit confit (dry figs, dry plums, raisins) and spices, such as cinnamon and clove.
3. Taste: soft, sweet and well-balanced with wine acidity, full body and a significantly long-lasting aromatic, mainly spicy, aftertaste.

Natural Sweet Wine (Vin Doux Naturel)

Detailed characteristics

- Minimum natural alcoholic strength: 14.0 % vol.
- Total alcoholic strength: Minimum 17.5 % vol.
- Actual alcoholic strength: 15.0 – 22.0 % vol.
- Total acidity expressed as tartaric acid (g/l) : Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l) : Maximum 1.08

- Sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: intense red colour, with brick-red and brown shades.

2. Odour: complex aromas reminiscent of traditional sour cherry, gooseberry and gape sweet preserves, as well as spicy aromas, such as cinnamon and clove.

3. Taste: soft and balanced with a full body and an aromatic spicy aftertaste.

## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The vineyard zone of Nemea is located on the Northeast part of Peloponnese and includes the following communities: Aidonia, Archaees Kleones, Archaea Nemea, Asprokampos, Galatas, Dafni, Kastraki, Kefalari, Koutsi, Leontio, Mpozika, Nemea, Petri, Titani and Psari, which are in the Prefecture of Corinthia, and Gymno and Malandreni, which are in the Prefecture of Argolida.

## LINK WITH THE GEOGRAPHICAL AREA

*Link of the category 1 product (wine) to the geographical area*

*Link of the category 3 product (liqueur wine) to the geographical area*

*Link of the category 15 product (wine from raisined grapes) to the geographical area*

Causative interaction

The uniqueness of Nemea wines with a PDO is due to the specific characteristics of the variety in question in conjunction with the soil and climate conditions prevailing in the area and the farming techniques used.

## SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)

Where the terms “NEW WINE” on the labelling of wines, it is mandatory to print the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of ripening, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as of the terms used in labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005).

Traditional terms

Traditional terms in accordance with Ministerial Decision 235309/7-2-2002 on the approval of traditional terms used for wines which are linked to the designation or origin or the geographical indication.

In accordance with the above Ministerial Decision, the traditional terms which can be used on the labelling of Nemea wines protected designation of origin are:

WINE FROM HILLS / Vin de collines, WINE FROM SLOPES / Vin de coteaux, FROM MOUNTAINOUS VINEYARD(S) OR FROM MOUNTAINOUS WINE GRAPES / Vin de vignobles Montagneux, FROM OLD VINEYARDS OR FROM OLD WINE GRAPES OR FROM OLD VINES / Vin de vieux vignobles / Vin de vieilles vignes, LIASTOS/ Vin de paille.

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**CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS**

Ministry: for Rural Development and Food

Directorate: for Processing, Standardisation & Quality Control

Department: for Wine and Alcoholic Beverages

Address: 2 Acharnon St., Athens, GR-101 76

Tel: 210 - 212 4171, 210 - 212 4287, 210-2124289

Fax: 210 - 52 38 337

E mail: ax2u249@minagric.gr,ax2u086@minagric.gr,ax2u172@minagric.gr

Directorates for Rural Economy & Veterinary Medicine

Regional Plant Protection and Regional control Centres

**Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin**

(98/C 207/02)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

REGULATION (EEC) No 2081/92

APPLICATION FOR REGISTRATION: ARTICLE 5

**PDO (x) PGI ( )**

**National application No: 1 EL/97**

**1. Responsible department in the Member State:**

Name: Ministry of Agriculture, Directorate for Legal Preparatory Work and Legal Matters
Address: Acharnon 2, GR-10176 Athens
Tel. (01) 524 89 40
Fax (01) 524 89 40

**2. Applicant group:**

2.1. Name: Official Saffron Producers' Cooperative of Kozani

2.2. Address: Krokos, GR-50010 Kozani

2.3. Composition: Producer/processor (x) with 1 500 to 1 600 saffron-producing members

(Articles of association No 16 346/20 May 1971).

**3. Type of product:** 1.8 — Other Annex II products (seasonings, etc.).

**4. Specification:**

(Summary of requirements pursuant to Article 4(2))

4.1. *Name:* **Κρόκος Κοζάνης (Krokos Kozanis)**

4.2. *Description:* The saffron crocus is a corm-rooted plant of the iris (*Iridaceae)* family. The corm is 2 to 3 cm in diameter, spherical and fleshy with brown-grey reticulate integuments. Each corm produces one to three erect conoid flowers in October/ November. After several hours these open losing their first shape.

They consist of:

— six dark blue-mauve petals, length 4 to 5 cm, width about 1 cm,

— three yellow stamens,

— the style, which divides into three stigmas,

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— and the ovary, which is hairy, narrow and contains many round brown seeds.

The stigmas are a lustrous to orange colour, length 40 to 50 mm together with part of the style. Their top end is serrated and under their weight they incline downwards, often outside the conoid. The saffron crocus is grown for the orange red stigmas of the flower and secondarily for the three yellow stamens. Its uses are many and various: in pharmacy, baking, cookery, cheese-making, pasta production, the drinks industry and artists' paints.

4.3. *Geographical area:* In Greece saffron is grown only in the following communes of the Prefecture of Kozani: Agia Paraskevi, Eani, Amigdalia, Ano Komi, Agrilos, Vathilakas, Imera, Kesaria, Kapnokhori, Kariditsa, Kato Komi, Kerasia, Kipos, Kozani, Koila, Koilada, Kontovouni, Krokos, Kteni, Lefkovrisi, Lefkopigi, Mavrodendri, Mesiani, Milia, Mikrovalto, Xirolimni, Petr ana, Pontokomi, Protokhori, Ptelea, Pirgos, Rodiani, Rimnio, Sparto, Stavroti, Trigoniko, Khromio. The present production area is 1 000 ha, amounting to 1 % of the total agricultural area of the prefecture, in which saffron has been grown as a crop for many years.

4.4. *Proof of origin:* The name 'krokos' comes from the Greek word 'kroki' (the woof thread that the shuttle knits to the warp). The word 'krokos' either by itself or in compounds ('krokinos', 'krokovaptos', 'krokoessa', etc.) is known from the earliest texts of world literature. Thus the word 'krokos' as an aromatic and flower is found in the Book of Proverbs and in Song of Solomon 3 in the Old Testament. It is also found denoting the flower or pigment in Homer (Hymn 178 to Demeter mentions the 'Krokesian' flower), Sophocles, Theophrastes, Aristophanes, Hippocrates, etc. The saffron crocus as an plant with distinctive properties (pigment, medicine, herb, seasoning) was known both in Ancient Greece and to other ancient peoples. It is claimed that it was grown in Greece during the Middle Minoan period. This view is supported by a wall-painting of the period (1600 BC) called the 'Saffron Gatherer' found in the Palace of Knossos on Crete showing a youth, a girl or, according to others, a monkey gathering crocus flowers into a basket. It is also claimed that the Greeks grew saffron crocuses in both Macedonian and Byzantine times and that it spread to the East with the campaign of Alexander the Great.

Cultivation of the saffron crocus in the abovementioned areas of the Prefecture of Kozani dates back to the 17th century. The cultivation procedure, the specific soil and climatic conditions of the area and the specialist knowledge used in growing the plant lead to a product of the best quality with particular characteristics.

4.5. *Method of production:*

1. Harvesting

The flowers that begin to appear in the middle of October are gathered by teams, normally of women, into aprons or baskets and taken back to the houses in panniers.

The laborious work, calling for manual dexterity, continues from sunrise almost to sunset and lasts 20 to 25 days.

At the house another set of two people place the flowers in small quantities on a special table and with the aid of a current of air — electric fans are now used to separate the petals from the stamens and the stigmas.

2. Drying and sorting

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Drying of the stigmas is the most important and most delicate procedure and requires skill, great care and experience. If the crocus is dried properly it retains its distinctive properties (colour/aromatic qualities) unaltered and improves in quality without losing its colouring power and essential oil.

The fresh stigmas are laid out in fine layers on frames with a wire-mesh or silk base. These are placed in large well-ventilated heated rooms and after drying separation begins of the red stigmas from the yellow stamens, pollen and foreign matter.

This work, carried out by hand, lasts from 20 to 60 days. The dry product is placed, red and yellow separate, in containers ready for delivery.

3. Collection and storage

Collection begins immediately after drying, sorting and cleaning of the stamens and under the Articles of Association of the cooperative finishes at the end of March.

On delivery at the cooperative's premises a check is made on moisture content, since there is a danger of fungal proliferation and hence deterioration of the product. A moisture level of 8 to 11,5% is acceptable. A second quality check is made and any foreign material (grit, dry grass, leaves, hairs, etc.) removed. If a significant quantity of pollen is found the saffron is sieved. The saffron of each producer is then weighed and the responsible official issues the take-over note.

A check for foreign material is made when the saffron is bagged. The staff make a fastidious visual check on the very small quantities involved.

4. Packaging

The saffron is packed in three-kilogram metal recipients or 12-kilogram plastic drums which are then kept in a refrigerated chamber at 5°C.

Small quantities are disposed of to the market in packages of one, two, four and 28 grams. This saffron is for use as a seasoning in various foods.

Much smaller quantities are also sold in powder form. The saffron threads are passed through a dryer to remove some of the moisture and allow them to be crumbled. After grinding the powder is transferred to a special packaging machine producing sachets containing from 0,25 to one gram.

4.6. *Link:* The characteristics of the product are due to the particular soil and climatic conditions of the area (well-tended, light, drained soil of medium fertility with a warm temperate climate) and to the cultivation techniques employed and traditional practices followed by the area's crocus growers. This is one of the main production sectors of the area, playing a prominent role in the economy of the production zone in particular and more generally in the wider area of the Prefecture of Kozani.

Traditional crocus growing is also an important element of the area's culture and an important factor in maintenance of the natural environment. With the passage of the centuries it has become an integral part of the daily life of the inhabitants of the area.

4.7. *Inspection body:*

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Name: Agriculture Directorate, Prefectural Administration of Kozani
Address: Prefectural Offices, GR-50100 Kozani.

4.8. *Labelling:* The packaging of the product will compulsorily carry the indication 'Krokos Kozanis PDO' and the indications specified in Article 4(7) of PD 81/93.

4.9. *National requirements:* The general provisions of Presidential Decree 81/93 apply to the production procedure for PDO and PGI products.

**EC No: GR/00048/97.07.09.**
**Date of receipt of the full application: 25.2.1998.**

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**PRODUCT SPECIFICATION**

**(REGULATION (EC) No 1234/2007**

**ARTICLE 118c(2)).**

## 1. DESIGNATION TO BE REGISTERED

**Σαντορίνη – (ΣΑΝΤΟΡΙΝΗ) / Santorini - (SANTORINI)**

## 2. *DESCRIPTION OF THE WINES*

**Description of the wine(s):**

The Σαντορίνη (Santorini) wine (protected designation of origin - PDO) belongs to category 1, category 3 and category 15 of grapevine products referred to in Annex XIb of Regulation (EC) No 1234/2007.

**Dry White Wine**

**Detailed characteristics**

- Minimum natural alcoholic strength: 12.0 % vol.
- Total alcoholic strength: Minimum 12.0 % vol.
- Minimum actual alcoholic strength: 12.0 % vol.
- Total sugar content: 0-4 g/l
- Total acidity expressed as tartaric acid (g/l): Minimum 5.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Sulphur dioxide content of wines (total): 200 mg/l

**Organoleptic characteristics**

1. Appearance: Bright yellow-green colour

2. Odour: Complex nose consisting of yellow fruit aromas, orange and lemon peel highlights and a characteristic metallic note in the background.

3. Taste: Rich acid taste that gives balance and body, ensuring a fresh aftertaste.

**Liqueur Wine from Raisined Grapes**

**Detailed characteristics**

- Total alcoholic strength: Minimum 21.0% vol.

- Actual alcoholic strength: 15.0 – 22.0 % vol.

- Total acidity expressed as tartaric acid (g/l): Minimum 5.5

- Volatile acidity expressed as acetic acid (g/l): Maximum 1.8

- Sulphur dioxide content of wines (total): 400 mg/l

**Organoleptic characteristics**

1. Appearance: Orange yellow colour with golden highlights, which turn brown as the wine ages. When aged for a long time, the colour gets darker, ending up with red and brown shades.

2. Odour: Intense and complex aroma, with hints of spices, honey and raisins, followed by lemon flowers. The aromas get more intense and complex as the wine ages.

3. Taste: Taste is successfully balanced with the acidity of the variety in question. A round, velvet and rich wine with hints of honey and lemon and a particularly long and aromatic aftertaste.

**Naturally Sweet White Wine, Liastos**

**Detailed characteristics**

- Minimum natural alcoholic strength before the grapes are raisined: 15.0% vol

- Minimum natural alcoholic strength after the grapes are raisined: 21.0% vol

- Total alcoholic strength: Minimum 21.0% vol.

- Minimum actual alcoholic strength: 9.0 % vol

- Total acidity expressed as tartaric acid (g/l): Minimum 5.5

- Volatile acidity expressed as acetic acid (g/l): Maximum 1.8

- Sulphur dioxide content of wines (total): 400 mg/l

**Organoleptic characteristics**

1. Appearance: Orange yellow colour with golden highlights, which turn brown as the wine ages.

2. Odour: Intense and complex aroma, with hints of spices, honey and raisins, followed by lemon flowers.

3. Taste: Sweet taste that is successfully balanced with the acidity of the variety in question. A round, velvet and rich wine with hints of honey and lemon and a particularly long and aromatic aftertaste.

**Details of the geographical area**

**Link with the geographical area of the white wine**

**a. Quality**

The island of Santorini has one of the oldest vineyards in the world, dating back to prehistoric times. Wine making has been a traditional occupation here for at least 3,500 years. Due to the unique climate and soil composition, the varieties grown on the island produce wines with a distinct personality. Descriptions from 19$^{th}$ century travellers refer to the distinct organoleptic characteristics of the wine, which are due to the effect of the ecological environment on the grapes and,

therefore, on the wines produced in Santorini. Santorini wine was then greatly sought after in foreign countries and, due to its high alcoholic strength, was used for many years for fortifying wines with low alcoholic strength from other areas.

This vineyard, in addition to its historic value, now produces wines of exceptionally high quality which, with ageing, express the unique land of Santorini, the unequalled *terroir* of the Santorinian vineyard.

Nowadays, the grapes produced in the area are utilised by wine producers in an optimal manner, with respect for their organoleptic characteristics, thus providing quality wines which have received awards in international competitions held both in Greece and abroad.

With a view to ensuring the quality of Santorini wines with a PDO, each year's wines are subjected to organoleptic analysis by a regulatory committee. Any wines which do not meet the relevant specifications cannot be placed on the market as Santorini wines with a PDO.

In accordance with surveys carried out by the Agricultural University of Athens, in cooperation with the Faculty of Pharmacy of the University of Athens and the Department of Biochemistry of the University of Thessaly, within the framework of the programme 'WINE AND HEALTH', the *Asyrtiko* variety, despite its white colour, has a high polyphenol content, resulting in a strong antioxidant effect and offering protection against cardiovascular diseases, like red wine. The variety in question is capable of inhibiting the growth of cancer cells in liver to a significant degree and stopping the angiogenesis process, which is associated with a number of pathological conditions, such as rheumatoid arthritis and cancer metastasis.

Research has shown that the polyphenol content of *Asyrtiko* wine increases dramatically in Santorini, which is due exclusively to the unique pruning method, i.e. the traditional cup shapes created on Thira (cup shapes with circles or crowns and cup shapes with rings) and to the fact that the vines are not irrigated at all, conditions which create great stress for the plants.

Actually, the professor suggested taking advantage of these qualities of *Asyrtiko* wine by creating dietary supplements and cosmetics from this variety of grape.

**b. Historic link**

Santorini's wine-making tradition dates back to the third millennium BC. Findings from excavations carried out in Akrotiri, including pottery from that era with images of charcoal from vine wood and clusters of grapes on them, indicate that viticulture was one of the key activities of the local population. This prehistoric vineyard was destroyed when the volcano erupted in approximately 1650 BC, eliminating all traces of human and plant life from the island for about three centuries.

Viticulture and viniculture must have been a key economic sector in Akrotiri at the time of the destruction. This fact is also confirmed by the physical presence of charcoal from vine wood and grape seeds, as well as special equipment used to press grapes and collect the must. The wine press and the vat below are necessary accessories. A basket full of lime, however, which was found in a wine press, made the archaeologist think that the lime might have been used as a kind of filter for purifying the must.

The wine was kept in large earthen jars, which were made watertight by applying wax. Actually, a combination included in a Linear A inscription found on the mouth of such a jar has been recognised as symbolising wine. Generally, however, not only do the multitude of storage jars and false-neck amphorae occurring in Akrotiri point to high wine production levels, but they also point to increased wine distribution levels as well. Clusters of grapes were used as decorative themes in pottery from that time. Evidence of wineries and of trade in wine includes certain

types of earthen jars with a tap close to their narrow base, a great number of false-neck amphorae, which were utensils designed primarily for transporting liquid products. At least 50% of this type of pottery found in the entire Aegean Sea region was located on the island of Thira.

The Phoenicians who, according to Herodotus, were the first people to colonise the island after the destruction, and those that followed them, had to cope with an extreme ecosystem in order to survive. To find food, they tried to grow different types of plants which they had brought with them and had been acquainted with. It was only the vine that managed to survive in the inhospitable environment of Santorini over the centuries. It is an adaptable plant that is particularly resistant to the hot, dry conditions prevailing on the island and has a rich and strong root system that can go deep down into the soils of Thira. 'Aspa' is the term used by local people to refer to the hard, compact soil created by the successive layers of volcanic materials, i.e. ash, lava, pumice and slag, which covered the original limestone and schist subsoil during the repeated eruptions. Centuries of human labour have left their mark on the island landscape, revealing the efforts made by the people of Santorini to tame their land at every stage of history.

There are no direct references to viticulture from the archaic and classical periods. It would have been odd, however, for the people of Thira not to have engaged in viticulture given the existence of such a suitable type of soil. It would be hard to understand how rich land owners could have existed on Thira unless the crop they had grown had ensured extensive profit for them. And so far no such product has been established other than wine.

During the Venetian occupation (12$^{th}$ to 17$^{th}$ centuries), the island of Santorini was dominated by the Venetians. Europeans have always appreciated Greek wines not only for their quality, but also because they would withstand long sea voyages. Therefore Frankish and Venetian ships started loading more and more wine from Santorini. The golden era of Santorini wines during Venetian occupation would end with the final dominance of the Turks, following an excellent period of fame, with such glorious moments of recognition as that of Paris.

### c. Cultural, social and economic links

The vine and wine have been inseparably linked to the cultural, social and economic lives of people on the island of Santorini since ancient times.

Santorini has always combined high production levels with quality and an openness to trade. During the Turkish occupation, the lack of large areas of cultivable land on the island resulted in no Muslim populations being brought there. The people of Santorini organised their communities on a democratic basis and, taking advantage of the peace that prevailed in the Aegean after the Ottoman conquest, they developed trade and shipping, as in prehistoric times. Alexandria, Taganrog and Constantinople were the key trade centres where large quantities of Santorinian wines were exported. Historic records show that wine was exported to Russia as far back as 1786. Actually, the economy of Santorini entered a period of recession when exports to Russia stopped due to the October revolution.

Remains from the ancient history of the island are still kept in the archaeological sites of Akrotiri and Mesa Vouno, as well as in the archaeological museums of Thira and Athens and in the Gyzi Mansion. However, the entire island, with its caldera, volcanic rock, traditional towns, towers and 'canavas', is a living historic testimonial.

Nowadays we see wineries with state-of-the-art equipment and a systematic and integrated procedure used for the production of quality wines.

This link (cultural, social and economic) has been highlighted in recent years by a number of events held on the island, such as the 'VINE' conventions. Santorini has been chosen as the place where these international vine-related conventions are held because, in addition to being one of the most beautiful places on earth, it has a 3,500-year-old viticultural and vinicultural tradition, which is favoured by the unique ecosystem of this volcanic Aegean island.

The aim of the '2003 Vine' convention (5-7 June) was to make a substantial contribution towards laying down a correct orientation for viticulture in Greece and provide viticulturists with as many 'tools' for modern and efficient viticulture as possible. The organisers invited viticulturists, viniculturists, scientists, researchers and company executives in the sector in order to share their knowledge and views on the subject and enjoy the rich social programme of the convention in an ideal environment, the famous island of Santorini.

The aim of the second '2006 Vine' convention (1-3 June) was to present to participants the latest scientific and technical developments, as well as the latest market news, thus providing the opportunity for a fruitful discussion between scientists from all over the globe, wine industry representatives, wine journalists and oenophiles attending the symposium. The key subject of the symposium was assessing the soil-climate-variety combination in each vineyard and exploiting/utilising the raw material through a set of wine-making techniques that could help develop the specific and desired aromas and taste of the wines in each area. Finally, special emphasis was placed on market strategies that could be adopted.

**d. Geographic environment and geographic origin**

The wine-producing region where the Santorini wines (PDO) are produced. The vineyards cover an area of approximately 1.3 ha. They begin smoothly at sea level and end up on terraces at altitudes of up to 300m.

The climate in the area is typically Mediterranean, with intense sunlight, hot, dry summers and mild winters. The average annual maximum temperature is 23°C and the minimum temperature is 14°C. Total annual rainfall is 300-370 mm.

Almost the whole of Santorini consists of tertiary deposits of pozzolanic materials, pumice and lava. The soil of Santorini is sandy with very little clay. It is also poor in organic matter and, except for a small area in Profitis Ilias, contains no calcium carbonate. For these reasons, despite the soil being rich in potassium, the plant cannot take up the amounts necessary for neutralising tartaric acid, and this is the reason for the acidity of Santorini wines. What contributes to the reduced potassium uptake levels is the climate lacking in rainfall, plus the fact that the vineyards are not irrigated.

The island is extremely dry, and during the summer months, when the grapes ripen, the daytime temperature is very high. Consequently, during this prolonged period of drought, the plants' need for water is met by the fog created by seawater evaporation, which covers the island as it rises from the caldera.

However, the island is also swept ruthlessly by north winds, or *meltemia,* which prevent the accumulation of humidity on grapes during the day. At night, though, when the temperature drops and the climatic conditions turn relatively humid, the

volcanic soil of the island absorbs humidity and therefore provides the vines with water.

In areas with steep slopes, the people of Santorini have constructed terraces, or *PEZOULES,* i.e. they have set up different levels on the ground with a view to facilitating cultivation and reducing the loss of water.

As a result of this unique climate-soil combination, Santorini grapes ripen quickly and keep their acidity.

Like everything else on the island of Santorini, its vineyards are unique. The vines are planted far from one another, close to the ground. To protect the grapes from the force of the sweeping winds blowing in winter, the people of Santorini prune the vines so as to create a crown shape, allowing the grapes to grow on the inside of the crown.

Usually there are no serious attacks from insects and diseases. The only plant protection action taken involves 1 or 2 preventive sulphurings in Spring.

The vineyard of Santorini is the oldest one in Greece. Certain vines may be as old as 300 years. The vines are self-rooted, not grafted on American vine rootstocks. That is why phylloxera, the harmful insect that keeps destroying vineyards all over the world has never reached the island. Fortunately, the volcanic soil of the island, lacking in clay and with a high sand content (93-97%), does not favour the insect.

Therefore, a number of factors set up a microclimate that is unique in the world and contributes to the complete ripening of grapes and gives them such distinct characteristics as high refreshing acidity and high alcoholic strength.

**Product details**

The vineyards on the islands of Thira and Thirasia are actually 'balconies' facing the Aegean Sea. North summer winds, or *meltemia,* keep the temperatures lower, thus setting up a unique microclimate that contributes to better ripening and improved composition of grapes during the technical maturing process (acidity, colour, aromatic substances, sugars, etc.), which ensures the production of top quality wines. Santorini wines (PDO) are produced from the local varieties *Asyrtiko, Athiri and Aidani.*

The main variety produced on the island, *Asyrtiko,* is an old indigenous variety which was grown only in Santorini until a few decades ago. Thus the name of the area is closely linked to the variety in question. It is a polyvalent variety with distinct characteristics that produces wines with high acidity levels and distinct organoleptic characteristics, which is one of the best white varieties in Greece and has been chosen as an 'ambassador wine' for Greece in accordance with the strategic plan for promoting Greek wine.

In particular, at least 75% of the Santorini dry white wine (PDO) is produced from the *Asyrtiko* variety, and the rest is produced from the *Aidani* and *Athiri* varieties.

In addition, the combination of the specific climatic conditions, composition of the soil on the islands, the vine varieties grown and the cultivation methods and wine-making techniques used contribute to the particular qualities of SANTORINI wines with a PDO.

**Causal interaction**

The uniqueness of Santorini wines with a PDO, as detailed in the above subsections, is due to the specific characteristics of the islands (soil, climate, effect of winds in summer) in conjunction with the varieties grown and the cultivation techniques used.

**Details of the geographical area**

**Link with the geographical area of the naturally sweet wine / liastos**

**a. Quality**

*[see (a) above]*

**b. Historic link**

*[see (b) above]*

**c. Cultural, social and economic links**

The vine and wine have been inseparably linked to the cultural, social and economic lives of people on the island of Santorini since ancient times.

Vinsanto is deemed to be a continuation of 'passo' wines, as the famous *liastos* wines produced on the Aegean islands were called in ancient times.

Santorini has always combined high production levels with quality and an openness to trade, culminating in the export of Vinsanto wine during the Venetian and Turkish occupations, as well as in the 19th century, when Santorini exported more wines than the rest of Greece together.

During the Turkish occupation, the lack of large areas of cultivable land on the island resulted in no Muslim populations being brought there. The people of Santorini organised their communities on a democratic basis and, taking advantage of the peace that prevailed in the Aegean after the Ottoman conquest, they developed trade and shipping, as in prehistoric times. Alexandria, Taganrog

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and Constantinople were the key trade centres where large quantities of Santorinian wines were exported. Historic records show that wine was exported to Russia as far back as 1786. Actually, the economy of Santorini entered a period of recession when exports to Russia stopped due to the October revolution.

Remains from the ancient history of the island are still kept in the archaeological sites of Akrotiri and Mesa Vouno, as well as in the archaeological museums of Thira and Athens and in the Gyzi Mansion. However, the entire island, with its caldera, volcanic rock, traditional towns, towers and 'canavas', is a living historic testimonial.

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This link (cultural, social and economic) has been highlighted in recent years by a number of events held on the island, such as the 'VINE' conventions. Santorini has been chosen as the place where these international vine-related conventions are held because, in addition to being one of the most beautiful places on earth, it has a 3,500-year-old viticultural and vinicultural tradition, which is favoured by the unique ecosystem of this volcanic Aegean island.

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The aim of the second '2006 Vine' convention (1-3 June) was to present to participants the latest scientific and technical developments, as well as the latest market news, thus providing the opportunity for a fruitful discussion between scientists from all over the globe, wine industry representatives, wine journalists and oenophiles attending the symposium. The key subject of the symposium was assessing the soil-climate-variety combination in each vineyard and exploiting/utilising the raw material through a set of wine-making techniques that could help develop the specific and desired aromas and taste of the wines in each area. Finally, special emphasis was placed on market strategies that could be adopted.

**d. Geographic environment and geographic origin**

8.3.1. The wine-producing region where the Santorini wines (PDO) are produced. The vineyards cover an area of approximately 1.3 ha. They begin smoothly at sea level and end up on terraces at altitudes of up to 300m.

The climate in the area is typically Mediterranean, with intense sunlight, hot, dry summers and mild winters. The average annual maximum temperature is 23°C and the minimum temperature is 14°C. Total annual rainfall is 300-370 mm.

Almost the whole of Santorini consists of tertiary deposits of pozzolanic materials, pumice and lava. The soil of Santorini is sandy with very little clay. It is also poor in organic matter and, except for a small area in Profitis Ilias, contains no calcium

carbonate. For these reasons, despite the soil being rich in potassium, the plant cannot take up the amounts necessary for neutralising tartaric acid, and this is the reason for the acidity of Santorini wines. What contributes to the reduced potassium uptake levels is the climate lacking in rainfall, plus the fact that the vineyards are not irrigated.

The island is extremely dry, and during the summer months, when the grapes ripen, the daytime temperature is very high. Consequently, during this prolonged period of drought, the plants' need for water is met by the fog created by seawater evaporation, which covers the island as it rises from the caldera.

However, the island is also swept ruthlessly by north winds, or *meltemia,* which prevent the accumulation of humidity on grapes during the day. At night, though, when the temperature drops and the climatic conditions turn relatively humid, the volcanic soil of the island absorbs humidity and therefore provides the vines with water.

In areas with steep slopes, the people of Santorini have constructed terraces, or *PEZOULES,* i.e. they have set up different levels on the ground with a view to facilitating cultivation and reducing the loss of water.

As a result of this unique climate-soil combination, Santorini grapes ripen quickly and keep their acidity.

Like everything else on the island of Santorini, its vineyards are unique. The vines are planted far from one another, close to the ground. To protect the grapes from the force of the sweeping winds blowing in winter, the people of Santorini prune the vines so as to create a crown shape, allowing the grapes to grow on the inside of the crown.

Usually there are no serious attacks from insects and diseases. The only plant protection action taken involves 1 or 2 preventive sulphurings in Spring.

The vineyard of Santorini is the oldest one in Greece. Certain vines may be as old as 300 years. The vines are self-rooted, not grafted on American vine rootstocks. That is why phylloxera, the harmful insect that keeps destroying vineyards all over the world has never reached the island. Fortunately, the volcanic soil of the island, lacking in clay and with a high sand content (93-97%), does not favour the insect.

Therefore, a number of factors set up a microclimate that is unique in the world and contributes to the complete ripening of grapes and gives them such distinct characteristics as high refreshing acidity and high alcoholic strength.

**Product details**

The vineyards on the islands of Thira and Thirasia are actually 'balconies' facing the Aegean Sea. North summer winds, or *meltemia,* keep the temperatures lower, thus setting up a unique microclimate that contributes to better ripening and

improved composition of grapes during the technical maturing process (acidity, colour, aromatic substances, sugars, etc.), which ensures the production of top quality wines.
In addition, the combination of the specific climatic conditions, composition of the soil on the islands, the vine varieties grown and the cultivation methods and wine-making techniques used contribute to the particular qualities of SANTORINI wines with a PDO.

Santorini wines (PDO) are produced from the local varieties *Asyrtiko, Athiri and Aidani.* Exceptionally and only for naturally sweet wines, the white 'foreign' varieties *Gaidouria, Katsano, White Muscat, Monemvasia, Platani, Potamisi* and the rosé variety *Roditis* are produced in small quantities.
The main variety produced on the island, *Asyrtiko,* is an old indigenous variety which was grown only in Santorini until a few decades ago. Thus the name of the area is closely linked to the variety in question. It is a polyvalent variety with distinct characteristics that produces wines with high acidity levels and distinct organoleptic characteristics, which is one of the best white varieties in Greece and has been chosen as an 'ambassador wine' for Greece in accordance with the strategic plan for promoting Greek wine.

In particular, at least 75% of the Santorini dry white wine (PDO) is produced from the *Asyrtiko* variety, and the rest is produced from the *Aidani* and *Athiri* varieties.

**Causal interaction**

The uniqueness of Santorini wines with a PDO, as detailed in the above subsections, is due to the specific characteristics of the islands (soil, climate, effect of winds in summer) in conjunction with the varieties grown and the cultivation techniques used.

**Details of the geographical area**

**Link with the geographical area of the liqueur wine from raisined grapes**

**a. Quality**

*[see (a) above]*

**b. Historic link**

*[see (b) above]*

**c. Cultural, social and economic links**

The vine and wine have been inseparably linked to the cultural, social and economic lives of people on the island of Santorini since ancient times.

Vinsanto is deemed to be a continuation of 'passo' wines, as the famous *liastos* wines produced on the Aegean islands were called in ancient times.

Santorini has always combined high production levels with quality and an openness to trade, culminating in the export of Vinsanto wine during the Venetian and Turkish occupations, as well as in the 19th century, when Santorini exported more wines than the rest of Greece together.

During the Turkish occupation, the lack of large areas of cultivable land on the island resulted in no Muslim populations being brought there. The people of Santorini organised their communities on a democratic basis and, taking advantage of the peace that prevailed in the Aegean after the Ottoman conquest, they developed trade and shipping, as in prehistoric times. Alexandria, Taganrog and Constantinople were the key trade centres where large quantities of Santorinian wines were exported. Historic records show that wine was exported to Russia as far back as 1786. Actually, the economy of Santorini entered a period of recession when exports to Russia stopped due to the October revolution.

Remains from the ancient history of the island are still kept in the archaeological sites of Akrotiri and Mesa Vouno, as well as in the archaeological museums of Thira and Athens and in the Gyzi Mansion. However, the entire island, with its caldera, volcanic rock, traditional towns, towers and 'canavas', is a living historic testimonial.

Nowadays we see wineries with state-of-the-art equipment and a systematic and integrated procedure used for the production of quality wines.

This link (cultural, social and economic) has been highlighted in recent years by a number of events held on the island, such as the 'VINE' conventions. Santorini has been chosen as the place where these international vine-related conventions are held because, in addition to being one of the most beautiful places on earth, it has a 3,500-year-old viticultural and vinicultural tradition, which is favoured by the unique ecosystem of this volcanic Aegean island.

The aim of the '2003 Vine' convention (5-7 June) was to make a substantial contribution towards laying down a correct orientation for viticulture in Greece and provide viticulturists with as many 'tools' for modern and efficient viticulture as possible. The organisers invited viticulturists, viniculturists, scientists, researchers and company executives in the sector in order to share their knowledge and views on the subject and enjoy the rich social programme of the convention in an ideal environment, the famous island of Santorini.

The aim of the second '2006 Vine' convention (1-3 June) was to present to participants the latest scientific and technical developments, as well as the latest market news, thus providing the opportunity for a fruitful discussion between

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scientists from all over the globe, wine industry representatives, wine journalists and oenophiles attending the symposium. The key subject of the symposium was assessing the soil-climate-variety combination in each vineyard and exploiting/utilising the raw material through a set of wine-making techniques that could help develop the specific and desired aromas and taste of the wines in each area. Finally, special emphasis was placed on market strategies that could be adopted.

**d. Geographic environment and geographic origin**

The wine-producing region where the Santorini wines (PDO) are produced. The vineyards cover an area of approximately 1.3 ha. They begin smoothly at sea level and end up on terraces at altitudes of up to 300m.

The climate in the area is typically Mediterranean, with intense sunlight, hot, dry summers and mild winters. The average annual maximum temperature is 23°C and the minimum temperature is 14°C. Total annual rainfall is 300-370 mm.

Almost the whole of Santorini consists of tertiary deposits of pozzolanic materials, pumice and lava. The soil of Santorini is sandy with very little clay. It is also poor in organic matter and, except for a small area in Profitis Ilias, contains no calcium carbonate. For these reasons, despite the soil being rich in potassium, the plant cannot take up the amounts necessary for neutralising tartaric acid, and this is the reason for the acidity of Santorini wines. What contributes to the reduced potassium uptake levels is the climate lacking in rainfall, plus the fact that the vineyards are not irrigated.

The island is extremely dry, and during the summer months, when the grapes ripen, the daytime temperature is very high. Consequently, during this prolonged period of drought, the plants' need for water is met by the fog created by seawater evaporation, which covers the island as it rises from the caldera.

However, the island is also swept ruthlessly by north winds, or *meltemia,* which prevent the accumulation of humidity on grapes during the day. At night, though, when the temperature drops and the climatic conditions turn relatively humid, the volcanic soil of the island absorbs humidity and therefore provides the vines with water.

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As a result of this unique climate-soil combination, Santorini grapes ripen quickly and keep their acidity.

Like everything else on the island of Santorini, its vineyards are unique. The vines are planted far from one another, close to the ground. To protect the grapes from the force of the sweeping winds blowing in winter, the people of Santorini prune the

vines so as to create a crown shape, allowing the grapes to grow on the inside of the crown.

Usually there are no serious attacks from insects and diseases. The only plant protection action taken involves 1 or 2 preventive sulphurings in Spring.

The vineyard of Santorini is the oldest one in Greece. Certain vines may be as old as 300 years. The vines are self-rooted, not grafted on American vine rootstocks. That is why phylloxera, the harmful insect that keeps destroying vineyards all over the world has never reached the island. Fortunately, the volcanic soil of the island, lacking in clay and with a high sand content (93-97%), does not favour the insect.

Therefore, a number of factors set up a microclimate that is unique in the world and contributes to the complete ripening of grapes and gives them such distinct characteristics as high refreshing acidity and high alcoholic strength.

**Product details**

The vineyards on the islands of Thira and Thirasia are actually 'balconies' facing the Aegean Sea. North summer winds, or *meltemia,* keep the temperatures lower, thus setting up a unique microclimate that contributes to better ripening and improved composition of grapes during the technical maturing process (acidity, colour, aromatic substances, sugars, etc.), which ensures the production of top quality wines.
In addition, the combination of the specific climatic conditions, composition of the soil on the islands, the vine varieties grown and the cultivation methods and wine-making techniques used contribute to the particular qualities of SANTORINI wines with a PDO.

Santorini wines (PDO) are produced from the local varieties *Asyrtiko, Athiri and Aidani.* Exceptionally and only for naturally sweet wines, the white 'foreign' varieties *Gaidouria, Katsano, White Muscat, Monemvasia, Platani, Potamisi* and the rosé variety *Roditis* are produced in small quantities.
The main variety produced on the island, *Asyrtiko,* is an old indigenous variety which was grown only in Santorini until a few decades ago. Thus the name of the area is closely linked to the variety in question. It is a polyvalent variety with distinct characteristics that produces wines with high acidity levels and distinct organoleptic characteristics, which is one of the best white varieties in Greece and has been chosen as an 'ambassador wine' for Greece in accordance with the strategic plan for promoting Greek wine.

In particular, at least 75% of the Santorini dry white wine (PDO) is produced from the *Asyrtiko* variety, and the rest is produced from the *Aidani* and *Athiri* varieties.

**Causal interaction**

The uniqueness of Santorini wines with a PDO, as detailed in the above subsections, is due to the specific characteristics of the islands (soil, climate, effect of winds in summer) in conjunction with the varieties grown and the cultivation techniques used.

**Traditional terms**

**Traditional terms, in accordance with Article 118u(1), which are linked to the designation of origin or the geographical indication.**

In accordance with Article 40 of Regulation (EC) No 607/2009, as amended by Commission Regulation (EC) No 670/2011 and currently in force, and as determined and entered in the electronic database 'E-Bacchus', the traditional terms which can be used on the labelling of Santorini wines (protected designation of origin - PDO), and on condition that the relevant provisions laid down in EU and national legislation are complied with, are:

*ΟΠΑΠ (OPAP )*- Superior Quality Designation of Origin (SQDO), instead of the PDO

Αγρέπαυλη (Agrepavlis), Αμπέλι (Ampeli), Αμπελώνας (ες) Ampelonas (-es), Αρχοντικό (Archontiko), Ειδικά επιλεγμένος (Grande réserve), Επιλογή or Επιλεγμένος (Réserve), Κάστρο (Kastro), Κτήμα (Ktima), Μετόχι (Metochi), Μοναστήρι (Monastiri), Πύργος (Pyrgos), Λιαστός (Liastos).

In addition:

Νυχτέρι (Nykteri): traditional name reserved for dry white Santorini wines (PDO) of a minimum natural alcoholic strength of 13.5% volume, which have been vinified either in a tank or a barrel and have then remained in wooden barrels to be aged for at least three (3) months.

Vinsanto: traditional name reserved for sweet Santorini wines (PDO) from raisined grapes.

**Oenological practices**

- **Santorini dry white wine (PDO)** is produced by the use of pre-fermentation extraction, followed by static settling and inoculation with pure selected yeasts which are representative of the typical aromas. The temperature during alcoholic fermentation is not more than 20°C.

- **Santorini liqueur wine, liastos, (PDO)** is produced from naturally sweet liastos wine by adding:

- neutral alcohol of vine origin, including alcohol produced from the distillation of dried grapes, having an actual alcoholic strength of at least 96% vol.;

- wine or dried grape distillate, having an actual alcoholic strength of not less than 52% vol. and not more than 86% vol.;

- products of the above two cases to which must from raisined grapes has been added, from the same varieties as those used for the production of the naturally sweet wine;

- wine distillate, having an actual alcoholic strength of not less than 52% vol. and not more than 86% vol.;

- dried grape distillate, having an actual alcoholic strength of not less than 52% volume and not more than 94.5% vol..

The above products are added not later than 31 May of the year following production.

- **Santorini naturally sweet wine, liastos, with a PDO,** is produced from at least 51% Asyrtiko grapes and the remainder from the varieties Aidani and Athiri, as well as limited quantities of the white 'foreign' varieties traditionally grown on the Thira and Thirasia island complex, in particular Gaidouria, Katsano, White Muscat, Monemvasia, Platani and Potamisi and the rosé variety Roditis.
  The grapes are harvested when they are overripe and are left in the sun for partial dehydration. The grape must has a minimum sugar content of 260g/l before it is left in the sun and 370g/l afterwards. The sugar and alcohol content of the final wine comes exclusively from the grapes vinified without adding — before, during or after alcoholic fermentation — concentrated must, rectified concentrated must, alcohol or distillate.

## Specific oenological practices

- In order to use the terms 'Επιλογή' or 'Επιλεγμένος' ('Réserve') for Santorini dry white wines with a PDO, they must:

- have been aged for a total of not less than one (1) year, of which not less than six (6) months in oak barrels and three (3) months in bottles.

- In order to use the term 'Ειδικά Επιλεγμένος' ('Grande Réserve') for Santorini dry white wines, they must:

- have been aged for a total of not less than two (2) years, of which not less than twelve (12) months in oak barrels and six (6) months in bottles.

- For VINSANTO wines, i.e. 'naturally sweet wine, liastos' and 'liqueur wines from raisined grapes', the minimum mandatory oxidative ageing period, during which the wine is kept in oak barrels, must not be less than 24 months. The entire oxidative ageing phase, irrespective of the number of years it takes, must take place only on the

islands of Thira and Thirasia.

The ageing indications for Vinsanto wines shall be:

- Harvest Y, in the case of only one harvest in year Y and on condition that the minimum mandatory two-year oxidative ageing period has been completed.

- aged X years, where X represents the years of the minimum mandatory oxidative ageing, which are set to 4, 8, 12, 16, i.e. at 4-year intervals.

- The vines of the varieties in question are shaped as follows: the traditional cup shapes of Thira, i.e. cup shapes with circles or crowns and cup shapes with rings, and linear forms.

## Delimited region

The delimited region for producing Santorini wines (PDO) was laid down by Royal Decree No 539/4.8.1971 (Government Gazette, Series I, No 159/14.8.1971), as amended by Ministerial Decision No 13850/1572/11.2.1972 (Government Gazette, Series II, No 169/24.2.1972) and Ministerial Decision No 235308/7.2.2002 (Government Gazette, Series II, No 179/19.2.2002); it includes the islands of Thira and Thirasia.

### Maximum yield(s) per hectare

The maximum yield per hectare (ha) does not exceed eight thousand (8000) kilograms of fresh grapes, or 60HL of wine.

### Authorised wine grape varieties

Santorini wines (PDO) are produced from the local varieties *Asyrtiko, Athiri and Aidani.* Exceptionally and only for naturally sweet wines, the white 'foreign' varieties *Gaidouria, Katsano, White Muscat, Monemvasia, Platani, Potamisi* and the rosé variety *Roditis* are produced in small quantities.

The main variety produced on the island, *Asyrtiko,* is an old indigenous variety which was grown only in Santorini until a few decades ago. Thus the name of the area is closely linked to the variety in question. It is a polyvalent variety with distinct characteristics that produces wines with high acidity levels and distinct organoleptic characteristics, which is one of the best white varieties in Greece and has been chosen as an 'ambassador wine' for Greece in accordance with the strategic plan for promoting Greek wine.

In particular, at least 75% of the Santorini dry white wine (PDO) is produced from the *Asyrtiko* variety, and the rest is produced from the *Aidani* and *Athiri* varieties.

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Gaidouria, Katsano, White Muscat, Monemvasia, Platani and Potamisi and the rosé variety Roditis.

**Details of the geographical area**

**Link with the geographical area of the naturally sweet wine / liastos**

**a. Quality**

*[see (a) above]*

**b. Historic link**

*[see (b) above]*

**c. Cultural, social and economic links**

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**Causal interaction**

The uniqueness of Santorini wines with a PDO, as detailed in the above subsections, is due to the specific characteristics of the islands (soil, climate, effect of winds in summer) in conjunction with the varieties grown and the cultivation techniques used.

**Derogation from production in the delimited region**

A) Legal framework: Community Legislation

Article 6(4)(a) of Commission Regulation (EC) No 607/2009 laying down certain detailed rules for the implementation of Council Regulation (EC) No 479/2008 as

regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products.

**Additional provisions relating to wine labelling**

**Terms relating to certain production methods**

National Legislation

Article 1 of Ministerial Decision No 280557/9-6-2005 laying down the time of maturing, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as the terms used in the labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005) sets out the conditions for using the following terms:

- 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' – (NEW WINE)
- 'ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ' or 'ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ' - (MATURED IN A BARREL)
- 'ΠΑΛΑΙΩΜΕΝΟΣ ΣΕ ΒΑΡΕΛΙ' or 'ΠΑΛΑΙΩΣΕ ΣΕ ΒΑΡΕΛΙ' – (AGED IN A BARREL')

**Printing the vintage year on the labelling**

National Legislation

Where the terms 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' ('NEW WINE') are used on the labelling of wines, it is mandatory to print the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of maturing, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as the terms used in the labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005).

**Traditional terms**

Traditional terms in accordance with Ministerial Decision No 235309/7-2-2002 on the approval of traditional terms used for wines which are linked to the designation of origin or the geographical indication.

In accordance with the above Ministerial Decision, the traditional terms which can be used on the labelling of Santorini wines with a protected designation of origin are:

ΛΕΥΚΟΣ ΑΠΟ ΛΕΥΚΑ ΣΤΑΦΥΛΙΑ / Blanc de blancs (WHITE WINE FROM WHITE GRAPES); ΑΠΟ ΝΗΣΙΩΤΙΚΟ(ΟΥΣ) ΑΜΠΕΛΩΝΑ(ΕΣ) / Vin de vignoble(s) insulaire(s) (FROM ISLAND VINEYARD(S)); ΑΠΟ ΑΜΠΕΛΩΝΑ(ΕΣ) ΣΕ ΠΕΖΟΥΛΕΣ / Vin de vignobles en terrasses (FROM VINEYARD(S) ON TERRACES); ΟΙΝΟΣ ΛΟΦΩΝ / Vin de collines (WINE FROM HILLS); ΟΙΝΟΣ ΠΛΑΓΙΩΝ / Vin de coteaux (WINE FROM SLOPES); VINSANTO; ΝΥΧΤΕΡΙ (NYKTERI).

**Reference to product specifications**

**National and Community Legislation Requirements**

**National Legislation**

- Royal Decree 423/8-6-1970 concerning the recognition of designations of origin of wines (Government Gazette, Series I, No 136/19-6-1970).

- Joint Ministerial Decision No 308791/7815/2-10-1973 concerning the conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 1201/5-10-1973), as amended by Decision No 301653/2962/19-9-1974 on amending Joint Ministerial Decision No 308791/7815/2-10-73 taken by the Minister for Finance, the Minister for Agriculture and the Minister for Industry concerning specific conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 978/4-10-1974).
- Joint Ministerial Decision No 242059/1445/28-4-1975 concerning control tapes used on wines with a designation of origin (Government Gazette, Series II, No 505/19-5-1975).
- Royal Decree No 539/4.8.1971 concerning the recognition of designations of origin of wines (Government Gazette, Series I, No 159/14.8.1971).
- Ministerial Decision No 213850/1572/11.2.1972 concerning wines with a superior quality designation of origin (Government Gazette, Series II, No 169/24.2.1972).
- Ministerial Decision No 397721/1.10.1992 on amending the per hectare yields of vineyards in zones where wines with a superior quality designation of origin are produced (Government Gazette, Series II, No 617/12.10.1992).
- Ministerial Decision No 235308/7.2.2002 amending Ministerial Decision No 213850/1572/11.2.1972 concerning wines with a superior quality designation of origin (Government Gazette, Series II, No 179/19.2.2002).
- Ministerial Decision No 398549/21-9-2001 laying down detailed rules for implementing Commission Regulation (EC) No 1607/2000 relating to quality wine produced in specified regions (Government Gazette, Series II, No 1277/4-10-2001).
- Ministerial Decision No 398581/27-9-2001 laying down detailed rules for implementing Commission Regulation (EC) No 1282/2001 as regards the gathering of information to identify wine products and to monitor the wine market and amending Regulation (EC) No 1623/2000 (Government Gazette, Series II, No 1293/8.10.2001).
- Joint Ministerial Decision No 285870/1.9.2004 laying down the necessary additional measures to implement Commission Regulation (EC) No 884/2001 concerning the documents accompanying the carriage of wine products and the records to be kept in the wine sector (Government Gazette, Series II, No 1372/8.9.2004), as amended by Joint Ministerial Decision No 317456/4.11.2005 (Government Gazette, Series II, No 1571/14.11.2005).
- Ministerial Decision No 388052/8.8.2001 on the implementation of Commission Regulation (EC) No 2729/2000 laying down detailed implementing rules on controls in the wine sector (Government Gazette, Series II, No 1089/21.8.2001).
- Ministerial Decision No 235309/7.2.2002 on the approval of traditional terms for wines (Government Gazette, Series II, No 179/19.2.2002), as amended and currently in force.
- Joint Ministerial Decision No 326182/6268/27-7-1988 laying down general rules on the use of the terms «RESERVE» and «GRANDE RESERVE» in the descriptions of wines with a designation of origin, as amended by Joint Ministerial Decision No 280580/21.6.2005 on amending Joint Ministerial Decision No 326182/6268/1988 laying down general rules on the use of the terms «RESERVE» and «GRANDE RESERVE» in the descriptions of wines with a designation of origin and Joint Ministerial Decision No 352347/6670/1987 laying down general rules on the use of the term 'Κάβα' (Cava), in the description of table wines (Government Gazette, Series II, No 875/28-6-2005).
- Joint Ministerial Decision No 336927/10.3.1999 laying down conditions for using the term 'name of vineyard or of group of vineyards' on the labelling of Greek wines (Government Gazette, Series II, No 420/20.4.1999).

## *10. DETAILS OF AUDITING AUTHORITIES AND ORGANISATIONS*

**10.1. Audits are performed on the basis of the following provisions:**

- Royal Decree 423/8-6-1970 concerning the recognition of designations of origin of wines (Government Gazette, Series I, No 136/19-6-1970).

- Ministerial Decision No 388052/8.8.2001 on the implementation of Commission Regulation (EC) No 2729/2000 laying down detailed implementing rules on controls in the wine sector (Government Gazette, Series II, No 1089/21.8.2001).

- Ministerial Decision No 398581/27-9-2001 laying down detailed rules for implementing Commission Regulation (EC) No 1282/2001 as regards the gathering of information to identify wine products and to monitor the wine market and amending Regulation (EC) No 1623/2000 (Government Gazette, Series II, No 1293/8.10.2001).

- Joint Ministerial Decision No 285870/1.9.2004 laying down the necessary additional measures to implement Commission Regulation (EC) No 884/2001 concerning the documents accompanying the carriage of wine products and the records to be kept in the wine sector (Government Gazette, Series II, No 1372/8.9.2004), as amended by Joint Ministerial Decision No 317456/4.11.2005 (Government Gazette, Series II, No 1571/14.11.2005).

- Ministerial Decision No 398549/21-9-2001 laying down detailed rules for implementing Commission Regulation (EC) No 1607/2000 relating to quality wine produced in specified regions (Government Gazette, Series II, No 1277/4-10-2001).

- Joint Ministerial Decision No 308791/7815/2-10-1973 concerning the conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 1201/5-10-1973), as amended by Decision No 301653/2962/19-9-1974 on amending Joint Ministerial Decision No 308791/7815/2-10-73 taken by the Minister for Finance, the Minister for Agriculture and the Minister for Industry concerning specific conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 978/4-10-1974).

- Joint Ministerial Decision No 242059/1445/28-4-1975 concerning control tapes used on wines with a designation of origin (Government Gazette, Series II, No 505/19-5-1975).

**10.2. Audit procedure:**

In each wine year, the wine that qualifies for being designated as SANTORINI wine (PDO) is subjected to analysis and organoleptic testing during production and before designation is authorised. In performing analyses, a representative sample is taken and sent to one of the laboratories appointed to perform official wine analysis. A representative sample is also taken for performing organoleptic testing and the producer submits a written request to the local Directorate for Rural Economy and Veterinary Medicine to perform organoleptic testing and verify that the wine in question has the required characteristics (colour, clarity, smell and taste) for being designated as a Santorini wine with a PDO.

The Directorate for Rural Economy and Veterinary Medicine convenes the organoleptic testing committee inviting it to test the sample and issue an opinion on the organoleptic characteristics of the wine.

The wine producer sends to the Directorate for Rural Economy and Veterinary Medicine official copies of the grape production or harvesting statement, accompanying documents evidencing that the wine complies with the requirements laid down for the specific wine (PDO) that is to be designated, as well as the results of wine analyses and organoleptic testing.

The Directorate for Rural Economy and Veterinary Medicine in the place of production evaluates the information filed by the producer and decides whether or not the wine will be designated.

The Directorate for Rural Economy and Veterinary Medicine issues a respective number of control tapes for the amounts of wine designated. The control tapes are red and bear a code number including: the letters **SA,** which correspond to

Santorini wine with a PDO, the last two digits of the year in which the tapes are used, and the tape serial number.

**10.3. Auditing Authorities.**

10.3.1 Ministry: for Rural Development and Food
Directorate: for Processing, Standardisation & Quality Control
Department: for Wine and Alcoholic Beverages
Address: 2 Acharnon St., Athens, GR-101 76
Tel: 210 - 212 4171, 210 - 212 4287, 210-2124289
Fax: 210 - 52 38 337
E mail:
ax2u249@minagric.gr,ax2u086@minagric.gr,ax2u172@minagric.gr

10.3.2. Directorates for Rural Economy & Veterinary Medicine
10.3.3. Regional Plant Protection and Regional Control Centres

# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**'ΚΑΛΑΜΑΤΑ' (KALAMATA)**

**EC No:** EL-PDO-0117-0037-21.12.2009

**PGI ( )PDO ( X )**

## 1 NAME

'Καλαμάτα' (Kalamata)

## 1. MEMBER STATE OR THIRD COUNTRY

Greece

## 2. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 2.1. Type of product

Class 1.5. Oils and fats (butter, margarine, oil, etc.)

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

The name denotes the extra virgin olive oil produced from olives of the Koroneiki and Mastoeidis varieties. Kalamata PDO olive oil comes mainly from olives of the Koroneiki variety with a maximum of 5% from olives of the Mastoeidis variety. It has the following characteristics:

The total maximum acidity expressed by weight as oleic acid does not exceed 0.50 g per 100 g of oil.

The indicators for the presence of oxidised substances in the olive oil should have the following values when the oil is presented for sale in standard form:

$K_{232}$: maximum 2.20

$K_{270}$: maximum 0.20

Peroxide value: -≤14 $MeqO_2$/kg

Total sterols: >1 100mg/kg

Fatty acids content (%):

Oleic acid: 70-80

Linoleic acid: 4.0-11.0

Stearic acid: 2.0-4.0

Palmitoleic acid: 0.6-1.2

Palmitic acid: 10.0-15.0

*Organoleptic characteristics:*

| Description | Average |
|---|---|



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| | value |
|---|---|
| Olive fruitiness | 3-5 |
| Bitterness | 2-3 |
| Pungency | 2-4 |
| Defects | 0 |

Kalamata PDO olive oil has medium fruitiness, with an aroma of green fruit, light bitterness and light to medium pungency.

Colour: green to yellowish-green

2.3. **Raw materials (for processed products only)**

—

2.4. **Feed (for products of animal origin only)**

—

2.5. **Specific steps in production that must take place in the defined geographical area**

Cultivation, production and milling must take place solely within the geographical area defined in point 4. The olive oil must be produced and initially stored in factories located within the defined geographical area which comply with all the EU and national food production rules in force and are equipped with stainless steel machinery and stainless steel storage tanks.

HARVESTING, TRANSPORT AND STORAGE OF THE OLIVES

In most areas the olives are harvested by being shaken down, by hand or with combs, or by machines (shakers) when the fruit turns from green to yellowish-green and until 50% has turned an inky colour, from the end of October for around 4-6 weeks, depending on the prevailing weather conditions. Harvesting is always done using olive nets, which are spread out below the trees. Fruit that has fallen to the ground (windfalls) must never be harvested for milling.

The olives are transported to the olive mills in rigid, ventilated, plastic crates or in sacks made solely from plant material, with a capacity of 30-50 kg. They must be transported to the mills and milled within 24 hours under the best possible conditions (storage away from the light and on pallets so that the air can circulate and there is no direct contact with the ground), in order to prevent any deterioration. Until they are milled the olives must be kept cool. No more than 24 hours may elapse between the harvesting of the fruit and the production of the extra virgin Kalamata PDO olive oil. It is forbidden to store the olives in the olive groves, where they are exposed to various natural and microbiological hazards.

PROCESSING OF THE OLIVES

The olives are processed in traditional or centrifugal oil mills, where the temperature of the olive paste is kept below 27° C during malaxation and all the other stages of processing. In the mill the fruit is separated from the leaves and the twigs, washed and sent to the crusher. The olive paste then undergoes malaxation for 20-30 minutes and the oil is extracted either by pressure or centrifugation, with minimal water added in cases where the olives do not contain sufficient plant fluids.



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The olive mills must be located within the boundaries of Messinia.

2.6. **Specific rules concerning slicing, grating, packaging, etc.**

PDO Kalamata olive oil must be stored in stainless steel tanks located in suitable storage facilities, at a temperature not exceeding 24° C. The facilities where the olive oil is stored at first may be located in the mills where it is produced.

The olive oil may be transported from the mill to the storage facilities at the bottling plants only in special stainless steel tanks that have been meticulously cleaned.

The oil may be bottled either within or outside the defined geographical area, provided that there is a reliable traceability system and that it is properly labelled.

For wholesale trade the product may be transported in stainless steel tanks, which are sealed as soon as they are filled and are properly labelled, provided a reliable traceability system is in place. For retail sale, all packaging holding up to 5 litres is allowed provided that it complies with the rules laid down in both EU and Greek legislation.

2.7. **Specific rules on labelling**

The labelling must include a code made up of letters and figures indicating the serial number of the label and the last two figure of the year of production, set out as follows:

KA / label serial number / last two figures of the year of production.

## 3. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Kalamata olive oil is produced within the administrative boundaries of the Regional Unit of Messinia, which is a subdivision of the Region of the Peloponnese. The area is bordered to the north by the river Neda and the mountains of Arcadia, to the east by the Taïgetos, to the south by the Gulf of Messinia and to the west by the Ionian Sea.

The olive groves cover an area of approximately a million *stremmata* (100 000 hectares).

## 4. LINK WITH THE GEOGRAPHICAL AREA

4.1. **Specificity of the geographical area**

The defined geographical area lies at the south-western end of the Peloponnese and covers an area of 2 991 square kilometres. The eastern part of Messinia is dominated by the Taïgetos mountain range, which also forms the natural boundary with the Prefecture of Laconia. The Taïgetos extends for 115 kilometres, with the highest peak rising to 2 400 metres, and creates the area's microclimate. The largest and most fertile plain is the Messinian plain, followed by other smaller ones such as the plains of Kiparissia, Gargaliani, Pylos, Methoni, Koroni, Longa and Petalidi.

The climate and soil in the defined geographical area have specific characteristics that are very good for olive growing, so the only tasks that must be carried out during the growing season are those that are essential for the normal development of the trees. The area's microclimate is mild Mediterranean (xerothermic - temperate) to subtropical. The winters are mild and the summers long and hot. The cool season lasts from November to April and the hot season from May to October. Average



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annual rainfall is around 750-800 mm, with most rain falling in the winter (around 330 mm). There is around 250 mm in autumn, 146 mm in spring and 23 mm in summer. The driest month is July (5.2 mm) and the wettest is November (138.2 mm).

Average annual relative humidity is 67.7%. July is the driest month (58%) and November the most humid (74%).

Regarding average monthly temperatures during the year, the lowest temperatures are in December and January (10° C) and the highest in July and August (28° C). The area has over 3 000 hours of sunshine a year.

This microclimate is ideal for olive growing. There are no sharp fluctuations in temperature and the level and distribution of rainfall is good. The olive tree's annual cycle can thus progress in optimal conditions.

The soil is clayey-sandy, with a neutral to alkaline pH. The land in the defined geographical area is mostly hilly. It is moderately permeable, with sufficient drainage and easy flow of water and soil solutions; so that it does not retain water or crack. The soil contains sufficient amounts of phosphorus, boron, manganese and magnesium but is slightly deficient in nitrogen and potassium, so the appropriate quantities of mineral fertilisers are applied. The soils are of light to medium mechanical composition. The olive groves are mainly planted on sloping, hilly land so the trees are well aired, which contributes to the high quality of the product.

4.2. **Specificity of the product**

Kalamata olive oil is produced from select varieties of Koroneiki and Mastoeidis olives and all the oil produced is classed as extra virgin olive oil, as the acidity is well below the maximum permitted limit, and the other parameters (peroxide value and extinction coefficient K232) are below the highest permitted levels laid down in the European Union Regulation. It also has a very specific fatty acid profile, which is a characteristic of Kalamata PDO olive oil. The percentage of oleic acid is very high, while the linoleic, stearic, palmitoleic and palmitic acid values are vey specific and so is the ratio between them, which distinguishes the oil from other olive oils. This specific fatty acid profile together with the medium fruitiness and the aroma of green fruit, the light bitterness and mild pungency give PDO Kalamata olive oil its specific, unique character.

4.3. **Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)**

Historical link

The beginnings of olive growing in the defined geographical area are lost in the mists of time. This can be seen from archaeological finds and written records that have been preserved and attest to the fact the olives and olive oil were consumed as food, used as a basis for perfume and were a subject for art. Excavations at the Palace of Nestor near Chora uncovered 1 200 clay tablets inscribed in the Linear B script, which provide valuable information on the role of the olive tree and how it shaped the lives of the local people in the 14$^{th}$ -13$^{th}$ centuries BC.

Olive stones dating back to 1900 BC have been found in the Karpofora area. Using the pollen diagram method, based on radiochronology, estimates have been made regarding olive growing in the Pylos area. It was found that olives were being grown as far back as 1100 BC and they were mainly the cultivated variety.

The Koroneiki variety is native to Messinia, as shown by its name, which means that it came from Koroni, a small coastal town in the south-eastern part of the defined geographical area.

Olive oil was traded from the ports of Methoni and Navarino (the modern town of Pylos). Greek traders supplemented their cargo with oil from the area around Kiparissia.

The olive groves on public land were planted on Turkish properties that had fallen into the hands of the Venetian conquerors and were rented to farmers. To meet the demand, some olive oil also came from outside the Koroni area, and from Mani and more generally from all over Messinia.

Natural link

The factors that give the raw material its specific characteristics, which are imparted to Kalamata olive oil are:

- The area's excellent climate: a combination of long hours of sunshine, optimal rainfall (around 750-800 mm), mild winters and long, hot, dry summers
- The moderately strong winds and the hilly terrain in combination with the cup-shaped form created by the farmers' pruning (3-4 main branches per tree and removal of part of the foliage from within), which mean that the olive groves have optimal exposure to light and are well aired, so the fruit ripens properly, factors that determine the specific characteristics of the oil produced, which is rich in pigments, with an intense colour and a pleasant taste. Messinia's hilly terrain does not always allow olive growing to be mechanised or the fruit to be harvested by machine, so traditional methods are still used (pruning, rotivation, harvesting).
- The light, calcareous soils with neutral to alkaline pH. The calcareous soil, which prevents the trees absorbing iron more effectively than other soils and can retain water much better, which in turn means that olive trees grown in this type of soil do not dry out so easily in times of drought. The organoleptic characteristics of Kalamata PDO olive oil are largely due to the aromatic substances that are formed because of the specific characteristics of the soil (light, calcareous soils) and the fact that the trees have a reduced water intake, because rainfall is low when the fruit is ripening and the olive trees grown for olive oil production in the defined geographical area receive limited irrigation.
- Sufficient concentrations of phosphorus, magnesium, manganese, boron, etc. In particular the presence of manganese (an element which is a catalyst for many enzymatic and biochemical processes and also plays a decisive role in the formation of chlorophyll) and magnesium (an element which plays a decisive role in the formation of the chlorophyll molecule) is crucial in producing an oil that has the characteristic yellowish-green colour and is rich in aromatic substances.
- The producers' experience in deciding on the best period for harvesting the olives. Unripe olives produce olive oil with an intense green colour and bitterish taste with few aromatic constituents. On the other hand, if the olives are harvested when they are past the physiological stage of ripening the level of aromatic constituents diminishes, acidity increases and there is a change in colour.
- Optimal processing conditions, which help produce an extra virgin olive oil with a fruity aroma of medium intensity, a light bitterness and light to medium pungency with high amounts of total sterols. Malaxation of the olive paste takes place at

temperatures lower than 27° C, for a short period of time and with limited use of water, so as to prevent the incorporation of air, oxidation and the loss of aromatic constituents. The result is a high quality olive oil that is resistant to oxidation.

– The small size of the parcels allows the Messinian olive farmers to take great care of their trees and produce a high quality olive oil.

**PUBLICATION REFERENCE OF THE SPECIFICATION**

http://www.minagric.gr/greek/data/prod_elaioladou_kalamata_291211.pdf

# COUNCIL REGULATION (EEC) No 2081/92

## APPLICATION FOR REGISTRATION: Art. 17

PDO ( X ) PGI ( )

National application No: -

1. **Responsible department in the Member State:**
   Name: Ministry of Agriculture, Directorate for the Processing, Standardisation and Quality Control of Products of Plant Origin
   Tel: 5291 303 Fax: 5243 162

2. **Applicant group:**
   (a) Name: Union of Agricultural Cooperatives of Egialia, Prefecture of Ahaïa
   (b) Address: Corinth Road, Selinonda Bridge, PO Box 9, Egion 25100
   (b) Composition : producer/processor ( X ) other ( )

3. **Type of product:** 1.6. Fruit and vegetables

4. **Specification:**
(summary of requirements under Art. 4(2))

| | | |
|---|---|---|
| 4.1. name: | | "Vostizza" |
| 4.2. description: | | A truly excellent currant which has been produced traditionally in the closely defined geographical area for centuries. |
| 4.3. geographical area: | | The Vostizza current grape is grown exclusively in the Egialia district and in the former municipalities of Erineou, Krapidos, Felloïs and Petsakon in the prefecture of Ahaïa. |
| 4.4. proof of origin: | | The product has been produced exclusively in the abovementioned geographical area for centuries using the same traditional method of cultivation and drying etc. and the name by which it is known is the old name for Egion (Vostizza). It has enjoyed protection under Greek legislation for many decades. |
| 4.5. method of production: | | After being dried naturally (in the shade or in the sun) the grapes are sorted by hand and then undergo cleaning, sieving, the machine process, washing, destalking, cleaning again, glossing in some cases with vegetable oils, standardisation and, finally, packaging by various means. |
| 4.6. link: | | The product has been produced from the currant grape variety in the same traditional way in the Vostizza area (Vostizza is the old name for Egion) for centuries. The microclimate of the area differentiates the Vostizza currant from currants produced in other areas and accounts for its exceptionally high reputation.. |
| 4.7. inspection body: | Name: | Ahaïa Prefecture Agriculture Directorate |
| | Address: | Patras |
| 4.8. labelling: | | PDO "Vostizza". The inspection code, the label serial number and the two final numbers of the year of |



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production.

4.9. national requirements: The provisions of Law 553/77 and of Presidential Decrees 653/8-10-1975 and 81/93 are applicable.

EC No: G/GR/0358/94.01.24

Date of receipt of the full application: 20/05/97



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ΚΟΡΙΝΘΙΑΚΗ ΣΤΑΦΙΔΑ "ΒΟΙΤΙΤΣΑ" ΠΟΠ

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**APPLICATION FOR RECOGNITION**

**OF A PROTECTED DESIGNATION OF ORIGIN**

OLIVE OIL

Kolymvari, 13 April 1993

CONTENTS

(A) Applicant details

(B) Application

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(F) Soil and climatic conditions

(G) Quality characteristics of the olives

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(H) Quality characteristics of the final product

(A) APPLICANT DETAILS

Name: Kolymvari Union of Agricultural Cooperatives

Address: Kolymvari
Kissamos
Crete
Postcode: 730 06

Tel.: (0824) 22448 – 22208 – 22681 – 22682

Fax: (0824) 22680

Telex: 291252ESKO

Legal form: E.G.S. Kolymvariou – SYN.PE. [Kolymvari Union of Agricultural Cooperatives – Limited Liability Cooperative]

Number of natural persons in the organisation: 3 740

(all of them are olive growers in the Kolymvari area)

KOLYMVARI UNION OF AGRICULTURAL COOPERATIVES

Kolymvari, Kissamos, Chania - postcode 730 06

Established: 1930

[partly illegible]

Offices: (0824) 22448 – 22208
Winery: 22682
Super market: (0824) 22207

Fax: 0824 - 22680
Telex: 0291 252 ESKO GR

Kolymvari 13 April 1993

Ref.: 427

To: Agriculture Directorate, Chania

(B) APPLICATION

submitted by the Kolymvari Union of Agricultural Cooperatives, based in Kolymvari, Kissamos, Chania, where its virgin and extra virgin olive oil storage and packaging facilities are also located.

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We hereby apply for recognition of the designation of origin 'Kolymvari' for our extra virgin olive oil, which will be packaged in our facilities.

(C) Geographical area where the olives are grown and processed

The geographical area where the olives are grown and processed comprises the following Communities or Rural Cooperatives:

(1) Anoskeli
(2) Afrata
(3) Vassilopoulo - Karthiana
(4) Vouves
(5) Glossa
(6) Deliana
(7) Drakona
(8) Episkopi
(9) Zympragos
(10) Kalidonia
(11) Karres
(12) Kamisiana
(13) Kakopetros
(14) Kolymvari
(15) Malathiros
(16) Nochia
(17) Panethimos
(18) Polemarchi
(19) Rodopos
(20) Ravdoucha
(21) Spilia
(22) Tavronitis
(23) Fotakado-Community of Voukolies
(24) Chrysavgi
(25) Palaia Roumata
(26) Sassalos

as they appear on the detailed Land Survey map attached (scale 1:50 000) – and which are members of our Union.

Annual olive oil production in said geographical area in the last four years was as follows:

| Olive crop year | Total quantity of olive oil – Chania prefecture (tonnes) | Quantity of olive oil - Kolymvari area (tonnes) | Olive oil – Kolymvari area % |
|---|---|---|---|
| 1988-89 | 27 600 | 5 283 | 19 % |
| 1989-90 | 31 091 | 5 987 | 19 % |
| 1990-91 | 17 400 | 3 740 | 21 % |
| 1991-92 | 35 600 | 6 142 | 17 % |

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The olives are processed within our area's boundaries. The list of mills for the 1992-93 olive crop year is set out below.

Olive mills – Kolymvari area

Olive crop year 1992-93

| Code | Name | Community/ reg. office | Cooperative/ private | Centrifuge | Lines | Power | Capacity/ hour |
|---|---|---|---|---|---|---|---|
| 9420029 | E.S. Vouvon Ag. Triados | Vouves | cooperative | centrifuge | 2 | 185 | 2400 |
| 9420053 | Dromonerou | Zympragos | " | " | 1 | 100 | 1600 |
| 9420061 | Kalidonia/ Ravdoucha | Kalidonia | " | " | 2 | 92 | 950 |
| 9420070 | Palaia Roumata | Palaia Roumata | " | " | 1 | 103 | 1000 |
| 9420096 | A. S. Polemarchiou | Polemarchi | " | " | 2 | 115 | 2000 |
| 9420100 | Kamisianon | Kamisiana | " | " | 1 | 76 | 1500 |
| 9420134 | Dimitriadis D. | Palaia Roumata | private | " | 1 | 66 | 1000 |
| 9420177 | Kolomvakis KE OE | Karres | " | " | 1 | 83 | 1600 |
| 9420193 | Kostaridakis Lam. | Kamisiana | " | " | 1 | 90 | 1500 |
| 9420307 | Lagoudakis/ Giakoumakis | Episkopi | " | " | 2 | 85 | 2000 |
| 9420223 | Agr. Etair. Aposkelis | Anoskeli | " | " | 1 | 50 | 2000 |
| 9420266 | Michelakis/ Mavromichelakis | Episkopi | " | " | 1 | 109 | 2000 |
| 9420274 | Botonakis Mich. | Chrysavgi | " | " | 1 | 53 | 1200 |
| 9420282 | Kakavelakis Dim. | Kalidonia | " | " | 1 | 80 | 1600 |
| 9420312 | Digrintakis Stef. | Glossa | " | " | 1 | 93 | 1200 |
| 9420371 | Roditakis Geor. | Drakona | " | " | 1 | 88 | 1200 |
| 9420380 | Tzeranis Spir. | Kolymvari | " | " | 1 | 105 | 2000 |
| 9420398 | Tsilimigakis/ Spanoudakis | Episkopi | " | " | 1 | 78 | 1400 |
| 9420401 | Fantakis Charil. | Falleniana | " | " | 1 | 70 | 1600 |
| 9420460 | E.S. Rodopou | Rodopos | cooperative | " | 1 | 112 | 1600 |
| 9420541 | Basakis Afoi | Nochia | private | " | 1 | 112 | 1600 |
| 9420550 | Nikiforakis Emm. | Episkopi | " | " | 1 | 105 | 1800 |
| 9420576 | Proodeftiko Elaio | Spilia | " | " | 1 | 101 | 1800 |

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| | | | | | | | |
|---|---|---|---|---|---|---|---|
| 9420630 | Fandridis Anton. | Nochia | " | trad. | 2 | 38 | 500 |
| 9420649 | E.G.S. Kolymvariou | Kolymvari | cooperative | centrifuge | 1 | 114 | 2000 |

(D) Olive varieties

Traditionally, most of the olive oil is produced from Koroneiki olives and a small percentage is made from Tsounati or Mastoidis (20 %).

It has been shown that these varieties, traditionally grown in the area, yield the typical local olive oil that is known for its excellent physico-chemical and organoleptic characteristics. Today, the total number of cultivated trees is 1 228 341.

(E) Olive cultivation techniques

The olives are grown in flat and hilly areas. The cultivation techniques are as follows:

(a) Irrigated: 30 %, non-irrigated: 70 %

(b) Mechanical cultivation

The land is worked mechanically to eliminate weeds. The olive trees are pruned every year and sprayed with fungicide after the olives have been harvested.

(c) Weed control

Applied in very few areas.

(d) Fertiliser

Nitrogen fertiliser is applied to the surface every year and compound fertilisers are incorporated into the soil every four years.

(e) Controlling olive fruit fly

This is done by bait spraying from the ground or using biological methods.

(f) Harvesting

The olives are harvested only by beating, using beating machines or by hand.

(F) Soil and climatic conditions

The Kolymvari area has a mild Mediterranean climate. The meteorological data for the last five year period (1986-90) are set out below:

Average temperature: 18 °C

Relative humidity: 79 %

Rainfall: 601 mm/year

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Sunshine: 217 hours/month

Evaporation: 114 mm/month

The soil varies slightly from place to place, but is mostly limestone, marls, skeletal, acidic, resinous. As can be seen, the varieties concerned have adapted very well to the local soil and climatic conditions.

(G) Quality characteristics of the olives

The Koroneiki olives are small and the Tsounati medium-sized. The colour depends on the degree of ripeness and varies from green to violet-green. The oil content of the fruit is around 20 %. When brought to the mill for processing the fruit is in excellent condition. The olives are transported immediately after harvesting in small sacks (50 kg) made from plant fibre. They are stored (for a short time only) on pallets on which a few kilos are deposited, placed in a dry, well-aired location protected from sun and rain, in order to ensure that they remain in good condition.

The olives are never stored for more than 24 hours, as the area has 25 mills operating every day, enough to ensure that the fruit delivered is processed immediately. The olives are milled to produce oil using traditional, Sinolea or centrifuge systems. Once the leaves have been removed, the olives are washed and cracked and the paste undergoes malaxation at a temperature not exceeding 30 °C for 30 minutes.

In the traditional mills the oil is then extracted by pressure, in the Sinolea system by adhesion and in the centrifuge system by centrifuge, after which separation is done with a vertical separator. The equipment that comes into contact with the olive paste and the olive oil is made of stainless steel. At the mills and at our facilities the oil is stored in covered, stainless steel tanks, and it is transported from the mills to the tanks in stainless steel tanker lorries. Our Union has 41 covered storage tanks with a total capacity of 5 620 tonnes, which enables us to grade the oil according to quality. At the packaging unit there are also eight covered stainless steel tanks with a capacity of 500 tonnes. All the equipment (pumps, valves, etc.) is made from stainless steel.

The packaging facility has been operating since 1976 and packages extra virgin and virgin olive oil in 5 litre tin cans, 1 litre cans and plastic bottles and 1 litre, $^{1}/_{2}$ litre and $^{1}/_{4}$ litre bottles. It can package 2.5 tonnes/hour in 5 litre cans, 3 000 litre bottles/hour and 1 000 litre cans/hour and has:

- clarifying filter
- polishing filter
- filler: 5 litres, 1 litre bottle, plastic and 1 litre can
- feeder
- sealing mechanism
- container packaging

(H) Quality characteristics of the final product

The area's olive oil has excellent physico-chemical and organoleptic characteristics, which have made it well known both in Greece and abroad. It has won a number of awards at international fairs and recently (1989) it won a gold medal for quality at an international fair in Spain.

Physical characteristics

Colour: yellowish green, with green predominating; medium viscosity

Its acidity is especially low. Approximately 80 % of the oil produced has an acidity level of 0.3-0.5 %. It retains its freshness for quite some time, as shown by chemical tests (peroxide value, UV spectrophotometric analysis). There are no traces of harmful substances and generally all its chemical characteristics are within the limits set by Community legislation. Test data from the General State Chemical Laboratory's Food Directorate for authentic oil samples are attached.

Organoleptic characteristics

The oil has a characteristic taste and aroma.

Aroma: fruitiness predominates and is very pronounced, especially when the oil is new.

Taste: pleasant, complex, bittersweet; the bitterness predominates in new oil but diminishes over time

[complimentary close]

Andreas Kouletakis

Chairman

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Σάμος

## PRODUCT CATEGORY

Liqueur wine, Wine from raisined grapes

## COUNTRY OF ORIGIN

Greece

## APPLICANT

Ένωση Οινοποιητικών Συνεταιρισμών Σάμου Union of Winemaking Cooperatives of Samos
Χωρίς αριθμό Χωρίς οδό
83100 Μαλαγάρι Σάμος
Ελλάδα

+302273087511/ Fax +302273023907
info@samoswine.gr

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 11/06/1981
*Date of protection in the Member State and reference to national decision:* 29.10.1970
Royal Degree No 680/20.10.1970 (Government Gazette 229/A/29.10.1970)

## PRODUCT DESCRIPTION

**Natural Sweet Wine**

Analytical characteristics

- Minimum natural alcoholic strength: 14.0 % vol.
- Total alcoholic strength: Minimum 17.5 % vol.
- Actual alcoholic strength: 15.0 – 22.0 % vol.
- Total acidity expressed as tartaric acid (g/l) : Minimum 4.0
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: Light yellow colour.
2. Odour: Nose with aromas from flowers, bananas, honey
3. Taste: Sweet, but balanced due to acidity. One can recognise immediately the pleasant notes of muscat wine. The aftertaste is average.

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**Natural Sweet Wine from selected vineyards (Grand Cru)**

Analytical characteristics

- Minimum natural alcoholic strength: 14.8 % vol.
- Total alcoholic strength: Minimum 17.5 % vol.
- Actual alcoholic strength: 15.0 – 22.0 % vol.
- Total acidity expressed as tartaric acid (g/l) : Minimum 4.0
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: Hay yellow colour with greenish highlights.
2. Odour: Mixed nose with aromas from flowers, roses, bananas, honey, figs
3. Taste: Sweet, but balanced due to acidity. Fresh. One can recognise immediately the pleasant notes of muscat wine. Long-lasting aftertaste.

**Sweet Wine**

Analytical characteristics

- Minimum natural alcoholic strength: 13.0 % vol.
- Total alcoholic strength: Minimum 17.5 % vol.
- Actual alcoholic strength: 15.0 – 22.0 % vol.
- Total acidity expressed as tartaric acid (g/l): Minimum 3.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Sulphur dioxide content of wines (total): 200mg/l

Organoleptic characteristics

1. Appearance: Golden colour.
2. Odour: Aromas from flowers, fruits, honey, bananas
3. Taste: Sweet, but balanced with acidity. It tastes like muscat grapes. Fresh. Long-lasting fruity aftertaste.

**Naturally Sweet Wine**

Analytical characteristics

- Minimum natural alcoholic strength before the grapes are raisined: 14.80 % vol.
- Minimum natural alcoholic strength after the grapes are raisined: 17.6 % vol.
- Total alcoholic strength: At least 17.6% vol.
- Actual alcoholic strength: At least 12 % vol.
- Total acidity expressed as tartaric acid (g/l): Minimum 5.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.6
- Sulphur dioxide content of wines (total): 400 mg/l

Organoleptic characteristics

1. Appearance: Golden colour with brownish highlights.

2. Odour: Intense with a multitude of aromas from flowers, spices, dried fruits, fruits, honey.

3. Taste: Sweet, but balanced with a fruity and full palate. Intense muscat character. Long-lasting aftertaste.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The delimited region for producing Samos wines (PDO) was laid down by Royal Decree No 680/20.10.1970 (Government GazetteNo 229/A/29.10.1970), which was then replaced by the Presidential Decree No 212/3.3.1982 (Government Gazette, No 32/A/12.3.1982). Recently it was amended by the Presidential Decree No 165/6-12-2013 (Government Gazette No 270/A/12.12.2013). The wine-growing zone of Samos includes the areas:

a) From the northern part of the island the areas of Local Communities Kokkari, Vourliotes, Agios Konstantinos, Manolates, Stavrinides, Ampelos, of the Vathy Municipal Unity, of Municipal Community Karlovasi and of the local Communities Kontakeika Ydrousa, Konteika, Agioi Theodoroi, Platanos, Leka, Kastanea and Kosmadeoi of the Karlovasi Municipal Unity

b) From the central part of the island the areas of Local Communities Pyrgos, Mesogios Pandroso, Koumaradeoi and Mavratzeoi of the Pythagorion Municipal Unity.

c) From the eastern part of the island the areas of Municipal Communities Samion and Vathy of the Municipal Unity Vathy and of the Municipal Communities Pagondas, Chora, Mytilinioi and Vathy of the Pythagorion Municipal Unity.

d) From the southern part of the island the area of the Local Community Spathareoi of the Pythagorion Municipal Unity

## LINK WITH THE GEOGRAPHICAL AREA

The vineyards cover the slopes of Mount Ampelos and the foot of Mount Kerketeas; the altitudes range from sea level to 900m. They are planted on terraces supported with stone walls, are not irrigated and are formed in cup shapes. The soil in the terroir consists primarily of schist and gravel, is of average fertility and is marked with good drainage levels. The soils are mostly acid (they lack calcium) and rich in metals (Fe, Mg, Mn Cu, Zn). The average annual temperature is 20.3oC. The average rainfall level is 750 mm, and rainfall is distributed from late September to mid-May.

The wines produced by the Union of Winemaking Cooperatives of Samos are distinguished for their quality and uniqueness, from ancient times to this day.

It is not by chance that they have received several awards in renowned international competitions, and are going to receive even more.

However, they hold a precious place in the mind and heart of both Greek consumers and oenophiles in foreign countries. Sweet Samian wine ranks top in its kind worldwide, and in addition to the numerous distinctions it has received, it still has the privilege of being the wine used in the Roman Catholic Holy Communion.

The weather conditions, the composition of the soil in the area, the vine varieties farmed, and the farming and wine-making techniques contribute to the quality characteristics of the Samos wines (PDO).

The uniqueness of Samos wines (PDO) is due to the distinct characteristics of the area (soil, climate, effect of winds in summer) in conjunction with the varieties farmed and the farming techniques used.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

A) Ministry of Rural Development and Food
Directorate for Processing, Standardisation & Quality Control
Section of Wines and Spirits
2 Acharnon St., Athens, GR-101 76
Tel: 210 - 212 4171, 210 - 212 4287, 210-2124289
Fax: 210 - 52 38 337
ax2u249@minagric.gr,ax2u086@minagric.gr,ax2u172@minagric.gr

B) Directorates of Agricultural Economy and Veterinary
C) Rural Centres of Crop Protection and Quality Control

**ANNEX I**

APPLICATION FOR REGISTRATION; Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )
National application No; TY (PDO) 8

1• Responsible department in the Member State;
Name; Ministry of Agriculture: Directorate for the Processing, Standardization and Quality Control of Products of Plant Origin.
Tel.: 5241 347 Fax: 5243162

2. Applicant group:
(a) Name: **KTINOTROFIKI** PARTNERS LTD
(b) Address: **STADIOU** 3
105 59 ATHENS
TEL.: 3212354 FAX: 3211245
(c) Composition: producer/processor (X) other ( )

3• Name of product:
**Κεφαλογραβιέρα (Kefalograviera) CHEESE PDO**

4. Type of product: (see list in Annex VI)
1.3 Cheese

5. Specification:
(summary of Article 4(2))
Summary of the specifications laid down in the herewith appended Ministerial Decision 313032/11.1.94 on "the recognition of the protected designation of origin (PDO) of KEFALOGRAVIERA cheese."

(a) Name: (see 3) **Κεφαλογραβιέρα (Kefalograviera)** PDO

(b) Description: A hard table cheese produced traditionally from sheep's milk or from a mixture of sheep's milk and goat's milk.

(c) Geographical area: Western Macedonia, Epirus and the prefectures of **Etoloakarnania** and Evrytania.

(d) Evidence: The cheese has come into production over recent decades and has become widely-known In Greece. It is produced using traditional technology and is ripened In installations within the defined geographical areas.

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(e) Method of production; The milk is coagulated at 32-34°C. The curd is broken up, reheated to about **48°C,** transferred to moulds and pressed. The cheese is then kept for 1 day in a room at a temperature of 14-16°C. After this it is placed in brine at **18-20Be** for about 2 days. Ripening begins in a room kept at 14-16°C and during this period the surface of the cheese is dry salted about 10 times. The second stage of ripening takes place in a room kept at below 6°C. Ripening takes not less than 3 months.

(f) Link: The milk used for the cheese comes from breeds of sheep and goats reared traditionally in the defined geographical areas. The animals are fully adapted and their diet is based on the flora of the areas.

(g) Inspection structure: Name: The directorates of agriculture which have competence for the defined geographical areas.

Address:

(h) Labelling: **Κεφαλογραβιέρα (Kefalograviera)** CHEESE PDO. Inspection data: KT (KG), the packaging serial number and the date of production.

(i) National requirements (if any): The provisions of Presidential Decree 81/93 on "the requirements, conditions and procedure for the establishment of origin designations for agricultural products" are applicable.

TO BE COMPLETED BY THE COMMISSION

**EEC No: f GR/0444/940121**

Date of receipt of the application: /oi /3^

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**ANNEX I**

**COUNCIL REGULATION (EEC) No 2081/92 APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)**

**P D O ( X ) P G I ( )**

National application No: EL(PDO) 24

1. **Responsible department in the Member State:**
   Name: Ministry of Agriculture, Directorate for processing, packaging and quality control of products of agricultural origin
   Address:
   Tel: 5291 347 Fax: 5243 162

2. **Applicant group:**
   (a) Name: Union of Agricultural Cooperatives of Sitia, Crete.
   (b) Address: Mysonos 74 - 72300 Sitia, Crete
   (b) Composition : producer/processor ( X ) other ( )

3. **Type of product:** (see list in Annex VI) 1.5 Oils and fats

4. **Specification:(**summary of requirements under Art. 4(2))

**4.1. Name: Σητεία Λασιθίου Κρήτης (Sitia Lasithiou Kritis)**

4.2. **description:** Extra virgin olive oil of exceptional quality produced from the Koroneiki and variety of olive, in which the olive fruit fly is treated by ground-level spraying or by biological methods.

4.3. **Geographical area:** The administrative boundaries of the villages of Zakros, Paliokastro, Karydio, Roussa, Ekklisia, Katsidonio, Stavromenos, Piskokefalos, Maronia, Papayiannada, Khandra, Armena, Ziro, Agia Triada, Perivolakia, Ag. Georgios, Ag. Fotia, Praissos, Mitatos, Akhladia, Krya, Chrysopiyi, Stavrokhorio, Ag. Stefanos, Pefka, Apidia, Skopi, Hamaizio, Exo Mouliana, Mesa Mouliana, Myrsini, Tourloti, Sfaka, Lastro and of the town of Sitia in the province of Sitia in the Prefecture of Lassithi.

4.4. **Proof of origin**: The product is produced exclusively from olives grown in the designated geographical area, in which the olives are also processed.

4.5. **Method of production**: The clean olives are pressed and processed in traditional or centrifugal olive mills which provide excellent processing conditions.

4.6. **Link:** This highly reputed oil is produced from a variety traditionally cultivated in the area, which has a favourable micro-climate. It is produced using traditional



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processing methods within the boundaries of the geographical area.

4.7. **Inspection body:** Name: Agriculture Directorate of the Prefecture of Lassithi. Address: 72100 Ag. Nikolaos, Lassithi, Crete

4.8. **Labelling:** Olive Oil PDO Sitia Lassithi Crete, control number: SMabel serial number / last two digits of year of production

4.9. **National requirements:** (if any: The general provisions of Presidential Decree 61/93 governing the production process for PDOs or PGIs apply as appropriate

**TO BE COMPLETED BY THE COMMISSION**

EC No: VLB.I.4/GR/0052/94.1.11

Date of receipt of the full application: 20/7/1997

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# SINGLE DOCUMENT

**'BARANJSKI KULEN'**

EU No: HR-PGI-0005-01207-03.03.2014

**PDO ( )  PGI (X)**

## 1. NAME(S)

'Baranjski kulen'

## 2. MEMBER STATE OR THIRD COUNTRY

Republic of Croatia

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Product type

Class 1.2 Meat products (cooked, salted, smoked, etc.)

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

'Baranjski kulen' is a fermented preserved sausage made from pressed pork meat, seasoned with ground paprika, garlic and pepper and stuffed into the end of a pig's large intestine (caecum) or 'katica' as this is often referred to in the region of Baranja.

'Baranjski kulen' is oval in shape and firm in consistency, without visible surface flaws or stains and without excessive traces of mould on the casing. Its shape is determined by the casing, which must be fully stuffed with the filling. The minimum weight of the final product is 0.80 kg. The cross-section of 'Baranjski kulen' has a characteristically even appearance, which is due to the consistent use of meat ground at 8 mm for the filling. All the ingredients in the filling are evenly distributed and compacted, and the cross-section shows no holes or cracks.

The exterior of 'Baranjski kulen' is light to dark brown, while the colour of the cross-section varies from lighter to darker shades of red, which is due to the paprika and the ground meat. The predominant aroma is that of smoke, which is typical of cold-smoked meat products. 'Baranjski kulen' has a slightly spicy flavour due to the addition of ground paprika, and the characteristic aroma of smoked fermented meat, which is complemented by the garlic and pepper.

*Chemical composition*

The chemical composition of 'Baranjski kulen' at the end of the maturing process is as follows:

water: maximum 40 %;

protein: minimum 29 %;

fat: maximum 25 %.



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

The raw material for 'Baranjski kulen' (90:10 meat to fat) is obtained from sows (category K) and pigs bred to a higher final weight (category T2). In addition, 80 % of the meat in the filling is category 1 meat (ham, loin) while the remaining 20 % is obtained from the shoulder, which is category 2 meat. Category 3 meat may not be used in the production of 'Baranjski kulen'.

A minimum of 80 % of the meat for 'Baranjski kulen' is obtained by de-boning the ham and the muscles of the loin, while the rest (not more than 20 % of the total meat filling) is obtained from the shoulder.

The meat is then processed as follows: all the skin and the subcutaneous fat is cut away and all cartilaginous parts, major blood vessels, nerves, sinewy tendons, the soft visceral fat and blood residue are removed.

The pork meat and fat used to make 'Baranjski kulen', along with the spices/seasoning, may, but need not, be produced in the area referred to in point 4.

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

The entire production process must take place in the region of Baranja as follows: tempering of the raw material, preparation of the filling, stuffing of the casing, conditioning, fermentation, maturation.

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

—

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

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## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Baranja is a region in northeastern Croatia, to the north of the lower River Drava and its confluence with the Danube.

The Drava represents a natural border with the region of Slavonia to the south, while the Danube separates Croatia from the Republic of Serbia to the east. To the north and north-west, Baranja borders Hungary.

Baranja has one city (Beli Manastir) and eight municipalities: Bilje, Čeminac, Darda, Draž, Jagodnjak, Kneževi Vinogradi, Petlovac and Popovac.

## 5. LINK WITH THE GEOGRAPHICAL AREA

The protection of 'Baranjski kulen' is based on its reputation.

The first written mention of 'kulen' from Baranja dates back to the works of Croatian folklorist and writer Nikola Tordinac (1858–1888), such as '*Hrvatski narodni običaji, pjesme i pripovijetke iz Pečuha i okolice*', 1986, pp. 53 and 57. His writings from the 1880s contain extremely comprehensive descriptions of Croats from Baranja and their traditions, among which 'kulen' held a special place.

The old folk traditions of the Croats of Baranja are also closely intertwined with viticulture, wine-making and the production of 'Baranjski kulen'. Much can be read



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about this today in the works of ethnologist Đuro Franković of Pécs. His descriptions of the folk traditions of the Croats of Baranja bear witness to the time-honoured tradition of 'kulen'-making and its role in the rituals to ensure an abundant grape harvest in Baranja's vineyards (Đuro Franković: '*Sveti Vinko (22. siječnja)*', Hrvatski glasnik – a weekly newspaper of the Croatian community in Hungary, 18 January 2007, p. 9).

The beginnings of the organised production of preserved meat products can be traced back to the turn of the nineteenth century. In Karanac, Baranja (at that time southern Hungary), a meat shop owner by the name of Geza Barnas set out to produce various delicacies from pigmeat. He employed two other butchers, Jovan Berisavljević and Lajos Gajer the elder. Particularly notable among his products was 'Pannonski kulin', a forerunner of the contemporary 'Baranjski kulen' which today is typical of the area (Davorin Taslidžić and Andrija Bognar: '*Poveznice obzorja (povijest u doticaju)*', 2009, p. 160).

Since WWII, the majority of 'Baranjski kulen' has been produced in Beli Manastir, in the Belje meat processing factory of the PZ Baranjka agricultural cooperative ('*Objektiv 25*', Belje – a bulletin of the agricultural and industrial cooperative, 31 March 1977, p. 5). At that time, the recipe for 'Baranjski kulen' was considered a trade secret and production was managed by master butcher Radivoj Vuković, according to his son Dr Miroslav Vuković, who succeeded his father and continued his legacy until he himself retired. Radivoj Vuković obtained the recipe for 'Pannonski kulin' from the butcher and sausage maker from Karanac at the time when he worked in the Beli Manastir slaughterhouse. He continued to use the same recipe but changed the name of the product to 'Baranjski kulen' as it was commonly referred to by other producers in the region, so the original name 'Pannonski kulin' fell into disuse. A still popular anecdote has it that Radivoj Vuković kept his recipe under lock and key until he realised that all producers from Baranja in fact made their 'kulen' the very same way (statement made by veterinary surgeon Miroslav Vuković, signed and certified by a notary public, 2010).

'Kulen' makers from Baranja began using pepper because of the influence of salami makers from the Hungarian south, with whose technology and know-how they were familiar, which was reflected in their products. At the time, Baranja's economy was centred around agricultural goods, which were owned by the Austro-Hungarian nobility (for a long period of history, the Habsburgs) and benefited from an extensive trade network. Access to the European markets of the time made pepper much more accessible for the producers of 'kulen' from Baranja, which may be why it has been used in the making of 'Baranjski kulen'.

'Baranjski kulen' gained particular popularity in the 1980s with the rise, in eastern Croatia, of organised quality competitions among 'kulen' producers, termed 'kulenijade', which have been going strong to this day. 'Kulen' producers from Baranja have frequently won the highest awards at these events ('*Tražimo najbolje proizvođače kulena*', Vinkovačke novosti, 13 February 1981, p. 8; '*Kulen – još uvijek najbolji u tradicionalnoj tehnologiji*', Vinkovačke novosti, 3 July 1981, p. 12). The former agro-industrial conglomerate Belje (known today as Belje d.d.) has presented the product — made using the traditional recipe and marketed under its historic name — at international fairs and won medals ('*Bitka za tržište i plasman*', Belje – a bulletin of the agricultural and industrial cooperative, 30 April 1988, p. 7).

Many who have tasted 'Baranjski kulen' find that its unique qualities are linked to the region of Baranja. This has been corroborated by a survey of 1 000 respondents



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who tasted ‘Baranjski kulen’ in which as many as 77 % of them linked the product to the Baranja where it originates (Survey by Ipsos plus of the link between the quality of ‘Baranjski kulen’ and the region where it originates, 2011).

In view of the above, there is no question that the people of Baranja consider ‘Baranjski kulen’ more than just a traditional foodstuff – they embrace it as a part of their cultural and historical heritage, which gives it its reputation.

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**Reference to publication of the product specification**

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

http://www.mps.hr/UserDocsImages/HRANA/BARANJSKI%20KULEN/Izmijenjena%20Specifikacija%20proizvoda%20Baranjski%20kulen.pdf

# SINGLE DOCUMENT

## ‘DALMATINSKI PRŠUT’

EU No: HR-PGI-0005-01205-03.3.2014

**PDO ( )  PGI (X)**

## 1. NAME

‘Dalmatinski pršut’

## 2. MEMBER STATE OR THIRD COUNTRY

Croatia

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Product type

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

‘Dalmatinski pršut’ is a preserved dry-cured meat product made of a pig’s leg, with the bone, skin and subcutaneous fat.

‘Dalmatinski pršut’ does not contain any additives (nitrites, nitrates, potassium sorbate, ascorbic or propanoic acids), except sea salt.

‘Dalmatinski pršut’ has the following organoleptic properties:

(a) external appearance: free of any cracks, cuts or loosely hanging muscle tissue or rind, and without prominent wrinkling of the skin;

(b) cross-section: the subcutaneous fat is white to pinkish-white, while the muscle meat is evenly red to light red;

(c) aroma: aroma of fermented, salted, dried and smoked pigmeat, without any extraneous smells (of tar, oil, raw meat, wet or dry grass); the aroma of the smoke is mild;

(d) taste: slightly salty to salty;

(e) texture: soft.

‘Dalmatinski pršut’ has the following chemical properties:

(a) moisture content between 40 % and 55 %;

(b) water activity (aw) below 0.93;

(c) salt (NaCl) content between 4.5 % and 7.5 %.

At the time of placing on the market, ‘Dalmatinski pršut’ has a minimum weight of 6.5 kg and has matured for at least 12 months counted from the start of processing.



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

'Dalmatinski pršut' is produced from fresh pork legs, on the bone, obtained from pigs from commercial meat breeds, cross-breeds or breeding lines, or cross-breeds of any combination thereof.

The minimum weight of a trimmed leg is 11 kg.

Meat quality: a fresh leg must display no discernible signs of trauma. The meat is reddish-pink, firm in texture and free of surface wateriness (RFN).

Pale, soft and exudative meat (PSE), dark, firm and dry meat (DFD), meat that has desirable colour but is soft and exudative (RSE) and meat that is firm and non-exudative but pale (PFN) may not be used.

At the time of its delivery to the production site, the pH of a pork leg, as measured in the area of the semimembranosus muscle, is between 5.5 and 6.1.

Fat cover: the minimum thickness of the subcutaneous fat, with the skin, on the outer part of a trimmed leg, measured vertically below the femur head, is 15 mm;

The fat covering along the whole of the rounded edge of the leg is sufficient to prevent the skin from separating from the underlying muscle.

Temperature of the meat: when a leg is delivered to the production site, its internal temperature is between 1 °C and 4 °C.

During storage and transport, fresh legs are kept at a temperature of between 1 °C and 4 °C. The legs may not be frozen.

The leg must be salted between 24 and 96 hours after the pig is slaughtered.

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

All stages in the production of 'Dalmatinski pršut', from the salting of fresh legs to their pressing, smoking, drying and maturing, must take place within the geographical area specified in section 4.

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

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

After the end of the maturing stage, the hams are hot-branded with a brand mark comprising the common symbol of 'Dalmatinski pršut' and the producer code, which is identical to the veterinary control number of the facility.

When placed on the market, the product must bear the name 'Dalmatinski pršut' and the common symbol. The name 'Dalmatinski pršut' must be clearly legible and indelible, and must be sufficiently large and highlighted through type and colour to stand out more clearly than any other wording.



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All users of the designation of origin who place the product on the market in accordance with its specification have the right to use the common symbol, under the same conditions.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The production of 'Dalmatinski pršut' takes place in Dalmatia. The northern boundary of the production area runs through the town of Novalja, the municipality of Kolan, the town of Pag, the municipalities of Starigrad and Jasenice, the town of Obrovac, the municipality of Ervenik and the town of Knin. To the east, the boundary traces the state borders with Bosnia and Herzegovina, and Montenegro. To the south and west, the area is demarcated by the maritime state border with the Italian Republic.

## 5. LINK WITH THE GEOGRAPHICAL AREA

The link between 'Dalmatinski pršut' and the geographical area where it is produced is based on the product's characteristics that stem from the traditional production method, and also on the reputation which this regional product has attained nationwide.

*Specificity of the area*

Natural factors

'Dalmatinski pršut' is produced throughout the geographical area of Dalmatia, which is the longest and largest stretch of Croatian coast along the Adriatic. Dalmatia comprises islands, the coast and the sub-Mediterranean hinterland. The coast, the islands and the mountainous hinterland generally run parallel to each other north-west to south-east. The hinterland is mountainous, with typical karstic features.

The climate in Dalmatia is Mediterranean, with warm, dry summers and mild, humid winters. In winter, the mean temperature is 3.6–9.0 °C, while the mean temperature for summer is 24.7–25.3 °C. Relative humidity over the year ranges from 56 % to 76 %. A typical climatic phenomenon of the area is the Bora, a dry and cold wind that prevails in the winter period and blows on average 130 days in a year. The combined effects of these climatic factors create conditions that help 'Dalmatinski pršut' to dry and mature.

Human factors

Thanks to the readily available sea salt and the favourable climate, the people of Dalmatia were very quick to adopt the skill of preserving pigmeat through salting and drying from the ancient Romans. Since then *pršut*-making know-how has been passed on down the generations, developing over time into a production process that is considered as traditional in Dalmatia.

Traditional know-how runs through all stages in the production of 'Dalmatinski pršut' . *Pršut*-makers in Dalmatia select quality hams that weigh at least 11 kg and have a fat and rind cover of at least 15 mm. Before salting they massage the leftover blood out of the ham, particularly from the femoral artery, to prevent spoiling during the drying and maturation stage. The skill of the *pršut*-makers also comes to the fore when determining the duration of salting and pressing the ham, which depends primarily on its weight.

Special attention is paid to the method and duration of smoking, and the selection of the wood. In fact, originally 'Dalmatinski pršut' used to be preserved mainly by



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salting and drying rather than smoking. The smoking of 'Dalmatinski pršut' during the drying stage — which took place next to the hearths in old kitchens or in drying huts with porous roofs — was introduced to dispel the humidity during rainy and wet weather. As soon as the weather changed and the Bora blew again, the hams would be taken out to dry in the air.

The makers of 'Dalmatinski pršut' learned that smoked meat cured better and kept even longer thanks to the antioxidant and bactericidal properties of the smoke, which is why they smoked the hams even in dry weather when it was not really necessary to hang them next to the hearths. Although in today's production method smoke is no longer needed as a meat preservative, it is still used in the making of 'Dalmatinski pršut' to confer that unique and distinctive aroma of smoked and dried pigmeat. Today smoking is a separate production procedure using cold smoke obtained by burning hornbeam (Carpinus sp.), oak (Quercus sp.) or beech (Fagus sp.) hardwood or shavings, which have traditionally been used as fuel wood by the local households.

*Specificity of the product*

The uniqueness of 'Dalmatinski pršut' is primarily reflected in its organoleptic properties, which are the result of the production process.

Its characteristic organoleptic property is its aroma, a combination of fermented, dry pigmeat and a mild smokiness. Research has shown differences in the composition of volatile substances between 'Dalmatinski pršut' and six other dry-cured hams from southern European countries, most notably in the presence of phenols (guaiacol, phenol, o-cresol, m-cresol, 2,5-xylenol, 2,6-xylenol, and 2,6 dimethoxyphenol), in all samples of 'Dalmatinski pršut'. Given that the production procedure of the other hams does not involve smoking, it is highly probable that the smoke aroma is imparted by the abovementioned phenols (Igor Jerković, Josip Mastelić, Snježana Tartaglia: A study of volatile flavour substances in Dalmatian traditional smoked ham: Impact of drycuring and frying, Food Chemistry 104 (2007), p. 1038).

'Dalmatinski pršut' is also distinguished by the slightly salty to salty taste, its soft texture and evenly red to light red colour.

*Causal link between the area and the product's characteristics*

The link between the characteristics of 'Dalmatinski pršut' and its area of production is reflected primarily in the use of the traditional production method, which has been passed on down the generations. Owing to the traditional production skills, 'Dalmatinski pršut' has the special characteristics that have helped it attain its reputation.

The main distinctive feature of 'Dalmatinski pršut' is its characteristic mild smoky aroma. Smoking, therefore, is a particularly sensitive stage in production, during which *pršut*-makers must pay special attention to selecting suitable types of firewood, and to the quantity of smoke and the duration of the smoking process, which mainly depend on the weight of the hams and the weather at the time of smoking. If these parameters are not chosen correctly, the result can be an overwhelming aroma of smoke, discolouration of the rind and tougher consistency of the meat that does not melt as easily in the mouth.

The skill of *pršut*-makers during the maturation period is reflected in the correct control of air flow, temperature and relative humidity, allowing the metabolic processes to run at the appropriate rate and thus preventing rapid, or excessive,

drying-out that results in tougher meat and loss of the evenly red to light red colour across the width of the muscle tissue on account of the darkening of the edges.

Thanks mainly to its mild smoky aroma, 'Dalmatinski pršut' has for a long time now gained recognition beyond the production area.

In the late 1930s, Rudolf Bergštajn, an inn owner from the town of Varaždin, advertised in a local weekly that his guests were welcome to sample '[...] the real "Dalmatinski pršut" [...]' (*Hrvatsko jedinstvo* No 60, 1938, Varaždin, p. 8).

The popularity of 'Dalmatinski pršut' expanded rapidly in the 1960s, when the increase in demand fuelled production, which was organised on a cooperative basis.

In their contribution to the trade newsletter *Meso* (2006), M. Krvavica and J. Đugum state that 'Traditional Croatian *pršut* varieties, including "Dalmatinski pršut", [...] boast characteristics that certainly rank them among the highest quality *pršuts* [...]'. This goes to show that 'Dalmatinski pršut' is still to this day recognised for its quality and the traditional production method.

Producers of 'Dalmatinski pršut' regularly exhibit at the National *Pršut* Fair, which has been organised in Sinj since 2006 and also hosts international participants, and at the International Prosciutto Fair, organised in Tinjan since 2007, where they often win championship titles. 'Dalmatinski pršut' won championship titles and gold medals in 2009, 2010 and 2013 at the International Agriculture Fair in Novi Sad, Serbia.

With the expansion of tourism in the mid-1990s and the growing demand for typical local produce, 'Dalmatinski pršut' has become a distinctive Dalmatian delicacy and, in economic terms, a major traditional food product in Croatia.

**Reference to publication of the product specification**

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

**http://www.mps.hr/UserDocsImages/HRANA/DALM%20PRSUT/izmijenjena%20Specifikacija%20Dalmatinski%20pršut.pdf**

ANNEX

SUMMARY TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATION

## NAME OF THE GEOGRAPHICAL INDICATION

Dingač

## CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Wine

## APPLICANT

Ministarstvo poljoprivrede (Ministry of Agriculture)

Tijelo državne uprave (State administrative body)

Address 78 Ulica grada Vukovara, 10000 Zagreb

Croatia

Phone 0038516106111

Fax: 0038516106550

Email(s): office@mps.hr

## PROTECTION IN COUNTRY OF ORIGIN

| | | |
|---|---|---|
| 15.12.2010 | Legal reference: | NN 141/2010 |
| 16_03_2011 | Legal reference: | NN 31/2011 |
| 78 08 07 | 2011: | NN 78/2011 |
| 31 10 2012 | Legal reference: | NN 120/2012 |

## DESCRIPTION OF PRODUCT

Wines with the 'Dingač' PDO are crystalline and dark ruby-red in colour. Depending on the production method and how the wine is stored they can have light purplish highlights or weak and lighter-shaded, brown-tinted highlights. They have a rich and characteristic bouquet. Depending on the production method and how the wine is stored, this may be the strong bouquet of a young and cheery wine, or the rich bouquet of wines partially aged in wooden casks with mild spice components. Or they may have the recognisable bouquet of wines made from the Plavac mali crni grape variety, matured in wooden casks, with sustained aromas of plums and dried figs, and aromas on the back of the throat of freshly baked bread. These wines are full-bodied, smooth, and mild, with a markedly fresh flavour. Depending on the length of the maturation period, they become well-rounded, harmonious, balanced and supple. After 24 months of maturation, they take on a full and supple flavour with a hint of bitterness, with a balanced and consistent integration of the residual sugar.

Additional indications that may be used for the 'Dingač' PDO are:

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Klasiko (classic) – conventional technology is used. This involves alcoholic fermentation and maceration of the must as well as maturation of the wine for at least 12 months, 9 months of which in wooden casks and at least 3 months in bottles.

Riserva (réserve) – the best vintage is matured for at least 24 months, 18 months of which are in wooden casks and at least 6 months in bottles.

The 'Dingač' PDO may be used for wine.

The main analytical parameters are indicated in Annex 1of this specification.

## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The Dingač PDO region is located on hills that stretch along the south coast of the central part of the Pelješac peninsula. The ridge of these hills runs smoothly from Trstenik to the Jelin valley. The slope of the hills faces southwest with an incline of between 10° to 60°, and it is surrounded by the Čučine and Sv. Jure mountains. According to the land register, the wine-growing area is located in the municipalities of Pijavičino, Podobuče, Potomje and Trstenik.

It has a total area of 7.58 km² and is 8 070m long. It is 552m wide at its narrowest point and 1 386m wide and its broadest point.

In the Dingač PDO region, there are currently 78.5 hectares of vines.

The eastern boundaries of the 'Dingač' PDO region are as indicated by the coordinates below:

1. 42° 54.76' N 17° 23.50' E
2. 42° 55.00' N 17° 23.47' E
3. 42° 55.23' N 17° 22.96' E

The western boundaries of the 'Dingač' PDO region are as indicated by the coordinates below:

1. 42° 56.51' N 17° 18.25' E
2. 42° 56.81' N 17° 18.20' E
3. 42° 57.05' N 17° 18.72' E

## LINK WITH THE GEOGRAPHICAL AREA

### Detailed quality information

The colour of the wine is mainly determined by the grape variety. Wines with the 'Dingač' PDO are unique and differ from other wines made with the plavac mali crni (small black Plavac) grape variety by their lively and deep red colour. Dingač is an example that warrants the traditional term 'red wine'.

The grapes have a high sugar content, which makes for wines that are high in alcohol, but this alcohol does not create a burning sensation. The structure of alcohols produced by fermentation always contains a large amount of ethanol, a primary alcohol, which is sharp, and can stand out if it is on its own, creating a sharp and burning sensation. However, 'Dignac' PDO wines are not intrusively harsh. Apart from ethanol, a number of other alcohols are synthesised during fermentation. One of them is glycerol, which is particularly important for the organoleptic

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experience of the wine. These wines are very rich in glycerol (up to 14g/litre). As a high-density higher alcohol, and in comparison with other alcohols, glycerol has a particularly sweet flavour. It gives fullness and an additional sweet sensation to this wine.

In general, these wines belong to the category of dry wines and contain almost no residual sugar or only contain a few grammes. If the sugars from the grapes are not fully fermented, exceptional quality semi-dry wine is also produced. The sugar content of these wines does not hide possible flaws - a harsh flavour and a flavour of unripe tannins or an unbalanced acidity; on the contrary this is the result of the exceptionally high sugar content of the grapes.

The grape-production conditions in the Dingač PDO region; the yield (which is measured in decagrammes for each vine); and the vintages (which according to their sugar content may be classified as 'jewels of the south') make for wines that are rich in extracts. The minimum extract quantity in dry red wine is defined by law (20 g/l). Although the extract content of superior red wines is usually between 23 and 25 g/l, wines from the 'Dingač' PDO region usually contain more than 30 g/l of extract. The oldest monitoring of the composition of these wines - and in this context the six-year monitoring conducted for the 'Dingač - čuveno dalmatinsko vino' ('Dingač - a renowned Dalmatian wine') study in 1964 should be noted - show that neither the simplest technological approach nor the modern wine schools of today have had enough of an influence to alter the nature and character of this wine.

A sensation of astringency may also contribute significantly to a feeling of fullness in the wine. The relationship that is most important for the balance of flavours in red wines is the relationship between the factors for sugar content, acid composition, and phenol composition - tannins first of all. As a grape variety, Plavac mali crni is very rich in tannins, and it is up to each grower to demonstrate their know-how to produce a wine in which they won't be too overpowering. Apart from an intense bouquet and a tannic flavour, young 'Dignac' PDO wines, and particularly those which were stored in wooden casks, produce a sensation of astringency that is dominating and fills out the palate. This changes during the ageing of the wine. Mature wines become harmonious, with soft tannins and a full-bodied, rounded flavour.

The complexity of the wine's bouquet shows the origin and aroma of the grape variety. Fresh notes of red fruit dominate, but there is also a noble aroma of dried berries that is unmistakeably characteristic of the 'Dignac' PDO grapes.

Upon reaching maturity, the subtle youth, and expressive freshness and fruitiness are rounded off by honeyed notes and aromas of the most delicate candies, morellos and plums. The part of the ageing period that takes place under wood affects each wine. The quality of the wood, the dimensions of the casks, and the intensity of the cask toasting (bousinage) have an impact on the wine's aromatic profile. 'Dingač' PDO wines are themselves noble wines, but ageing under wood enriches them, gives them a new and more delicate vanilla note, intensifies the hints of spice, and strengthens the element of ripe-fruit.

**Detailed information on the product's reputation**

Dingač wine acquired its reputation for excellence in the 15th century, when it fetched a price three-to-four times greater than other wines from the production area, construed in both narrow and broad terms. Historically, there were no defined

conditions for the ageing and marketing of wines, and Dalmatian wines - which were also used as a means of payment - were assessed almost exclusively in terms of their alcoholic strength by volume. In spite of this, Dingač wine always fetched a considerably higher price than other quality Dalmatian red wines. According to data on trade from the Pelješac peninsula, the price of a hectolitre in the period from 1900 to 1960 was as follows:

| Year | Currency | Wine | | |
|---|---|---|---|---|
| | | Dingač | Plavac (12.5 % vol.) | Red (11 % vol.) |
| 1900 | Forint | 7 | 2 | 1.5 |
| 1910 | Crown | 19 | 9 | 7 |
| 1920 | Crown | 1 400 | 400 | 300 |
| 1930 | Dinar | 400 | 100 | 80 |
| 1940 | Dinar | 1 000 | 300 | 200 |
| 1950 | Dinar | 6 000 | 4 000 | 3 000 |
| 1960 | Dinar | 25 000 | 7 400 | 5 000 |

For centuries, unfair competition has made improper use of the ‘Dingač’ designation. In order to protect themselves from abuse, the wine-growers of Potomje asked that the designation and origin of Dingač wine be protected.

Under the federal wine law, which was adopted in 1957, the ‘Dingač’ designation is protected by Order No 1252/2 of 19 September 1961 of the Secretariat of the Federal Executive Council for Agriculture and Forests of the Federative People’s Republic of Yugoslavia.

An application for international protection was also submitted for the ‘Dingač’ designation and brand at the United International Bureaux for the Protection of Intellectual Property (BIRPI) in Geneva (WIPO). The protection came into force on 13 May 1964 under Certificate No 283600.

Many studies and works have been published on the subject of Dingač wine, among which should be mentioned in particular: ‘Dingač: čuveno dalmatinsko vino’ (‘Dingač : A Renowned Dalmatian wine’), by authors A. Gazzari and K. Pešut-Gligo (1964), and the monograph ‘Dingač: priča o velikom hrvatskom vinu’ (‘Dingač : History of a Great Croatian Wine’), by the authors Prof. Nikola Mirošević, Prof. Tomislav Ladan, Branka Mihaljević, Dr Frano Glavina, Dr. Ljiljana Gašparec-Skočić, Prof. Vladimir Jelaska, Ivo Kirigjija, Prof. Stanka Herjavec, Dr. Ivana Alpeza, Dr. Ignac Kulier, Božica Brkan, writer, and Ivanka Čelar, (2008).

Dingač won many prestigious awards at many fairs, among which should be highlighted the ‘Grand Prize with Gold Medal’, which was awarded for Dingač wine to Trstenik’s Miličić family at the Paris International Fair in 1930.

Description of the causal interaction between the geographical area, and the quality, reputation and other characteristics [Regulation (EC) No 607/2009, Article 7(2)(c)]:

The ‘Dingač’ PDO region has a long and rich tradition of viticulture and oenology, which is the largest agricultural sector, and was formerly synonymous with life in the region.

Thanks to the influence of a mild Mediterranean climate, very favourable geological and pedological conditions, and the specific sunny locations of the vineyards that form wonderful landscapes where the vines combine with the blue of the sea, near-perfect conditions have been created for vine cultivation.

Climatic conditions have a significant influence on the overall development of the plants, on the speed of ripening, and finally on the quality of the grapes, i.e. the wine.

In conclusion, the geological and pedological conditions in the ‘Dingač’ PDO region, and first of all a high concentration of potassium in the soil, are major factors in the quality and uniqueness of this region’s wines. In addition, the quality is also influenced by the structure of the soil, the composition of which is very favourable, and by the pale colour of the topsoil.

All of the region’s flora differ significantly from the flora of the rest of Dalmatia. And because of climatic, geological and pedological characteristics, the region’s plants have a significantly more intense aroma.

The microflora of these vineyards plays an important role in the aroma, although the specific characteristic of this wine is connected to its location. The natural conditions in which the ‘Dingač’ PDO wine-grapes grow allow for the achievement of a higher quality. The favourable climatic and microclimatic conditions, the soil composition, the particular flora of the region, and the favourable orientation of the land have considerable influence.

## SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)

### Additional labelling provisions

The designations of the vine sites in the ‘Dingač’ PDO region (minor geographical units) may be used for labelling if 85 % of the grapes come from that region. The characters used to identify the minor administrative units must be at least 50 % smaller than the size of those used to indicate the ‘Dingač’ PDO designation.

The additional indications that may be used for the ‘Dingač’ PDO are:

Klasiko (classic) – conventional technology is used. This involves alcoholic fermentation and maceration of the must as well as maturation of the wine for at least 12 months, 9 months of which are in wooden casks and at least 3 months in bottles.

Riserva (reserve) – the best vintage is aged for at least 24 months, of which at least 18 months are in wooden casks and at least 6 months in bottles.

Wine with the ‘Dingač’ PDO may only be placed on the market in dark-green or dark-brown coloured glass bottles of 0.375 l, 0.5 l, 0.75 l, 1.5 l, 3 l, 4.5 l, 6 l, 9 l, 12 l and 18 l.

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**CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS**

The competent authority which systematically monitors the PDOs is:

Hrvatski centar za poljoprivredu, hranu i selo, Zavod za vinogradarstvo i vinarstvo, Jandrićeva 42, 10000 Zagreb (Croatian Centre for Agriculture, Food and Rural Affairs, Institute of Viticulture and Enology, Jandrićeva 42, 10 000 Zagreb): www.hcphs.hr

OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2015/C 241/05)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**'DRNIŠKI PRŠUT'**

**EU No: HR-PGI-0005-01212-13-13.3.2014**

**PDO ( ) PGI ( X )**

1. **Name**

'Drniški pršut'

2. **Member State or Third Country**

Croatia

3. **Description of the agricultural product or foodstuff**

3.1. *Product type*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

'Drniški pršut' is a hind leg of pig which has been salted with coarse sea salt, pressed, cold-smoked and dried, with the whole process taking at least 12 months. The characteristic appearance of the ham is marked by the absence of the pelvic bones, the hock and the part of the skin and fat on the inner side of the leg, and by an evenly rounded edge. The ham must have no visible external damage, but remains of a thin layer of mould may be present on the outer surface. When sliced, it is distinguished by its uniform, intense ruby red colour, apart from the whiteness of the fat, and by a pronounced scent of mature, slightly smoked, dried pork. The typical level of desiccation gives the ham its excellent structure and makes it easy to cut and easy to chew, which means that morsels can be swallowed quickly due to the ham's succulence and palatability. The ham has a pronounced, sweetish flavour and is moderately salty. A pleasant salty and slightly sweet scent and flavour reminiscent of the aroma of ham without any acidity, bitterness or rancidity remain after a morsel has been swallowed.

When 'Drniški pršut' is placed on the market, it must have a minimum weight of 6,5 kg, a maximum moisture content in the meat of 40 %, a salt (NaCl) content of no more than 7,0 % and water activity (aw) of under 0,90.

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

'Drniški pršut' is produced exclusively from fresh hind legs of pig which, apart from refrigeration at a temperature of between –1 °C and +4 °C, may not be subjected to any other preservation process, including freezing. Only legs whose freshness has been preserved and which are microbiologically suitable may be used. Meat of impaired quality or pale colour, soft and exudative meat or markedly dark, tough and dry meat may not be used.

For the production of 'Drniški pršut', legs are trimmed to remove the hock, sacrum, pelvic bone and the caudal vertebrae, but the femur, tibia and fibula with the patella remain in the leg, as do the ingrown part of the ischium and, depending on the height of the cut to remove the hock, the remains of the tarsal bones. Legs that have been trimmed for salting do not have part of the skin and fat on the internal side up to the knee joint and part of the

[1] OJ L 343, 14.12.2012, p. 1.

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muscle, which is removed in a semicircle together with, and on the same plane as, the fat, with the result that the bottom edge of the ham is between 5 cm and 8 cm from the head of the femur. Trimmed legs must have no damage, haematoma, unevenness or protruding parts. The legs must be salted between 2 and 4 days after the date of slaughter.

A trimmed leg for salting must weigh at least 11 kg.

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

All production stages of 'Drniški pršut' must take place in the geographical area referred to in point 4. The production process comprises dry-salting, pressing, rinsing, smoking, air-drying and maturing.

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

'Drniški pršut' may be placed on the market whole, cut into pieces of different shapes or sliced. Pieces of ham and sliced ham are placed on the market in vacuum packing of various shapes, sizes and weights.

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

At the end of the production process, a 'Drniški pršut' that meets all the requirements laid down in the product specification is hot-branded on the side of the rind with the brand mark for 'Drniški pršut'. Before being placed on the market it is also labelled with the common identifier for 'Drniški pršut'.

If the product is deboned and cut into pieces or sliced, all packages that are placed on the market must bear the common identifier for 'Drniški pršut'.

The designs of the brand mark and the common identifier for 'Drniški pršut' are laid down in the product specification. All users of the indication which place products on the market that comply with the product specification are entitled to use the brand mark and the common identifier for 'Drniški pršut' on equal terms. The designs of the brand mark and the common identifier for 'Drniški pršut' are presented in Figures 1 and 2.

*Figure 1*

**'Drniški pršut' brand mark**

*Figure 2*

**Common identifier for 'Drniški pršut'**

4. **Concise definition of the geographical area**

The area of production of 'Drniški pršut' is located in Šibenik-Knin County within the administrative limits of the town of Drniš and the neighbouring municipalities of Promina, Ružić, Unešić and Biskupija.

5. **Link with the geographical area**

'Drniški pršut' is produced in a geographical area with a specific microclimate. Despite being close to the sea (20-30 km as the crow flies), the area exhibits features of a modified Mediterranean climate. Overall, the climate is mainly sub-Mediterranean with hot summers (characterised by scorching heat and drought), and mild winters with rare snowfall. The frequent easterly, south-easterly and north-easterly winds have a major impact on the climate of the entire area, since they blow, on average, for almost 65 % of the year. In winter there are frequent winds that dry and cool the air, which is conducive to meat drying. Particularly important in this respect is the alternation between the dominant bora, which is a dry, cold, north-easterly wind that blows from the massif of the Dinara and the surrounding mountains towards the sea, and the sirocco, or jugo, which is a south-easterly wind that brings

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warmth and humidity from the sea. Thanks to the alternation between the bora and the sirocco and to the proximity of the Adriatic, temperatures are not extremely low in the winter, and the air is dried and cooled by the frequent winds from the mountains, which protects the meat naturally against deterioration. This protection is essential, particularly in the initial phases of production of 'Drniški pršut' when the hams are dry-salted and dried. As a result, the mean air temperature in the Drniš area ranges from 3,7 °C to 5 °C between December and February, when the relative humidity of the air lies between 76 % and 78 %, which creates the cool and dry conditions needed for reliable preservation of 'Drniški pršut' through dry-salting and drying. These temperature and humidity levels, in combination with the cool and dry wind, facilitate the production of 'Drniški pršut', which begins at exactly that time of year.

The specificity of 'Drniški pršut' comes from its particular characteristics, such as its less salty flavour, its mild aroma of smoke and its level of desiccation, which are the result of the traditional method of production and the adaptation to the local climate, and its long-standing reputation and importance on the domestic market and beyond.

'Drniški pršut' is produced solely by dry-salting with coarse sea salt without the use of any other additives. The legs are salted using the prescribed quantity of salt, with any 'impure' salt being removed, followed by rinsing, which gives 'Drniški pršut' a less salty and slightly sweet taste (for example the NaCl content of the final product does not exceed 7 %; results of chemical analyses, Faculty of Agriculture, University of Zagreb, 2008). Furthermore, the production of 'Drniški pršut' involves a specific method of smoking. Smoking is carried out using dry spruce-wood (*Juniperus communis*), almond timber and shells (*Amygdalus communis*) and dry immortelles (*Helichrysum arenarium*), in addition to beach (*Fagus sylvatica*) and hornbeam (*Carpinius betulus L*), which gives the smoke a special aroma. The material burns slowly and the hams are smoked gently with good air circulation. Consequently, the characteristic aroma of smoke in the mature ham is always somewhat prominent but never masks the aroma of mature meat. As a result of the long period of drying/maturing (12 months or longer), during which the ham gradually loses water and its protein and fat undergo spontaneous chemical and enzymatic changes, 'Drniški pršut' is characterised by a somewhat higher level of dehydration (moisture content of up to 40 % in the final product according to *'Drniški pršut' — osobine sirovine i finalnog proizvoda*, Proceedings of the 44th Croatian and 4th international symposium on agronomy, Opatija, 2009., pp. 221-222) but is also pleasantly soft as a result of the long processing period and the associated chemical and enzymatic changes that positively affect the ham's structure. A sufficient period of maturing is also crucial for the formation of the ham's ruby red colour and for its lasting aroma after eating.

The low air temperatures, which naturally protect the meat from deteriorating in the winter, mean that the hammakers of Drniš can use a moderate quantity of salt in the salting process. Beechwood, hornbeam wood, dry spruce-wood, almond shell and dry immortelles are today still stoked manually and the hams are usually smoked during warm, humid weather and then merely given a limited airing when the north-easterly wind (the bora) is blowing. Careful salting and smoking, plus natural drying and maturing over a period of at least one year, are vital for imparting the recognisable colour, structure, scent and flavour to 'Drniški pršut'. The care, knowledge and experience of the ham producers of Drniš, together with their familiarity with the local weather conditions, have always been an indispensable factor in the traditional production and recognisable quality of 'Drniški pršut'.

The link between 'Drniški pršut' and the geographical surroundings stems from the long tradition of production and the high reputation of ham from the Drniš region, as well as from the favourable climate and the knowledge and skill of the local population. The rich tradition of ham production has been created by many generations of local people, who have made skilful use of the 'god-given' natural conditions, as a result of which the town of Drniš and the surrounding area have long been renowned for ham. Thanks to its quality, 'Drniški pršut' has always enjoyed particular renown among domestically produced hams, as shown by a 1978 newspaper article entitled *'Unikati drniške pršutoteke'* (Unique products of the Drniš ham shop) (Nedjeljna Dalmacija, 15.4.1978), while the fact that it was served in the Royal Household to mark the coronation of Queen Elizabeth II of the United Kingdom on 2 June 1953, and again at the celebration to mark the 50th anniversary of her coronation (Thank-you note, Buckingham Palace, 2002), indicate the exceptionally high level of international prestige that it enjoys. Until the war in the 1990s ham from the production plant in Drniš was the most commercially important and best-known brand of ham on the home market. 'Drniški pršut' has kept its good reputation right up to the present day, and is well known not only in the countries of former Yugoslavia but also elsewhere.

**Reference to publication of the product specification**

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

http://www.mps.hr/UserDocsImages/HRANA/DRNISKI%20PRSUT/SPECIFIKACIJA%20PROIZVODA%20-%20Drniski%20pršut%20-izmjena.pdf

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# Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2014/C 412/05)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**'KRČKI PRŠUT'**

**EC No: HR-PGI-0005-01204-3.3.2014**

**PGI ( X ) PDO ( )**

1. **Name**

'Krčki pršut'

2. **Member State or Third Country**

Croatia

3. **Description of the agricultural product or foodstuff**

3.1. *Product type*

Class 1.2 Meat products (cooked, salted, smoked, etc.)

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

'Krčki pršut' is a preserved dry-cured meat product made from pork ham, excluding pelvic bones, dry-salted with sea salt and spices, air-dried without smoking and then dried and matured for a minimum of one year.

When placed on the market, 'Krčki pršut' must meet the following organoleptic requirements:

(a) external appearance: spherical in shape, with a properly rounded edge, without the distal part (foot) and with no hanging parts or cracks on the open medial side or other flaws that might compromise the appearance of the product, with limited visible muscle tissue below the femur heads no more than 12 cm in length. Cracks occurring in the course of maturation may be coated with a mixture made up of pork fat, wheat or rice flour, sea salt and ground pepper.

(b) taste and aroma: sweet and moderately salty flavour, mild characteristic aroma of mature dried pigmeat;

(c) cross section: meat of a uniform pink to red colour, mottled with pieces of white fat;

(d) consistency: soft consistency, which makes it easier to slice the meat correctly, and with no hard, unyielding, dark outside edge;

(e) mass: more than 6,5 kg;

(f) chemical parameters:
- water: 40 %-60 %;
- sodium chloride: 4 %-8 %;
- water activity ($a_w$) below 0,93.

3.3. *Raw materials (for processed products only)*

'Krčki pršut' may be produced only from fresh hams, obtained from pigs from commercial meat breeds, cross-breeds or breeding lines, or cross-breeds of any combination thereof.

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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Appearance of the ham: the ham must be cut from a pig half-carcase between the last lumbar (v. lumbales) and the first sacral (v. sacrales) vertebrae. The ham must be free of the pelvic bones, i.e. the ilium (os ilium), the ischium (os ischii), the pubis (os pubis) and the sacrum (os sacrum), and of the tail vertebrae (v. caudales). The ham must be separated from the hip at the hip joint (articulatio coxae) where the femur head (caput femoris) connects with the acetabulum on the pelvic bone. Only the cartilaginous part of the ischium (tuber ischii) must be left in the ham. The muscles of the ham must be nicely rounded in a semi-circle so that the proximal edge of a trimmed ham is some 10-15 cm from the femur head (caput femoris). The trotter, together with the proximal tarsals, is removed from the ham at the tarsal joint (articulatio tarsi). Only the point of the hock (tuber calcanei), above which the ham is tied and hung to dry, may remain attached to the tibia and the fibula. On the medial and lateral sides, the ham is covered with rind and subcutaneous fat. There must be no loosely hanging parts of muscle on the open medial side, while the distal part of the rind, with the subcutaneous fat, must be rounded.

Meat quality: a fresh ham must display no discernible signs of trauma whatsoever. The meat must be reddish-pink, firm in texture and free of surface wateriness (RFN). At the time of its delivery to the production site, the pH of a ham, as measured in the area of the semimembranosus muscle, should be between 5,5 and 6,0.

Fat cover: the thickness of the fat on the outer part of a fresh trimmed ham, measured vertically below the femur head, should be approximately 25 mm. In any case, the layer of fat, including the skin, must not be less than 15 mm thick.

With the exception of cooling, the hams must not undergo any other preservation process. The time between pig slaughter and salting of the hams must be between 24 and 120 hours.

The minimum weight of a trimmed ham to be used for 'Krčki pršut' is 12 kg.

3.4. *Feed (for products of animal origin only)*

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3.5. *Specific steps in production that must take place in the defined geographical area*

All production stages of 'Krčki pršut' must take place in the geographical area referred to in point 4. The production process covers the following stages: salting, pressing, drying and maturing.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

'Krčki pršut' may be placed on the market in one piece (the whole ham) or in packages that may contain the whole ham without the bone, larger or smaller pieces of pršut or sliced pršut. These forms of pršut must be packed in a vacuum or modified atmosphere.

3.7. *Specific rules concerning labelling*

After the end of the maturing stage, the hams that have been shown, through the requisite checks, to possess all the physico-chemical and organoleptic properties prescribed by the specification are hot-branded with the collective mark of 'Krčki pršut'.

When the product is placed on the market, either as a whole ham or packaged in any way, the product name must contain the collective mark and the inscription 'Krčki pršut'. The collective mark is shown below.

The inscription 'Krčki pršut' must be clearly legible and indelible, and must be sufficiently large and highlighted through type and colour to stand out more clearly than any other indication, including the collective mark, the production batch (series) number as well as any logo, images and inscriptions of the producer.

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4. **Concise definition of the geographical area**

Production of 'Krčki pršut' is restricted exclusively to the area of the island of Krk. Krk is divided into six local self-government units: the town of Krk and the municipalities Baška, Malinska-Dubašnica, Omišalj, Punat and Vrbnik. In addition to parts of the island of Krk, the administrative boundaries of some of the local government units also take in other nearby small islands (Košljun, Prvić, Plavnik), on which the manufacture of 'Krčki pršut' is not authorised.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The island of Krk has a moderately warm humid climate with hot summers, and as a result of the warm sea its mean annual temperature is over 4 °C higher than it should be for its size. The most important climatic factor with an impact on drying meat is the wind. On average, the strongest and most common wind on the island is the bora, most often originating from the east-northeast and northeast. It is a dry, cold wind occurring most strongly and most often in winter and less strongly and less often in summer. Although annual and seasonal wind roses are not identical at all points of the island, in the winter period cold, dry winds from the northern quadrant prevail almost everywhere on average between 44 % and 70 % of the time.

Krk's favourable natural drying conditions have been exploited by the island's inhabitants who, over generations, have adjusted and perfected the process of making pršut. There are many extant written traces recording the age-old practice on the island of raising pigs and drying the meat.

Describing life on the island, in 1874 Cubich wrote about the tradition of salting pigmeat, stating that the islanders 'eat fresh, salted or smoked pigmeat', and '… add soup containing pieces of pršut to macaroni' (Giambattista Cubich, Notizie naturali e storiche sull'Isola di Veglia ('Natural and Historical Information on the Island of Krk'), Trieste, 1874, pp. 101 and 143).

In an account of the life and customs of the people of Vrbnik (on the island of Krk) in 1901, Žic describes the manner in which pigs are slaughtered and the pršut salted (I. Žic, Vrbnik (na otoku Krku), Narodni život i običaji, Hrana i posuđe ('Vrbnik (on the island of Krk), Life and Customs, Food and Dishes'), in Zbornik za narodni život i običaje Južnih Slavena, Zagreb, 1901, Vol. VI Part 1, pp. 3-6).

In Krčki zbornik (Vol. 16, 1986, Krk, p. 426), it states that on the island of Krk pigmeat is salted, particularly bacon and pršut.

An old recipe for processing pig hams has been found in one of the recipe notebooks in the Franciscan monastery on Košljun.

The mild climate of the island of Krk and the extensive development of tourism which has directly influenced pršut production have served to enhance and spread the reputation of the product. As tourism grew, the number of farms raising pigs declined and raw materials for the production of pršut started to be purchased on the mainland.

5.2. *Specificity of the product*

The specificity of 'Krčki pršut' derives from its longstanding reputation and from the skills and knowhow of producers who use traditional recipes to make it.

On the island of Krk, pigs have been reared and pigmeat salted in order to preserve it since medieval times. Techniques of salting and maturing were passed down from generation to generation in such a way that, even up to the mid-twentieth century, every well-off family raised its own pigs and salted the meat. Although the origins of 'Krčki pršut' production lie in the distant past, its reputation was greatly enhanced just in the middle of the twentieth century at the time when tourism was being developed. Indeed, 'Krčki pršut' was one of the few local products able to satisfy the requirements of the tourism market in terms of quality and quantity. Tourists recognised the quality and special characteristics of 'Krčki pršut' and its link to the local area (Inozemni novinari o otoku Krku ('Writings of foreign journalists concerning the island of Krk'), Krčki zbornik 15, 1986, Krk, p. 199; Jela otoka Krka ('Dishes of the island of Krk'), 1989, pp. 22 and 87), and demand for these products is increasing from year to year. In the mid-1990s, restaurants increasingly listed the dish as 'Krčki pršut' rather than 'local pršut' (bills of lading from Žužić butchers market, menus from Konoba Porat, Hotel Pinia, Restoran Bimal, Restoran Rivica).

The long-standing tradition of 'Krčki pršut' production has resulted in certain specificities in the production process and a final product that differs from pršut produced in neighbouring regions (e.g. Istria and Dalmatia).

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'Krčki pršut' comes complete with the skin and subcutaneous fat, while the visible muscle tissue is not coated with grease except on the areas of cracks. During the salting stage, spices (pepper, rosemary and bayleaf) are used in addition to salt, while during the drying phase smoking of the pršut is not permitted. This characteristic production process imparts special characteristics to the muscle and fat after a long maturation period of at least 12 months (from the start of salting up to the finished product).

The muscle tissue of the finished product has soft consistency, which makes it easier to slice properly. The slices are pinkish-red in colour, mottled with fat and do not have a hard, unyielding, dark outside edge.

A pršut that is produced correctly has a mild flavour characteristic of dried pigmeat matured slowly over a long period, which can be savoured to the full since it is not masked by the aroma of smoke.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The climatic conditions of the island of Krk and, in particular, the frequency and timing during the winter of cold dry winds that are very favourable for drying meat and thus for making pršut, the first stage of which (salting) traditionally begins during the cold season of the year (November to March). At that time, the air is naturally so cold and dry that it prevents spoiling of the meat, enabling it to be dried properly even without the use of smoke and, later, enabling the meat to be matured gradually. The proximity of the sea and the accessibility of salt also satisfy one of the preconditions for production of a dried-meat product to develop. For a long time already the inhabitants of Krk have made the most of these natural advantages and the skill of drying pigmeat has become part of the cultural and traditional heritage passed down from generation to generation. The knowhow was perfected and modified over time until a production process was developed on the island of Krk that — probably because of the poor communications and links with the Croatian mainland — differed in several stages of production from that on the adjacent mainland areas.

Although 'Krčki pršut' gained its reputation slowly over a long period far back in history, over the last fifty years the development of tourism on the island of Krk also helped to raise its profile dramatically. 'Krčki pršut' was one of the few domestic products that immediately started to be offered to tourists and that satisfied their requirements with its quality and quantity.

Being offered continuously as a restaurant standard and the rise in the number of tourists helped to boost not only the reputation of 'Krčki pršut' but also demand for it, facilitating the development of commercial pršut production.

Over time 'Krčki pršut' has developed into one of the crowning glories of local gastronomy and is nowadays an indispensable dish on the menus of restaurants on Krk that serve local delicacies.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 ([3]))

http://www.mps.hr/UserDocsImages/HRANA/Krčki%20pršut/Izmjenjena%20Specifikacija%20proizvoda.pdf

([3]) See footnote 2.

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OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2015/C 186/08)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**'ISTARSKI PRŠUT'/'ISTRSKI PRŠUT'**

**EC No: MULTI-PDO-0005-01041 — 04.10.2012**

**PGI ( ) PDO ( X )**

1. **Name**

'Istarski pršut'/'Istrski pršut'

2. **Member State or Third Country**

Republic of Croatia/Republic of Slovenia

3. **Description of the agricultural product or foodstuff**

3.1. *Product type*

Class 1.2. Meat products (cooked, salted, smoked, etc.).

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

'Istarski pršut'/'Istrski pršut' is a preserved dry-cured meat product made of a pig's ham without the foot, the skin and the subcutaneous fat but with the pelvic bones, which is dry-brined with sea salt and spices, air-dried without smoking and then dried and matured for at least 12 months.

'Istarski pršut'/'Istrski pršut' is elongated in shape because it also contains the pelvic bones. The foot is removed from the ham at the tarsal joint, and the skin and the subcutaneous tissue are also removed apart from the section under the tarsal joint (10–15 cm). 'Istarski pršut'/'Istrski pršut' has evenly rounded edges and flat surfaces that are clean or covered with a thin layer of mould. The cross-section of the muscle tissue is of a uniform pink-red colour without any pronounced discolouring, and the fat must be white. 'Istarski pršut'/'Istrski pršut' has a distinctive, pronounced aroma of dried ripe pork and herbs and a moderately salty taste.

When the product is ready for sale it has the following physico-chemical properties: the sodium chloride content is less than 8 % and the water activity (aw) is under 0,93.

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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'Istarski pršut'/'Istrski pršut' must weigh at least 7 kg when it is placed on the market.

3.3. *Raw materials (for processed products only)*

'Istarski pršut'/'Istrski pršut' is produced from the hams of pigs that are the offspring of pure breeds and their cross-breeds, with the exception of the Piétrain breed and its cross-breeds.

At the time of slaughter, the average live weight of pigs per group must exceed 160 kg, and the pigs must be at least nine months old. The hams are trimmed so as to leave the bones of the pelvic joint (ilium, ischium and pubis), while removing the sacrum and the tail vertebrae. The sacrum is removed by cutting the sacro-iliac joint. Trimmed hams must weigh more than 13 kg.

3.4. *Feed (for products of animal origin only)*

Pigs that are to be used for the production of 'Istarski pršut'/'Istrski pršut' are fed with compound feed in the fattening phase. All the ingredients of the compound feed, except minerals, vitamins and other additives, must originate from the area in which the raw materials may be produced and which is described in section 4. The origin of all ingredients has to be traceable from the place of production to the sty.

Apart from compound feed, pigs may be fed with wheat or wheat bran, fresh clover and alfalfa, pumpkins, cabbages, fodder beet, sugar beet pulp, whey and boiled potatoes, which must also originate from the same area. It is forbidden to use spent brewer's grain, swill and slaughterhouse waste for fattening the pigs.

Feed which originates from outside the production area of the raw materials may be added in accordance with the rules on the feeding of animals that apply to DOs for products of animal origin.

3.5. *Specific steps in production that must take place in the defined geographical area*

All production phases of 'Istarski pršut'/'Istrski pršut' must take place within the geographical area specified in section 4.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

'Istarski pršut'/'Istrski pršut' may be marketed in one piece (whole) or in the form of packages that may contain de-boned cured ham, large or small chunks of cured ham or sliced cured ham. These forms of cured ham must be packed in a vacuum or modified atmosphere.

The process of de-boning the cured ham, cutting it into pieces or slicing it for portioning and packaging with a view to further sale, has to take place exclusively in the production area of 'Istarski pršut'/'Istrski pršut'. The fact that the product is portioned and packaged only in the area in which it is produced considerably simplifies the monitoring of this process, facilitates the application of the system of traceability, minimises the risk of fraud and abuse of labels and guarantees the required quality of the product for consumers. Keeping the operations of cutting and packaging in the area of production also means that this process can be carried out by the very producers or other people who have the necessary skill and who are familiar with the specific characteristics and quality of 'Istarski pršut'/'Istrski pršut'. This ensures that the original quality of the product is preserved even after it has been cut and packaged.

3.7. *Specific rules concerning labelling*

Upon completion of the maturing phase, all hams are hot-branded with a common brand mark, which is the same for the entire area of production of 'Istarski pršut'/'Istrski pršut', and with the producer's numerical code. The common brand mark is shown below.

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When the whole product or packages of any kind are put on the market, the product must be labelled with the common brand mark and the inscription 'Istarski pršut'/'Istrski pršut'.

The inscription 'Istarski pršut'/'Istrski pršut' must be clearly legible and indelible, and its characters must be sufficiently large and highlighted through type and colour to stand out more clearly than any other indication.

4. **Concise definition of the geographical area**

The production area of the raw material for 'Istarski pršut'/'Istrski pršut' is limited to the production area of the product and the following Croatian counties: Primorje-Gorski Kotar (only the mainland), Karlovac, Sisak-Moslavina, Zagreb, Bjelovar-Bilogora, Koprivnica-Križevci, Međimurje, Virovitica-Podravina, Požega-Slavonia, Slavonski Brod-Posavina, Osijek-Baranja and Vukovar-Syrmia.

The production area of 'Istarski pršut'/'Istrski pršut' comprises part of the Istrian Peninsula without the islands.

The boundary of the geographical area of production of 'Istarski pršut'/'Istrski pršut' begins at Stupova Cove, at the boundary between the counties of Istria and Primorje-Gorski Kotar, and continues northwards along that boundary up to the border with the Republic of Slovenia.

The boundary then runs westwards, entering the territory of the Republic of Slovenia, passing south of Ravni Kot, turning north-westwards over Vincarija, before reaching as far south as Glavičorka where it turns briefly westwards and then north-westwards again to Lipica, reaching Mala Vrata. Here the boundary turns westward to Jelovšćina, then to the south-west as far as Blažinov Vrh, where it sharply turns westward, passing to the north of Stružnjak and Gnojin before turning to the south-west and reaching the Jelovice-Podgorje road. It then follows that road north-westwards through Podgorje, past Praproće and Črnotiče to the south. It continues to follow the road to the north of Kastelec, turning towards the Slovenian/Italian border before Sočerb.

The boundary then traces the border westwards, reaching the coast at San Bartolomeo, and then follows the coast to the south-east to the point of origin at Stupova Cove.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The climate of the Istrian peninsula is mainly Mediterranean, gradually changing further inland into a continental climate, with both climates being characterised by frequent winds, which in the winter blow from the north and east. These types of winter winds are conducive to the production of ham, which begins at precisely that time of year (salting and drying). The bora, a strong north-easterly wind which blows from the mainland towards the sea from the direction of Mt Učka, is particularly favourable. It makes it possible to dry 'Istarski pršut'/'Istrski pršut' by using air only, without any smoke, which has a considerable impact on its quality and uniqueness in relation to other cured hams.

The famous and distinctive taste of 'Istarski pršut'/'Istrski pršut' stems not only from the climate, but also from the experience and skill of many generations of Istrian farmers.

Traditionally, the pigs were raised for more than one year and fed with various feedstuffs that were available on the farm at different times of the year: clover and alfalfa, pumpkins, cabbages, fodder beet, whey, boiled potatoes, etc. One of the particularities of the long-standing Istrian method is the composition of the dry brine prepared from salt and one or more spices (black pepper, garlic, laurel, rosemary). Another particularity is the way the hind leg is separated from the half carcass and the way the ham is shaped and prepared. For instance, the traditional and quite unique way of trimming hams has been preserved from the time when rural households needed to melt as much adipose tissue as possible into fat and preserve it for later use. Therefore, according to the traditional recipe, in the first stage of preparation of 'Istarski pršut'/'Istrski pršut', all the skin and subcutaneous fat is removed from the fresh ham, which is rare, in fact almost unique, compared to the way that cured ham is produced in other areas. Another peculiarity in the trimming process is that the pelvic bones are not removed, which means that more meat remains on the ham, making it bigger.

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The art of ham production in Istria dates back several centuries, over which the traditional methods of production have been improved. So far the earliest record from Istria which explicitly mentions the cured ham dates back to 1580, when in the Glagolitic records of Roč municipality it was documented that the foods ordered for the prefect's wedding ceremony included cured ham (Dražen Vlahov: '*Knjiga računa općine Roč*' (1566–1628), State Archive in Pazin, Pazin, 2009, pp. 102–103). Also in Roč, but a few years later, in 1594, cured ham was ordered and served for lunch to the Raščpor captain (the governor of the Venetian part of northern Istria) and his entourage, to celebrate St. Marina's day (ibid., pp. 110–111). One record from 1612 states that 'four hundred Uskoks crossed Učka … The Uskoks stole a lot of cattle and large quantities of cheese, cured ham, wine and other foods' (Miroslav Bertoša: '*Istra: doba Venecije*', Zavičajna naklada Žakan Juri, Pula, 1995, p. 318). One document from 1810 states that the most expensive meat of all was salted pork – ham and bacon (Nevio Šettó: '*Napoleon u Istri*', IKK Grozd, Pula, 1989, pp. 54, 100, 112, 116, 139, 141).

The tradition of producing 'Istarski pršut'/'Istrski pršut' at farms in the towns of Manžan, Nova Vas and Bertoki is described by Stanislav Renčelj in his book '*Suhe mesnine narodne posebnosti*' (Kmečki glas, Ljubljana, 1990, pp. 169, 209, 211).

5.2. *Specificity of the product*

The specificity of 'Istarski pršut'/'Istrski pršut' is mainly due to three factors: the raw material, the production technology based on tradition and the product's organoleptic properties.

The specific characteristics of the raw material are the result of controlled rearing of pigs from pure breeds which are fed according to special requirements in an extended fattening phase until their average weight exceeds 160 kg. The pigs must be heavy at the time of slaughter in order to obtain heavy fresh hams, which lose a considerable amount of water in the drying and maturing stages due to the particularities of the production process.

In the traditional production method, hams have to be trimmed so as to keep the pelvic bones (os ilium, os pubis and os ischii), which is not common in the production of cured ham in other regions. Specifically, after hams have been trimmed and rounded off, the femur head (caput femoris – the end of the femur) is hidden, while in other types of cured ham it can be seen well from the inner, medial side and is one of their main visual features. In 'Istarski pršut'/'Istrski pršut' this head is hidden because it is inside the pelvic bone (acetabulum).

The removal of the skin and the subcutaneous fat from the entire surface, i.e. right down to the meat, is also a highly unusual technique for trimming the ham. The trimmed hams are dry-brined with sea salt plus pepper, garlic, laurel and rosemary. The addition of so many spices during salting is yet another distinguishing feature of the production of 'Istarski pršut'/'Istrski pršut'. The removal of the skin not only causes slightly more drying (weight loss) than is the case with other hams, but also produces one more distinguishing feature, which is the growth of mould on the external surface of the ham.

The specific organoleptic properties of 'Istarski pršut'/'Istrski pršut' can be seen first of all in its external appearance, since it has no skin or subcutaneous fat, contains the pelvic bones, which give it an unusually elongated shape, and often has accumulations of mould of various sizes on the surface.

The final product is characterized by a particular aroma, a mild, slightly salty taste, a uniform pink-red colour and a desirable consistency of the muscle tissue. It contains no additives because it is produced in the traditional way.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The link between 'Istarski pršut'/'Istrski pršut' and the area of Istria can be attributed to the existence of favourable natural conditions: there are no extremely low temperatures in winter, when the air is cooled and dried by frequent winds which provide ideal conditions for the natural drying of ham. An initial low temperature and a gradual decrease in relative humidity ensure a regular process of drying for the hams. For that reason, the phase of salting hams (the initial phase of production) may take place only in the period from 15 October to 20 March. This is one of the mainstays of the traditional method of production.

These climatic conditions provide an ideal environment for the production of traditional 'Istarski pršut'/'Istrski pršut' that is only air-dried, without the use of smoke, thereby significantly influencing its quality and specificity compared to other cured hams.

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The characteristic features of 'Istarski pršut'/'Istrski pršut' also stem from the cultural heritage of Istrian rural communities, i.e. from the experience and skills of many generations of Istrian farmers. They traditionally produced cured hams using only very heavy pigs (weighing over 160 kg), which were fed with clover, alfalfa, pumpkins, cabbages, fodder beet, whey, boiled potatoes, etc.

The way of trimming hams for producing 'Istarski pršut'/'Istrski pršut' has remained unchanged ever since rural households needed to obtain as much lard as possible and preserve it for later use. Therefore, according to the traditional recipe, in the first stage of preparation of 'Istarski pršut'/'Istrski pršut', all skin and subcutaneous fat is removed from the fresh ham, leaving the bare meat; this is rare, in fact almost unique, compared to the way that cured ham is produced in other areas where hams are generally dried with the skin on. Another feature of 'Istarski pršut'/'Istrski pršut' is the traditional trimming of hams so as to keep the pelvic bones, which means that the hams are always somewhat larger and heavier than cured hams produced in other regions.

The drying of the hams without the skin and the subcutaneous fat, which means that the whole surface of the muscle tissue is directly exposed to the air and that the surface becomes covered with mould during the maturing phase, certainly makes the ripening process slightly different and subsequently produces the distinctive organoleptic properties of 'Istarski pršut'/'Istrski pršut'.

The specificity of the aroma and taste of 'Istarski pršut'/'Istrski pršut' is also the result of the various spices that are added to the dry brine. The spices have a great influence on the aroma of 'Istarski pršut'/'Istrski pršut' because, unlike other types of cured ham, the entire surface of the ham is in contact with the spices, which means that their flavour can penetrate more easily and more deeply into all parts of the ham.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 ([3]))

http://www.mps.hr/UserDocsImages/HRANA/ISTARSKI%20PRSUT/Izmijenjena%20Specifikacija%20proizvoda%20Istarski%20pršut-Istrski%20pršut.pdf

http://www.mko.gov.si/fileadmin/mko.gov.si/pageuploads/podrocja/Varna_in_kakovostna_hrana_in_krma/zasciteni_kmetijski_pridelki/Specifikacije/Istrski_prsut_specifikacija.pdf

([3]) See footnote 2.

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# Annex A

## Summary of technical specifications for wines and spirit drinks

Name of the geographical indication:

**Pálinka**

Applicant:

Federation and Product Council of the Hungarian Spirits Industry
Address: Soroksári út 26, 1095 Budapest, Hungary
Tel: +36 476-2332, 476-2381; fax: +36 216-1005
E-mail: mszszt@szeszipar.hu

Date protection granted in Member State:

**20 May**

**2008**EU Member State:

**Hungary / Austria**

Type of product:

Wine **X** Spirit drink

Description of product:

- Raw materials
  Pulpy fruit or berries, with or without stone, grown in Hungary
- Alcohol content:
  min. 37.5 % V/V
- Physical appearance

  Clear or amber yellow, depending on the ageing, maturation method and weather conditions

Geographical area:

Production limited to Hungary (apricot spirits may also be produced in Austria, in the following provinces: Lower Austria, Burgenland, Styria and Vienna).

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**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months from the date of this publication.

**SUMMARY**

COUNCIL REGULATION (EC) No 510/2006 on protected geographical indications and protected designations of origin for agricultural products and foodstuffs

"**SZEGEDI SZALÁMI or SZEGEDI TÉLISZALÁMI**"

**EC No: HU/PDO/005/0392/21.10.2004**

**PDO ( X )  PGI (  )**

This summary sets out the main elements of the product specification for information purposes.

**RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

| | |
|---|---|
| Name: | Földművelésügyi és Vidékfejlesztési Minisztérium – Élelmiszerlánc-biztonsági, Állat és Növényegészségügyi Főosztály |
| Address: | 1055 Budapest, Kossuth Lajos tér 11 |
| Tel.: | (36 – 1) 301-4486 or (36 – 1) 301-4419 |
| Fax: | (36 – 1) 301-4808 |
| e-mail: | ZoborE@fvm.hu |

**GROUP:**

| | |
|---|---|
| Name: | Pick Szeged Szalámigyár és Húsüzem ZRt. (application for registration presented not by a producers group but by a legal person under Article 1 of Regulation (EEC) No 2037/93) |
| Address: | 6726 Szeged, Szabadkai út 18 |
| Tel.: | (36 – 62) 567-000 |
| Fax: | (36 – 62) 567-313 |
| e-mail: | varrone@pick.hu |

Composition: Producers/processors ( X )  Other (  )

**TYPE OF PRODUCT:**

Class 1.2.: Meat products (cooked, salted, smoked, etc.)

**SPECIFICATION:** (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

**4.1. Name:**

"Szegedi szalámi or Szegedi téliszalámi"

**4.2. Description:**

The Szegedi szalámi or Szegedi téliszalámi is of even thickness, cylindrical shape, slim at the hung end and rounded at the opposite end. The length is in accordance with the amount of salami batter stuffed: "normal" with 54 cm, "midi" with 36 cm, "tourist" with 19 cm and "mini" with 16 cm length. Mold layer and casing is free of



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continuity breaks, evenly covered by noble mould, slightly wrinkled. The casing adheres well to the salami.

Texture of cut surface is compact, elastic, with good sliceability, not too hard. In the cut surface the brownish-red pork and white fat particles 2-4 mm in size are uniformly mixed.

**4.3. Geographical area:**

Szegedi szalámi or Szegedi téliszalámi) is produced in the municipality area of Szeged.

Pigs raised and slaughtered in counties Bács-Kiskun, Csongrád, Békés, Hajdú-Bihar, Baranya are used to make the salami.

Data proving that requirements laid down in paragraph 3 of Article 2 of Regulation (EEC) No 510/2006 are met:

– In low-land southern-Hungarian counties mentioned number of sunny hours (1968 hrs/annum) shows a decided difference compared to average (1903 hrs/annum), the warm dry summer is followed by long autumn and a moderately cold winter, all these having been favourable for establishing of remarkable number of small farms and regions with grain production, as a result of which supply with pigs fattened by grain and its by-products has been ensured continuously according to tradition.

– Live animals for salami production have to be older than 1 year, i.e. weighing at least 150 kg, are castrated males or old sows that were born and raised in regions of counties listed. Feeding regime of pigs bred and raised in small farms: sucking piglets are weaned at 6 weeks age earliest, from then on are fed on starter feed rich in soy and sunflower protein until 40 kg live weight. Above 40 kg weight pigs are fed during fattening with grain (wheat, corn, barley) supplemented with juicy feed grown in farmlands (green alfalfa, pumpkin, fodder beet, potato). Ratio of grains is changed from initial 30-40% barley-wheat: 70-60% corn to a final 10% barley-wheat: 90% corn.

– Requirements of feeding are given in quality charts. During procurement personal control is done whether these requirements are met. Quality characteristics of live animals and fulfilment of raising and feeding requirements are controlled by veterinarians through documentation registered by the farmer, and the result is written down in yard control protocol. This protocol serves as the document on the implementation of requirements concerning quality traits of live animals as well as of raising, feeding and animal hygiene. On the basis of the protocol written by employed veterinarian and of the final veterinarian check before procurement done by authorized veterinarian the veterinary certificate accompanying the live animal is issued.

**4.4. Proof of origin:**

The following will verify and guarantee the geographical area of origin and its traceability.

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– The live pigs purchased by Pick Szeged ZRt. can be identified with the authorised ENAR ear tag put on the right ear (ENAR – Egységes Nyilvántartási és Azonosítási Rendszer, Integrated Identification and Registration System – numbers must be given to the pigs). The ENAR number makes it possible to identify the animal's place of origin and its raising place, geographically identifiable and regionally distinguishable. ENAR is related to the registration of breeds (TIR), which ensures the traceability of animal movements from the animal breeding facilities to the slaughterhouse (until slaughter).

– The official ENAR coordinator ensures that the ENAR requirements are met, while in the slaughterhouse the person responsible for ENAR supervises it.

– The ENAR ear tag accompanies the pigs until the slaughter process, where during the veterinary examination they receive an additional leg number. The leg number of the pork side can be identified with the ENAR ear tag number of the live pig. This makes it possible to identify the raising place on the basis of the leg number.

– As the leg number and the delivery (slaughter) date of the pork carcasses taken from the slaughterhouses located in the raising areas to the salami plant are known, it is also known which pigs, raised in the animal breeding facilities, are the origin of the meat used for producing Szegedi szalámi or Szegedi téliszalámi.

– Separated deboning and the lot number (paste number) that is given when the casing is stuffed ensure the continuity of identification. By using the lot identifying paste number, each salami can be identified proving that it was produced in the administrative area of Szeged.

**4.5. Method of production:**

The product is manufactured from carcasses without head and feet of Mangalitza and from crossbreds of Cornwall, Berkshire, Hungarian Large white, Hungarian Landrace, Duroc, Hampshire and Pietrain that are cut and deboned exclusively manually yielding shoulder, leg, loin and butt, as well as glandless belly and jowl fat.

Meat and fat cuts pre-dried at 0°C and frozen at -4.. -6°C are weighed and chopped mechanically to a particle size of 2-4 mm. During chopping – blending seasonings and curing salt are added. The salami batter (paste) with a maximum moisture content of 50-52% is automatically stuffed under vacuum, casings' end are clipped and the bars are hung on smoke sticks and trolleys. For salami stuffing natural or water vapor permeable artificial casing of at least 65 mm diameter is used.

After stuffing salami is smoked with beech logs at max. 12°C for 12-14 days.

As next step smoked products are ripened and dried in the ripening-drying rooms where molds of these rooms deposit on the salami surface. In order that mould growth is performed temperature is adjusted to 16-17°C and relative humidity to higher than 86% which conditions promote growth of molds covering thus the salami with mold layer. Ripening-drying needs thorough control since pH of Szegedi szalámi or Szegedi téliszalámi is higher than 5,6 and therefore drying can proceed only slowly.

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If it were dried rapidly shape, color, flavour and aroma of the product as well as food safety would be damaged because of physical, microbiological and biochemical reasons. During ripening and drying relative humidity between 60-90% and air velocity are adjusted in such a way that driving force of diffusion (difference between relative and equilibrium rel. humidity) should not exceed 4-5%). For this reason combination of outside air and climatized air is needed.

Ripening – drying lasts 2-3 months, consequently the whole process from stuffing to the final, sliceable product takes at least 90 days.

Salami is put on the market in bars or sliced prepackaged at the site of origin. Bars are labelled with metal seal, wrapped in cellophane in sizes “normal” (54 cm), “midi” (36 cm), “tourist” (19 cm) and “mini” (16 cm in length). Sliced salami is packaged under vacuum or in modified atmosphere on trays. Slicing and packaging can be made exclusively at the geographic area of production, because only this guarantees that traceability and control is ensured, which guarantees that the product originates from the geographic area in question and that flavour and microbiological status have not been changed.

**4.6. Link:**

Szegedi szalámi or Szegedi téliszalámi has been produced for over 130 years in Szeged, where the only, even now-a-days existing manufacturer uses the same local methods, and where the nearby river Tisza creates a microclimate ensuring the production of a salami with different characteristics to similar products.

Natural environment and climatic conditions of Southern Hungarian counties nearby Szeged ensure outstanding breeding and raising situation in favour of salami pigs. In this part of the country is namely the number of sunny hours remarkably higher (1968 hours/annum) than the average 1903 hours/annum; the warm, dry summer is followed by a long lasting autumn while also winter is only moderately cold. Affected by these favourable facts remarkable number of small farms and regions with grain production have been established in this area of Hungary called also as “pantry of the country” , as a result of which supply with pigs fattened by grain and its by-products has been ensured continuously according to tradition.

The city of Szeged is located on the banks of river Tisza in southern low-land region. Thanks to the closeness of Tisza, due to higher relative humidity brought about by large water area a special “house mycoflora” has been developed which basically determines the characteristics of Szegedi szalámi or Szegedi téliszalámi.

For maintaining the genuine composition and for supporting growth of this “house mycoflora” the presence of the humid air ensured by the large water surface is essential also contributing to the climatic conditions in the ripening rooms. No mold starter is namely applied for mold cover formation, only “house mycoflora” supplies the strains, composition of which has been preserved until now and will be preserved in the future, too by surviving of mold spores. Number of mold species dominated by penicillia is well above 10 but also on the final product at least 10 different mold species grow and form the typical greyish-white cover. Continuity of “house mycoflora” serves as guarantee for the growth of the similar mold population on every salami batch in ripening rooms ensuring thus the characteristic flavour, aroma and appearance of Szegedi szalámi or Szegedi téliszalámi.

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The mold layer formed on the surface plays an important role during drying and storage by retarding rapid drying, and because of uniform moisture removal it supports, growth of molds and this non-transparent layer inhibits rapid rancidity.

It has to be emphasized that mold flora of Szegedi szalámi orSzegedi téliszalámi manufactured since more than 130 years with the same technology consists of mold strains whose vitality is not restricted by the smoked salami surface, thus they adhere and grow well unlike mold starters that do not tolerate smoke constituents.

Márk Pick established his factory in 1869 in Szeged, which was gradually improved and extended. Salami production was separated from the other branches of the company in 1883. Large-scale salami production was launched by Márk Pick in 1885, with workers from Italy. Salami became the main product of the company established by Márk Pick in the first decade of the 20th century. After the death of the founder, the company was transferred to the ownership of Pick's widow and her brother, Mihály Weisz. The eldest son, Jenő Pick joined the business in 1906. A new era started in the company history. Jenő Pick significantly increased the value of the technological equipment, and from 1934 continued the salami production alone, under the company name Pick Márk.

**4.7. Inspection body:**

| | |
|---|---|
| Name: | Csongrád megyei Állategészségügyi és Élelmiszer Ellenőrző Állomás |
| Address: | 6724 Szeged, Vasas Szent Péter u. 9 |
| Tel.: | (36 – 62) 551-850 |
| Fax: | (36 – 62) 426-183 |
| e-mail: | szigetis@OAI.hu |

**4.8. Labelling:**

Name of the product:

– SZEGEDI SZALÁMI or

– SZEGEDI TÉLISZALÁMI

The order of the words can be reversed, and the words can also be separated from each other. In the case of export products, the word "SALAMI" can be used instead of SZALÁMI" or "TÉLISZALÁMI".

Indication of protection:

– Protected designation of origin



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# Summary of technical specifications for wines and spirit drinks

Geographical indication:

**Tokaj**

Applicant:

*Tokaji Borvidék Hegykozségi Tanácsa*

(Regulatory Council for the wine-growing region of Tokaj)

H-3910 Tokaj, Dózsa út 2.

Date of protection in the Member State of origin:

In Hungary: 1655

In the EU since 1993

**EU Member State:**

**Hungary**

Type of product:

**X** Wine Spirit drink

**1.** Wines

1.1. Special Tokaj wines:

- **Tokaji eszencia**
- **Tokaji aszúeszencia**
- **Tokaji aszú**
  - o 3 puttonyos
  - o 4 puttonyos
  - o 5 puttonyos
  - o 6 puttonyos
- **Tokaji szamorodni**
  - *either* dry
  - or sweet
- **Tokajifordítás**
- **Tokaji máslás**

1.2. Other Tokaj wines:

- **Tokaji bor [Tokaj wine]**
- **Tokaji késoi szüretelésü bor [late harvest Tokaj wine]**

**2.** High quality sparkling wine

- **Tokaji minoségi pezsgo** [high quality sparkling Tokaj wine]

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Description of product:

• Raw material[1]

Varieties: Furmint, Hárslevelü *(lime-tree leaves),* Sárgamuskotály *(yellow muscatel),* Zéta *(Orémus),* Kabar, Kovérszolo

With regard to colour, Tokaj wines, other Tokaj-related wines and high quality sparkling Tokaj wine must only be white.

For the purpose of naming varieties, the names of the six varieties above can be used. It is permitted to name the variety for all categories and types of Tokaj products. Where varieties are named, for special Tokaj wines, other Tokaj wines and high quality sparkling Tokaj wine, at least 85 % of the grapes used in production must be from the variety in question.

• Alcohol Content

| Type of product | Alcohol content (vol %) |
|---|---|
| **Tokaji eszencia** | Max. 8 vol % |
| Tokaji aszúeszencia | Min. 6 vol % |
| Tokaji aszú 3-6puttonyos<br><br>(from 3 to 6 ‘puttony’ or ‘baskets’) | Min. 9 vol % |
| **Tokaji szamorodni**<br><br>- dry<br><br>- sweet | <br><br>Min. 11 vol %<br><br>Min. 9 vol % |
| **Tokaji fordítás** | Min. 9 vol % |
| **Tokaji máslás** | Min. 9 vol % |
| **Tokaji bor** | Min. 9 vol % |
| Tokaji késoi szüretelésü bor | Min. 9 vol % |
| Tokaji minoségi pezsgo | Min. 9 vol % |

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• Physical appearance ( **With reference to wines with a grape variety indication)**

*Products*

1. Special wines

**1.1.** ***Tokaji szamorodni***

This special Tokaj wine is made by alcoholic fermentation of must made from grape bunches harvested without selectivity, containing grapes already infected on the vine by a parasitic fungus causing noble rot, *Botrytis cinerea.* The must contains at least 230 g/l of natural sugar for dry 'Szamorodni' and at least 256 g/l for sweet 'Szamorodni'. It is matured for a minimum of two years, including for at least one year in wooden barrels, before being put on the market in wineries located in the demarcated production area for Tokaj.

**1.2.** ***Tokaji aszú***

Tokaji aszú (3-6 puttonyos) This special Tokaj wine is made by alcoholic fermentation using individually harvested grapes already infected on the vine by the parasitic fungus causing noble rot, *Botrytis cinerea,* The base material is then macerated with must containing at least 205 g/l of sugar from the demarcated production area for Tokaj, or with wine from the same year fermented from must with the same alcoholic content, matured for a minimum of three years, including for at least two years in wooden barrels, before being put on the market in wineries located in the demarcated production area for Tokaj.

**1.3.** ***Tokaji aszúeszencia***

This botrytized Tokaj wine is made by alcoholic fermentation using individually harvested grapes already infected on the vine by the parasitic fungus causing noble rot or *Botrytis cinerea*. This base material is then macerated with must or wine from the same year from the demarcated production area for Tokaj. The wine has bouquet and flavour characteristic of 'Aszú' and maceration, and contains at least 180 g/l natural sugar. It is matured for a minimum of three years, including at least two years in wooden barrels, before being put on the market.

Year last made: 2009 harvest.

**1.4.** Tokaji eszencia

This special Tokaj wine is made by minimal fermentation of must obtained without pressing from individually harvested grapes already infected on the vine by the parasitic fungus causing noble rot, *Botrytis cinerea*. It has the bouquet and flavour characteristic of 'Aszú'.

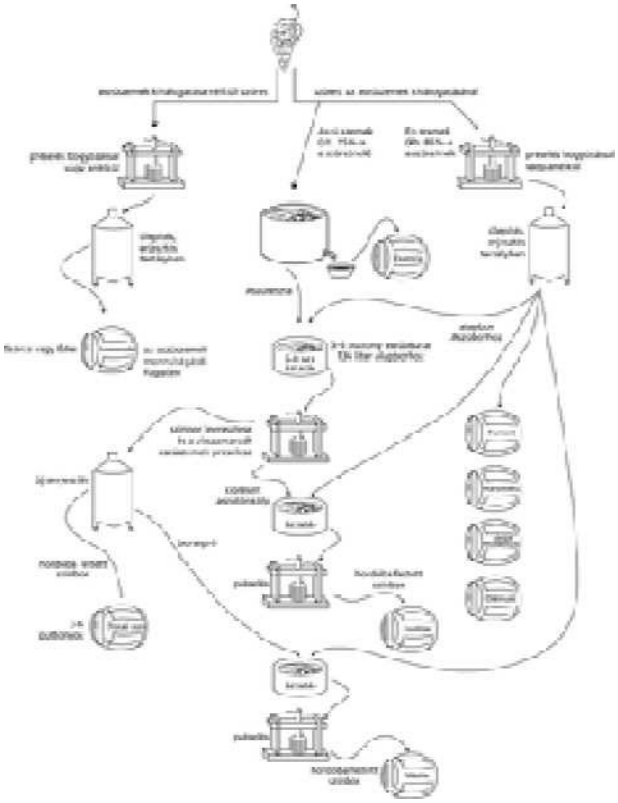
**1.5.** ***Tokaji fordítás***

This special Tokaj wine is made by alcoholic fermentation using lightly pressed 'Aszú' grape pulp, made of grapes already infected on the vine by the parasitic fungus causing noble rot. Must or wine of the same year, from the wine-growing region of Tokaj, are added. The wine is matured for a minimum of two years, including for at least one year in wooden barrels, before being put on the market. It has a special bouquet and flavour characteristic of maceration.

**1.6.** ***Tokaji máslás***

This special Tokaj wine is made by alcoholic fermentation using 'Szamorodni' or 'Aszú' lees. Must or wine of the same year from the wine-growing region of Tokaj are added. The wine is matured

for a minimum of two years, including for at least one year in wooden barrels, before being put on the market. It has a special bouquet and flavour characteristic of maceration.



Special Tokaj wines are packaged exclusively in bottles.

Type of bottle for Tokaj wine

1. Colourless glass bottle with straight-sided cylindrical body, long neck, and the following measurements:

a) height/total height of cylindrical body, 1:2.7

b) total height of bottle/diameter at base = 3.6:1

2. The bottle is permitted to bear a stamp in the glass stating the name ‘Tokaj’ or ‘Tokaji’, the company brand-name, company logo and other information. The capacity of the bottle is usually 0.5 litres. However bottles of the following capacity are also permitted: 0.375, 0.25, 0.1875 and 0.1 litres.

Use of this type of bottle is permitted solely for special Tokaj wines. By special authorisation of the Tokaji Hegykozségi Tanács (Regulatory Council for the wine-growing region of Tokaj), special Tokaj wines may also be bottled in other types of bottle, for example apothecary jars or china jars.

**2.** Other Tokaj wines:

- **Tokaji bor**
- **Tokaji késoi szüretelésü bor**

**3.** High quality sparkling wine

- **Tokaji minoségi pezsgo**

High quality sparkling Tokaj wine must be macerated when bottled for a minimum period of nine months at the production plant. This includes the fermentation period required to produce $CO_2$ in the bottles, which must be at least 90 days.

Tokaj wines packaged in bottles are only permitted to be put on the market in glass bottles of 0.75 litres or a maximum of 1.5 litres (magnum).

The late harvest Tokaj wines are only permitted to be put on the market in special glass bottles of 0.75, 0.5 or 0.375 litres. They are different in shape from the bottles for special wines.

Bottling of high quality sparkling Tokaj wine is only permitted in Hungary. High quality sparkling Tokaj wine must be bottled in sparkling wine bottles.

Geographical area:

Demarcated production area: for the production of special Tokaj wines, Tokaj wines, late harvest Tokaj wines, and high quality sparkling Tokaj wine, it is only permitted to use grape products from vines and parcels belonging to category I and II surrounding areas, according to the vineyard register of the following municipalities: Abaújszántó, Bekecs, Bodrogkeresztúr, Bodrogkisfalud, Bodrogolaszi, Erdobénye, Erdohorváti, Golop, Hercegkút, Legyesbénye, Makkoshotyka, Mád, Mezozombor, Monok, Olaszliszka, Rátka, Sárazsadány, Sárospatak, Sátoraljaújhely, Szegi, Szegilong, Szerencs, Tarcal, Tállya, Tokaj, Tolcsva and Vámosújfalu (wine-growing region of Tokaj).

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**Summary technical specifications**

**for registration of geographical indications**

**Name Of The Geographical Indication:**

Törkölypálinka

**Category Of The Product For Which The Name Is Protected**

Spirits

**Applicant:**

**Vidékfejlesztési Minisztérium** 1860 Budapest, Hungary

**Protection In EU Member State of Origin**

Official Journal of the European Union L236 Volume 46, 23rd September 2003

**Description Of The Agricultural Product Or Foodstuff**

'Törkölypálinka' is a grape marc spirit obtained and bottled from grape marc produced in Hungary.

1. Chemical and physical properties:

   The chemical and physical properties of the product comply with the requirements laid down in Category 6 of Annex II to Regulation (EC) No 110/2008. Moreover, 'törkölypálinka' must not be flavoured, coloured or sweetened even to round off the finished taste of the product.

2. Organoleptic properties:

   Mirror-like clarity, colourless, or possibly pale yellow in the case of 'törkölypálinka' produced from black-grape marc, with a pleasant flavour and scent typical of grape marc;

   Aged and old 'törkölypálinka' has a yellowish or amber colour, and the aromas produced during ageing in a wooden cask are discernible in addition to the primary taste and the scent of the grape marc.

3. Compared with grape marc spirits the aroma of the grape is more characteristic in 'törkölypálinka' due to the ban on flavouring and sweetening.

**Concise Definition Of The Geographical Area**

The total territory of Hungary.

**Link With The Geographical Area**

Good 'törkölypálinka' is based on grape marc produced during the careful processing of the grape, with outstanding inner properties. Hungary has excellent conditions for growing grapes: climatic and soil conditions and high levels of crop production lend outstanding scents and flavours to the grape varieties grown in Hungary. When they are processed, the grape marc they produce is particularly suited to the production of high-quality, flavoursome 'törkölypálinka'.

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Hungary has a long tradition of utilising this opportunity. When Europe became familiar with the process of distillation in the 11th century, the distillation of wine and making grain spirit were the only forms of distillation. The story of ‘aqua vitae’ with its connections to Queen Elizabeth stems from the 14th century, and spirits were classified as medication up to the 16th century. The ‘pálinka’ brewed in Hungary in the mid 18th century from different types of fruit, grape marc and wine lees was identical to today’s distillate.

One indication of the widespread presence of ‘törkölypálinka’ is a county decree from 1810 1816, in which the brewing of ‘pálinka’ was restricted in order to preserve cereals and potatoes, and during certain periods ‘pálinka’ could be brewed only from grape marc and wine lees.

A tax was first levied on ‘pálinka’ in Hungary on 29 September 1850. It was from that year that any records and the data appearing in such documents on brewing ‘pálinka’ could be considered reliable. By the 1950s ‘törkölypálinka’ accounted for around 30% of total ‘pálinka’ production in Hungary**Specific Rules Concerning Labelling (If Any)**

[…]

**Control authority/control body**

Nemzeti Élelmiszerlánc-biztonsági Hivatal Borászati és Alkoholos Italok Igazgatóság
1118 Budapest, Budaörsi út 141-145.
Tel.: +36 1 346-09-30
Fax.: +36 1 212 49 78
e-mail.: bmi@nebih.gov.hu
Web: http://www.nebih.gov.hu

**Others:** draft for technical file is enclosed.

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Irish Cream

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Ireland

## APPLICANT

Irish Spirits Association
Irish Business and Employers Confederation,
Confederation House,
84/86 Lower Baggot Street,
Dublín 2
Ireland

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 29.5.1989
*Date of Protection in the Member State:* In 1992 a voluntary standard that established the Irish product composition, which should contain only Irish cream was introduced and so refers to the total alcohol content include "Irish whiskey."

## PRODUCT DESCRIPTION

**S**pirits , Liqueur - Category 32 of Annex II of Regulation (EC ) No 110 /2008).

" Irish Cream " is a blend of fresh Irish cream milk and a sugar alcohol-based flavoured and containing ' Irish whiskey ' and other permitted ingredients . Liqueurs " Irish Cream " are a category of spirits with a minimum alcohol content by volume of 15% v / v . They occur only in Ireland and Northern Ireland and consist of stable emulsions of fresh Irish cream and milk sweetened and flavored alcoholic base containing " Irish whiskey ", as defined by the Irish Whiskey Act ( Irish whiskey) 1980 .

The spirit is cream color, the hue can vary flavourings and specific ingredients . The product has a characteristically stable emulsion, smooth, homogenous consistency and shows no signs of physical instability during the marketing period.
Apart from the homogenization process which is carried out during production, milk cream imparts a smooth texture and a pleasant feeling in the mouth to drink , the fat in the cream melts gradually and progressively releases the range of aromas containing , enhancing sensory perception during consumption.

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Composition

*Content of dairy products*

The liquor ' Irish Cream' has a fat content of milk from fresh cream produced in Ireland or Northern Ireland from milk also originally from Ireland or Northern Ireland in line with Regulation (EC ) No 2597 /97 ( amended ) . Cream means the part of the cow's milk which is rich in fat and has been removed by a skimming process or similar. It must be pasteurized but not sterilized or UHT treatments or frozen .

*Alcohol Content*

The minimum alcohol content liquor ' Irish Cream' is 15% v / v , is obtained by the use of ethyl alcohol or distillates of agricultural origin. One end of the alcohol content must be " Irish whiskey " although liquor flavourings are also due to the additional use of other alcohol of agricultural origin.

*Content ' Irish whiskey '*

The liquor ' Irish Cream ' must contain ' Irish whiskey '. This should meet the requirements of the Irish Whiskey Act ( Irish whiskey) , 1980, with all subsequent amendments

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The island of Ireland

**LINK WITH THE GEOGRAPHICAL AREA**

*Irish Cream*
The liquor ' Irish Cream' must contain Irish fresh cream from Irish milk complying with Regulation (EC ) No 2597 /97 of 18 December 1997, or equivalent legislation. In this context , the term Irish milk is understood as the one produced on the island of Ireland, including Northern Ireland . Irish dairy products have specific characteristics as the geographical position of Ireland makes the island particularly suitable for the production of milk in a uniform and superior quality.

*" Irish whiskey "*
The intrinsic product qualities are enhanced by the content of "Irish whiskey " which is included in the manufacture of such liquors. The ' Irish whiskey ' has a distinctive personality derived from the aromas coming from the grain and water, and maturation in oak barrels for a minimum of three years on the island of Ireland.

*Production techniques*
The technique of preparing cream liqueurs originated in Ireland. The initial design, subsequent optimization and marketing production techniques have been developed in all Ireland. The creative blend of fresh Irish cream milk and alcohol and ' Irish whiskey ' obtained an immediate hit with consumers.
The liquor ' Irish Cream ' cannot be produced in concentrated form for future reconstitution in a distinct second place on the island of Ireland.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

The products should be labeled with the sales name 'Irish Cream'.

**CONTROL BODY**

"Irish Cream" is a geographical indication applicable throughout the island of Ireland. The controls to which this indication is subjected, both in Ireland and in the UK, are under the supervision of the public authorities and are based on the verification of compliance with legislative requirements, systems and quality control supervised by the Irish authorities [Ministry of Agriculture, Food and the Marine / "Revenue Commissioners" (service tax audit)] systems and 'Her Majesty's Revenue and Customs' (the UK tax authority).

Food Industry Development Division - Department of Agriculture, Food and the Marine - Agriculture House
Kildare Street, Dublin, 2
Ireland

Tel. +353160722699 / geographicalindications@agrivculture.gov.ie

Her Majesty’s Revenue and Customs
Spirit Drinks Verification Unit
SDVSenquiries@hmrc.gsi.gov.uk

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Irish whiskey / Uisce Beatha Eireannach / Irish whisky

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Ireland

## APPLICANT

Irish Spirits Association
Irish Business and Employers Confederation,
Confederation House,
84/86 Lower Baggot Street,
Dublín 2
Irlanda

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 29.5.1989
*Date of Protection in the Member State:* The "Irish Whiskey" is first recognized in the "Spirits Act" 1880. The "Irish Whiskey Act" of 1950 established new technical requirements and updated by the 'Irish Whiskey Act "of 1980.

## PRODUCT DESCRIPTION

Spirits ' Whisky / Whiskey "( Category 2 of Annex II of Regulation (EC ) No 110 /2008).

The " Irish Whiskey " is a spirit distilled on the island of Ireland, including Northern Ireland , from mash made from malted cereals with or without whole grains of other cereals, which have been:

a) Saccharified by the diastase of malt contained therein, with or without other natural enzymes;
b ) fermented by yeast action ;
c ) distilled to an alcoholic strength of less than 94.8 % vol so that the distillate has an aroma and taste derived from the raw materials used . ;
d ) aged for at least three years in wooden barrels , like oak .
The distillate , which can add only water and plain caramel (for colouring ) , retains its color , aroma and taste derived from the production processes referred to in points a) to d) .

The minimum alcoholic strength of whiskey is 40 % vol . The " Irish Whiskey " may not contain added ethyl alcohol of agricultural origin.

### Main organoleptic properties

The ' Irish Whiskey ' has a great complexity of aroma and flavor and a silky smoothness. The ' Irish Whiskeys "are usually soft, light and delicate , with a range of tastes among them fruits , honey , flowers and wood. They are reputed to be light and silky on the palate.

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**Varieties of " Irish Whiskey "**

The ' Irish Whiskey ' has three sub-varieties , each of which has its own technical specifications , namely : " Pot Still Irish Whiskey ," " Malt Irish Whiskey 'and' Grain Irish Whiskey ." When the description of an " Irish Whiskey " the name of the submanifold is used , the method of production of the whiskey must strictly comply with the technical specifications set for that variety .

**Production Process**

The " Irish Whiskey " is an unmistakable whiskey using many different combinations of grains and production processes and which is distilled in a temperate climate . Each phase of the distillation process plays an essential role in the character of the whiskey.

The production process of the ' Irish Whiskey ' consists of four phases : preparation , fermentation, distillation and aging.

The ***development phase*** includes the preparation of a broth cereal grains.

The ***fermentation step*** allows the cooking water fermentation through the action of yeast.

The spirit is obtained by a distillation process. According to tradition, the majority of " Irish Whiskey " distilled three times , though this practice may vary according to the distillery.

Then the product is aged in wooden barrels , like oak , for a period of not less than three years' time.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The island of Ireland

## LINK WITH THE GEOGRAPHICAL AREA

It is believed that the technique used to make ' Eau de Vie ' was introduced in Ireland in the sixth century. The principles underlying the creation of " Uisce Beatha 'have not changed over the years. This ancient and precious heritage has led to the creation of products whose characteristics are world renowned. Both the qualities and characteristics as reputation are directly attributable to the geographical origin. This is the result of several factors that define the character of the "Irish Whiskey ".

Natural Factors

Natural factors greatly influence the quality and characteristics of the ' Irish Whiskey ', whether the distillate is "Pot Still Irish Whiskey," "Grain Irish Whiskey " or " Malt Irish Whiskey."

*water*

The natural mineral composition (hard or soft water) of water in the area that came to the distillery impart a particular flavor to the grain during the mashing process. Water quality and quantity play an important role in the character of ' Irish Whiskeys "function.

*climate*

Ireland is influenced by the Gulf Stream , which is soft and moist. Weather is an important part of the aging process . The soft and warm weather allows the drink evenly remove the barrel color and wood-derived compounds . The Gulf Stream helps Ireland enjoy milder winters and cooler summers , thanks to which the ' Irish Whiskeys "are protected from extreme temperatures during storage. The moderate climate of Ireland influences the rate of aging and makes possible the development of individual flavor attributes . Balanced aging creates a mild taste and a delicate product.

Human Factors

Experience and knowledge are fundamental to individual production of " Irish Whiskey ". Each distillery has the following key personnel that helps the individual characteristics confer the " Irish Whiskey ": " Maltster " ( person who produces malt ) " Distiller " ( distillers ), " Stillman " ( person in charge of stills ) and " Blender " ( person in charge of the mixtures ) . Technical knowledge is transmitted in a traditional way , so that the unique characteristics of ' Irish Whiskey ' is maintained.

Reputation

The " Irish Whiskey " is part of the geographical indications of the European Union by which the quality of certain foods and local drinks is recognized. The protection is recognized in international bilateral agreements such as the 1994 " U.S. EU Spirits Agreement " or spirits Agreement signed in 1994 by the United States and the European Union. The " Irish Whiskey " is currently the category of spirit experiencing a faster growth in the world : exports have already reached EUR 222 million and is expected to maintain this strong growth .

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

The " Irish Whiskey " cannot be labelled , packaged, sold, advertised or promoted by referring to its year of distillation. An exception to this rule is allowed if the presentation of whiskey also includes a reference to:

i ) year of bottling,

ii ) aging period , or

iii ) age of whiskey,

and the reference to the year of bottling, the aging period or age of whiskey on the same field of view that the reference to the year of distillation.

The " Irish Whiskey " cannot be labelled, packaged, sold, advertised or promoted by referring to the period of aging whiskey or age, unless the period of aging or age of the youngest whiskey drink is expressed in years and consists of a number (which may be indicated with a numeral or a word), and if the whiskey is aged under proper control and supervision.

The term ' Single ' can be applied only to the varieties ' Pot Still Irish Whiskey , "" Malt Irish Whiskey ' and ' Grain Irish Whiskey ', provided that the entire product is fully whiskey distilled at a single distillery site and do one of three varieties.

Although the geographic indicator allows both spellings - ' IRISH WHISKEY ' and ' IRISH WHISKEY ' - the first one, written with 'e' is the usual.

**CONTROL BODY**

"Irish Whiskey" is a geographical indication applicable throughout the island of Ireland. The controls to which this indication is subjected, both in Ireland and in the UK, are under the supervision of the public authorities and are based on the verification of compliance with legislative requirements, systems and quality control supervised by the Irish authorities [Ministry of Agriculture, Food and the Marine / "Revenue Commissioners" (service tax audit)] systems and 'Her Majesty's Revenue and Customs' (the UK tax authority).

Food Industry Development Division - Department of Agriculture, Food and the Marine - Agriculture House
Kildare Street, Dublin, 2
Ireland

Tel. +353160722699 / geographicalindications@agrivculture.gov.ie

Her Majesty’s Revenue and Customs
Spirit Drinks Verification Unit
SDVSenquiries@hmrc.gsi.gov.uk

OTHER ACTS

# COMMISSION

## Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2007/C 152/08)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ([1]). Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

COUNCIL REGULATION (EC) No 510/2006 'ACETO BALSAMICO DI MODENA'

EC No: IT/PGI/005/0430/18.11.2004 PDO ( ) PGI ( X )

This summary sets out the main elements of the product specification for information purposes.

1. Responsible department in the Member State:

Name: Ministero delle politiche agricole alimentari e forestali

Address: Via XX Settembre, 20 I-00187 Roma

Tel.: (39) 06 481 99 68

Fax: (39) 06 42 01 31 26

e-mail: qualita@politicheagricole.it

2. Applicant group:

Name:Consorzio Aceto Balsamico di Modena Soc. Coop. a r.l — Consorzio Produzione Certificata Aceto Balsamico Modenese — Comitato Produttori Indipendenti Aceto Balsamico di Modena

Address: c/o C.C.I.A.A.
Via Ganaceto, 134 I-41100 Modena

Tel.: —

Fax: —

e-mail: —

Composition: Producers/processors ( X ) other ( )

3. Type of product:

Group 1.8.: Other Annex I products — vinegar

4. Specification:

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

[1]) OJ L 93, 31.3.2006 p. 12.

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4.1 Name: 'Aceto Balsamico di Modena'

4.2 Description:

Analytical:

— Density at 20 $^0$C no less than 1.06 for the refined product;

— Actual alcohol strength no more than 1,5 % by volume;

— Total acidity no less than 6 %;

— Total sulphur anhydride no more than 100 mg/litre;

— Ash: no less than 2,5 per thousand;

— Net dry extract no less than 30g per litre;

— Reducing sugars: no less than 110g/litre;

Organoleptic properties:

— Clarity: clear and bright;

— Colour: deep brown;

— Aroma: persistent, delicate and slightly acidic with woody overtones;

— Taste: bitter-sweet, balanced.

4.3 Geographical area: 'Aceto *Balsamico di Modena'* must be produced within the provinces of Modena and Reggio Emilia.

4.4 Proof of origin: Each stage of the production process must be monitored by the inspection body according to the monitoring plan, with all inputs and outputs recorded. This, along with the compilation of specific lists managed by the inspection body of the land registry parcels in which the vine growing and growers, must producers, processors and bottlers are located, and timely notification to the inspection body of the quantities produced, packaged and labelled ensures product traceability. All natural and legal persons recorded in the lists may be subject to checks by the inspection body, according to the terms of the production specification and the corresponding monitoring plan.

4.5 Method of production: Aceto *Balsamico di Modena* is obtained from grape must that is partially fermented and/or boiled and/or concentrated by adding a quantity of vinegar aged for at least 10 years and with the addition of at least 10 % of vinegar produced from the acidification of wine only. The percentage of boiled and/or concentrated grape must should not be less than 20 % of the volume sent for processing. The concentration increases until the initial amount of must attains a density of no less than 1,240 at a temperature of 20 "C.

In order to ensure that *Aceto Balsamico di Modena* acquires the properties described in Article 2, the grape must shall be produced from the following vine varieties: Lambruscho, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana and Montuni and it must have the following characteristics:

— minimum total acidity: 8g/kg (only for boiled and concentrated must)

— minimum dry extract content: 55g/kg (only for boiled and concentrated must)

A maximum of 2 % by volume of end product of caramel may be added for colour stability. No other substance may be added. Production of *'Aceto Balsamico di Modena'* must follow the customary method of acidification using selected bacterial colonies or using the well-established method of slow acidification with wood chippings, followed by refining. In any case, acidification and refining take place in high-quality wood receptacles, such as sessile oak, chestnut, oak, mulberry or juniper, within a minimum period of 60 days from the date at which the raw materials are assembled and ready for the preparation period. The receptacles in which *'Aceto Balsamico di Modena'* is released for direct consumption must be made of glass, wood, ceramic or terracotta with the following capacity: 0,25 litres; 0,50 litres; 0,75 litres; 1 litre; 2 litres; 3 litres or 5 litres; and in single-dose sachets of a maximum capacity of 25 ml made of plastic or composite materials, bearing the same wording as that on the labels of bottles. The following stages must take place in the geographical area of origin: assembly of raw materials, processing, refining and/or ageing in wood receptacles.

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4.6 Link: Aceto *Balsamico di Modena* has a very high reputation on both national and international markets, amply demonstrated by the frequent use of the product in many recipes and the volume of references to it on the internet, in the press and in the media. This reputation helps consumers immediately recognise the uniqueness and authenticity of the product in question.

*Aceto Balsamico di Modena* has for a long time represented the culture and history of Modena and its worldwide reputation is undeniable. The product is closely linked to the knowledge, traditions and skills of the local population, which has created an exclusive and distinctive local product. Aceto *Balsa- mico di Modena* has become part of the social and economic fabric of this area, becoming the source of income for many operators and an integral part of culinary tradition, given the key role it plays in countless regional recipes. Dedicated festivals and events have taken place for many years stemming from time-honoured traditions. Local producers attend, also as an opportunity to compare their produce, which perpetuates local methods. As a specific and unusual product, *Aceto Balsamico di Modena* has built its reputation and appreciation over the years to achieve worldwide acclaim, and consumers make the ideal connection between the product 'experience' and the image of culinary quality in the area of the two provinces of Emilia-Romagna.

4.7 Inspection body:

Name: CSQA Certificazioni srl
Address: Via S.
Gaetano, 74 I-36016
Thiene (VI)

Tel.: (39) 0445 31 30 11

Fax: (39) 0445 31 30 70

e-mail: csqa@csqa.it

4.8 Labelling: The packaging must bear the name of the designation 'Aceto *Balsamico di Modena'* along with the wording 'Indicazione Geografica Protetta' written in full or abbreviated, in Italian and/or in the language of the country of destination. Only the wording 'invecchiato' (aged) without any further additions may also appear, provided that the product is aged for a period of no less than three years in casks, barrels or other wooden receptacles.

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ANNEX I

COUNCIL REGULATION (EEC) No 2081/92 APPLICATION FOR

REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )

National application No:.....

1. Responsible department in the Member State:
Name: Ministero per le Politiche Agricole
Address: 20 Via XX Settembre - 00187 Rome
Tel: (00 39 6) 481 9968 Fax: (00 39 6) 4201 3126

2. Applicant group:
(a) Name: Consorzio tra Produttori di Aceto Balsamico Tradizionale di Modena
(b) Address: registered office c/o CCIAA, 134 Via Ganaceto - 41100 Modena
technical office: 60 Corso Cavour - 41100 Modena
Tel.: (00 39 59) 236 981 Fax: (00 39 59) 242 566 (b) Composition :
producer/processor (X) other ( )

3. **Type of product:** (see list in Annex VI) Condiment

4. **Specification** (Summary of requirements under Art. 4(2)):

(a) name: (see 3)

(b) description:

Aceto Balsamico Tradizionale di Modena When released for consumption, *Aceto Balsamico Tradizionale di Modena* must satisfy the following requirements:

colour: bright dark brown;

consistency: like a runny syrup

aroma: characteristic, fragrant and, altogether, well-formed, penetrating and persistent bouquet with a noticeable but pleasant and harmonious acidity;

flavour: characteristic of balsamic vinegar, in line with an unchanging centuries-old tradition; sweet and sour and well balanced, with appreciable acidity and a hint of aroma imparted by the wood used for the vats; strong, clear, full, velvety, intense and persistent, in keeping with its characteristic bouquet;

total acidity: 4.5º or more (expressed in grams of acetic acid per 100 g of product);

density at 20º C: 1.240 or more

The product is made from grape musts.

Bottling, in which the product is put in unique round crystalline white glass containers with a rectangular base made of solid glass, takes place in the province of Modena, .

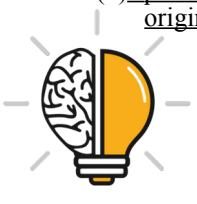
The municipalities of the province of Modena

There are many historical references to Aceto *Balsamico* Tradizionale di Modena.

The earliest official record in which "balsamic" appears

(c) geographical area:

(d) proof of origin:



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alongside the word "vinegar" dates back to the 18th century: a register of wine harvests and sales of the secret ducal cellars for 1747 (Official records, Modena) although, judging from accounts of the court of the Duke of Modena, Alfonso I d' Este (husband of Lucrezia Borgia), the tradition of producing a very special balsamic vinegar in the area comprising the province of Modena must go back to 1508 at least.

Documents dating back to the 16th century and to 1796 refer to very mature musts which were used in the production of Modena style balsamic vinegar and to stays for 36 barrels of the product in question which were kept in a tower of the Duke's Palace.

A recurring feature of these early texts on the production of Aceto *Balsamico Tradizionale di Modena* are the references to the basic ingredient, cooked must obtained from typical grapes grown in the province of Modena, and the fact that production takes place several floors up, normally under the roof.

The first consolidated version of the rules governing the production of *Aceto Balsamico Tradizionale di Modena* is to be found in a letter sent by Francesco Aggazzotti to Pio Fabriani in 1860. From that point onwards the references to the product become more and more numerous and official as trade in the product develops: 1863 Agricultural Exhibition in Modena; 1888 Emilia Fair in Bologna; a brochure describing balsamic vinegar as a Modena speciality made from selected grapes.

All this confirms that since time immemorial the province of Modena has produced a special type of vinegar, not found in other areas, whose methods of production and ageing have been handed down almost unchanged over the centuries and are now laid down in the rules governing the production of Aceto *Balsamico Tradizionale di Modena.*

To guarantee the traceability of the product the raw material, i.e. the must, comes from grapes produced by vineyards consisting wholly or partly of varieties of vines listed in Article 2 of the rules of production or designated for the production of Modena province quality wines psr. Before being released for consumption every batch must pass a series of analytical and organoleptic tests.

After bottling a numbered non-reusable label must be placed on each bottle in such a way as to prevent anyone from removing any of the contents without tearing it.

(e) <u>method of production:</u>

Grapes intended for the production of Aceto *Balsamico Tradizionale di Modena* have to produce a must with a saccharometer reading of 15° or more, and the maximum production, in the case of viticulture-only holdings, must not exceed 160 quintals per hectare, with a maximum yield in terms of must of 70 %.

Must intended for the production of the PDO balsamic vinegar is cooked at atmospheric pressure in open containers. Cooking, using a direct source of heat, must last for 30 minutes at least while maintaining a temperature of 80° or more.

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Blended musts or musts containing additives or substances may not be used.

After cooking, the must undergoes sugar and acetic fermentation in traditional vinegar production rooms, using traditional methods which provide the necessary ventilation and range of natural temperatures.

At least 12 years are needed for the optimum maturation, ageing and after care of *Aceto Balsamico Tradizionale di Modena. As* part of the process the cooked must is decanted several times into numbered and marked vats of different sizes made of wood that is typical of the Region, e.g. oak, juniper, cherry, mulberry and chestnut.

When, in the opinion of the producer, the product satisfies the minimum requirements set out in the rules governing production it has to pass a series of analytical and organoleptic tests before being put in special round bottles made of white crystalline glass with a square base and a capacity of 10-40 cl.

Ageing, aftercare and bottling must all be carried out in the province of Modena.

*(f) link:*

*Aceto* Balsamico Tradizionale di Modena *is the product* of a slow process of transformation of a unique raw material: must produced from grapes of vine varieties traditionally grown in the province of Modena and cooked using a direct source of heat.

Maturation is a lengthy process, lasting 12 years at least, and does not involve the use of any substance other than cooked must or any physical or chemical process.

*Aceto Balsamico Tradizionale di Modena* is one of the most important typical and traditional foodstuffs of the Modena area; its characteristics and the fact that the quantities produced are fairly limited, have helped to forge the economic success and reputation of the product at home and abroad.

The close links between the product and the local conditions in terms of soil and climate are confirmed and underpinned by the ban on accelerated and/or artificial ageing techniques, including those based on induced changes in temperature, humidity and ventilation in the vinegar production rooms.

The fact that the raw material comes solely from Modena province vineyards that produce quality wines psr precludes the possibility of the characteristics of *Aceto Balsamico Tradizionale di Modena* being reproduced anywhere else than in that area.

(g) inspection body:

Name: Cermet (Certificazione e controllo della qualita) Soc. Cons. a r. l. Address: 22 Via A. Moro - 40068 S. Lazzaro di Savena (Bologna)

(h) labelling:

There must be a numbered seal of guarantee on every product. The label, bearing the business name of the producer and the words "Aceto *Balsamico Tradizionale di Modena* (Protected Designation of Origin)", is put on the product by the producer.

(i) national requirements: (if any) Recognition of controlled designation of origin (Ministerial Decree of 5 April 1983). Classification as a condiment (Law No 93 of 3 April 1986). Rules governing

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production (Ministerial Decree of 9 February 1987).

TO BE COMPLETED BY THE COMMISSION

EC No:

Date of receipt of the full application: ../../....



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APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO (X) PGI ( )
National file No : 76

1. COMPETENT SERVICE OF THE MEMBER STATE:
NAME : Ministero delle Risorse Agricole, Alimentari e Forestali
Direzione generale delle politiche agricole ed agroindustriali nazionali-
Divisione VI°-
Tel.: 06/46655108 Fax : 06/4825815

2. APPLICANT GROUP:
(a) NAME: Associazione olivicole
(b) ADDRESS: via del Circuito, 69/1 - 65100 - PESCARA
(c) COMPOSITION: producer/processor ( X ) other ( )

3. NAME OF PRODUCT: "Aprutino Pescarese" Extra Virgin Olive Oil, Controlled Designation of Origin

4. TYPE OF PRODUCT: (see list in Annex VI) Extra virgin olive oil

5. DESCRIPTION OF PRODUCT: summary of requirements under Art. 4(2)

(a) NAME: see (3) "Aprutino Pescarese" extra virgin olive oil

(b) DESCRIPTION:
Extra virgin olive oil with the following chemical and organoleptic characteristics:
- Acidity: max. 0.60%
- Peroxides: ≤ 12 MeqO2/kg
- Polyphenols: ≥ 100 ppm
- Colour: from green to yellow
- Aroma: medium to very fruity
- Flavour: fruity

The other chemico-physical parameters are in conformity with current EU regulations.

(c) GEOGRAPHICAL AREA:
The production area of " Aprutino Pescarese" controlled designation of origin oil is located within the province of Pescara.

(d) EVIDENCE OF ORIGIN:
The growing of olives in the province of Pescara goes back to ancient times, and this is proved by historical evidence from Roman times. Olive growing is represented in the coat-of-arms of many old families, showing an olive tree or branch. The growing of olives is an integral part of the area from the economic, historic and scenic viewpoints. In modern times an important testimony to the presence of olive growing in the province of Pescara is found in the literature of Gabriele D'Annunzio (see enclosed historical account).

(e) ACQUISITION:

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"Aprutino Pescarese" extra virgin olive oil is produced from healthy olives, harvested directly from the tree between 20 October and 10 December of each year. The per hectare yield of olives may not exceed 9,000 Kg/ha in the specialized olive-groves, with a maximum oil yield of 22%. The only extraction methods permitted are those physical and mechanical processes suitable for producing oils which preserve as faithfully as possible the particular and original characteristics of the fruit.

(f) LINK:
The designation of origin for extra virgin olive oil in this area is justified not only by the very extensive growing of olives but also by the widespread concept of olive oil as a staple of the traditional diet in the province of Pescara. The entire area was first known historically as Aprutium, and later as Aprutina, whence the choice of the name Aprutino. Furthermore, the very ancient presence of olive growing in this area is due to the soil and climatic conditions favourable for the natural growth of the olive. Within a few kilometres of the coast are gentle hills which are ideal for growing olive trees. A system of social, cultural and economic relationships and exchanges have been created around olive growing in this area, such as festivals, exhibitions, oil-mills and producers' cooperatives, which are closely interconnected in a web of thriving activities. As evidence of this, and of the local use of the name "Aprutino", documentation taken from a publication of the Commune of Loreto Aprutino is enclosed in the historic account (Encl. no. 2).

(g) CONTROL:
Ministero delle Risorse Agricole, Alimentari e Forestali. Central Fraud Repression Inspectorate.
ADDRESS: via XX Settembre, 20 - 00187 - ROME



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(h) LABELLING:
"Aprutino Pescarese" extra virgin olive oil, Controlled Designation of Origin

(i) NATIONAL LEGISLATIVE REQUIREMENTS (where applicable):

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TO BE COMPLETED BY THE COMMISSION
EEC No : G/IT/01526/96.03.25
Date of receipt of dossier : ../../....



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**UPDATED SUMMARY**

COUNCIL REGULATION (EC) No 510/2006

**"ASIAGO"**

**EC No: IT/PDO/117/0001**

**PDO ( X )  PGI ( )**

This summary has been drawn up for information only. For full details, interested parties are invited to consult the full version of the product specification obtainable from the national authorities indicated in section 1 or from the European Commission[1].

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

| | |
|---|---|
| Name: | MINISTERO POLITICHE AGRICOLE ALIMENTARI E FORESTALI |
| Address: | Via XX Settembre, 20 – 00187 ROMA |
| Tel.: | 06/4819968 |
| Fax: | 06/42013126 |
| E-mail: | QTC3@politicheagricole.it |

**2. APPLICANT GROUP:**

| | |
|---|---|
| Name: | CONSORZIO TUTELA FORMAGGIO ASIAGO |
| Address: | Corso Fogazzaro, 18 – 36100 VICENZA |
| Tel.: | 0444/321758 |
| Fax: | 0444/326212 |
| E-mail: | asiago@asiagocheese.it |

Composition: Producers/processors ( X )  Other ( )

**3. TYPE OF PRODUCT:**

Class 1.3 - CHEESE

**4. SPECIFICATION (summary of requirements under Article 4(2))**

**4.1 Name:**

" Asiago "

**4.2 Description:**

1 European Commission, Directorate-General for Agriculture and Rural Development, Agricultural Product Quality Policy, B-1049 Brussels.

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The protected designation of origin "Asiago" may be awarded only to semi-cooked cheese, produced only with cow's milk, in compliance with the specification, and existing in two versions: pressed “Asiago” and ripened “Asiago”.

4.2.1. Technical characteristics of pressed "Asiago" cheese matured for 20 days

(a) visual organoleptic characteristics: White or slightly yellowish colour; marked, irregular eyes; pleasant and delicate flavour; thin rind with a springy texture;

(b) chemical characteristics:

| | | Specific tolerance |
|---|---|---|
| humidity | 39.5 % | +/- 4.5 |
| protein | 24.0 % | +/- 3.5 |
| fat | 30.0 % | +/- 4.0 |
| sodium chloride | 1.7 % | +/- 1.0 |
| fat/dry extract | 44% or more | None |

c) physical characteristics:

| | |
|---|---|
| heel | straight or slightly convex |
| ftop and bottom | flat or almost flat |
| weight | 11 to 15 kg |
| height | 11 to 15 cm |
| diameter | 30 to 40 cm |

d) microbiological and hygienic characteristics:

| | |
|---|---|
| pathogens | absent |
| *S. aureus* | * M < 1 000 per g |
| *E. coli* | * M < 1 000 per g |
| coliform 30°C | * M < 100 000 per g |

* These data are for cheese produced with heat-treated milk.

4.2.2. Technical characteristics of pressed "Asiago" matured for 60 days



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(a) visual organoleptic characteristics: white or slightly yellowish colour; small to medium eyes; Sweet flavour (semi-mature) and fragrant flavour (mature); smooth and regular rind;

(b) chemical characteristics:

| | | Specific tolerance |
|---|---|---|
| humidity | 34.5 % | +/- 4 |
| protein | 28 % | +/- 4 |
| fat | 31 % | +/- 4.5 |
| sodium chloride | 2.4 % | +/- 1 |
| fat/dry extract | 34% or more | None |

(c) physical characteristics:

| | |
|---|---|
| heel | straight or almost straight |
| top and bottom | flat or almost flat |
| weight | 8 to 12 kg |
| height | 9 to 12 cm |
| diameter | 30 to 36 cm |

(d) microbiological and hygienic characteristics:

| | |
|---|---|
| pathogens | none |
| *S. aureus* | M < 10 000 per g |
| *E. coli* | M < 100 000 per g |

The surface of "Asiago" cheeses may be treated, after the minimum maturation period, with substances permitted by current legislation. The surface of the cheeses (rind) is not edible.

The surface treatment of the cheeses must not reduce the legibility of the casein plate identifying the cheese and the designation logo. The surface of "Asiago" cheeses additionally marked as mountain product may not be treated with colouring or antimould agents.

Whole PDO "Asiago" cheeses may be cut and pre-packaged in pieces allowing the heel to be seen.

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**4.3 Geographical area:**

PDO "Asiago" is produced with milk obtained from cows kept within the area and in dairies in that same area, corresponding to the administrative territories of the provinces of Vicenza, Trento, Padua and Treviso, as referred to in the product specifications. The abovementioned production areas, lying at or above 600 metres, are identified as mountain areas.

**4.4 Proof of origin:**

Each processing phase is monitored. The inspection body is responsible for managing the list of milk producers, collectors, processors, ripeners and packagers of rindless cheese. These are subject to the checks and controls provided for in the product specifications and the relevant control plan as a way of ensuring product traceability.. If the processing and/or the product are found not to comply, the product may not be marketed as "Asiago"..

**4.5 Method of production:**

According to the product specifications, cows whose milk is intended for the production of PDO "Asiago" must not be given with feed or fodder prohibited by the product specifications. If the milk is used to produce PDO "Asiago" marked as mountain product, silage of any type is also banned.

TIn the case pressed of "Asiago", the milk used must comply with current health legislation, be obtained from one or two milkings and must be raw or pasteurised at 72°C for 15 seconds in accordance with current legislation. For the production of ripened "Asiago", the milk used must comply with current health legislation, be obtained from two milkings partially skimmed at the surface or two milkings of which only one is partially skimmed at the surface or else only one milking partially skimmed at the surface, and must be raw or thermised at 57/68°C for 15 seconds. For the production of PDO "Asiago" marked as mountain product, only milk deriving from two to four milkings, processed within 18 hours of collection if deriving from two milkings, and within 24 hours of collection if deriving from four milkings is allowed.

For the production of ripened "Asiago", Lysozyme (E 1105) may be added to the milk within the limits of the law. The use of Lysozyme is banned for the production of "Asiago" marked as mountain product.

Pressed "Asiago" must mature for at least 20 days after the date of production; for ripened "Asiago", the minimum maturation period is 60 days starting from the last day of the month of production; for "Asiago" marked as mountain product, it is 90 days starting from the last day of the month of production in the case of ripened cheese and 30 days from the date of production in the case of pressed cheese.

The cheese must mature in the production area.

The mountain product version must mature in dairies located in mountain areas, in rooms where temperature and humidity may be determined by natural environmental conditions. If the cutting operations entail the scraping and/or the removal of the rind, which would make the original marking invisible (cubes, slices, etc.), the packaging

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must be done in the production area to ensure tracing of the product. Only “Asiago” made from milk produced in cow houses in mountain areas, processed in cheese-factories located in mountain areas and matured in mountain areas may have mountain product" marked on the label.

**4.6 Link:**

With regard to natural factors, the soil and climatic and conditions of the area are substantially uniform and have an impact on the fodder intended for feeding dairy cows. As to human aspects, the cheese originated historically on the Asiago Plateau and, following the migration of the local population during the First World War, its production spread to the adjoining foothills.

**4.7 Inspection body:**

| | |
|---|---|
| Name: | CSQA S.r.l. Certificazioni |
| Address: | Via S. Gaetano, 74 - 36016 THIENE (VI) |
| Tel.: | 0445/366094 |
| Fax: | 0445/382672 |
| E-mail: | csqa@csqa.it |

**4.8 Labelling:**

PDO “Asiago” cheeses are identified by means of numbered casein plates and stamped with special bands owned by the protection body (*Consorzio di Tutela*) which may be used by all those entitled. The stamping bands contain the designation logo which is an integral part of the product specifications, the producer’s alphanumerical identification, the “Asiago” designation repeated several times. The size of the latter is 25 mm for pressed cheese and 20 mm for the ripened version.

In addition, a letter of the alphabet is stamped on the heel of ripened “Asiago” cheeses indicating the month of production, in accordance to the product specifications. For "Asiago” cheeses marked as mountain product, the wording *"Prodotto della montagna*" is stamped once in the stamping bands. At the end of the minimum maturation period, "Asiago" cheeses marked as mountain product are further branded on the heel with tools owned by the supervisory body, which may be used by the entitled cheese-dairies. The branded device contains the logo described in the product specifications.

Pressed “Asiago” may also be labelled as “fresco” (fresh cheese).

Ripened “Asiago” may also be labelled as “stagionato” (mature).

Ripened “Asiago” matured for 4 to 6 months may be labelled as “mezzano” (semi-mature).

Ripened “Asiago” matured for over 10 months may also be labelled as “vecchio” (mature).

Ripened “Asiago” matured for over 15 months may also be labelled as “stravecchio” (extra-mature).



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The label may also indicate whether Lysozyme (E 1105) has been used or not.

Any company information on labels, stamps, silkscreen prints must not reduce the legibility of the marking of the PDO “Asiago” (stamped by means of special wooden bands) and of the casein plates identifying “Asiago” cheeses.

**4.9 National requirements: —**

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Asti

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Consorzio per la tutela dell'Asti
10 piazza Roma
14100 Asti
Italia

Tel. + 39 0141 594842 / Fax. + 39 0141 594842
consorzio@astidocg.it

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 09/18/1973
*Date of Protection in the Member State:* 07/09/1967

## PRODUCT DESCRIPTION

- **Raw Material**

Wine made exclusively from grape variety "Moscato bianco".

- **Alcohol content :** Mínimum 11% Vol
- **Physical Appearance**

White wine.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Piemonte Region, Provinces of Asti, Cuneo and Alessandria

## LINK WITH THE GEOGRAPHICAL AREA

The vocation of the territory, understood as a self-morphology, climatic characteristics and a particular wine skills and traditions, has allowed, over the years, the "selection" of the strain that best suits the environment: the Moscato bianco (Moscatel de Grano Menudo).

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[…]

## CONTROL BODY

Ministero delle Politiche Agricole, Alimentari e Forestali
Dipartimento dell'Ispettorato centrale della tutela della qualità e repressione delle frodi dei prodotti agro-alimentari

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Via Quintino Sella n. 42,
00187 ROMA

Tel. +39 6/46656608, +39 6/46656648, +39 6/46656658
icq.dip.segreteria@politicheagricole.gov.it

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Barbaresco

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

CONSORZIO DI TUTELA BAROLO BARBARESCO ALBA LANGHE E ROERO
2/c Corso Enotria - Ampelion
12051 Alba
Italia

Tel. +39 0173 441074 / Fax. +39 0173 240112
consorzio.vini@langhevini.it

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 09/18/1973
*Date of Protection in the Member State:* 23.4.1966

## PRODUCT DESCRIPTION

- **Raw Material**

Wine made exclusively from the Nebbiolo grape variety.

- **Alcohol content :** 12°5% min
- **Physical Appearance**

Brownish color wine.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Piemonte Region (province of Cuneo).

## LINK WITH THE GEOGRAPHICAL AREA

The cultivation of Nebbiolo in this area dates back to ancient times: according to some, the Gauls were the first who were attracted by the wine Barbaritium and, for that reason, came to Italy, others argue that the Barbaresco took its name from the villages barbarians who brought down the Roman Empire. No matter which today has been its origin: it is certainly one of the first recognized names in Italy in 1966, along with Barolo.

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[…]

## CONTROL BODY

Ministero delle Politiche Agricole, Alimentari e Forestali

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**PRODUCT SPECIFICATION - WINES WITH THE *DENOMINAZIONE DI ORIGINE CONTROLLATA* 'BARBERA D'ALBA'**

| | |
|---|---|
| Approved by Presidential Decree 27.05.1970 | Official Gazette 228 - 09.09.1970 |
| Amended by Presidential Decree 07.09.1977 | Official Gazette 15 - 16.01.1978 |
| Amended by Presidential Decree 22.06.1987 | Official Gazette 301 - 28.12.1987 |
| Amended by Ministerial Decree 23.01.2001 | Official Gazette 137 - 14.02.2001 |
| Amended by Ministerial Decree 25.03.2010 | Official Gazette 82 - 09.04.2010 |
| Amended by Ministerial Decree 30.11.2011 | Published on the official website of the Ministry of Agricultural, Food and Forestry Policies, PDO and PGI Wine Quality and Safety Section |

## Article 1
## Designation and wines

1. 'Barbera d'Alba' is a *denominazione di origine controllata* [controlled designation of origin - DOC] reserved for the following wines which meet the conditions and requirements laid down in this Product Specification:

- 'Barbera d'Alba' and
- 'Barbera d'Alba Superiore'.

## Article 2
## Variety used

1. The 'Barbera d'Alba' DOC is reserved for red wines obtained from grapes originating from vineyards consisting of the following varieties within each holding:
Barbera 85% to 100%
Nebbiolo 0 to 15%.

## Article 3
## Production area of the grapes

1. The grapes intended for the production of 'Barbera d'Alba' DOC wines must be grown in the area of origin, which consists of the entire municipal districts of:

Alba, Albaretto della Torre, Barbaresco, Barolo, Borgomale, Camo, Canale, Castagnito, Castellinaldo, Castiglione Falletto, Castiglione Tinella, Castino, Corneliano d'Alba, Cossano Belbo, Diano d'Alba, Govone, Grinzane Cavour, Guarene, Magliano Alfieri, Mango, Monforte d'Alba, Montelupo Albese, Monticello d'Alba, Neive, Neviglie, Novello, Perletto, Piobesi d'Alba, Priocca, Rocchetta Belbo, Roddi, Roddino, Rodello, Santa Vittoria d'Alba, Santo Stefano Belbo, Serralunga d'Alba, Sinio, Treiso, Trezzo Tinella, Verduno, Vezza d'Alba; and parts of the municipal districts of: Baldissero d'Alba, Bra, Cortemilia, Cherasco, La Morra, Monchiero, Montà d'Alba, Montaldo Roero, Monteu Roero, Narzole, Pocapaglia, Santo Stefano Roero and Sommariva Perno, in Cuneo Province.

The area is demarcated as follows: from Rocca Tagliata (altitude 367 m) the demarcation line follows the Asti-Cuneo interprovincial boundary to the turning at Gianoglio, in the municipality of Montà. Then it joins the provincial highway leading to Sterlotti dairy farm and follows the San Vito



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road to its junction with the Colle di Cadibona road (State Highway No 29). The demarcation coincides with State Highway No 29 to the bridge over the Rio Rollandi. Then it follows the stream to its confluence with the Rio Prasanino. It goes up the Rio Prasanino to altitude 303 m, then up to altitude 310 m; it follows the Provincial Highway towards Madonna delle Grazie to altitudes 315, 316 and 335 m, Perona dairy farm, Carle, Madonna delle Grazie (altitude 394 m), then the cart road to Beggioni farm and on to the Santo Stefano Roero-San Lorenzo road, which it passes, following the road to Molli dairy farm (altitude 376 m) as far as the Rio Prella. It descends that river to the cart road, which it goes back up to Furinetti dairy farm and Audano (altitude 381 m) down to altitude 336 m. After the Roeri Provincial Highway, it continues along the Serramiana valley to altitude 360 m. It joins the road for Valle Cenemorto (altitude 362 m) which it follows to Baldissero (altitude 410 m).
West of Baldissero, the demarcation line runs via altitudes 402-394 m along the ridge to the Baldissero-Sommariva municipal boundary at altitude 417 m, which it follows down to altitude 402 m. From 402 m it crosses Villa di Sommariva, through Bocche dei Garbini and Bocche della Merla to altitude 429 m, on the Sommariva-Pocapaglia municipal border, which it crosses. Then it heads straight to altitudes 422 and 408 m and on through Bocche della Ghia to San Sebastiano (altitude 391 m). It continues via altitudes 411 and 351 m, from which it goes along the road to the Pocapaglia-Bra boundary (altitude 328 m). It continues along the road to Castelletto dairy farm and Bra but, near the hospital, goes round the Bra ring road and down to altitudes 290 and 280 m. It joins and follows the railway to the Bra-Cherasco road, which it follows for a short distance. It turns left on the Strada degli Orti down to altitude 220 m. It follows the Pertusata gulley, passing altitude 220 m, Salame farm and Borgo Nuovo (altitude 218 m) to Fornace (202 m), then on along the Santa Vittoria-Bra municipal boundary to the bridge over the River Tanaro. From here, it follows the course of the Tanaro upstream through the districts of La Morra, Cherasco, Narzole and Monchiero to the Dogliani municipal boundary, including part of the Monchiero municipality on the right bank of the Tanaro. It continues along the Monchiero-Dogliani municipal boundaries and includes the whole municipality of Monforte up to the municipal boundary of Roddino (altitude 385 m). Then the demarcation line runs along the boundaries of the municipal districts between Roddino and Dogliani; between Cissone and Roddino; between Serravalle Langhe, Cerretto Langhe and Roddino; between Sinio and Cerretto Langhe; between Albaretto della Torre and Cerretto Langhe; between Albaretto della Torre and Arguello; between Albaretto and Lequio Berria; between Rodello and Lequio Berria; Rodello and Benevello; Benevello with Diano d'Alba, Alba and Borgomale; Borgomale with Lequio Berria and Bosia; and Bosia with Castino.
From the intersection of the municipal boundaries between Bosia-Cortemilia and Castino, the demarcation line goes down through Viarasso to State Highway No 339, which it follows to the confluence of the River Bormida with the Uzzone.
It follows the course of the Uzzone upstream to the municipal boundary with Pezzolo Valle Uzzone and follows the municipal boundary between Cortemilia and Pezzolo to the Province of Asti.
From here, the demarcation line follows the Cuneo-Asti provincial boundary north to Rocca Tagliata (altitude 327 m).

**Article 4**
**Winegrowing standards**

1. The environmental and growing conditions in the vineyards supplying grapes for ‘Barbera d’Alba’ DOC wine production must be the traditional conditions for the area which, in any case, are suitable to give the grapes and the wines obtained from them their specific quality characteristics.
2. In particular, growing conditions in the vineyards must meet the requirements listed in the points below:
- soils: argillaceous, calcareous, siliceous soils and possible combinations of these;
- positions: hills only; valley floors are strictly excluded as wet, flat and not receiving enough sun;


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- altitude: not higher than 650 metres above sea level;
- direction faced: suitable for the best ripening of the grapes, but not north-facing from -22.5 to +22.5 sexagesimal degrees;
- distance between vines: as customary, according to the specific properties of the grapes and wine. Newly registered or replanted vineyards must contain at least 3 300 vines per hectare, calculated from the planting layout;
- training and pruning: the traditional systems (training: espalier; pruning system: Guyot or spur pruning) and/or any method which does not impair grape and wine quality;
- forcing is not allowed, but supplementary irrigation is allowed.

3. The maximum grape yield of specialised crop intended for the production of 'Barbera d'Alba' wine and the minimum natural alcoholic strength by volume of the grapes intended for vinification must be as follows, respectively:

| wine | grape yield t/ha | min. natural alc. strength by vol. |
|---|---|---|
| 'Barbera d'Alba' | 10 | 11.00% |
| 'Barbera d'Alba Superiore' | 10 | 11.50% |

The maximum grape yield per hectare allowed for the production of 'Barbera d'Alba' and 'Barbera d'Alba Superiore' wines with the additional qualifier 'vigna' followed by the place name or traditional name must be 9 tonnes.
Grapes destined for the production of 'Barbera d'Alba' wine which intend to use the additional qualifier of 'vigna' followed by the relevant place name or traditional name must be of minimum natural alcoholic strength by volume of 11.50%.

Grapes destined for the production of 'Barbera d'Alba Superiore' wine which intend to use the additional qualifier of 'vigna' followed by the relevant place name or traditional name must be of minimum natural alcoholic strength by volume of 12.00%.

The 'Barbera d'Alba' and 'Barbera d'Alba Superiore' DOC may be followed by the indication 'vigna', provided that the vineyard concerned has been planted for at least seven years. If the vineyard is younger, the permitted grape production per hectare is as follows:

Year 3

| wine | grape yield t/ha | min. natural alc. strength by vol. |
|---|---|---|
| 'Barbera d'Alba' | 5.4 | 11.50% |
| 'Barbera d'Alba Superiore' | 5.4 | 12.00% |



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Year 5

| wine | grape yield t/ha | min. natural alc. strength by vol. |
|---|---|---|
| 'Barbera d'Alba' | 6.3 | 11.50% |
| 'Barbera d'Alba Superiore' | 6.3 | 12.00% |

Year 4

| wine | grape yield t/ha | min. natural alcoholic strength by vol. |
|---|---|---|
| 'Barbera d'Alba' | 7.2 | 11.50% |
| 'Barbera d'Alba Superiore' | 7.2 | 12.00% |

Year 6

| wine | grape yield t/ha | min. natural alc. strength by vol. |
|---|---|---|
| 'Barbera d'Alba' | 8.1 | 11.50% |
| 'Barbera d'Alba Superiore' | 8.1 | 12.00% |

In good years, the quantities of grapes obtained and intended for 'Barbera d'Alba' DOC wine production must be brought within the above limits, provided that overall production does not exceed that limit by more than 20%, subject to the grape yield/wine limit for the quantities concerned.

4. In a poor year which creates this need, the Region of Piedmont must set a yield lower than that set by this Product Specification. This yield may vary according to production area as per Article 3.
5. Interested winegrowers who expect to obtain a greater yield than that set by the Region of Piedmont, but not exceeding that set in the above point, must promptly notify the competent control bodies for the area, by registered letter at least five days before the date of commencement of their grape harvest, stating that date and the estimated greater yield, to allow those bodies to carry out the appropriate checks.

6. As regards the maximum claimable yield set per hectare in this Article, the Region of Piedmont may, at the motion of the Producers' Association, set maximum claimable limits of grapes per hectare, or reductions of maximum yield less than those envisaged by this Product Specification, commensurate with the need to strike a better market balance. In such a case, the provisions of paragraph 5 do not apply.
7. At the motion of the Producers' Association, after consulting the sector agencies and having regard to the market situation, the Region of Piedmont may order the suspension and/or regulation (temporary or otherwise) of entries on the National Winegrowing Register eligible for the Barbera



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d'Alba DOC for newly planted and/or replanted vineyards which increase production potential for the designation.

**Article 5**
**Winemaking standards**

1. Vinification operations and the ageing of the wine under the 'Barbera d'Alba' DOC must take place within the provinces of Cuneo, Asti and Turin.
2. The maximum yield of grape into finished wine must not exceed the following:

| | Grape/wine yield | Max. wine production |
|---|---|---|
| 'Barbera d'Alba' | 70% | 7 000 l/ha |
| 'Barbera d'Alba Superiore' | 70% | 7 000 l/ha |

For the use of the indication 'vigna', subject to the maximum grape-wine percentage yield as per the above paragraph, the maximum wine production obtainable, in l/ha, is determined from the grape t/ha yields as per Article 4(3).

If that yield exceeds the above percentage, but is not greater than 75%, the excess is ineligible for the designation of DOC. Beyond that limit, the entire production ceases to be eligible for this designation of origin.
3. The vinification and ageing must follow the most rational technical criteria and follow the oenological practices apt to give the wine the best quality characteristics, according to the methods recognised by the laws in force.
4.The following wine must pass through a period of ageing:

| Wine | duration (months | inc. months in wood | from |
|---|---|---|---|
| 'Barbera d'Alba Superiore' | 12 | 4 | 1 November of grape harvest year |

Release of the following wine onto the market is only allowed from the date stated below:

| Wine | date |
|---|---|
| 'Barbera d'Alba Superiore' | 1 November of the year after that of the grape harvest. |

5. Vintage selection of 'Barbera d'Alba' wine is allowed, if the statutory conditions are met, only in relation to the 'Langhe' DOC without indication of vine variety, to 'Piemonte Barbera' and to 'Langhe Barbera'.
6. The wine intended as 'Barbera d'Alba' DOC can be classified 'Langhe' DOC without indication of vine variety, 'Piemonte Barbera' and 'Langhe Barbera', provided that it meets the conditions and requirements imposed by the relevant Product Specification, after notification by the holder to the competent bodies.



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## Article 6

## Consumption characteristics

1. ‘Barbera d’Alba’ DOC wine must have the following characteristics when released on to the market:
colour: ruby red;
odour: fruity and characteristic;
taste: dry, full-bodied, balanced;
minimum total alcoholic strength by volume: 12.00%;
with the indication ‘vigna’: 12.00% vol.;
minimum total acidity: 4.5 g/l;
minimum sugar-free extract: 23.0 g/l.

2. ‘Barbera d’Alba Superiore’ DOC wine must have the following characteristics when it is released onto the market:
colour: ruby red;
odour: fruity and characteristic, possibly with woody notes;
taste: dry, full-bodied, balanced;
minimum total alcoholic strength by volume: 12.50%;
with the indication ‘vigna’: 12.50% vol.;
minimum total acidity: 4.5 g/l;
minimum sugar-free extract: 23.0 g/l.

3. The Ministry of Agricultural, Food and Forestry Policies may, by its own decree, change the above minimum total acidity and sugar-free extract limits.

## Article 7
## Description and presentation

1. In the description and presentation of ‘Barbera d’Alba’ DOC wine, it is prohibited to use any additional qualifiers (other than those laid down in this Product Specification), including the adjectives 'extra' (extra), 'fine' (fine), ‘naturale’ (natural), 'scelto' (choice), 'selezionato' (selected), ‘vecchio’ (old), etc.

2. In the description and presentation of ‘Barbera d’Alba’ DOC wine, it is permitted to use indications which refer to names, business names and private trade-marks which are not designed to promote the product and do not mislead the consumer.

3. The 'vigna' indication may be used in the description of ‘Barbera d’Alba’ DOC wines as provided for in Article 1, provided that it is followed by the relevant place name or traditional name, that the vinification and wine storage take place in separate recipients and that the indication, followed by the relevant place name or traditional name, is shown in the grape production report, in the registers, in the accompanying documents and on the specific regional list as per Article 6(8) of Legislative Decree No 61/2010.
The word ‘vigna’, followed by the relative place name or traditional name, must appear in letters 50% or less of the size of those used for the designation of origin.

4. In the description and presentation of ‘Barbera d’Alba’ and ‘Barbera d’Alba Superiore’ DOC wines, it is compulsory to state the year of production of the grapes.



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**Article 8**
**Packaging**

1. The bottles containing 'Barbera d'Alba' DOC wine for marketing have to be glass, in line with ancient custom and tradition. They must have the capacity allowed by the current laws, and be no smaller than 18.7 cl. A 200 cl size is not allowed.

**Article 9**
**Link with the environment**

*A) Details of the geographical area*

Barbera d'Alba wine comes from 'le Langhe', the uplands. Some researchers claim that the term derives from 'langues', tongues of land of unceasing interest, as their profiles vary with the passage of the seasons. Geologically, these uplands trace their origin to the Tertiary or Cenozoic era, which began nearly 70 million years ago. White tufaceous marl characterises the production area, on the high hills overlooking the River Tanaro. Most of the land belongs to the geological formation known as 'terreno tortoniano', one of the 14 strata making up the sedimentary soil of Piedmont's tertiary river basin. The Tortoniano land typically consists of layers of sand and marl. The bluey-grey marl is not very solid and results in fairly low, rolling hills of whitish hue, ideal for cultivation of this type of vine. The Barbera vine variety is one example of how lucky the Langa and Roero districts are: it produces great wines for ageing, while offering the excitement of younger wines. The Barbera vine variety is mainly grown on the south-western slopes, using espalier training and Guyot pruning.

*B) Details of the quality or characteristics of the product essentially or exclusively attributable to the geographical environment*

Barbera d'Alba wine is obtained by pure vinification of the Barbera vine variety though, in some cases, some slight mixing with Nebbiolo is customary to offset the vine variety's typical acidity.

*C) Description of the causal interaction between the details referred to in point A) and those referred to in point B).*

Barbera wine used to be considered a 'vin de pays' but, in time, has risen in public esteem. It has demonstrated that, through appropriate vinification processes, it can offer not only excellent wines ready to drink, but wines of good structure, to put down for the medium term because they stand the test of time and, after many years, reproduce the most original features of a terroir and vineyard of special prestige.

**Article 10**
**Control body information**

Name and address: Valoritalia s.r.l., Via Piave 24, Rome – Regulatory Operations Office: Piazza Roma 10 - Asti

Valoritalia s.r.l. is the control body authorised by the Ministry of Agricultural, Food and Forestry Policies pursuant to Article 13 of Legislative Decree No 61/2010 (Annex 1). It performs an annual check on compliance with the provisions of this Product Specification under points (a) and (c) of the first subparagraph of Article 25(1), and Article 26 of Regulation (EC) No 607/2009 for PDO products, using a systematic inspection procedure applied throughout the production chain (winegrowing, processing and packaging) in accordance with point (c) of the second subparagraph of the aforementioned Article 25(1). In particular, this check is performed in accordance with a pre-established inspection plan, approved by the Ministry, in line with the format approved by the Ministerial Decree of 2 November 2010, published in Official Gazette No 271 of 19 November 2010. (Annex 2).



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# Existing wine names — Technical file

## I. NAME(S) TO BE REGISTERED

Barbera d'Asti (it)

## II. DETAILS OF THE APPLICANT

| | |
|---|---|
| *Applicant name and title:* | CONSORZIO TUTELA VINI D'ASTI E DEL MONFERRATO |
| *Legal status, size and composition (in the case of legal persons):* | PROTECTION CONSORTIUM FOR DOC AND DOCG WINES<br>(170 affiliated companies representing wine-growers, wine-makers and bottlers of the 10 protected designations) |
| *Nationality:* | Italy |
| *Address:* | 15 Morelli<br>14100 Asti<br>Italy |
| *Telephone:* | +39 0141-598998 |
| *Fax:* | +39 0141-598984 |
| *E-mail(s):* | consorzio@viniastimonferrato.it |

## III. PRODUCT SPECIFICATION

| | |
|---|---|
| *Status:* | Annex |
| *File name:* | DOCG Barbera d'Asti - disciplinare consolidato.doc |

## IV. NATIONAL DECISION OF APPROVAL:

| | |
|---|---|
| *Legal basis:* | Ministerial Decree of 30 November 2011 |
| *Legal basis:* | Ministerial Decree of 17 September 2010 |

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# V. SINGLE DOCUMENT

| | |
|---|---|
| *Name(s) to be registered* | Barbera d'Asti (it) |
| *Equivalent term(s):* | |
| *Traditionally used name:* | No |
| *Legal basis for transmission:* | Article 118q of Regulation (EC) No 1234/2007 |
| *This technical file includes amendments adopted in compliance with:* | Article 73(1)(c) of Regulation (EC) No 607/2009 |
| *Geographical indication type:* | PDO — Protected Designation of Origin |

## *1. CATEGORIES OF GRAPEVINE PRODUCTS*

1. Wine

## *2. DESCRIPTION OF THE WINES:*

**'Barbera d'Asti'**

| *Analytical characteristics:* |
|---|
| – minimum total alcoholic strength by volume: 12.00 % vol., with specified grape variety: 12.50 % vol.;<br>– minimum sugar-free extract: 24 g/l;<br>– minimum total acidity: 4.5 g/l. |
| *Organoleptic characteristics:* |
| – colour: ruby red, tending to garnet red with age;<br>– aroma: intense and distinctive, tending to ethereal with age;<br>– flavour: dry, still, full-bodied; when properly aged, more harmonious; palatable, full-bodied. |

**'Barbera d'Asti Superiore Nizza', 'Barbera d'Asti Superiore Tinella', 'Barbera d'Asti Superiore Colli Astiani' or 'Astiano'**

| Analytical characteristics: |
|---|
| – minimum total alcoholic strength by volume: 13.00 % vol.;<br>– minimum total acidity: 5 g/l; |

| |
|---|
| – minimum sugar-free extract: 26 g/l. |
| *Organoleptic characteristics:* |
| – colour: deep ruby red, tending to garnet with ageing;<br>– aroma: intense, distinctive, ethereal;<br>– flavour: dry, full-bodied, harmonious and rounded. |

**‘Barbera d’Asti Superiore’**

| |
|---|
| *Analytical characteristics:* |
| – minimum total alcoholic strength by volume: 12.00 % vol., with specified grape variety: 12.50 % vol.;<br>– minimum sugar-free extract: 25 g/l;<br>– minimum total acidity: 4.5 g/l. |
| *Organoleptic characteristics:* |
| – colour: ruby red, tending to garnet red with age;<br>– aroma: intense and distinctive, tending to ethereal with age;<br>– flavour: dry, still, full-bodied; when properly aged, it is smoother, palatable and full-flavoured. |

## *3. TRADITIONAL TERMS*

### a. Point (a)

| |
|---|
| Registered Guaranteed Designation of Origin (DOCG) |

### b. Point (b)

| |
|---|
| Superiore |

## *4. WINE-MAKING PRACTICES*

### a. Oenological practices

| | |
|---|---|
| *Type of oenological practice:* | |
| *Description of practice:* | |

**b. Maximum yields:**

**Barbera d'Asti and Barbera d'Asti Superiore**

| *Maximum yield:* |
| --- |
| grape yield per hectare 9 t/ha — grape/wine yield: 63.00 hl/ha. |

**Barbera d'Asti Superiore 'Nizza', Barbera d'Asti Superiore 'Tinella', Barbera d'Asti Superiore 'Colli Astiani' or 'Astiano'**

| *Maximum yield:* |
| --- |
| grape yield per hectare 7 t/ha — grape/wine yield: 49.00 hl/ha. |

**Barbera d'Asti and Barbera d'Asti Superiore, specifying grape variety**

| *Maximum yield:* |
| --- |
| in the third year since planting: grape yield per hectare 4.8 t/ha grape/wine: 33.60 hl/ha<br>in the fourth year since planting: grape yield per hectare 5.6 t/ha grape/wine: 39.20 hl/ha<br>in the fifth year since planting: grape yield per hectare 6.4 t/ha grape/wine: 44.80 hl/ha<br>in the sixth year since planting: grape yield per hectare 7.2 t/ha grape/wine: 50.40 hl/ha<br>from the seventh year since planting: grape yield per hectare 8 t/ha grape/wine: 56.00 hl/ha. |

## *5. DEMARCATED AREA*

| |
| --- |
| Province of Asti: Agliano Terme, Albugnano, Antignano, Aramengo, Asti, Azzano d'Asti, Baldichieri, Belveglio, Berzano S. Pietro, Bruno, Bubbio, Buttigliera d'Asti, Calamandrana, Calliano, Calosso, Camerano Casasco, Canelli, Cantarana, Capriglio, Casorzo, Cassinasco, Castagnole Lanze, Castagnole Monferrato, Castel Boglione, Castell'Alfero, Castellero, Castelletto Molina, Castello d'Annone, Castelnuovo Belbo, Castelnuovo Calcea, Castelnuovo Don Bosco, Castel Rocchero, Celle Enomondo, Cerreto d'Asti, Cerro Tanaro, Cessole, Chiusano d'Asti, Cinaglio, Cisterna d'Asti, Coazzolo, Cocconato, Corsione, Cortandone, Cortanze, Cortazzone, Cortiglione, Cossombrato, Costigliole d'Asti, Cunico, Dusino San Michele, Ferrere, Fontanile, Frinco, Grana, Grazzano Badoglio, Incisa |

Scapaccino, Isola d'Asti, Loazzolo, Maranzana, Maretto, Moasca, Mombaldone, Mombaruzzo, Mombercelli, Monale, Monastero Bormida, Moncalvo, Moncucco Torinese, Mongardino, Montabone, Montafia, Montaldo Scarampi, Montechiaro d'Asti, Montegrosso d'Asti, Montemagno, Montiglio Monferrato, Moransengo, Nizza Monferrato, Olmo Gentile, Passerano Marmorito, Penango, Piea, Pino d'Asti, Piovà Massaia, Portacomaro, Quaranti, Refrancore, Revigliasco d'Asti, Roatto, Robella, Rocca d'Arazzo, Roccaverano, Rocchetta Palafea, Rocchetta Tanaro, San Damiano D'Asti, San Giorgio Scarampi, San Martino Alfieri, San Marzano Oliveto, San Paolo Solbrito, Scurzolengo, Serole, Sessame, Settime, Soglio, Tigliole, Tonco, Tonengo, Vaglio Serra, Valfenera, Vesime, Viale d'Asti, Viarigi, Vigliano, Villafranca d'Asti, Villa San Secondo, Vinchio.
Province of Alessandria: Acqui, Alfiano Natta, Alice Bel Colle, Altavilla Monferrato, Bergamasco, Bistagno, Borgoratto Alessandrino, Camagna Monferrato, Camino, Carentino, Casale Monferrato, Cassine, Castelletto Merli, Cellamonte, Cereseto, Cerrina, Coniolo, Conzano, Cuccaro Monferrato, Frascaro, Frassinello Monferrato, Fubine, Gabiano, Gamalero, Lu Monferrato, Mirabello Monferrato, Mombello Monferrato, Moncestino, Murisengo, Occimiano, Odalengo Grande, Odalengo Piccolo, Olivola, Ottiglio, Ozzano Monferrato, Pontestura, Ponzano Monferrato, Ricaldone, Rosignano Monferrato, Sala Monferrato, San Giorgio Monferrato, San Salvatore Monferrato, Serralunga di Crea, Solonghello, Strevi, Terruggia, Terzo, Treville, Vignale, Villadeati, Villamiroglio. In the municipalities of Coniolo, Casale Monferrato, Occimiano and Mirabello Monferrato, the production area is bounded by the hillside areas on the right bank of the River Po, which in turn are delimited by the Casale ring road from the bridge over the Po towards Alessandria, running along the Santa Anna hill, crossing the Valentino neighbourhood and the hamlet of San Germano.

The production area for 'Barbera d'Asti' superiore 'Nizza' DOCG wines includes the territories of the following municipalities: Agliano Terme, Belveglio, Calamandrana, Castel Boglione, Castelnuovo Belbo, Castelnuovo Calcea, Castel Rocchero, Cortiglione, Incisa Scapaccino, Mombaruzzo, Mombercelli, Nizza Monferrato, Vaglio Serra, Vinchio, Bruno, Rocchetta Palafea, Moasca, San Marzano Oliveto.

The production area of 'Barbera d'Asti' superiore 'Tinella' DOCG wine includes the whole of the territory of the municipalities of Costigliole d'Asti, Calosso, Castagnole Lanze, Coazzolo and Isola d'Asti (limited to the land located to the right of the Asti-Montegrosso road).

The production area of 'Barbera d'Asti' superiore 'Colli Astiani' or 'Astiano' includes, with regard to the municipality of Asti, the district of Montemarzo e San Marzanotto Valle Tanaro; for the municipality of Isola d'Asti, the land to the left of the Asti-Montegrosso road, and the entire territories of the municipalities of Mongardino, Vigliano, Montegrosso d'Asti, Montaldo Scarampi, Rocca d'Arazzo and Azzano.

### a. NUTS area

| | |
|---|---|
| ITC18 | Alessandria |
| ITC17 | Asti |
| ITC1 | Piemonte [Piedmont] |
| ITC | NORD-OVEST [NORTH-WEST] |
| IT | ITALIA [ITALY] |

### b. Maps of the demarcated area

| | |
|---|---|
| *Number of attached maps* | 0 |

## *6. WINE GRAPES*

### a. List of main wine-grape varieties

BARBERA N.

### b. Wine-grape varieties listed by the OIV

### c. Other varieties

## *7. LINK WITH THE GEOGRAPHICAL AREA*

**DOCG Barbera d'Asti**

*Details of the geographical area:*

The production area includes the Province of Asti and part of the province of Alessandria. It is a low-lying hill system, mostly between 150 and 400 metres in altitude, with a temperate or warm temperate climate (about 1 800 degree-days), with little wind and annual average rainfall of around 700 millimetres. The book 'Ampelografia della Provincia di Alessandria' [Identification and classification of grapevines of the Province of Alessandria] by Leardi and Demaria, of 1873 (since that province then included the whole province of Asti), gives the following information about Barbera: 'It is a well-known wine grape and one of the main bases of the wines of Astigiano and Basso Monferrato, where it is indigenous and has been grown for a long time.' The most widely used pruning method for Barbera in Astigiano is the guyot system, as this has enabled the grape variety to be best adapted to the climatic conditions of the area and obtain the best quality grapes.

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| *Details of the product:* |
|---|
| The Barbera vine, which needs plenty of sunshine, normally grows on the best-exposed slopes (in the south-east to west quadrant) but not in the valley bottoms. The production area is at the centre of the 'Piedmont tertiary basin', the hill system that originated when the sea bed rose in the tertiary period; the soils are predominantly calcareous, of medium depth with underlying calcareous-arenaceous-marly rocks |
| *Causal interaction*: |
| Whilst it is common throughout southern Piedmont, the Barbera vine variety is particularly widespread in this area, where it is the main variety. Moreover, Barbera d'Asti has always been the most widely produced wine in the area and the one that best represents the character of its producers. |

## *8. FURTHER CONDITIONS*

| |
|---|
| |

## *9. SUPPORTING MATERIAL*

### a. Other documents:

| *Description:* |
|---|
| Annex 2 — Ministerial Decree of 2 November 2010 |
| *Description:* |
| Annex 1 — Legislative Decree No 61/2010 |

# VI. OTHER INFORMATION

## *1. INTERMEDIARY DETAILS*

| | |
|---|---|
| *Name of intermediary:* | Ministry of Agricultural, Food and Forestry Policy |
| *Address:* | 20 XX Settembre<br>00187<br>Rome, Italy |
| *Telephone:* | +39-0646656030; +39-0646656043; +39-0646656029 |
| *Fax:* | +39-0646656133 |
| *E-mail(s):* | SAQ9@mpaaf.gov.it, l.lauro@mpaaf.gov.it, m.cocino@mpaaf.gov.it |

## *2. INTERESTED PARTY DETAILS*

| | |
|---|---|
| *Interested party name and title:* | Region of Piedmont |
| *Legal status, size and composition (in the case of legal persons):* | Regional authority |
| *Nationality:* | Italy |
| *Address:* | Corso Stati Uniti, 21<br>10128 Turin<br>Italy |
| *Telephone:* | +39-011 4325173; +39-0114324323 |
| *Fax:* | |
| *E-mail(s):* | produzionivegetali@regione.piemonte.it, elena.piva@regione.piemonte.it |

## *3. LINK TO THE PRODUCT SPECIFICATION*

| | |
|---|---|
| *Link:* | http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/395; http:/www.regione.piemonte.it/agri/viticoltura/politiche/dwd/disciplinari/barberasti.pdf |

## *4. APPLICATION LANGUAGE:*

| |
|---|
| Italian |

## *5. LINK TO E-BACCHUS*

| |
|---|
| Barbera d’Asti, whether or not followed by Nizza |
| Barbera d’Asti, whether or not followed by Colli Astiani or Astiano |
| Barbera d’Asti, whether or not followed by Tinella |

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Bardolino

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Consorzio Tutela Vino Bardolino D.O.C.
8, Piazza Matteotti
37011 Bardolino (Verona)
Italia
Tel. +39.045 6212567/ Fax. +39.045 7210820
info@winebardolino.it

## PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 18/9/1973
Date of Protection in the Member State: "

## PRODUCT DESCRIPTION

- **Raw Material**

Grape varieties: Corvina, Corvinone, Rondinella and Molinara. In addition to these main varieties, can be used to produce wine "Bardolino", also grapes from red grapes, non-aromatic, up to a maximum of 20% of the total, with a maximum limit of 10% for each grape variety used, allowed for cultivation in the province of Verona, as per a special list (Annex 1) in the national register of vine varieties, approved with DM May 7, 2004 -GU n. 242 of 14 October 2004- and subsequent updates.

- **Alcohol content :**

Min. 10,50 % vol.

- **Physical Appearance**

Bardolino is a wine of brilliant ruby red color. Chiaretto is the pink version of Bardolino, and has the characteristic bright pink color.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The production area includes all or part of the territory of the municipalities of Bardolino, Garda, Lazise, Affi, Costermano, Cavaion Veronese, Torri del Benaco, Caprino Veronese, Rivoli Veronese, Pastrengo, Bussolengo, Sona, Sommacampagna, Castelnuovo del Garda, Peschiera del Garda e Valeggio sul Mincio. The production area of the Bardolino Classico includes all or part of the towns of Bardolino, Garda, Lazise, Affi, Costermano, Cavaion.

## LINK WITH THE GEOGRAPHICAL AREA

Causal link:

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The favorable exposure of the land, the mild and ventilated climate of Lake Garda, the contained summer rains, the rational irrigation management and a focused wine production, set the stage for the optimal maturation of the grapes of Bardolino. The mild climate of the land closest to the coastline of the lake, which has good difference of temperature between day and night, thanks to the warm breezes from the lake, characterizes in the wines the good phenolic ripening and strong hints of fruity strawberry and raspberry. The soils of morainic nature, their diversified structure and chemical composition, usually not particularly rich, give the wines of the appellation of Bardolino, both in the traditional version in red, as well as in the Chiaretto version, a unique characteristic flavor and salinity, as well as a fresh, youthful, spirited character that differentiate Bardolino from wines obtained in similar surroundings. Despite the common characterization that distinguishes the wines of the appellation of Bardolino, some specific factors of the land within the area of production allow consumers to enjoy more experienced peculiar scents like violet-sandy gravel soils of reduced thickness, cherry in the southern part of less rainfall and more summery weather and spicy notes and a higher acidity in the soil of the bedrock band contiguous to the ridge of Mount Baldo and the Adige Valley. The particular climatic and environmental conditions of the Classical area, overlooking the lake, allow obtaining a fruity wine, more oriented towards the strawberry and raspberry

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministero delle Politiche Agricole, Alimentari e Forestali
Dipartimento dell'Ispettorato centrale della tutela della qualità e repressione delle frodi dei prodotti agro-alimentari
Via Quintino Sella n. 42,
00187 ROMA
Tel. +39 6/46656608, +39 6/46656648, +39 6/46656658
icq.dip.segreteria@politicheagricole.gov.it

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Barolo

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

CONSORZIO DI TUTELA BAROLO BARBARESCO ALBA LANGHE E ROERO
2/c Corso Enotria - Ampelion
12051 Alba
Italia

Tel. + 39 0173 441074 / Fax. + 39 0173 240112
consorzio.vini@langhevini.it

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* 23. 4. 1966

## PRODUCT DESCRIPTION

- **Raw Material**

Wine made exclusively from the Nebbiolo grape variety.

- **Alcohol content :** min 13% vol
- **Physical Appearance**

Brownish color wine.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Piemonte Region (province of Cuneo).

## LINK WITH THE GEOGRAPHICAL AREA

The strain Nebbiolo is grown in the Barolo area since time immemorial, but the mid-nineteenth century, thanks to the tenacity of Camillo Benso, Count of Cavour, and Giulia Colbert Falletti, last Marchioness Barolo, began to produce wine exceptionally rich and harmonious that would become the ambassador of Piedmont Savoy in courts across Europe. The importance of Barolo resided and resides in its structure, which expresses a complex and envelope, capable of evolving over time without losing its organoleptic characteristics bouquet.

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[…]

## CONTROL BODY

Ministero delle Politiche Agricole, Alimentari e Forestali

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Dipartimento dell’Ispettorato centrale della tutela della qualità e repressione delle frodi dei prodotti agro-alimentari
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icq.dip.segreteria@politicheagricole.gov.it

TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION

NAME OF THE GEOGRAPHICAL INDICATION

Acqui / Brachetto d'Acqui

**PRODUCT CATEGORY**

Wine

COUNTRY OF ORIGIN

Italy

APPLICANT

Consorzio Tutela Vini d'Acqui 7 piazza Levi 15011 Acqui Terme Italia

Tel. +39 0141594842 / +39 0141355066
info@brachettodacqui.com

PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: *18.9.1973* Date of Protection in the Member State: *13.8.1969*

PRODUCT DESCRIPTION

- Raw Material

Wine made exclusively from the Brachetto grape variety.

- Alcohol content : **min 11,50% vol**
- Physical Appearance **Ruby**

**red.**

DESCRIPTION OF THE GEOGRAPHICAL AREA

Piemonte Region (province of Asti and Alessandria).

LINK WITH THE GEOGRAPHICAL AREA

The vocation of the territory, understood as a self morphology, climatic characteristics and a particular wine skills and traditions, has allowed, over the years, the "selection" of the strain that best suits the environment: Brachetto.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST **[...]**

CONTROL BODY

Ministero delle Politiche Agricole, Alimentari e Forestali
Dipartimento dell'Ispettorato centrale della tutela della qualità e repressione delle frodi dei prodotti agro-alimentari Via Quintino Sella n. 42,
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icq.dip.segreteria@politicheagricole.gov.it

# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on protected geographical indications and protected designations of origin

**'BRESAOLA DELLA VALTELLINA'**

EC No: IT-PGI-0217-1525-05.03.2009

**PGI ( X )  PDO ( )**

## 1. NAME

'Bresaola della Valtellina'

## 2. MEMBER STATE OR THIRD COUNTRY

Italy

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.2 – Meat products

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

The 'Bresaola della Valtellina' Protected Geographical Indication is a salted and naturally aged beef product to be consumed uncooked. Its shape is that of the muscles used to make it. For commercial reasons, these are trimmed and thus take on a cylindrical shape. For specific needs they may be pressed into a brick-like shape. 'Bresaola della Valtellina' PGI must be packed into natural or artificial casings, and dried and aged in climatic conditions capable of bringing about, during slow and gradual moisture reduction, natural fermentation and enzymatic processes, such as to lead to changes over time that give the product its typical organoleptic characteristics and to ensure its preservation and wholesomeness at normal room temperature. With regard to the product's organoleptic characteristics, its consistency is firm and elastic; its appearance when cut is compact and without fissures; the lean part is a uniform red colour with a barely visible dark border, while the fatty part is white; its smell is delicate and slightly aromatic; and its taste is pleasant, moderately strong and never sour. Commercial characteristics: (a) *fesa* Bresaola: at least 3.5 kg; (b) *punta d'anca* Bresaola: (b)(1) to be sold whole or in thick slices: at least 2.5 kg; (b)(2) to be pre-packaged for slicing in vacuum packs or modified atmosphere packs: at least 2.0 kg; (c) *sottofesa* Bresaola: at least 1.8 kg; (d) *magatello* Bresaola: at least 1.0 kg; and (e) *sottosso* Bresaola: at least 0.8 kg.

### 3.3. Raw materials (for processed products only)

'Bresaolo della Valtellina' is produced from the meat of beef cattle of between 18 months and four years of age obtained exclusively from the following muscle groups of the upper hind legs: *Fesa* [topside]: the posteromedial section, including the internal rectus muscle, the adductor muscle and the semimembranosus muscle; *Punta d'anca*: the part of the *fesa* without the adductor muscle; *Sottofesa* [silverside]: the posterolateral section, i.e. the biceps femoris muscle; *Magatello* [eye of round]: the posterolateral portion of the leg muscles, i.e. the semitendinous muscle; and



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*Sottosso* [thick flank]: the front of the leg, composed of the anterior rectus muscle and the vastus lateralis, vastus medialis and vastus intermedius muscles.

**3.4. Feed (for products of animal origin only)**

—

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

The steps in the production of 'Bresaola della Valtellina' PGI that must take place in the typical production area are as follows: trimming, dry salting, packing into casings, drying, ageing, slicing, cutting and packaging.

*1.2.* **Specific rules concerning slicing, grating, packaging, etc.**

'Bresaola della Valtellina' can be packaged in vacuum and modified atmosphere packs whole, in cuts, in thick slices or sliced. Packaging, slicing and cutting must be carried out within the production area as defined in point 4 to avoid the effects of changes in temperature and humidity during the transport stage, which might adversely affect the nature of the product and, thus, its final quality characteristics.

*1.3.* **Specific rules concerning labelling**

The labels for 'Bresaola della Valtellina' must include the following: the name 'Bresaola della Valtellina', which is untranslatable and must appear on the label in clear, indelible characters that can be clearly distinguished from all other wording, immediately followed in printed characters of the same size by the abbreviation PGI and the symbol of the Protected Geographical Indication, which must be given in the language in which the product is being marketed and in the form permitted by the EC.

2. **CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

By long-standing tradition, the production area of 'Bresaola della Valtellina' is limited to the entire territory of Sondrio province. 'Valtellina' is the name of the main valley in the province.

3. **LINK WITH THE GEOGRAPHICAL AREA**

*3.1.* **Specificity of the geographical area**

The production area of 'Bresaola della Valtellina' PGI is made up of a group of Alpine valleys located between the Rhaetian Alps and the Orobian Pre-Alps, where temperatures are relatively low even in summer, the humidity is low, breezes result from the temperature variations caused by Lake Como and the air is dry. The distinctive combination of these climatic and environmental factors creates optimal conditions for slow and gradual ageing of the product. Added to the specific nature of the climate are the industriousness and technical skills of the local population. Honed and traditionally handed down from worker to worker over generations, they are the essential factor in the production of 'Bresaola della Valtellina' PGI.

*3.2.* **Specificity of the product**

When it is released for consumption, 'Bresaola della Valtellina' PGI has the following precise chemical and chemical/physical characteristics: protein: sliced Bresaola, in vacuum packs or modified-atmosphere packaging: minimum 33%; all


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other types of packaging: minimum 30%. Moisture (natural state): loose *punta d'anca* Bresaola: maximum 63%; vacuum-packed *punta d'anca* Bresaola: maximum 62%; vacuum-packed *magatello* Bresaola: maximum 60%; sliced Bresaola, in vacuum packs or modified-atmosphere packaging: maximum 60%; all other types of cut and/or packaging: maximum 65%. Fat: max. 7% Ash: minimum 4%. Sodium chloride: maximum 5%.

*3.3.* **Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)**

The qualities of 'Bresaola della Valtellina' PGI depend on the environmental conditions and natural and human factors. The distinctive climatic conditions of the Valtellina, which stretches longitudinally between the Rhaetian Alps and the Orobian Pre-Alps, have made it possible to obtain, through light salting, a beef leg meat product that has a delicate flavour and a tenderness that makes it particularly appetising. 'Bresaola della Valtellina' PGI owes its name and reputation to the geographical area in which it originated. Long ago, preserving all meat by salting and drying was common practice. Improved food production techniques, increased diversification and the use of different preservation methods supplanted the use of dried salted meat. Writings from as early as the 1400s bear witness to the salting and drying of legs of beef in Valtellina. The origin of the name appears to go back to the term 'salaa come brisa' in Valtellina dialect. This led to 'brisaola', which was subsequently rendered in Italian as 'bresaola'. Palazzi's Novissimo dizionario della lingua italiana dictionary (1974 edition) defines bresaola as 'dried and salted beef typical of the Valtellina'. Lastly, the industriousness and technical skills honed and traditionally handed down from worker to worker are an essential factor in the manufacture of this product, the specific characteristics of which remain linked to both environmental and human factors.

**REFERENCE TO PUBLICATION OF THE SPECIFICATION**

(Article 5(7) of Regulation (EC) No 510/2006)

The Government has launched the national objection procedure for the proposal to recognise the 'Bresaola della Valtellina' protected geographical indication.

The full text of the product specification is available:

on the following website:

www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or alternatively:

by going directly to the home page of the Ministry (www.politicheagricole.it) and clicking on 'Prodotti di Qualità' (on the left of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE (Reg. (CE) n.510/2006)'.



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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Brunello di Montalcino

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

CONSORZIO DEL VINO BRUNELLO DI MONTALCINO
8 Piazza Cavour
53024 Montalcino - Siena
Italy

Tel. +39. 0577 848246 / Fax. +39. 0577 849425
info@consorziobrunellodimontalcino.it

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18/09/1973
*Date of protection in the Member State and reference to national decision: 30/06/1966 – DPR 28.03.1966, published in GURI (Official Journal of the Italian Republic) n. 132 – 30/06/1966*

## PRODUCT DESCRIPTION

- **Raw Material**

- SANGIOVESE N.

- **Alcohol content:**

| | Brunello di Montalcino | Brunello di Montalcino - Riserva |
|---|---|---|
| *Minimum alcohol strength by volume (%)* | 12.5 | 12.5 |

- **Physical Appearance**

- Intense ruby red, almost garnet

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## DESCRIPTION OF GEOGRAPHICAL AREA

Administrative area of the municipality of Montalcino, Province of Siena, Region of Tuscany

## LINK WITH GEOGRAPHICAL AREA

The area where the Brunello di Montalcino wine is produced is located in the south-east of Tuscany, 40 kilometres south of Siena. The production area, which has a total surface of 243.62 square kilometres, is bordered by the valleys of three rivers, the Orcia, the Asso and the Ombrone, and is shaped almost like a square with sides of an average of 15 kilometres.
The altitude of this area ranges from around 120 metres above sea level along the rivers to around 650 metres above sea level near to the Poggio Civitella, which is the highest point in the territory.
As it formed in different geological eras, the Montalcino hill has numerous soil environments.
The climate is Mediterranean but basically dry; it also has features of a continental climate because of its intermediate position between the sea and the Central Apennines. Snowfall is possible in winter above 400 metres. The mid-hill band is not affected by fog, late frost or ground frost and the frequent windy conditions ensure the best conditions for the health of the plants. Throughout the whole plant-growth phase, temperatures are predominantly mild with many clear, sunny days; this is ideal for ensuring that the grapes ripen gradually and fully.
2. Human factors relevant to the link
The territory of Montalcino's suitability for producing high-quality wines has been known for many centuries. As early as the Middle Ages, the municipal statutes regulated the start date of the grape harvest, while the wine never stopped flowing during the siege of 1553 when Blaise de Montluc, as he defended the walls of Montalcino, 'reddened his face with the robust wine' to conceal his suffering.
The forefather of production of the Brunello di Montalcino wine was certainly Clemente Santi. In 1869, his Vino Scelto (Brunello) with a vintage of 1865 was awarded a silver medal by the district agricultural show. In 1893, the Ministry of Agriculture awarded a prize to a wine by Raffaello Padelletti and around that time Riccardo Paccagnini's Brunello won many very prestigious awards, both nationally and internationally.
The problems of the early 20th century led to a decline in vine-growing and wine production and only a very few producers kept production going in Montalcino between the two World Wars.
After the Second World War, people started to think about producing wine once again and a few were far-sighted enough to look to the future and agree on production rules for Brunello di Montalcino.

## SPECIFIC LABELLING RULES (IF ANY)

## CONTROL BODY

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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF THE GEOGRAPHICAL INDICATION

Campania

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

REGIONE CAMPANIA ASSESSORATO AGRICOLTURA
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Italy

Tel. +39. 0817967302/04 / Fax. +39. 0817967330
sesirca.info@regione.campania.it

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 12/03/2008
*Date of protection in the Member State and reference to national decision: 29/10/2004 - DM 19.10.2004, published in GURI (Official Journal of the Italian Republic) n. 255 – 29/10/2004*

## PRODUCT DESCRIPTION

Wine, liqueur wine, semi-sparkling wine, wine from raisined grapes

- **Raw Material**

- CILIEGIOLO N.
- Chardonnay
- CESANESE COMUNE N
- CABERNET SAUVIGNON N.
- BOMBINO BIANCO B.
- BELLONE B.
- BARBERA N.
- ASPRINIO BIANCO
- ALEATICO N.
- AGLIANICO
- Silvaner
- Coda di Volpe Bianca B
- Greco Nero N
- Greco Bianco
- Ginestra B
- Forastera B

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- Sangiovese N
- Trebbiano Toscano B
- Sciascinoso N
- Riesling Italico B
- Riesling B
- Fiano B
- Moscato Bianco B
- Montepulciano N
- Biancolella B
- Veltliner B
- Pinot Bianco B
- Montonico Bianco B
- Lambrusco Marani N
- Lambrusco Maestri N
- Casavecchia N
- Piedirosso N
- Malvasia N
- Pepella B
- Pinot Grigio G
- Malvasia Bianca di Candia B
- Merlot N
- Malvasia Bianca Lunga B
- Pinot Nero N
- Verdeca B
- Primitivo N
- Guarnaccia B
- Uva di Troia N
- Falanghina B
- S. Lunardo B
- Ripolo B
- Pallagrello Nero N
- Tronto N
- Traminer Aromatico Rs
- Pallagrello Bianco B
- Fenile B

- **Alcohol content :**

| | 'Campania' Aglianico | 'Campania' Piedirosso | 'Campania' Primitivo | 'Campania' Sciascinoso | 'Campania' bianco |
|---|---|---|---|---|---|
| *Title*<br>*Min. alc. % vol.* | 12 | 12 | 12 | 12 | 11.5 |
| | 'Campania' rosso | 'Campania' rosato | 'Campania' Coda di Volpe | 'Campania' Falangina | 'Campania' Fiano |
| | 11.5 | 11.5 | 11.5 | 11.5 | 11.5 |
| | 'Campania' Greco | 'Campania' Moscato | 'Campania' Passito a bacca bianca | 'Campania' Passito a bacca nera | |
| | 11.5 | 11.5 | 11.5 | 11.5 | |

- **Physical Appearance**

- 'Campania' Aglianico: ruby red of varying intensity

- 'Campania' Piedirosso: ruby red of varying intensity

- 'Campania' Primitivo: ruby red of varying intensity, sometimes tending towards pomegranate

- 'Campania' Sciascinoso: ruby red of varying intensity

- 'Campania' bianco: pale yellow of varying intensity

- 'Campania' rosso: ruby red of varying intensity

- 'Campania' rosato: red of varying intensity

- 'Campania' Coda di Volpe: pale yellow of varying intensity

- 'Campania' Falangina: pale yellow of varying intensity

- 'Campania' Fiano: pale yellow of varying intensity

- 'Campania' Greco: pale yellow of varying intensity

- 'Campania' Moscato: pale yellow of varying intensity, tending towards golden

- 'Campania' Passito a bacca bianca: typical colour of the variety used in its production

- 'Campania' Passito a bacca nera: typical colour of the variety used in its production

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The area of production of grapes for the production of musts and wines suitable to bear the *indicazione geografica tipica* 'Campania' comprises the entire administrative area of the Campania region.

**LINK WITH THE GEOGRAPHICAL AREA**

Historical factors
Campania was certainly one of the earliest and most important centres for the establishment, cultivation, study and distribution of vines. It is therefore no coincidence that the great wines of antiquity, such as the Falerno, the Greco, the Faustiniano or the Caleno, were produced in Campania. That is why the vine varieties from Campania must, in effect, be considered the descendants of ancient vine varieties such as Vitis Hellinica, Alinea Gemina or Vitis Apiana, just to mention the main ones. The best wines of antiquity, i.e. the wines of the emperors, were produced in Campania, where wine culture developed.
The vine varieties from Campania were studied, described, classified and selected with a view to distributing only the best, which were capable of producing fine wines.

Natural factors
The pleasant location of the Campania region and the renowned fertility of its land created the myth of 'Campania Felix' (Happy Campania), referring to its significant wine production. In that regard, wine growing in Campania has always played a key role, not in terms of the quantity of production but because of the typical character of the wines.
The geomorphology of the area is somewhat varied but is mostly of volcanic origin. Mountains, hills, valleys, rivers, streams and plains that stretch into the sea and are home to countless volcanic systems, of which Mount Vesuvius is only the most striking example, create special environmental conditions.
Vines, in particular native vine varieties, can be seen across many areas of Campania. Some of these vines have grown there for a very long time without any other plants present.

Human factors

The many Latin texts that have reached us are full of references to specific agronomic and oenological practices, describe the importance of the vine and wine in classical civilisation, and highlight the essential role that the region currently known as Campania has played in developing and spreading 'wine culture'.
Wine growing is steeped in tradition in all Italian regions, but only in Campania have these traditions remained virtually intact. Over the centuries Campania has managed to preserve age-old growing methods and vine varieties thanks to the loving care of its winegrowers. Campania was certainly one of the earliest and most important centres for the establishment, cultivation, study and distribution of the vine.

**SPECIFIC RULES FOR LABELLING (IF ANY)**

'Campania' Bianco, Rosso and Rosato IGT must be made from grapes from vineyards which, among those managed by the company, have been planted with one or more of the varieties suitable for cultivation in Campania.
At least 85% of the vines used for producing 'Campania' IGT must belong to the following varieties: Aglianico, Coda di Volpe, Falanghina, Fiano, Greco, Moscato, Piedirosso, Primitivo, Sciascinoso. Other vine varieties of the same colour suitable for cultivation in Campania may be used up to a maximum of 15%.

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OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2015/C 263/04)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**'CANTUCCINI TOSCANI' / 'CANTUCCI TOSCANI'**

**EU No: IT-PGI-0005-01290 – 11.12.2014**

**PDO ( ) PGI ( X )**

1. **Name(s)**

'Cantuccini Toscani' / 'Cantucci Toscani'

2. **Member State or Third Country**

Italy

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 2.3. Bread, pastry, cakes, confectionery, biscuits and other baker's wares

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

The name 'Cantuccini Toscani' / 'Cantucci Toscani' denotes a confectionery product made by preparing a dough from flour, natural whole (unblanched) almonds, sugar, eggs, butter and honey, which is then baked. When released for consumption, they have a traditional, characteristic semi-oval shape, achieved by cutting the strips of biscuit dough diagonally after they come out of the oven, and each biscuit weighs no more than 15 grams.

The biscuits are no more than 10 cm long, 3 cm high and 2,8 cm wide, resulting from how the strips are cut after baking.

When baked the biscuits are beige on the inside with slightly irregular holes formed as the dough rises, randomly studded with unblanched almonds, while on the outside they are golden, as this was the crust of the strips.

In terms of texture, 'Cantuccini Toscani' / 'Cantucci Toscani' are slightly crunchy and feel grainy at first but then melt in the mouth because of the butter; relative moisture ranges from 3 % (minimum) to 7 % (maximum).

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

The following ingredients are required to make 'Cantuccini Toscani' / 'Cantucci Toscani' dough (the quantities given refer to 1 kg of dough):

— wheat flour;

— whole (unblanched) natural almonds, with a relative moisture content of not more than 8,5 %; these must comprise at least 17 % of the dough and the quantity must be enough to ensure that once the dough is baked, this ingredient accounts for at least 20 % of the finished product;

— pasteurised hen's egg and egg yolk, with not less than 3 % yolk;

— at least 1,5 % butter;

[1] OJ L 343, 14.12.2012, p. 1.

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— 20 % to 40 % caster, crystallised or granulated sugar;

— from 0,3 % to 1,5 % wildflower honey in addition to the sugar and raising agents *quantum satis* (q.s.).

Optional ingredients:

Glucose or invert sugar syrup (q.s.) may be used (but only at the stage when the biscuits are being baked golden), as may salt, whole milk, flavourings or natural flavourings.

The following are not permitted: other ingredients, additives, colourings, preservatives, powdered egg or egg yolk, flaked, nibbed or ground almonds.

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

All steps in the production of 'Cantuccini Toscani' / 'Cantucci Toscani', from the preparation of the ingredients to the baking of the strips must take place in the defined geographical area.

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

'Cantuccini Toscani' / 'Cantucci Toscani' are sold wrapped.

'Cantuccini Toscani' / 'Cantucci Toscani' are dry biscuits and as such they tend to absorb moisture from the external environment. They must therefore be packaged within the defined geographical area in order to prevent the absorption of moisture and to ensure that they retain the requisite organoleptic characteristics – those for which they are known and enjoyed, specifically need for them to be dipped in *vin santo* dessert wine 'to soften them'.

The product may be sold direct to the consumer unpackaged on the production premises, provided that the biscuits are put in a specific box or container bearing a prominently displayed label providing the same information as that which appears on the packaging.

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

The following must be included on the label: the name 'Cantuccini Toscani' / 'Cantucci Toscani' followed by the words 'Protected Geographical Indication' or the acronym 'PGI' and the following additional information:

— the EU Protected Geographical Indication symbol;

— the name, company/business name and address of the producer and packager;

— the product logo, and the graphics portraying the image must be used strictly in conjunction with the Protected Geographical Indication.

Labels may also feature other optional information to assist the consumer and/or nutritional information, as well as company names and trademarks, provided that these elements do not have laudatory purport and are not such as to mislead the purchaser. The percentage of almonds the product contains may also be indicated on the packaging.

Product logo:

4. **Concise definition of the geographical area**

The production area for 'Cantuccini Toscani' / 'Cantucci Toscani' comprises the entire area within the administrative boundaries of the Region of Tuscany.

5. **Link with the geographical area**

Throughout Tuscany there are numerous artisan confectioners, given the region's importance during various historical periods: the establishment and spread of the art of making pastries and confectionery in Tuscany was therefore underpinned by the numerous exchanges of goods, spices, ideas and recipes that the region's central location made possible over a considerable stretch of time.

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The ingredients used to prepare 'Cantuccini Toscani' / 'Cantucci Toscani', and especially the almonds and the butter as the only fat used, give them very distinctive characteristics, in terms of quality, fragrance and porosity, which endorse their reputation as a typical biscuit that is both wholesome and refined. The basic biscuit-making techniques are part of the bedrock of Tuscan tradition and for this reason followed widely.

Towards the end of the 19th century, the historian Ferri bears witness to the inclusion of almonds in the recipe when he contends that 'it was not wrong to use the term *cantucci* to refer to almond biscuits' and the writer Giuseppe Pitré describes cantucci as 'a type of biscuit' typical of Tuscany in his popular Tuscan novels, compiled during his travels in the region.

At the beginning of the 20th century, thanks also to the ever more large-scale production by the region's many bakeries, 'Cantuccini Toscani' / 'Cantucci Toscani' were considered as a well-known speciality even beyond regional boundaries, and cited as an example of a typical Tuscan biscuit. That it is included in a publication by Hoepli in 1907 of a manual - written by G. Ciocca entitled '*Il Pasticciere e confettiere moderno*' [*Modern patisseries and bonbonnières*] is evidence of this.

'Cantuccini Toscani' / 'Cantucci Toscani' became popular beyond national boundaries - also because the use of butter and raising agents means that they keep for a long time and are especially suitable for export - to the extent that they are among the best known Italian dry biscuits in the world, while retaining a strong connection to the Tuscan region. Exports of this product to food stores specialised in the sale of Italian products abroad are considerable, as evidenced by the photos of the packing of the 'Cantuccini Toscani' / 'Cantucci Toscani' bound for foreign markets and the producers' presence at the relevant international fairs (1986, IBA Fair Hamburg).

Accompanying 'Cantuccini Toscani' / 'Cantucci Toscani' with *vin santo*, a product which is also strongly linked to the Region of Tuscany, has helped to establish its reputation as a dessert biscuit, to be dipped into liqueur wines. This is evidenced by the many typical Tuscan restaurants that offer their customers 'Cantuccini Toscani' / 'Cantucci Toscani' accompanied with *vin santo* for dessert. An article published in the online version of the *il Giornale* daily newspaper on 15 November 2010 reported that the president of the United States had asked to have 'Cantuccini Toscani' / 'Cantucci Toscani' accompanied by *vin santo* on his New Year Eve's menu.

'Cantuccini Toscani' / 'Cantucci Toscani' are cited in countless cooking blogs, recipes on the internet, tourist guides (Guide enogastronomia *'l'Italia dei Dolci'* [Italian desserts], ed. Touring Club Italiano 2004), in many Italian dictionaries (from Salvatore Battaglia's Grande Dizionario della Lingua Italiana, 1962, to Tullio De Mauro's Dizionario della Lingua Italiana, 2000) and foreign editions (e.g. Larousse Online multilingue), which describe them as typical Tuscan biscuits and show how consumers all over the world recognise them as a Tuscan speciality, as well as stating that the name is well established both in Italy and across the globe.

In addition to the multitude of bakeries and patisseries that make 'Cantuccini Toscani' / 'Cantucci Toscani' especially for traditional holidays and festive events, the fact that this product is stocked by major supermarkets and food stores in various Italian provinces demonstrates that this Tuscan product is consumed throughout Italy.

**Reference to publication of the specification**

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

The Ministry launched the national opposition procedure with the publication of the proposal for recognising 'Cantuccini Toscani' / 'Cantucci Toscani' as a protected geographical indication in Official Gazette of the Italian Republic No 154 of 5 July 2014.

The full text of the product specification is available on the internet: http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335

Or alternatively:

by going directly to the homepage of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on *'Prodotti DOP IGP'* (at the top right-hand side of the screen), then on *'Prodotti DOP IGP STG'* (on the left-hand side of the screen), and finally by clicking on *'Disciplinari di Produzione all'esame dell'UE'*.

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Chianti Classico

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Consorzio Vino Chianti Classico
155 Scopeti
50026 San Casciano Val di Pesa - FI
Italia

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## PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 14/4/2004
Date of Protection in the Member State: "

## PRODUCT DESCRIPTION

- **Raw Material**

Colombana Nera N, Colorino N, Aleatico N, Bracciola Nera N, Foglia Tonda N, Abrusco N, Cesanese d'Affile N, Sangiovese N, Refosco dal Peduncolo Rosso N, Ancellotta N, Teroldego N, Tempranillo N, Montepulciano N, Rebo N, Pugnitello N, Petit Verdot N, Lambrusco Maestri N, Carignano N, Carmenere N, Barbera N, Bonamico N, Mazzese N, Calabrese N, Malvasia Nera di Lecce N, Malvasia Nera di Brindisi N, Malvasia N, Cabernet Franc N, Cabernet-Sauvignon N, Pollera Nera N, Syrah N, Canina Nera N, Canaiolo Nero N, Prugnolo Gentile N, Mammolo N, Vermentino Nero N, Barsaglina N, Merlot N, Malbech N, Pinot Nero N, Caloria N, Groppello Gentile N, Ciliegiolo N, Alicante N, Groppello di S. Stefano N, Gamay N, Sagrantino N, Schiava Gentile N, Alicante Bouschet N, Sanforte N.

- **Alcohol content :**

Min: 12,00%; vol; for the "Riserva": Min 12,50% vol.

- **Physical Appearance**

Clarity: clear. Color: ruby, that can become sometimes intense and deep depending on the origin.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The production area covers 71,800 hectares, located in the middle of the Tuscany Region and includes the provinces of Florence (30,400 hectares) and Siena (41,400). In particular, they make fully part of the area the municipalities of Greve in Chianti, Castellina in Chianti, Radda in Chianti, Gaiole in Chianti. It also includes partially the municipalities of San Casciano Val di Pesa and Tavarnelle. The territory can be considered as a rectangular plate, hinged by the Chianti Mountains that form the

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eastern boundary; north boundaries follow the river Greve, west of the river Pesa and Elsa, in the headwaters of the South River Ombrone and Arbia.

**LINK WITH THE GEOGRAPHICAL AREA**

The Sangiovese main Chianti Classico variety is a grape very sensitive to external factors and has the characteristic of perfectly interpreting the features of the soil and of changing perfumes according to the land where it is born. It is not by chance that only in a few areas of Tuscany Sangiovese is able to give its best performance. The Chianti Classico has the floral bouquet of violet and iris typical of the sandstone soil of this area which constitutes the main organoleptic characteristic, with aroma of berries that are derived from calcareous component. The climate, the hilly terrain, the morphology of the land result in a bright environment particularly suited to good grape ripening. The high summer temperatures, especially in July and August, the excellent insolation that remains in the months of September and even in October, the quite high temperature differences between day and night allow the grapes to ripen slowly, determining the organoleptic and chemical typical of Chianti Classico, especially the color, the bouquet, the alcohol content. The grape yield per hectare that the experience of growers has brought back to low levels, result in sugar level compatible with alcohol contents that generally do not fall below 12 °.Winemaking techniques may be different for different varieties that are generally harvested and vinified initially separately to allow maximum expression of their specific organoleptic properties. The professionalism of the winemakers proven by the history of this area makes possible the continuation of the reputation of the wine Chianti Classico and its history.

**SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST**

In the national legislation there are provisions on additional labeling. Description of the condition: "Chianti Classico" also reserve: Sangiovese from 80% up to 100%

**CONTROL BODY**

Ministero delle Politiche Agricole, Alimentari e Forestali
Dipartimento dell'Ispettorato centrale della tutela della qualità e repressione delle frodi dei prodotti agro-alimentari
Via Quintino Sella n. 42,
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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Chianti

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

CONSORZIO VINO CHIANTI
9 VIALE BELFIORE
50144 Firenze
Italy

Tel. +39. 055333600 / Fax. +39. 055333601
info@consorziovinochianti.it

## PROTECTION IN COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18/09/1973
*Date of protection in the Member State and reference to national decision: 30/08/1967*
*- DPR 09/08/1967 published in GURI (Official Journal of the Italian Republic) n. 217 – 30/08/1967*

## PRODUCT DESCRIPTION

- **Raw Material**

- CESANESE D'AFFILE N
- Canaiolo nero n.
- CABERNET SAUVIGNON N.
- CABERNET FRANC N.
- BARBERA N.
- ANCELLOTTA N.
- ALICANTE N.
- ALEATICO N.
- TREBBIANO TOSCANO
- SANGIOVESE N.
- RIESLING ITALICO B.
- Sauvignon B
- Colombana Nera N
- Colorino N
- Roussane B
- Bracciola Nera N
- Clairette B
- Greco B
- Grechetto B

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- Viogner B
- Albarola B
- Ansonica B
- Foglia Tonda N
- Abrusco N
- Refosco dal Peduncolo Rosso N
- Chardonnay B
- Incrocio Bruni 54 B
- Riesling Italico B
- Riesling B
- Fiano B
- Teroldego N
- Tempranillo N
- Moscato Bianco B
- Montepulciano N
- Verdicchio Bianco B
- Pinot Bianco B
- Biancone B
- Rebo N
- Livornese Bianca B
- Vermentino B
- Petit Verdot N
- Lambrusco Maestri N
- Carignano N
- Carmenere N
- Bonamico N
- Mazzese N
- Calabrese N
- Malvasia Nera di Lecce N
- Malvasia Nera di Brindisi N
- Malvasia N
- Malvasia Istriana B
- Vernaccia di S. Giminiano B
- Manzoni Bianco B
- Muller-Thurgau B
- Pollera Nera N
- Syrah N
- Canina Nera N
- Canaiolo Bianco B
- Pinot Grigio G
- Prugnolo Gentile N
- Verdello B
- Marsanne B
- Mammolo N
- Vermentino Nero N
- Durella B
- Malvasia Bianca di Candia B
- Barsaglina N
- Sémillon B
- Merlot N
- Malbech N
- Malvasia Bianca Lunga B
- Pinot Nero N
- Verdea B
- Caloria N

- Albana B
- Groppello Gentile N
- Groppello di S. Stefano N
- Gamay N
- Sagrantino N
- Traminer Aromatico Rs
- Schiava Gentile N
- Alicante Bouschet N
- Sanforte
- Orpicchio
- Petit manseng B.
- Riesling renano B.

- **Alcohol content:**

| | | | | | |
|---|---|---|---|---|---|
| | Chianti | Chianti - Riserva | Chianti 'Colli Aretini' | Chianti 'Colli Aretini' - Riserva | Chianti 'Colli Fiorentini' |
| *Minimum alcoholic strength by volume (%)* | 11.5 | 12 | 11.5 | 12.5 | 12 |
| | Chianti 'Colli Fiorentini' - Riserva | Chianti 'Colli Senesi' | Chianti 'Colli Senesi' - Riserva | Chianti 'Colline Pisane' | Chianti 'Colline Pisane' - Riserva |
| | 12.5 | 12 | 13 | 11.5 | 12.5 |
| | Chianti 'Montalbano' | Chianti 'Montalbano' - Riserva | Chianti 'Montespertoli' | Chianti 'Montespertoli' - Riserva | Chianti 'Rufina' |
| | 11.5 | 12.5 | 12 | 12.5 | 12 |
| | Chianti 'Rufina' - Riserva | Chianti Superiore | | | |
| | 12.5 | 12 | | | |

- **Physical Appearance**

- bright ruby red, tending towards garnet with ageing

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

- Arezzo, and in particular the municipalities of Arezzo, Bucine, Capolona, Castelfranco di sopra, Castiglion Fibocchi, Cavriglia, Civitella in val di Chiana, Foiano della Chiana, Laterina, Loro Ciuffenna, Lucignano, Monte San Savino, Montevarchi, Pergine Valdarno, Pian di Sco', San Giovanni Valdarno, Subbiano, Talla and Terranuova Bracciolini;

- Florence, and in particular the municipalities of Florence, Bagno a Ripoli, Barberino V. Elsa, Capraia e Limite, Castelfiorentino, Cerreto Guidi, Certaldo, Dicomano, Empoli, Fiesole, Figline Valdarno, Fucecchio, Gambassi Terme, Impruneta, Incisa in Val d'Arno, Lastra a Signa, Londa, Montaione, Montelupo Fiorentino, Montepertoli, Pelago, Pontassieve, Reggello, Rignano sull'Arno, Rufina, San Casciano in Val di Pesa, Scandicci, Tavarnelle Val di Pesa, Vicchio and Vinci;
- Prato, and in particular the municipalities of Carmignano, Montemurlo and Poggio a Caiano;
- Pistoia, and in particular the municipalities of Pistoia, Lamporeccho, Larciano, Monsummano Terme, Montale, Pieve a Nievole, Quarrata and Serravalle Pistoiese;
- Pisa, and in particular the municipalities of Capannoli Val d'Era, Casciana Terme, Chianni, Crespina, Fauglia, Laiatico, Lari, Lorenzana, Montopoli in Val d'Arno, Palaia, Peccioli, Ponsacco, Pontedera, San Miniato, Santa Luce and Terricciola;
- Siena, and in particular the municipalities of Siena, Asciano, Casole d'Elsa, Casteluovo Berardenga, Cetona, Chianciano Terme, Chiusi, Colle Val d'Elsa, Montalcino, Montepulciano, Monteriggioni, Monteroni d'Arbia, Murlo, Pienza, Poggibonsi, Rapolano Terme, San Casciano dei Bagni, San Gimignano, Sarteano, Sinalunga, Sovicille, Torrita Siena and Trequanda.

**LINK WITH GEOGRAPHICAL AREA**

a.1) Natural factors relevant to the link:
The defined geographical area is situated in central Tuscany, and partially consists of the hilly areas of the Provinces of Arezzo, Florence, Pistoia, Pisa, Prato and Siena close to the Apennine range.
Geology: Chianti is grown in an area which is highly homogeneous, located south of the Apennines and between the latitudes which encompass Florence and Siena.
One band begins in the north, from the Mugello area to Rufina and Pontassieve, and continues along the Chianti hills until it surrounds the municipality of Cetona. The other begins on the Montalbano and extends to the Pesa Valley towards San Gimignano and Montalcino. The centre is surrounded by foothills linked to the hills of Aretino, Siena, Pistoia, Pisa and Prato. These two outer bands are linked by cross-bands.
In particular, from the geological point of view, the Chianti area, due to its sheer size, may be subdivided into four systems in descending order of age of formation: the Mio-Eocene pre-Appennine ridge, the Pliocene hills, the intermontane basin of the Upper Valdarno with its Pleistocene deposits, and the alluvial deposits.
The altitude of the hilly areas where the vines are grown averages between 200 and 400 metres above sea level, with appropriate vine arrangement and orientation. However, the production specification (Article 4) states that the maximum altitude for vine growing is 700 metres above sea level.
The area's climate forms part of the 'climate complex' of the Tuscan interior hills.

a.2) Human factors relevant to the link:
The human factors linked to the production area are of vital importance, as their consolidated, traditional methods have contributed to the production of Chianti wine. Although historians disagree whether it was the Etruscans who introduced winegrowing to the Chianti area, the fact that fossilized vines have been found dating tens of millions of years leads some to think that the origins of this region's most renowned crop may lie even further back in time.
Through the centuries winegrowing has maintained its role as the main crop and indeed the area's reference point, around which other agricultural sectors revolved, until the early 1970s, when the sharecropping tenure system was replaced by the 'direct account'. This epochal change led to the migration of many primary sector workers to non-agricultural activities such as construction and industry, resulting in land being abandoned due to urbanization.
This forced growers to create a new tenure system, the 'direct account', which in turn meant that the old areas, often in the form of mixed cultivation, with vines growing on live supports, had to be transformed into modern, specialized, easily mechanized vineyards, thanks also to the financial support of the various EAGGF programmes.

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The Consorzio Vino Chianti [Chianti Wine Consortium] was created in 1927, born of the innovative and entrepreneurial spirit of the Florentine wine-growers, and aims to protect the 'typical' Chianti wine as regards both its domestic trade and its export.
A Ministerial Decree of 31 July 1932, which sought to actively protect typical Italian wines, defined the area where the 'typical' Chianti wine was to be produced, consisting of seven production zones.
Chianti wine was granted Controlled Designation of Origin (DOC) status in a Presidential Decree of 9 August 1967, with the approval of the production specifications, which added to the production zones listed in the 1932 Ministerial Decree the neighbouring areas in the Provinces of Arezzo, Florence, Pisa, Pistoia, Prato and Siena.
The know-how of the wine-growers and the activism of the sector's industry have enabled Chianti wine to achieve its current huge popularity and distribution in both the Italian and international markets. Due to its quality and the fact that it has helped make Italy and its products better known worldwide, Chianti wine, with its entrepreneurs at the forefront, was granted Guaranteed Registered Designation of Origin (DOCG) status in a Presidential Decree of 2 July 1984.
The human factors for this sector, as well as for other agricultural sectors such as olive-growing, are related in particular to the precise definition of the following technical and manufacturing aspects, which are an integral part of the current product specification:
- ampelographic base of the vineyards: the varieties suitable for producing the wine in question are essentially those traditionally grown in the geographical area concerned, as indicated in Article 2 of the specification. In particular, the main variety is Sangiovese N, the proportion of which can vary from 70% to 100%.
- types of growing, planting distance and pruning systems: as regards the types of growing, there are no particular limitations, except that the form chosen must not change the special characteristics of the grape and the wine; however, any form of horizontal growing is completely forbidden. New vineyards must have at least 4 000 plants per hectare. The pruning systems must not change the special characteristics of the grape and the wine. No kind of forcing is allowed, whereas emergency irrigation is permitted.
- practices related to vinification: those traditionally established in the area for producing still red wines, properly differentiated for the basic, Riserva and Superiore types, the latter referring to more structured red wines. There are special rules for ageing in barrels for the Riserva and Superiore types.

**SPECIFIC LABELLING RULES (IF ANY)**

'Chianti', also with reference to the Colli Aretini, Colli Fiorentini, Colline Pisane, Montalbano, Montespertoli and Rufina subzones, and to Chianti Superiore: Sangiovese N. from 70% to 100%.
'Chianti' with reference to the Colli Senesi subzone: Sangiovese N. from 75% to 100%.

**CONTROL BODY**

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TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION

NAME OF THE GEOGRAPHICAL INDICATION

Conegliano - Prosecco/Conegliano Valdobbiadene - Prosecco

/Valdobbiadene – Prosecco

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**PRODUCT CATEGORY**

Wine

COUNTRY OF ORIGIN

Italy

APPLICANT

Consorzio per la tutela del Conegliano Valdobbiadene DOCG
7, Piazza della Libertà
31053 Pieve di Soligo, località Solighetto
Italia

Tel. +39-0438.83028 / +39-0438.842700
info@prosecco.it

PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: *18.9.1973*
Date of Protection in the Member State: *2.4.1969*

PRODUCT DESCRIPTION

- Raw Material

Wine obtained mainly from the grape variety Prosecco (at least 85%).

- Alcohol content : **min 10,50% vol**
- Physical Appearance

White wine.

DESCRIPTION OF THE GEOGRAPHICAL AREA

Region of Veneto (province of Treviso).

LINK WITH THE GEOGRAPHICAL AREA

The distinctive feature of Conegliano Valdobbiadene area has been throughout the centuries its natural vocation for the production of white wines , and in 1936, a pedological study of Experimental Institute of Conegliano , identified climatic and soil characteristics of the area of the Designation and his vocation for the production of white , fruity , floral , full-bodied and dry wines . The " hogback " mountain system favors the light interception , constant drainage of water and higher temperatures that allow the Prosecco variety of low sugar accumulation , achieve the right balance between sweet and acid component .
The soil , composed of sandstone and conglomerate and marl mixed with morainic rocks, gives very intense grapes and fine aromatic notes , besides the typical minerality and Conegliano Valdobbiadene Prosecco flavor . The mild climate and large temperature variations typical of these mountainous areas determine an accumulation of complex aromatic compounds in grapes, which thus allows for its features vinous and floral notes . These factors also determine the conservation of fixed acidity , especially in its malic fraction, Conegliano Valdobbiadene

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Prosecco in sparkling bring a freshness and acidity at all aggressive . Indeed, pedoclimáticos factors determine this mountainous area slow ripening of the grapes , which facilitates a greater accumulation of aromatics and a much slower degradation of the acid component .
The summer rainfall, which in this area is significantly higher than the rest of the province of Treviso, allows the Glera and other minor varieties veg evenly and create a wall able to withstand foliar accumulation of carbohydrate and aromatic components and protect possible clusters of sunburn in the summer period , thus safeguarding the acidic and aromatic fraction characterizes the Conegliano Valdobbiadene Prosecco.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST **[...]**
CONTROL BODY

Ministero delle Politiche Agricole, Alimentari e Forestali
Dipartimento dell'Ispettorato centrale della tutela della qualità e repressione delle frodi dei prodotti agro-alimentari Via Quintino Sella n. 42,
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VI/6098/95

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X) 1492

PDO ( X ) PGI ( )
National file No: 52

1. COMPETENT SERVICE OF THE MEMBER STATE:
NAME: Ministero delle Risorse Agricole, Alimentari e Forestali Direzione generale delle politiche agricole ed agroindustriali nazionali-
Divisione VI°-

Tel.: 0039/6/46655113
Fax : 0039/6/4825815

ADDRESS: via XX Settembre, 20 - ROME

2. APPLICANT GROUP:

(a) NAME: Associazione Industriali delle Carni - ASS.I.CA.

Associazione Produttori per la Tutela del Culatello di Zibello

(b) ADDRESS: Milanofiori-palazzo F/1-20090 ASSAGO (MI)

Via Matteotti n. 10 - ZIBELLO (PR)

(c) COMPOSITION: producer/processor ( X ) other ( )

3. NAME OF PRODUCT: "Culatello Zibello"

4. TYPE OF PRODUCT: (see list in Annex VI) Processed pork product (prepared meats)

5. DESCRIPTION OF PRODUCT: summary of requirements under Art. 4(2)
(a) NAME: Culatello Zibello
(b) DESCRIPTION: "Culatello di Zibello" belongs to the category of naturally-cured products, to be preserved uncooked. The finished product after aging has a characteristic pear shape with a thin layer of fat in the convex part, wound with string so as to form a characteristic wide-mesh net. It has a uniform red colour when cut, with white fat in between the muscle bundles making up Culatello di Zibello. The flavour is distinctive, sweet and delicate. The product is made from bundles of the rear crural muscles and the insides of fresh pig thighs from animals born, raised and slaughtered in Lombardy and Emilia-Romagna and meeting production rule requirements.

(c) GEOGRAPHICAL AREA:

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The production of "Culatello di Zibello" takes place in the following communes of the Region of Emilia-Romagna: Polesine, Busseto, Zibello, Soragna, Roccabianca, San Secondo, Sissa and Colorno.

(d) EVIDENCE OF ORIGIN:
The well-known character of Culatello Zibello is related to the area where it has traditionally been obtained.
The product has very old origins connected with the spreading of local pig-breeding, as well as with the particular climatic conditions of the Bassa Parmense area and some Piacenza-Parma border zones.
Numerous historical references can be found in the writings of many illustrious men: the chronicler Bonaventura Angeli, in his "Historia della città di Parma", the historian Angelo Pezzana, and many others.
At the present time, the production rules follow the lines of the already existing specific national regulations for the designation of origin prosciutti of Parma and San Daniele.

(e) ACQUISITION:
The production of Culatello di Zibello provides for the following stages: preparation of the muscle bundle, salting, resting, filling of casings and/or covering, tying, aging.

(f) LINK:
The requirements for denomination of origin products depend on the environmental conditions and on natural and human factors.
In particular, the unique character of the raw material is strictly tied to the defined geographic macrozone.
In the area which supplies the raw material, the development of livestock-breeding is linked to the extensive cultivation of grains and to the processing of dairy products, which is particularly specialized, making the area very suitable for pig-breeding.

The justification for the localized production of Culatello lies in the particular conditions of the microzone defined in point c). The link with the geographic environment arises from the particular climatic conditions, very humid, found in the areas near the Po river historically involved in the production of Culatello.
The set of "raw material - product - name" is very closely linked to the specific socioeconomic development of this geographic area, such as to give it certain characteristics irreproducible elsewhere.



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(g) CONTROL:
Ministero delle Risorse Agricole, Alimentari e Forestali, which may avail itself of a Producers' Consortium as laid down in Art.10 of EEC Regulation No 2081/92.

(h) LABELLING:
The product put on the market for consumption must bear the wording "Culatello Zibello" followed by "Denominazione di Origine Controllata" (Controlled Designation of Origin) and the distinguishing mark (if any).

(i) NATIONAL LEGISLATIVE REQUIREMENTS (where applicable):
Refer to the general provisions of legislative decree 30.12.92, no.537, and related deeds regarding meat-based products.

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TO BE COMPLETED BY THE COMMISSION
EEC No : VI BI4/IT/01492/
Date of receipt of dossier : 94/01/25



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Dolcetto d'Alba

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

CONSORZIO DI TUTELA BAROLO BARBARESCO ALBA LANGHE E ROERO
2/c Corso Enotria - Ampelion
12051 Alba
Italia

Tel. + 39 0173 441074 / Fax. + 39 0173 240112
consorzio.vini@langhevini.it

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 31.12.1982
*Date of Protection in the Member State:* 6.7.1974

## PRODUCT DESCRIPTION

- **Raw Material**

Wine obtained exclusively from Dolcetto grape variety.

- **Alcohol content :** min 11,50% vol
- **Physical Appearance**

Ruby red.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Piemonte Region (province of Asti and Cuneo).

## LINK WITH THE GEOGRAPHICAL AREA

This is a 'daily' wine, so it was rightly considered the wine of friendship, to be drunk in glass with the heart in the hand. His character is simple and rustic with a more or less intense ruby red color depending on the type of terrain and deep violet, very sharp reflexes, her perfume is vinous and fragrant, with seductive aromas fruity cherry in which are recognized and plum and the taste is decidedly dry, slightly acidic and delicately bitter.

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

[…]

## CONTROL BODY

Ministero delle Politiche Agricole, Alimentari e Forestali

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**PRODUCT SPECIFICATION OF 'EMILIA' OR 'DELL'EMILIA' TYPICAL GEOGRAPHICAL INDICATION WINES**

| | | |
|---|---|---|
| Approved by | Ministerial Decree of 18.11.1995 | Official Gazette 285 — 06.12.1995 |
| Amended by | Ministerial Decree of 10.04.1996 | Official Gazette 100 — 30.04.1996 |
| Amended by | Ministerial Decree of 07.05.1996 | Official Gazette 112 — 15.05.1996 |
| Amended by | Ministerial Decree of 27.10.1998 | Official Gazette 258 — 04.11.1998 |
| Amended by | Ministerial Decree of 30.03.2001 | Official Gazette 100 — 02.05.2001 |
| Amended by | Ministerial Decree of 04.08.2005 | Official Gazette 191 — 18.08.2005 |
| Amended by | Ministerial Decree of 30.11.2011 | Published on the official website of the Ministry of Agricultural, Food and Forestry Policies<br>Quality and Safety Section — PDO and PGI wines |

## Article 1
## Designations and wines

The 'Emilia' or 'dell'Emilia' Typical Geographical Indication, whether or not accompanied by the terms specified in this product specification, is reserved for partially fermented musts and wines meeting the conditions and requirements set out below.

## Article 2
## Grape varieties

The 'Emilia' or 'dell'Emilia' Typical Geographical Indication is reserved for the following wines:
- white, including frizzante types;
- red, including frizzante and novello types;
- rosé, including frizzante types;

'Emilia' or 'dell'Emilia' Typical Geographical Indication white, red and rosé wines must be produced with grapes from the holding composed of one or more varieties suitable for growing in the Emilia-Romagna Region, entered in the national register of wine grape varieties approved by the Ministerial Decree of 7 May 2004, as amended, as listed in Annex 1 to this specification.

The 'Emilia' or 'dell'Emilia' Typical Geographical Indication specifying one of the following grape varieties: Alionza, Ancellotta o Lancellotta, Barbera, Cabernet, Cabernet Franc, Cabernet Sauvignon, Chardonnay, Fortana, Lambrusco, Malvasia di Candia Aromatica, Malbo Gentile, Malvasia Bianca di Candia, Marzemino, Merlot, Montu', Pignoletto, Pinot Bianco, Pinot Grigio, Pinot Nero, Riesling Italico, Sangiovese, Sauvignon or Trebbiano is reserved for wines produced with grapes from the holding, composed as described below:

Alionza
Grape varieties: Alionza, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Ancellotta o Lancellotta
Grape varieties: Ancelotte or Lancellotta, at least 85 %.
Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.



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Barbera
Grape varieties: Barbera, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Cabernet
Grape varieties: Cabernet Franc and Cabernet Sauvignon, alone or in combination, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Cabernet Sauvignon
Grape varieties: Cabernet Sauvignon, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Cabernet Franc
Grape varieties: Cabernet Franc, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Chardonnay
Grape varieties: Chardonnay, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Fortana
Grape varieties: Fortana, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Lambrusco
Grape varieties: Lambrusco Salamino, Lambrusco di Sorbara, Lambrusco Grasparossa, Lambrusco Marani, Lambrusco Maestri, Lambrusco Montericco, Lambrusco Viadanese and Lambrusco Oliva, separately or together, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Lambrusco vinified in white
Grape varieties: Lambrusco Salamino, Lambrusco di Sorbara, Lambrusco Grasparossa, Lambrusco Marani, Lambrusco Maestri, Lambrusco Montericco, Lambrusco Viadanese and Lambrusco Oliva, separately or together, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.
The grapes must be vinified in white.

Malbo Gentile
Grape varieties: Malbo Gentile, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Malvasia
Grape varieties: Malvasia di Candia Aromatica, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Malvasia Bianca
Grape varieties: Malvasia Bianca di Candia, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Marzemino
Marzemino, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Merlot
Grape varieties: Merlot, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Montù
Grape varieties: Montù, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Pignoletto
Grape varieties: Pignoletto Bolognese, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Pinot Grigio
Grape varieties: Pinot Grigio, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Pinot Bianco
Grape varieties: Pinot Bianco, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Pinot Nero
Grape varieties: Pinot Nero, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Riesling Italico
Grape varieties: Riesling Italico, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Sangiovese
Grape varieties: Sangiovese, at least 85 %. Up to 15 % of non-aromatic red grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Sauvignon
Grape varieties: Sauvignon, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

Trebbiano
Grape varieties: Trebbiano Romagnolo, Trebbiano Toscano, separately or together, at least 85 %. Up to 15 % of non-aromatic white grapes from grape varieties suitable for growing in the Emilia-Romagna region may be added.

‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines, specifying one of the grape varieties referred to in this Article may also be produced in the ‘frizzante’ type, except for Pinot Grigio, Pinot Nero, Cabernet, Cabernet Franc, Cabernet Sauvignon, Merlot, Riesling Italico and Sangiovese.

‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines, specifying the Lambrusco grape variety, if placed on the market in containers of less than 6 litres’ capacity, may be produced only in the ‘frizzante’ type.
‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines, specifying a red grape variety, may also be produced in the ‘novello’ type.
‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines, whether or not specifying the name of the grape variety, may not be produced in the ‘frizzante’ type by artificial gasification.
‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines produced in the ‘frizzante’ type are subject to the provisions of the Ministerial Decree of 29 July 2004 (Official Gazette No 238 of 9 October 2004).

**Article 3**
**Grape growing area**

The growing area of grapes for the production of musts and wines that are designated as ‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication covers the entire administrative territory of the provinces of Ferrara, Modena, Parma, Piacenza and Reggio Emilia and the part of the province of Bologna located on the left bank of the river Sillaro.

**Article 4**
**Winegrowing standards**

The environmental and growing conditions of the grape varieties used to produce the musts and wines referred to in Article 2 must be the traditional ones in the area.
The maximum grape production per hectare of vineyard in single cropping on the holding for ‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines may not exceed 29 tonnes for white, red and rosé types per tonne, and as follows for types specifying the grape variety:
Alionza, 26 tonnes;
Ancellotta o Lancellotta, 26 tonnes;
Barbera, 21 tonnes;
Cabernet, 21 tonnes;
Cabernet Franc, 21 tonnes;
Cabernet Sauvignon, 20 tonnes;
Chardonnay, 23 tonnes;
Fortana, 29 tonnes;
Lambrusco, 29 tonnes;
Malbo Gentile, 20 tonnes;
Malvasia di Candia Aromatica, 24 tonnes;
Malvasia Bianca, 20 tonnes;
Marzemino, 20 tonnes;
Merlot, 20 tonnes;
Montù, 29 tonnes;
Pignoletto, 26 tonnes;
Pinot Bianco, 26 tonnes;
Pinot Grigio, 20 tonnes;
Pinot Nero, 20 tonnes;
Riesling Italico, 20 tonnes;
Sangiovese, 21 tonnes;
Sauvignon, 23 tonnes;
Trebbiano, 29 tonnes.


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Grapes for producing ‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines must provide the wines with the following minimum natural alcoholic strength by volume:
White, 8.50 % vol.;
Red, 8.50 % vol.;
Rosé, 8.50 % vol.;
Alionza, 8.50 %;
Ancellotta o Lancellotta, 8.50 %
Barbera, 8.50 %;
Cabernet, 8.50 %;
Cabernet Franc, 8.50 %;
Cabernet Sauvignon, 8.50 %;
Chardonnay, 8.50 %
Fortana, 8.50 %;
Lambrusco, 8.50 %;
Malbo Gentile, 8.50 %;
Malvasia di Candia Aromatica, 8.50 %;
Malvasia Bianca, 8.50 %;
Marzemino 8.50 %;
Merlot, 8.50 %;
Montù, 8.50 %;
Pignoletto, 8.50 %;
Pinot Bianco, 8.50 %;
Pinot Grigio, 8.50 %;
Pinot Nero, 8.50 %;
Riesling Italico, 8.50 %;
Sangiovese, 8.50 %;
Sauvignon, 8.50 %;
Trebbiano, 8.50 %.
The natural alcoholic strength may be increased using an enrichment process within the limits and using the procedures laid down in EU legislation.
Enrichment operations must be carried out in one single step and must be recorded in the appropriate records and documents, and must not increase the quantity of the finished product.

**Article 5**
**Wine-making standards**

In wine-making, only practices that give the wines their particular characteristics are permitted.
The maximum yield of grapes in finished wine, ready for consumption, may not exceed 80 % for all types of wine.
If this limit is exceeded, all of the product shall forfeit the right to use the Typical Geographical Indication.
‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication table wines may have musts and wines added from land located outside the production area as demarcated in Article 3, up to the limit of 15 %.
‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines may also be aged in wooden containers.


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**Article 6**
**Characteristics of wine for consumption**

‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines, whether or not specifying the grape variety, must have the following minimum volumetric alcoholic strengths when entering circulation:
‘Emilia’ or ‘dell’Emilia’ bianco, 10.00 %;
‘Emilia’ or ‘dell’Emilia’ rosso, 10.00 %;
‘Emilia’ or ‘dell’Emilia’ rosato, 10.00 %;
‘Emilia’ or ‘dell’Emilia’ novello, 11.00 %;
Alionza, 10.00 %;
Ancellotta o Lancellotta, 10.00 %
Barbera, 10.00 %;
Cabernet, 10.00 %;
Cabernet Franc, 10.00 %;
Cabernet Sauvignon, 10.00 %;
Chardonnay, 10.00 %
Fortana, 10.00 %;
Lambrusco, 10.00 %;
Malvasia di Candia Aromatica, 10.00 %;
Malvasia Bianca, 10.00 %;
Malbo Gentile, 10.00 %;
Marzemino, 10.00 %;
Merlot, 10.00 %;
Montù, 10.00 %;
Pignoletto, 10.00 %;
Pinot Bianco, 10.00 %;
Pinot Grigio, 10.00 %;
Pinot Nero, 10.00 %;
Riesling Italico, 10.00 %;
Sangiovese, 10.00 %;
Sauvignon, 10.00 %;
Trebbiano, 10.00 %.

In particular, ‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines have the following characteristics:

‘Emilia’ or ‘dell’Emilia’ bianco
colour: straw-yellow of varying intensity;
aroma: of good intensity, with floral and/or fruity hints prevalent depending on the composition of grape varieties and the growing environment;
flavour: dry, full-bodied;
minimum total acidity: 3.5 g/l;
minimum total alcoholic strength by volume: 10 % vol.;
minimum sugar-free extract: 13.00 g/l.

‘Emilia’ or ‘dell’Emilia’ bianco frizzante
colour: straw-yellow;
aroma: of good intensity, with floral and fruity hints of various kinds depending on the composition of grape varieties, but basically fresh;
flavour: dry, full-bodied;
minimum total acidity: 3.5 g/l;



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minimum total alcoholic strength by volume: 10 % vol.;
minimum sugar-free extract: 13.00 g/l.

‘Emilia’ or ‘dell’Emilia’ rosso
colour: ruby red of varying intensity;
aroma: vinous, with notes of fruit of varying ripeness, sometimes accompanied by floral notes, usually violets, and spicy notes, depending on the composition of grape varieties and the growing area;
flavour: dry, smooth and balanced acidity;
minimum total acidity: 3.5 g/l;
minimum total alcoholic strength by volume: 10 % vol.;
minimum sugar-free extract: 17.00 g/l.

‘Emilia’ or ‘dell’Emilia’ rosso frizzante
colour: ruby red of varying intensity;
aroma: vinous, with floral and fresh fruity notes;
flavour: dry, with nice freshness and full-bodied;
minimum total acidity: 3.5 g/l;
minimum total alcoholic strength by volume: 10 % vol.;
minimum sugar-free extract: 17.00 g/l.

‘Emilia’ or ‘dell’Emilia’ rosso novello
colour: bright ruby red;
aroma: vinous and with distinct fruity notes;
flavour: smooth and with balanced acidity;
minimum total acidity: 3.5 g/l;
minimum total alcoholic strength by volume: 11 % vol.;
minimum sugar-free extract: 17.00 g/l.

‘Emilia’ or ‘dell’Emilia’ rosato
colour: rosé, with various intensities and tones;
aroma: with prevailing fruity notes;
flavour: balanced softness and freshness, full-bodied;
minimum total acidity: 3.5 g/l;
minimum total alcoholic strength by volume: 10 % vol.;
minimum sugar-free extract: 14.00 g/l.

‘Emilia’ or ‘dell’Emilia’ rosato frizzante
colour: rosé, with various intensities and tones;
aroma: with slight floral notes, accompanied by more decisive fruity notes;
flavour: balanced softness and freshness, full-bodied;
minimum total acidity: 3.5 g/l;
minimum total alcoholic strength by volume: 10 % vol.;
minimum sugar-free extract: 14.00 g/l.

‘Emilia’ or ‘dell’Emilia’ specifying a white grape variety (also in the ‘frizzante’ type)
colour: straw-yellow of varying intensity;
aroma: of good intensity, with a varied range of floral and/or fruity scents varying in composition and intensity depending on the grape variety and growing environment; wines specifying ‘Malvasia’ and ‘Malvasia Bianca’ grape varieties may have fairly pronounced aromatic notes;
flavour: dry, varying degrees of freshness, full-bodied;



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minimum total acidity: 3.5 g/l
minimum total alcoholic strength by volume: 10 % vol.;
minimum sugar-free extract: 13.00 g/l.

‘Emilia’ or ‘dell’Emilia’ specifying a red grape variety (also in ‘frizzante’ type)
colour: ruby-red of varying intensity;
aroma: vinous, with notes of fruit of varying ripeness, sometimes accompanied by floral notes, usually violets, and spicy notes, depending on the grape variety and the growing area;
flavour: varying degrees of softness and freshness depending on the type, very full-bodied;
minimum total acidity: 3.5 g/l;
minimum total alcoholic strength by volume: 10 % vol.;
minimum sugar-free extract: 17.00 g/l.

‘Emilia’ or ‘dell’Emilia’ novello, specifying a red grape variety
colour: bright ruby-red, of varying intensity and with red to violet hints depending on the grape variety;
aroma: vinous and with distinct fruity notes;
flavour: smooth and with balanced acidity;
minimum total acidity: 3.5 g/l;
minimum total alcoholic strength by volume: 11 % vol.;
minimum sugar-free extract: 17.00 g/l.

For all types, wines finished in wooden barrels may have a woody flavour.

**Article 7**
**Description and presentation**

No terms may be added to the ‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication other than those laid down in this specification, including adjectives such as ‘extra’, ‘fine’, ‘scelto’ [choice], ‘selezionato’ [selected] or ‘superiore’. However, terms referring to names, business names or private trademarks may be used, provided that they do not seek to promote the product and are not likely to mislead the consumer.
Pursuant to Article 14(4) of Decree-Law No 61 of 8 April 2010, the ‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication may be used as a fall-back position for wines produced from grapes grown in vineyards within the territory demarcated in Article 3 above and entered in the vineyard register, provided that the wines for which the geographical indication in question is to be used satisfy the requirements laid down for one or more of the types covered by this specification.

**Article 8**
**Packaging**

‘Emilia’ or ‘dell’Emilia’ Typical Geographical Indication wines may be placed on the market in containers in accordance with the legislation in force. If they are put up in glass bottles, they may be presented with any type of seal, including the mushroom-shaped stoppers secured with a metal cage traditionally used in the production area.

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**Article 9**
**Link to the geographical environment**

**A) Details of the geographical area:**

*1) natural factors relevant to the link*

The geographical area relating to the 'Emilia' or 'dell'Emilia' Typical Geographical Indication concerns a large part of the Emilia-Romagna region, with the exception of the south-eastern area bordering on the Adriatic Sea.

The demarcated area which, from the western extremity, covers six provinces, includes very different landscapes, almost equally divided between plain and Apennine hill environments. Owing to the common origin, structural attitude and exposure of these lands, this area has uniform soil and climatic features. The various aspects of the climate have created a uniform landscape and, hence, also the crops, so that the grape varieties used in the wines with the 'Emilia' Typical Geographical Indication are trained and grown using substantially uniform techniques throughout the area.

The plain, with an altitude typically between 2 and 70 m above sea level, occupies a continuous area from the river Po to the Adriatic coast, and as far as the broad Apennine valleys, which can reach as high as 150 m above sea level. In the flat foothills and vertical deposits of the alluvial plain, the sediments originate mainly from the Apennine rivers and streams, while the sediments of the meandering plain and the delta plain were formed by the River Po.

The Apennine relief affects a continuous area extending from the first hills to the Apennine ridge, including a transitional plain area, with undulating morphology, almost absent in the south-eastern part of the region excluded from the demarcation. The altitude ranges from 100 to 2 200 metres, but most vineyards are found below altitudes of 600 metres. There is a predominance of sedimentary rocks, with a wide variety of lithotypes (sandstone, clay, limestone, chalk, sand and conglomerates). There is a complex mosaic of soil distribution, owing to the variety of local orographic factors and influences of morphogenetic processes, the complexity of the geological structure and distribution of the lithotypes, and the diversity of the climate, vegetation and human intervention.

Vineyards are found at various altitudes, from the plains upwards, depending on the area, the grape varieties grown and the wine-growing and oenological tradition; the fewest vines are found in the high Apennines, where the climate is too cold.

The temperature regime in the area is highly variable, ranging from sub-continental temperate (most important for a wine-growing area) to cool temperate.

On the plains, the climate is more continental, with average annual values around 14-16 °C. Annual precipitation ranges from 600 to 800 mm, concentrated mostly in the autumn and, to a lesser extent, in the spring. The minimum rainfall occurs in the north-eastern area, in the Po delta, where there is a clear influence of the sea.

Water shortages occur mainly during the summer, mitigated by high relative air humidity and available surface water. There is higher rainfall at higher altitudes, ranging from about 800 m (on the edge of the Apennines overlooking the plains) to over 2 000 mm in the high Apennines, together with more rainy days. The hydroclimatic balance follows the same trend as rainfall, with values ranging from about -400 mm in the inland plains to 0 on the middle Apennines, with positive values at higher altitudes.

*2) Human factors relevant to the link*

Human factors linked to the wine-growing area are of major importance, where the people have a long-established tradition of producing 'Emilia' wines.

The vineyards of Emilia have ancient origins, as grape pips have been found that date back to the iron age at various Terramare sites in the area. The most ancient varieties in the region are the Lambrusco vines, certainly of Etruscan origin and, in any case, genetically closer to the wild vines from which they were selected.

Paleo-Ligurians, Etruscans and Romans planted vines in the demarcated territory, influenced also by the presence of Celtic populations. These various influences led to the spread of the *arbustum*



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*gallicum,* where the vines are trained on living trees, taller and more suitable for fertile plain environments, and the *vinea characatae,* with a low training system, of Greek origin, suitable for hilly areas. Subsequently, several Roman authors cite and praise the spread of Emilian wine-growing that thrives and produces good wines.

Wine-growing continued to develop during the Middle Ages thanks to the work of the villagers and rustic monks of the area. In 1300, Pietro de' Crescenzi wrote of some 30 varieties of vines and wines produced in Emilia, from the plains to the mountains, including Trebbiano, Pignoletto ('Pignuolo') and the Lambrusco varieties.

It is an interesting historical account of how wine-growing and wines themselves have developed since the 14th century from the lowest plains to the highest hills, as Pietro de' Crescenzi writes: *'And it is of another species, called duracla, which is very dark and has long grapes, and makes good dark red wine in humid and wet soils, but it does not thrive in the mountains or dry places: and this species is chosen above all others in Ferrara; and there is another species, called gmaresta, which is not so dark and has long grapes, and it sheds all its leaves before ripening, and has a bitter and vinegary flavour, with a medium amount of fruit, and makes rare bunches and excellent and very pleasant wine; and neither birds, dogs nor men like to eat this grape; and is commonly found in the mountainous parts of Bologna.'*

The reputation of Emilia wines then spread over the centuries, for both red and white, still and semi-sparkling wines, and also of liqueur or raisin wines, as evidenced by various international wine exhibitions (e.g. national catalogue of the Italian Exhibition of 1861), until it came to be officially recognised with the introduction of the designations of origin.

In 1925, Norberto Marzotto produced an interesting list of grapes grown in the various provinces of Emilia-Romagna, listing all the varieties of the types specified in Article 2, including some very local ones such as Spergola, Moscato, Fogarina and Termarina; no international varieties were mentioned, as they did not interest the author, but they also were widespread throughout the territory.

In the early 1950s, wine-growing in the area regained momentum and economic viability thanks to the substantial and significant commercial results that enabled 'Emilia' IGT wines to spread far and wide, especially those containing Lambrusco, Malvasia, Pignoletto and Trebbiano grapes. In 1967, three registered designations of origin were approved in Emilia Romagna, rising to 10 in the following decade, thus confirming the area's strong wine-making vocation.

The Ministerial Decree of 18 November 1995 approved the 'Emilia' or 'Dell'Emilia' Typical Geographical Indication, whose boundaries fall partly or entirely within the broader 'Emilia' indication.

The demarcated area has a high overall wine-growing potential, since ISTAT statistics for the year 2000 list 32 427 hectares under vines.

The quantities of 'Emilia' IGT wine produced by these vineyards has always been high over the years. In 2009, according to the ISMEA-MIPAAF Observatory, grape production attained 130 000 tonnes, grown on about 6 300 hectares, the third-highest production of a Geographical Indication in the country. Red wines predominate over whites.

The human factor is essential for the Typical Geographical Indication in terms of:

- the grape varieties grown in the vineyards: the grape varieties are those traditionally grown in the demarcated area, several of which are indigenous to the Emilia-Romagna area and grown only locally;
- the farming techniques used: the training and planting systems are those that have evolved over time in the area, aimed at containing yields and obtaining the qualities required by the specification; the soil and climatic conditions naturally foster the growth of vines, and farms have opted for permanent 'cordone' training with trailing branches that keep the plants strong, allow proper spatial distribution of the buds, achieve production potential, capture the sunshine and ensure that the grapes get enough air and light. The most common training systems are 'cordone libero', 'cordone speronato', GDC, guyot and sylvoz. Planting density ranges from



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2 500 to 3 000 vines per hectare in lowland soils to 3 000 to 4 000 vines per hectare in the Apennine margin and ravines in the low Apennines. The most commonly used rootstocks are Kober5BB, SO4, 420A and 1103P;

– wine-making practices: traditionally established in the area for producing red and white wines, still or semi-sparkling for the types allowed by the specification, as well as for producing raisin and novello wines.

**B) Information on the quality or characteristics of the product essentially or solely attributable to the geographical environment:**

From an analytical and organoleptic point of view, the wines covered by this specification have very clear and distinctive characteristics, as described in Article 6, which mean that they can be clearly identified and considered typical of the local area.

Generally speaking, Emilia is the home of sparkling wines, a result of an age-old local tradition, combining wines from the plains and the hillsides, and from east to west of the region, but there are also a number of important red and white wines from hillier areas.

In particular, the varietal red wines include still, balanced and fruity wines such as Cabernet (Cabernet Franc and Sauvignon), Merlot, Pinot Nero and Sangiovese, as opposed to wines that can be either still or semi-sparkling, such as Malbo Gentile, Marzemino, Ancellotta, Barbera and Perla dei Vivi, or the more typically semi-sparkling wines, with balanced acidity and scented, like the 'Emilia' IGT Lambrusco, Fogarina and Fortana wines.

All the white wines are produced in either still or semi-sparkling versions, the latter more widespread, also with aromatic varieties such as Malvasia di Candia Aromatica and Moscato Bianco. The traditional bubbles in semi-sparkling wines help to balance the taste by enhancing the scents of the grape varieties.

White wines, both of international grape varieties such as Sauvignon or Chardonnay, and regional or local ones, such as Pignoletto or Montù, have the right levels of acidity, including malic acid, to enhance the scents of the grape varieties.

The best known areas offer interesting body and structure, especially in the hills, where there are more structured wines and even raisin wines, traditional in the area.

In the 'novello' versions of 'Emilia' IGT wines, the scents deriving from carbonic maceration of the grapes combine with the sensory properties of the grape variety and growing environment.

**C) Description of the causal interaction between the factors referred to in point A) and those referred to in point B)**

The demarcated geographical area is highly variable, with features that have led to different types of wine-growing and the establishment of different grape varieties, specific to each area.

Some 60 % of 'Emilia' vineyards are located in the plains and 38 % on foothills of the mountains (Istat, 2000). The wines reflect the two wine-growing macro-regions of Emilia-Romagna, because the plains produce cooler and lighter wines, while the hillside wines often have more structured, elegant and persistent smells and tastes.

In general, the sunshine and temperature conditions of the demarcated geographical area allow the grapes to ripen sufficiently in the area under vines. The highest thermal figures are found on the plains, with 2 400 degrees (Winkler index), decreasing with rising altitude. On the hillsides, the areas traditionally under vines, producing high-quality wines, are those with the best climatic conditions, on well-exposed slopes or in valleys protected from cold air currents. Wine-growing on hillsides is more widespread in the provinces of Piacenza, Parma and Bologna.

Short-cycle grape varieties are most at home at higher altitudes, where vineyards are more marginal, with shallow soils, subject to intense erosion.

The plains are home to the vines needing higher temperatures, such as Lambrusco varieties, more widespread in the central part of the region, especially in the provinces of Reggio Emilia and Modena, while in the marginal and low Apennine areas, where they meet the foothills and the first



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valleys, conditions are ideal for a large group of grape varieties, both white and red, for producing still or semi-sparkling wines, or even raisin wines. Here, the continental climate is mitigated by stronger winds and higher rainfall, and the more heterogeneous slopes and soils are chosen according to the desired product type.
The sub-continental climate ensures sufficient rainfall throughout the year, while summer droughts are mitigated in the plains by the presence of watercourses, deep soils and higher and better distributed rainfall in the hills, making these favourable wine-growing environments.
There is no lack of particular local phenomena, such as on the plains near Ferrara, where there are soils from the delta and coastal plains, at altitudes below sea level, with shallow hydromorphism, but which are water-stressed owing to a very negative hydroclimatic balance; the Fortana variety is traditionally grown in this environment.
In general, however, wide variations between night and day temperatures while the grapes are ripening, combined with predominantly sub-alkaline or alkaline soils, with a fine or moderately fine texture, result in scented wines with a high polyphenol content, and give the wines their typical organoleptic properties.
Wine-growing and wine products also vary from west to east, according to the traditions of the individual areas. The plains produce the largest quantity of wine and include the historic Etruscan area of Emilia Romagna producing Lambrusco wines, an area growing Trebbiano varieties, and a special area of the province of Ferrara, near the coast, where the Fortana grape predominates. In the hills, running from west to east, we find the Graeco-Roman wine-growing tradition of the Piacenza hills, associated with grape varieties such as Barbera and Croatina, and the traditional Malvasia di Candia Aromatica, which extends as far as the hills of Parma and Reggio Emilia. On the hillsides, many other international and local grape varieties are grown, including Sauvignon, Spergola, Montuni and Pignoletto, the latter widespread in the Bologna area, along with the reds used to make Cabernet and Merlot Bordeaux-style wines. On the eastern boundaries of the hilly area, we also find the historic Sangiovese and Albana varieties.
The importance of wine-growing in this area is evidenced by the many vineyards within the demarcated area and the hundreds of thousands of hectolitres of 'Emilia' wine produced and marketed every year around the world.

**Article 10**
**References of the control body**

Name and address: Ministry of Agricultural, Food and Forestry Policies
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The Central Inspectorate for Protecting Quality and Combating Agri-food Product Fraud is the competent control body of the Ministry of Agricultural, Food and Forestry Policies, pursuant to Article 13 of Legislative Decree No 61/2010 (Annex 2), which carries out annual verifications of compliance with the provisions of this specification, in accordance with (a) and (c) of the first subparagraph of Article 25(1) and Article 26 of Regulation (EC) 607/2009, for products covered by the Protected Geographical Indication (PGI) using control methods throughout the entire production chain (viticulture, processing, packaging), by randomly selecting a minimum number of entities identified by risk analysis, in accordance with (a) of the second subparagraph of the aforementioned Article 25(1).


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In particular, that verification which, as regards the finished product, consists solely of an analytical examination (pursuant to (b) of the first subparagraph of Article 25(1) and Article 26(1) of Regulation (EC) No 607/2009), is carried out in compliance with the provisions of Article 13 of Legislative Decree No 61/2010 and the Ministerial Decree of 31 July 2009 (Official Gazette No 230 of 3 October 2009), as amended by the Ministerial Decree of 30 July 2010 (Official Gazette No 244 of 18 October 2010) and the Ministerial Decree of 11 July 2011 (Official Gazette No 219 of 20 September 2011) (Annex 3).

Ref. Ares(2014)1978555 – 17/06/2014

# Application for a new amendment

## I. SINGLE DOCUMENT

### *1. NAME AND TYPE*

**a. Name(s) to be registered**

| |
|---|
| Fiano di Avellino (it) |

**b. Geographical indication type**

| |
|---|
| PDO - Protected Designation of Origin |

### *2. CATEGORIES OF GRAPEVINE PRODUCTS*

| |
|---|
| 1. Wine |

### *3. DESCRIPTION OF THE WINES*

'Fiano di Avellino' Bianco

| *Concise textual description* |
|---|
| Colour: straw yellow of varying intensity;<br>aroma: pleasant, intense, fine, distinctive;<br>taste: fresh, harmonious;<br>minimum total alcoholic strength by volume: 11.5 % vol;<br>minimum sugar-free extract: 16.0 g/l. |

| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume):* | |
| *Minimum actual alcoholic strength (in % volume):* | |
| *Minimum total acidity:* | 5.0 grams per litre expressed as tartaric acid |
| *Maximum volatile acidity (in milliequivalents per litre):* | |
| *Maximum total sulphur dioxide content (in milligrams per litre):* | |

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## *4. WINE MAKING PRACTICES*

a. Essential oenological practices

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Description of practice:* | |
| Only fair and traditional oenological practices, designed to give the wines their specific features, may be used in the vinification process.<br>The maximum yield of finished wine from the grapes must not exceed 70 %. Above this limit, entitlement to the controlled and guaranteed designation of origin (*denominazione di origine controllata e garantita*, DOCG) is lost for all the grapes produced. | |

b. Maximum yields:

Fiano di Avellino Bianco

| *Maximum yield:* |
|---|
| 70 hectolitres per hectare |

## *5. DEMARCATED AREA*

The production area of the grapes used in the production of 'Fiano di Avellino' DOGC wines covers the entire administrative area of the following municipalities in the Province of Avellino: Avellino, Lapio, Atripalda, Cesinali, Aiello del Sabato, S. Stefano del Sole, Sorbo Serpico, Salza Irpina, Parolise, S. Potito Ultra, Candida, Manocalzati, Pratola Serra, Montefredane, Grottolella, Capriglia Irpina, S. Angelo a Scala, Summonte, Mercogliano, Forino, Contrada, Monteforte Irpino, Ospedaletto d'Alpinolo, Montefalcione, Santa Lucia di Serino and San Michele di Serino.

## *6. MAIN GRAPE VARIETIES*

| |
|---|
| ** FIANO B. (MAIN) |
| ** Greco W (OIV) |
| ** Coda di Volpe Bianca (OIV) |
| ** TREBBIANO TOSCANO (MAIN) |

## *7. DESCRIPTION OF THE LINK(S)*

Fiano di Avellino

| *label.newWineName.singleDocument.linkWithArea.conciseDetail* |
|---|
| The territory is located to the north of Avellino and extends to the boundaries with the Province of Benevento.The production area, in its current configuration, was described as early as in 1642 in 'Raguagli della città di Avellino' by the historian Fra' Scipione Bellabona. The literature covering social and economic developments in the area from |

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| |
|---|
| the Middle Ages up to the 20th century bear witness to the constant presence of vineyards in this area as a mainstay of the local economy. Schooling brought social and economic progress, which in turn helped Avellino become one of the top wine-producing and wine-exporting provinces of Italy. |

### *8. ESSENTIAL FURTHER CONDITIONS*

| |
|---|
| |

## II. OTHER INFORMATION

### *1. GENERAL INFORMATION*

| | |
|---|---|
| *Equivalent term(s):* | |
| *Traditionally used name:* | |
| *Application language:* | Italian. |
| *Legal basis for the submission* | Bringing the specification into compliance with EU rules (Article 73(2) of Regulation (EC) No 607/2009) |
| *This technical file includes amendments adopted in compliance with:* | |
| *Type of amendment:* | Bringing the specification into compliance with EU rules (Article 73(2) of Regulation (EC) No 607/2009) |

**Reasons for amendment**

| | |
|---|---|
| *Title:* | Summary of the single document |
| Reasons: | Summary of the single document with no amendment to the product specification in order to comply with Article 94(1)(d) of Regulation (EU) No 1308/2013. |

### *2. CONTACT DETAILS*

**a. Details of the applicant**

| | |
|---|---|
| *Applicant name and title* | CONSORZIO DI TUTELA DEI VINI D'IRPINIA |
| *Legal status, size and composition (in the case of legal persons)* | Consorzio di tutela vini [Wine protection association] |
| *Nationality:* | Italy |
| *Address:* | 7 Viale Cassito<br>83100 Avellino<br>Italy |
| *Tel.:* | +39082773766 |

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| | |
|---|---|
| *Fax number:* | +39082778163 |
| *Email:* | info@consorziovinidirpinia.it |

**b. Intermediary details**

| | |
|---|---|
| *Name of intermediary:* | Ministry of Agricultural, Food and Forestry Policy |
| *Address:* | 20 XX Settembre<br>00187 Rome<br>Italy |
| *Tel.:* | +39-0646656030; +39-0646656043; +390646656029 |
| *Fax number:* | |
| *Email:* | pqa4@mpaaf.gov.it, l.lauro@mpaaf.gov.it, l.tarmati@mpaaf.gov.it |

**c. Interested party details**

| | |
|---|---|
| *Interested party name and title:* | Campania Region |
| *Legal status, size and composition (in the case of legal persons):* | Regional public authority |
| *Nationality:* | Italy |
| *Address:* | Isola A/6 G. Porzio<br>80143 Napoli<br>Italy |
| *Tel.:* | +39817967302 |
| *Fax number:* | +39-0817967330 |
| *Email:* | dg06.uod09@pec.regione.campania.it |

**d. Competent control authority details**

| | |
|---|---|
| *Name of the competent control authority* | ICQRF – Dipartimento dell'ispettorato centrale della tutela della qualità e della repressione frodi dei prodotti agroalimentari [Central Inspectorate for Protecting Quality and Combating Agri-food Product Fraud] |
| *Address:* | 42 Via Quintino Sella<br>00187 Rome<br>Italy |
| *Tel.:* | +39-064883043; +39-064886616; +39064886623 |
| *Fax number:* | |
| *Email:* | vico.segreteria@mpaaf.gov.it |

**e. Details of control bodies**

| | |
|---|---|
| *Name of the control body* | Agroqualità S.p.A. |
| *Address:* | 305 Viale Cesare Pavese<br>00144 Rome<br>Italy |
| *Tel.:* | +39 06 54228675 |
| *Fax number:* | |
| *Email:* | agroqualita@agroqualita.it |

## *3. TRADITIONAL TERMS*

### a. Point (a)

| |
|---|
| Denominazione di origine controllata e garantita (DOCG) [Controlled and guaranteed designation of origin] |

### b. Point (b)

| |
|---|
| Apianum |

## *4. NUTS area*

| | |
|---|---|
| ITF34 | Avellino |
| ITF3 | Campania |
| ITF | SUD [SOUTH] |
| IT | ITALIA [ITALY] |

## *5. SECONDARY GRAPE VARIETIES*

| |
|---|
| |

## *6. DOCUMENTATION*

### a. Product specification

| | |
|---|---|
| *Status:* | Annex |
| *File name:* | DOCG Fiano di Avellino.pdf |

### b. National decision of approval:

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| | |
|---|---|
| *File name:* | DOCG Fiano di Avellino - DM 18 07 2003 Riconoscimento DOCG.pdf |
| *Legal basis:* | Ministerial Decision of 18 July 2003 recognising the DOCG |
| *File name:* | DPR 27.04.1978 Riconoscimento DOC Fiano di Avellino.pdf |
| *Legal basis:* | Regional Landscape Plan of 27 April 1978 recognising the DOC |

**c. Other document(s):**

| | |
|---|---|
| *File name:* | Allegato 1 - Decreto Legislativo 61 dell'8 aprile 2010.pdf |
| *Description:* | Annex 1 - Legislative Decree No 61 of 8 April 2010 |

| | |
|---|---|
| *File name:* | Allegato 2 - DM 14 giugno 2012 (piano dei controlli vini DOP e IGP).pdf |
| *Description:* | Annex 2 - Ministerial Decree of 14 June 2012 (inspection plan for PDO and PGI wines) |

**d. Maps of the demarcated area**

| |
|---|
| |

**e. Note for the European Commission**

| |
|---|
| |

## *7. LINK TO THE PRODUCT SPECIFICATION*

| | |
|---|---|
| *Links:* | www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/4625 |

# SUMMARY

COUNCIL REGULATION (EC) No 510/2006

on protected geographical indications and protected designations of origin for agricultural products and foodstuffs

**'FONTINA'**

EC No: IT-PDO-0117-0008-17.02.2005

**PDO ( X )  PGI ( )**

This summary sets out the main elements of the product specification for information purposes.

**1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

Name: Ministero delle Politiche Agricole e Forestali

Address: Via XX Settembre 20, 00187 Rome, Italy

Tel.: ++39 06- 46655104

Fax: ++39 06-46655306

E-mail: saco7@politicheagricole.gov.it

**1. GROUP:**

Name: Consorzio Produttori e Tutela della DOP Fontina

Address: reg. Borgnalle 10/l, 11100 Aosta, Italy

Tel.: ++39 0165 44091

Fax: ++39 0165 262159

E-mail: info@consorzioproduttorifontina

Composition: All 'Fontina' producers and/or ripeners.

**2. TYPE OF PRODUCT:**

Class 1.3. – Cheeses

**3. SPECIFICATION:** (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

*3.1.* **Name:**

'Fontina'

*3.2.* **Description:**

When it is released for consumption, 'Fontina' has the following physical, chemical, microbiological and organoleptic characteristics:

1. Physical characteristics:

Shape



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– a) cylindrical, typically flattened

– b) flat sides

– c) originally concave heel, not always noticeable after ripening

Size

– a) diameter between 35 and 45 cm

– b) height between 7 and 10 cm

– c) weight between 7.5 and 12 kg

Rind

– a) firm, ranging from light to dark brown depending on how mature it is and the duration of ripening

– b) soft or semi-hard as it becomes riper

– c) thin

Flesh

– a) springy and soft, varying according to the period of production

– b) characteristic holes throughout the cheese wheel

– c) colour ranging from ivory white to straw yellow of varying intensity

2. Chemical properties: the fat percentage must be at least 45% of dry matter.

3. Microbiological properties: high content of live lactic cultures.

4. Organoleptic properties: the cheese melts in the mouth and has a characteristic sweet, delicate flavour that becomes stronger as the cheese ripens.

*3.3.* **Geographical area:**

The production, ripening and cutting area for 'Fontina' cheese is the entire territory of Valle d'Aosta.

*3.4.* **Proof of origin:**

The elements concerning proof of origin are as follows:

a) The requirement for a casein label to be affixed to each wheel produced, containing an alphanumeric code and a stylised image of a mountain, which unambiguously identifies each Fontina wheel.

b) The use of identification stamps containing the abbreviation 'CTF' (*Consorzio Tutela Fontina*) and a numerical identification code for the producer. These are applied to one of the flat sides during the pressing stage.

These stamps are provided by the CTF to all parties who operate in accordance with the product specification for 'Fontina' PDO.

*3.5.* **Method of production:**

The milk that is processed to produce 'Fontina' must be produced in Valle d'Aosta and be raw, whole and come from a single milking of cattle from the Valdostana breed (Pezzata Rossa, Pezzata Nera, Castana).

The diet of the dairy cows must be made up of hay and grass produced in Valle d'Aosta. In addition to the grass and hay, feed concentrates may be used. The



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composition of the compound feedingstuffs must be essentially cereals and nucleus proteins. It is forbidden to use grass silage, fermented feed or other feed with characteristics that are not appropriate to 'Fontina' production (e.g. animal protein, animal and plant meal and oils, seeds, roots, vegetables, fruit, industrial by-products, nitrogen sources, antibiotics, hormones and/or stimulants, fermentation media, silica, chemically treated straw, fresh or dry bread).

Before coagulation, the milk must not have been heated to a temperature exceeding 36°C. Cultures of indigenous lactic acid bacteria (enzymes) – which are stored under the responsibility of the *Consorzio Produttori e Tutela dalla DOP Fontina*, which freely releases them to all 'Fontina' PDO producers – may be added to the milk.

The milk coagulates in copper or steel vats with the addition of calf rennet. The procedure must take place at a temperature between 34°C and 36°C and last at least 40 minutes. The curds are then broken, with the next stage being stirring over a fire at a temperature between 46°C and 48°C. After standing for a period of not less than 10 minutes, the cheese mass is extracted and wrapped in fabric cloths. The cheese mass must be placed in the typical concave heal moulds, which are then stacked and pressed. When they are turned over for the first time, a casein label must be applied. This must contain an identification code for the cheese wheel and the identifying logo for the product, so as to guarantee traceability and comprehensive monitoring of the origin of the product. Before the final pressing stage, the identification label giving the producer number assigned by the *Consorzio* must be applied. The pressing stage continues until the production stages. During the pressing stage, the cheese wheels must be turned over so as to facilitate the draining of the cheese. Within 24 hours of pressing being completed, the cheeses may be pickled for a maximum period of 12 hours by being placed in vats containing a salt water solution.

During the ripening process, the cheese wheels are taken off the shelf and turned over so that the side that was facing downwards can be salted with a light scattering of salt. Once the salt has dissolved, the cheese is taken out so that the side that had previously been salted and the heel can be rubbed down with brushes and a salt water solution. The cheese is then put back on the shelf in its original position.

Ripening must take place in store-rooms with a moisture level of at least 90% and a temperature between 5°C and 12°C.

Lastly, it is important for the cutting and packaging stages to be carried out within the geographical area defined in point 4.3, so as to ensure that the product retains its characteristics until it reaches the final consumer. 'Fontina' has a moist rind and a level of moisture of the flesh which are such that warehousing, storing and packaging are extremely delicate procedures to be carried out within a short timescale, maintaining the ideal environmental conditions (temperature and moisture) and paying particular attention to how workers handle the wheels. Rapidly carrying out the various stages makes it possible to minimise the risk of mould developing on the crust or inside the cheese itself. Lastly, the development of mould, as well as discolouration of the rind as a result of the development of fungal mycelia, can easily undermine the integrity of the thin rind, thereby adversely affecting the properties of the cheese itself, leading to discoloration and a strong, unpleasant taste. These characteristics are not appreciated by consumers.


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*3.6.* **Link:**

The geographical environment from which 'Fontina' originates and where it is produced is the unique mountain environment of the Valle d'Aosta, an Alpine valley with a specific climate, and with flora and fauna that are rarely found elsewhere. An indigenous breed of cattle, the Valdostana, is reared in this region. This breed has three characteristic features: its muscular and compact morphology which allows it to move to mountain pastures and directly consume the available forage, its capacity to make the most of the local hay forage and the fact that it produces ideal milk for traditional cheese production. The indigenous Valdostana breed thus makes it possible for the grass – the mountain area's abundant resource – to be transformed into an original cheese product. This interdependence is enhanced by the fact that the cattle all graze in mountainland in summer and in pastureland in autumn. The Valdostana breed and 'Fontina' cheese are a reflection of the environment that gave rise to them: the relationship between the three elements – environment, breed and cheese – is not hierarchical, but rather holistic. Indeed, the Valdostana breed and 'Fontina' are important guardians of the environment. The botanical composition of the pastures and meadows (which is the result of the dry summer climate of this Alpine valley) and the biochemical uniqueness of the milk obtained from the Valdostana breed are thus the basis for 'Fontina' as a designation of origin.

Besides the hardiness of the indigenous breeds and the use of local forage, the link with the region is based on the following factors:

– the cheese-making techniques, which are part of the local tradition;

– the use of raw whole milk from a single milking (two milkings are carried out per day), to be delivered in as short a time as possible;

– the natural presence of bacterial flora and characteristic flavours (this is why the milk does not undergo thermisation during the initial cheese-making stages);

– the specific characteristics of the ripening process, which takes place at temperatures between 5°C and 12°C and relative humidity of at least 90% up to saturation point.

*3.7.* **Inspection body:**

Name: CSQA Certificazioni Srl

Address: Via s. Gaetano 74, 36016 Thiene (VI) – Italy

Tel.: ++39 0445 366094

Fax: ++39 0445 382672

E-mail: csqa@csqa.it

*3.8.* **Labelling:**

The 'Fontina' logo is a circle in the centre of which is a stylised image of a mountain above the word 'FONTINA'. Underneath this word is the abbreviation 'D.O.P.' inside an ellipse, while the circumference of the circle features the words 'ZONA DI PRODUZIONE – REGIONE AUTONOMA VALLE D'AOSTA'.

When the product is sold in portions, the label must feature:

– the 'Fontina' logo, as described in above

– the Community logo



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– the wordings 'Prodotto di montagna' and 'Produit de montagne'



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Franciacorta

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Consorzio volontario per la tutela dei vini con denominazione Franciacorta, Curtefranca e Sebino
53 G. Verdi
25030 Erbusco (BS)
Italia

Tel. +390307760477 / Fax. +390307760467
segreteria@franciacorta.net

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* 21. 7. 1967

## PRODUCT DESCRIPTION

- **Raw Material**

Wine made from the grape variety Chardonnay and / or Pinot Bianco and / or Pinot Nero.

- **Alcohol content :** min 11,50% vol
- **Physical Appearance**

White and rosé wines.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Region of Lombardy (province of Brescia).

## LINK WITH THE GEOGRAPHICAL AREA

Franciacorta is located at the northern end of the Padana plain and is within the Alpine system, near Lake Iseo. Its climate is similar in some respects to the Padana plain, but with the beneficial effects of the lake. In summer, the heat is tempered by cool currents blowing along the corridor of Valcamonica and the lake, and in winter the lake lets out the heat accumulated in the previous season, thereby making temperatures milder. The territory of Franciacorta is very heterogeneous and six types can be identified : fine moraine, characterized by thin soils on ridges and in areas with steeper slopes of moraine hills, in which there is the least productive potential and an increased earliness of ripening. Here the fine deposits with deep silty soil texture, localized predominantly in areas of glacial retreat and lake deposits provide a spicy -vegetal aroma and complexity. There is a predominantly floral note. Fluvioglacial types are characterized by moderately deep soils with a coarse skeleton, and located in areas of the streams of the Sebino Glacier, these soils tend to induce greater production potential and less early ripening. The wines are of medium complexity and dry fruityness predominates. Colluvial types are associated with

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very deep soil, which is located both on the slopes and terraced areas of low limestone hills. Moraine has deep soils of medium or moderately fine texture and which reflect the outermost moraine hills amphitheater. In these areas the flavours of the wines are dry fruity and spicy-vegetal. Colluvi: there are two related production potential and acidity level behaviours: in the lower parts of the hills (distal colluvium), productivity levels and acidity are considerably higher than in terraced areas (terraced colluvium).

The presence of the vine dating from prehistory shows that the area is indeed well-suited to vines. Proof of this is through the discovery of seeds from prehistoric times and the as well as the archaeological material which has been recovered in the whole area. Also classical authors such as Pliny, Columella and Virgil refer to the area. We also have knowledge of the peoples who settled in Franciacorta who we know through various historiographical testimonies: the Cenomani Gauls, Romans and Lombards. Records of the IX, X and XI centuries of major urban monasteries confirm how the culture of the vine has spread, as witnessed by the significant archaeological finds in the area of viticulture from Late Antiquity to the Middle Ages in Franciacorta. The Franzacurta place name first appears in an ordinance of the Eighth Book of Brescia Statutes of 1277, referring to the order imposed on the municipalities of Rodengo Gussago and the bridge over the river Mella Mandolossa " Pro Sua utilitate amicorum Franzacurta propria et omnium "( for utility and all friends Franzacurta ) .

The name stems from the time of the monastries (Rodengo, Provaglio, Rovato) founded by Cluny and the free courts (in the Latin of the time: francae curtae). Recent studies indicate that this state of freedom referred to the goods leaving Franciacorta towards the municipality of Brescia duty free in exchange for maintaining the stretch of road between Brescia and Iseo and thence along the lake to Valcamonica. Whatever the origin of this 'freedom', the origin of the name must surely be found in the Latin " francae ' and the role of the monasteries ' curtae '. The early fifteenth century saw a long period of stability, increased agricultural activity, investment of new capital and the concentration of wine production in the suburban mountainous strip. Franciacorta oversaw the spread of new registered techniques such as ' piantana "and the pruning. From this combination of history, wine-making and the culture of Franciacorta, comes one of the first publications in the world on the art of winemaking using natural fermentation in the bottle and its action on the human body. Printed in Italy in 1570, the text was written by the physician Gerolamo Conforti Brescia with the significant title Libellus mordaci wine. This doctor, whose studies preceded the activities of the illustrious abbot Dom Perignon, highlights the remarkable dissemination and widespread consumption of spirited and sparkling wines, and is irrefutable evidence of the deep and ancient connection between this territory and Franciacorta .

The most recent evidence is that of Gabriele Rosa, who in his 1852 wines Treaty remembers that white wines of Franciacorta are "most excellent, spicy and bitter."

In 1967, the DO Franciacorta was created, one of the first designations of origin in Italy and also covering sparkling wine. The latter was established in 1995, and is the highest recognition in the pyramid of quality Italian wines, the denomination of controlled and guaranteed origin. This is a milestone on the path towards a growing recognition of the inextricable link between this wine and its territory, and the term Franciacorta is the only name to identify the wine and its production method.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministero delle Politiche Agricole, Alimentari e Forestali
Dipartimento dell'Ispettorato centrale della tutela della qualità e repressione delle frodi dei prodotti agro-alimentari
Via Quintino Sella n. 42,
00187 ROMA

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Tel. +39 6/46656608, +39 6/46656648, +39 6/46656658
icq.dip.segreteria@politicheagricole.gov.it

**SUMMARY**

COUNCIL REGULATION (EC) NO 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**"GORGONZOLA"**

**EC No: IT/PDO/117/0010/12.4.2002**

**PDO ( X )  PGI (  )**

This summary sets out the main elements of the product specification for information purposes.

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

| | |
|---|---|
| Name: | Ministero delle politiche agricole alimentari e forestali - Dipartimento delle Politiche di Sviluppo - Direzione Generale per la Qualità dei prodotti agroalimentari |
| Address: | Via XX Settembre No 20 – 00187 Roma |
| Tel: | 06 – 4819968 |
| Fax: | 06 – 4203126 |
| e-mail: | qpa3@politicheagricole.gov.it |

**2. GROUP:**

| | |
|---|---|
| Name: | Consorzio per la tutela del formaggio Gorgonzola |
| Address: | Via A. Costa, 5/c – 28100 Novara |
| Tel: | 0321.626613 |
| Fax: | 0321.390936 |
| e-mail: | consorzio.gorgonzola@gorgonzola.it |

Composition: Producers/processors ( X )  Other (  )

**3. TYPE OF PRODUCT:**

Class 1.3 - Cheeses

**4. SPECIFICATION:** (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

**4.1. Name:**

"Gorgonzola"

**4.2. Description:**

Gorgonzola is a soft, fat, raw paste cheese made exclusively from whole cows' milk.

The finished product has the following characteristics:

- Shape: cylindrical, with flat ends and a high, straight side;
- Dimensions: minimum height of the side 13 cm; diameter of between 20 and 32 cm;



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– Weight:

  – large wheel, mild type: 10-13 kg with a mild or slightly tangy taste;

  – medium wheel, tangy type: 9-12 kg with a pronounced tangy taste;

  – small wheel, tangy type: 6-8 kg with a pronounced tangy taste;

– Rind: grey and/or pink in colour, non-edible.

– Paste: homogeneous, white or pale yellow, with mould (marbling) producing characteristic blue-green veins.

– Fat content over dry matter: 48% minimum.

**4.3. Geographical area:**

The area in which the cheese is produced and matured includes the whole of the following provinces:

– Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milan, Monza, Novara, Pavia, Varese, Verbano Cusio-Ossola and Vercelli.

– Alessandria: solely the municipalities of Casale Monferrato, Villanova Monferrato, Balzola, Morano Po, Coniolo, Pontestura, Serralunga di Crea, Cereseto, Treville, Ozzano Monferrato, San Giorgio Monferrato, Sala Monferrato, Cellamonte, Rosignano Monferrato, Terruggia, Ottiglio, Frassinello Monferrato, Olivola, Vignale, Camagna, Conzano, Occimiano, Mirabello Monferrato, Giarole, Valenza, Pomaro Monferrato, Bozzole, Valmacca, Ticineto, Borgo San Martino and Frassineto Po.

**4.4. Proof of origin:**

Every stage in the production process must be monitored and a record made of the inputs and outputs at each stage. Product traceability is ensured by this, and by compiling specific registers managed by the inspection body of livestock farmers, dairies and maturers, by keeping production registers and by notification to the inspection body of the quantities produced. The raw material itself is carefully monitored by the responsible inspection body through all stages of production. All natural and legal persons whose names appear in the registers will be subject to control by the inspection body in accordance with the specification and the control plan.

The “Gorgonzola” PDO is shown clearly by two marks to be affixed in the area of production and maturation in order to allow the inspection body to verify beforehand that the product has acquired the qualitative and organoleptic characteristics set out under point 4.2.

The two marks are affixed as follows:

– one at the point of production, on each of the flat ends displaying the identification number of the dairy, as taken from the tables distributed by the protection body under delegation from the Ministry of Agricultural, Food and Forestry Policy;

– the other, to be affixed once the product has acquired the requisite characteristics to be released for consumption, consists of goffered aluminium foil wrapped around the whole



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cheese, or around the half-cheese after it has been cut horizontally, such that the mark of origin with the identification number of the dairy remains clearly visible on the flat end of the cheese and bearing, on the other side, the goffered identifying mark as a guarantee of the authenticity and traceability of the product.

**4.5. Method of production:**

Production: "Gorgonzola" PDO is produced as follows:

– whole cows' milk from the production area is pasteurised.

– curdling: after pasteurisation, the whole cows' milk is inoculated with milk enzymes and with a suspension of *Penicillium* spores and selected yeasts; calf rennet is then added at a temperature of 28-36°C.

– the curd is then put into *fasceruoli* (perforated cylindrical containers) and the origin mark with the identification number of the dairy is placed on both flat ends;
– the resulting wheel is dry salted over a period of several days at a temperature of 18-24°C;

– during maturation, the varieties and strains of *Penicillium* characteristic of "Gorgonzola" develop, giving it its blue-green colour (marbling).

Maturation: minimum 50 days:

– large wheel, mild type: 10-13 kg, with a mild or slightly tangy taste, minimum maturation period: 50 days.

– medium wheel, tangy type: 9-12 kg, with a pronounced tangy taste, minimum maturation period: 80 days.

– small wheel, tangy type: 6-8 kg, with a pronounced tangy taste, minimum maturation period: 60 days.

The maturation of all types is carried out at a temperature of between 2 and 7°C and humidity of between 85 and 99%.

During maturation, holes are made in the paste on several occasions to promote the development of the varieties and strains of *Penicillium* that are characteristic of "Gorgonzola" (marbling).

At the end of the maturation period, the inspection body checks that the product has acquired the requisite characteristics to be released for consumption and the cheese is wrapped in goffered aluminium foil with the goffered identifying mark.

**4.6. Link:**

The natural factors are tied in with the production area's climatic conditions, which foster the abundance of quality fodder for dairy cows and the development of the microbiological agents that ensure the cheese's organoleptic characteristics and colouring.

As regards human factors, it should be pointed out that consumption for the product is widespread, thanks in particular to its use in traditional cereal-based preparations that are typical of the area of production.

**4.7. Inspection body:**

| | |
|---|---|
| Name: | CSQA Certificazioni S.R.L. |
| Address: | Via S. Gaetano, 74 – 36016 Thiene (VI) - Italy |
| Tel: | 0445.366094 |
| Fax: | 0445.382672 |
| e-mail: | csqa@csqa.it |

The inspection body fulfils the conditions applicable under standard EN 45011.

**4.8. Labelling:**

Individual cheeses must bear the identifying marks issued by the protection body.

Large cheeses with characteristics that permit them to be described as mild and medium-sized and small cheeses with characteristics that permit them to be described as tangy may bear the terms “dolce” and “piccante” respectively on the label next to or below the designation “Gorgonzola” in significantly smaller characters.



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# SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006 on protected geographical indications and protected designations of origin

**"GRANA PADANO"**

EC No: IT-PDO-0217-0011-26.07.2006

**PGI ( )PDO ( X )**

## 1 NAME

"Grana Padano"

## 1. MEMBER STATE OR THIRD COUNTRY

Italy

## 2. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 2.1. Type of product (Annex II)

Class 1.3 – Cheeses

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

Hard cheese made from cooked paste; it is matured slowly, manufactured throughout the year and used whole or grated; it is produced from raw, partially skimmed milk from cows, milked twice a day, whose basic diet consists of fresh or dried fodder; the milk used may come from one milking or from two milkings mixed together. The cheese is cylindrical in form with a slightly convex or virtually straight heel, and with flat faces featuring a slightly raised edge.

It has a diameter of 35 to 45 cm and the heel is 18 to 25 cm high, which may vary according to technical production conditions.

Weight: from 24 to 40 kg; rind: hard and smooth, 4 – 8 mm thickness.

The paste is hard, with a finely grained structure, flaky from the middle out and with barely visible eyes. The minimum fat content on the dry matter is 32%. The colour of the rind is a natural golden yellow and the paste is white or straw-coloured. The paste has a fragrant aroma and a delicate taste.

### 2.3. Raw materials (for processed products only)

Raw cow's milk, natural whey and calf rennet.

The milk comes from cows reared in the geographical area defined in point 4.

### 2.4. Feed (for products of animal origin only)

The basic feed for the dairy cattle, consisting of green or preserved fodder, is fed to lactating cows, dry cows and heifers over 7 months old.

Milk cows are fed primarily with feed produced on the home farm or in the Grana Padano PDO production area.



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No less than 50% of the dry matter of the daily feed should be made up of feed with a ratio of fodder to feed of no less than 1, by reference to the dry matter.

At least 75% of the dry matter of the fodder in the daily ration should come from feed produced in the production area of the milk.

The authorised feeds are listed in a positive list which includes:

– fodder: fresh fodder, hay, straw, silage (not permitted for Trentingrana production);

– raw materials for feed, by category, which may be added to the fodder: cereals and their derivatives, oil seeds and their derivatives, tubers and root vegetables and products derived from them, dehydrated fodder, derivatives of the sugar industry, legume seeds, fats, minerals, additives.

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

The production and maturing operations must take place on the territory of the production area delineated in point 4.

**2.6. Specific rules concerning slicing, grating, packaging, etc.**

Grating and related packaging must take place within the production area defined in point 4 since freshly grated cheese is a highly sensitive product and the preservation of its organoleptic characteristics requires it to be packaged immediately in conditions such as to avoid any drying out; furthermore, immediate packaging in a packaging bearing the designation of origin is better able to guarantee the authenticity of the grated product, which by nature is more difficult to identify than a whole cheese (as confirmed by the judgment of the Court of Justice in Case C-469/00).

The use, for the production of grated "Grana Padano", of cheese left over from the cutting and packaging of "Grana Padano" PDO marketed in pieces of varying or fixed weight, as blocks, cubes, bite-sized pieces etc., is permitted only under the following conditions: the maximum proportion of rind should be 18%; traceability of the whole "Grana Padano" PDO cheese from which the leftover cheese comes must be guaranteed; where the stages are separate and/or are transferred from one establishment to another, the leftover cheese must be kept apart by registration number and month of production; the leftover cheese may be transferred only within the same farm or between farms of the same group and only within the area of origin. The marketing of leftover cheese for the production of grated "Grana Padano" is therefore prohibited.

**2.7. Specific rules concerning labelling**

The official mark attesting to having met the requirements justifying the use of the Grana Padano Protected Designation of Origin and which must therefore appear both on the whole wheel and on all the packaging of Grana Padano PDO cheese in portions and grated, consists of a rhomboid shape over which the words "GRANA" and "PADANO" are stamped in upper case letters. In the upper and lower corners of the rhomboid, which are rounded, are inscribed respectively the initials "G" and "P".

The marking bands which cold stamp the origin mark on the wheels at the moulding stage are made up of a number of rhomboidal diamond shapes which contain within


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them the alternating words "GRANA" and "PADANO", and bear the cheese manufacturer's identification references and the month and year of manufacture.

Only "Grana Padano" PDO produced in the Autonomous Province of Trento, made using milk from cows fed throughout the year with fodder which does not include silage of any kind, qualifies for the special TRENTINGRANA brand consisting of a line of rhomboidal diamond shapes split by the word "TRENTINO"; in the centre, between the outlines of stylised mountains, the word "TRENTINO" appears right way up and in vertical rotation.

Identification of origin is completed with the affixing of a casein nameplate bearing the word "GRANA PADANO", the year of manufacture and an alphanumeric code which unambiguously identifies each cheese wheel.

"Grana Padano" cheese which has been matured for at least 20 months after being moulded - within the production area - may be described as "Riserva". Classification in the category “Grana Padano” Riserva is shown by a second brand, affixed to the heel of the cheese at the request of the operators, in accordance with the same rules governing the affixing of the PDO mark. The mark in question is composed of a circle with the word "RISERVA" written across the centre. In the upper half are written the word “OLTRE” and the number “20”, and in the lower half appears the word “MESI”.

The following additional categories are applicable in the case of packaged products: “Grana Padano” OLTRE 16 MESI and “Grana Padano” RISERVA.

On the packaging containing cheese of the category “Grana Padano” Oltre 16 Mesi, the GRANA PADANO logo also bears the words “OLTRE 16 MESI” on a single line between two parallel lines.

On the packaging containing cheese of the category “Grana Padano” Riserva, the brand RISERVA appears in addition to the GRANA PADANO logo.

## 3. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The production area for the cheese, whole or grated, consists of the territory of the provinces of Alessandria, Asti, Biella, Cuneo, Novara, Torino, Verbania, Vercelli, Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Mantova on the left bank of the Po, Milano, Monza, Pavia, Sondrio, Varese, Trento, Padova, Rovigo, Treviso, Venezia, Verona, Vicenza, Bologna to the right of the Reno, Ferrara, Forlì Cesena, Piacenza, Ravenna and Rimini, as well as the following municipalities of the province of Bolzano: Anterivo, Lauregno, Proves, Senale-S. Felice and Trodena.

## 4. LINK WITH THE GEOGRAPHICAL AREA

### 4.1. Specificity of the geographical area

The production area for "Grana Padano" PDO is largely contiguous with the region of the Po plain, that is to say the geographical area of the Po river plain, characterised by fairly flat water meadows with alluvial soil of fluvial-glacial origin and well-supplied with water, which is one of the most fertile areas of the world and among the best suited for growing fodder.

In particular, these soil characteristics, together with the area's microclimate, favour the production of maize, which represents the greatest proportion of the fodder for


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the cows whose milk is intended for “Grana Padano” PDO, since it can make up to 50% of the dry matter ingested.

The reclamation and irrigation of the Po plain since the 11th Century has given rise to the local development of livestock rearing. The resulting availability of substantial quantities of milk which was surplus to the daily needs of the rural population prompted the need to transform it into a durable cheese. Even today, the large supply of local fodder, in particular maize, linked to the vast supply of water, is an essential element for maintaining livestock rearing and the consequent supply of milk.

**4.2. Specificity of the product**

The specificity of Grana Padano PDO may be ascribed to the following elements:

– size and weight of the cheese,

– particular morphology of the paste, linked to the production technique, characterised by a granular texture which gives rise to its typical flakiness,

– white or straw colour, with a delicate flavour and fragrant aroma, due essentially to the widespread use of waxy corn in the fodder fed to the cattle,

– water and fat content largely similar to the protein content,

– high level of natural breakdown of the proteins in peptones, peptides and free amino acids,

– resistance to lengthy ripening, in some cases for more than 20 months.

**4.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)**

The causal link between Grana Padano PDO and its area of origin may be traced to the following factors:

– the high irrigation potential of the Po plains and the resulting availability of fodder, including mainly waxy corn, to which are ascribable the specific characteristics of the white or straw colour, flavour and aroma of the paste as set out in point 5.2. Indeed, the direct result of using corn or waxy corn silage is the inclusion in the diet of fewer colorants such as carotene, anthocyanins and chlorophyll than if using a feed based on straw of various kinds or green fodder essences. This is a direct effect of storage in silos;

– the use of raw milk, which has the effect of including in the process of cheese-making lactic bacteria typical of the area,

– the use of natural whey, which creates an unbroken microbiological link with the production area. In fact, the milk which turns to curds and thus to whey, is the link in the chain joining the cheese-making process to the production area and also ensures the continued and constant inclusion of lactic bacteria typical of the area of origin, to which are due the main special characteristics of Grana Padano PDO cheese.

The causal link between the characteristics of the product and its area of origin is also provided by the "casaro" [cheesemaker] who has since time immemorial been of central and fundamental importance in the manufacture of Grana Padano PDO.

Even today, the task of transforming milk into "Grana Padano" PDO is entrusted to cheesemakers rather than to technicians or scientists.



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**REFERENCE TO PUBLICATION OF THE SPECIFICATION**

The Government has launched the national objection procedure in respect of the proposal to amend the "Grana Padano" protected designation of origin.

The full text of the product specification is available:

-at the following site www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or:

by going direct to the home page of the Ministry (www.politicheagricole.it) and clicking on 'Prodotti di Qualità' (on the left of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE (Reg CE 510/2006)'.



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Grappa

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Italy

## APPLICANT

ASSODISTIL
Via Torino, 146
00184 Rome, Italia
Tel. +39 0695214501

ISTITUTO NAZIONALE GRAPPA
Via Domokos, 8
40100 Bologna, Italia

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 29.5.1989: You are granted protection in the territory of the European Union under Regulation (EEC) No 1576/89. Regulation 110/2008 on the definition, description, presentation, labeling and protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89

*Date of Protection in the Member State:* 12/07/1951: You are granted protection in Italy under Law No 1559/1951. July 16, 1997: You are granted protection in Italy by Decree of the President of the Republic No 297/1997

## PRODUCT DESCRIPTION

Spirits , Grape marc spirit or grape marc .
The name ' Grappa ' is reserved exclusively to grape marc or pomace produced from the raw material resulting from grapes grown and vinified in Italy that is distilled in centers established in the geographical area of the country.
a) physical, chemical and organoleptic properties of the category :
- Obtained from grape marc fermented and distilled either directly by water vapor or upon addition of water ;
- The proportion of lees may be added to the residue shall not exceed 25 kg of lees per 100 kg of pomace , the amount of alcohol derived from the lees shall not exceed 35 % of the total amount of alcohol in the finished product;
- The distillation shall be less than 86 % vol .
- The minimum alcoholic strength shall be 37.5 % vol, no added ethyl alcohol, or diluted or undiluted.
- Not aromatize, but it can be added fruits or aromatic plants or parts thereof;
b ) Specific features of the spirit :
- The methyl alcohol content should not exceed 1000 g / hl of alcohol at 100 %;
c ) Production process: The " Grappa " is distilled either directly by water vapor or upon addition of water in the still, fermented pomace (or semi-fermented ) . Well before adding them to the marc

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distillation, or by removing alcohol ( together or separately ) marc and lees and carrying out the distillation of a mixture of both natural liquid lees may be used.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

All the territory of Italy

**LINK WITH THE GEOGRAPHICAL AREA**

Italy is ideal for grape production with its gentle and forgiving climate. The land of Italy produces flavors and aromas of extraordinary variety , this is the land that gave rise to the ' Grappa ', the unique spirit of Italy excellence in the world for its character and origin. The production of ' Grappa ' is traditionally performed from the direct distillation of pomace , and its link with the territory is very strong, as evidenced by many historical documents. The abundance of fresh and fermented marc has led to the development of a unique distillation system . The alcohol vapors obtained low alcohol make the product retain a variety of scents that help give the 'Grappa' specific organoleptic characteristics. The origin of the raw material is tested through additional documents and records of the distillers . The production of " Grappa " is the result of the typically Italian wine vocation , together with the consolidated product distillation of that activity..

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

The 'Grappa' must be labeled in accordance with Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labeling and the protection of the indication geographic spirits and amending Regulation (EEC) No 1576/89 is repealed and the national legislative Decree 109/1992.

The name 'Grappa' may be supplemented by other terms that refer to:

- One or at most two wine varieties or wine DOC or DOCG designation governed by national law.

- Can also be used on the label the words 'vecchia' or 'invecchiata', on one hand, or "Riserva" or "stravecchia" on the other, when the aging process takes place in wooden containers and non-coated or impregnated under official control on the geographic area for, respectively, 12 or 18 months.

**CONTROL BODY**

Agenzia delle Dogane

Via Mario Carucci, 71 - 00143 Roma

Ref. Ares(2014)1978228 – 17/06/2014

# Application for a new amendment

## I. SINGLE DOCUMENT

### *1. NAME AND TYPE*

**a. Name(s) to be registered**

| |
|---|
| Greco di Tufo (it) |

**b. Geographical indication type**

| |
|---|
| PDO - Protected Designation of Origin |

### *2. CATEGORIES OF GRAPEVINE PRODUCTS*

| |
|---|
| 1. Wine |
| 4. Sparkling wine |

### *3. DESCRIPTION OF THE WINES*

Greco di Tufo Bianco

| *Concise textual description* |
|---|
| Colour: straw yellow of varying intensity;<br>aroma: pleasant, intense, fine, distinctive; taste:<br>fresh, dry, harmonious;<br>minimum total alcoholic strength by volume: 11.5 % vol;<br>minimum sugar-free extract: 16.0 g/l. |

| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume):* | |
| *Minimum actual alcoholic strength (in % volume):* | |
| *Minimum total acidity:* | 5.0 grams per litre expressed as tartaric acid |
| *Maximum volatile acidity (in milliequivalents per litre):* | |
| *Maximum total sulphur dioxide content (in milligrams per litre):* | |

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Greco di Tufo Spumante [sparkling]

| *Concise textual description* |
|---|
| Foam: fine and long-lasting;<br>colour: straw yellow of varying intensity with pale green or golden highlights;<br>aroma: distinctive, pleasant, with a delicate hint of yeast;<br>taste: flavourful, fine and harmonious, of the type ‘extra brut’ or ‘brut’;<br>minimum total alcoholic strength by volume: 12.0 % vol;<br>minimum sugar-free extract: 15.0 g/l. |

| *General analytical characteristics* | |
|---|---|
| *Maximum total alcoholic strength (in % volume):* | |
| *Minimum actual alcoholic strength (in % volume):* | |
| *Minimum total acidity:* | 6.0 grams per litre expressed as tartaric acid |
| *Maximum volatile acidity (in milliequivalents per litre):* | |
| *Maximum total sulphur dioxide content (in milligrams per litre):* | |

## *4. WINE MAKING PRACTICES*

a. Essential oenological practices

Greco di Tufo

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Description of practice:* | |
| All vinification and processing steps in the production of ‘Greco di Tufo’ DOCG wines must take place within the administrative boundaries of the Province of Avellino.<br>‘Greco di Tufo’ DOCG wine can be made into sparkling wine using the classical method of secondary fermentation in the bottle, provided it is matured in the bottle for at least 36 months from the 1st of November of the year of harvest. | |

b. Maximum yields:

Greco di Tufo Bianco including Spumante

| *Maximum yield:* |
|---|
| 70 hectolitres per hectare |

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### *5. DEMARCATED AREA*

| |
|---|
| The production area of the grapes intended for the production 'Greco di Tufo' DOGC wines covers the entire administrative area of the following municipalities in the Province of Avellino: Tufo, Altavilla Irpina, Chianche, Montefusco, Prata di Principato Ultra, Petruro Irpino, Santa Paolina and Torrioni. |

### *6. MAIN GRAPE VARIETIES*

| |
|---|
| ** Greco Bianco (MAIN) |
| ** Coda di Volpe Bianca (OIV) |

### *7. DESCRIPTION OF THE LINK(S)*

Fiano di Avellino

| *labd.newWineName.singleDocument.hnkWithArea.conciseDetails* |
|---|
| Winemaking in the Greco di Tufo production area dates back to ancient times. It was practised by the Mycenaean Greek colonizers and by local populations before them. Greco di Tufo vineyards cling to clayey and sandy slopes or to calcareous (or even dolomitic) rocks at an altitude of 300-650 metres. The hilly terrain of the production area and the predominantly south-east/south-west exposure of the vineyards, situated in areas that are exceptionally well-suited to vine cultivation, combine to create an environment providing the plant with ideal growing conditions. |

### *8. ESSENTIAL FURTHER CONDITIONS*

| |
|---|
| |

## II. OTHER INFORMATION

### *1. GENERAL INFORMATION*

| | |
|---|---|
| *Equivalent term(s):* | |
| *Traditionally used name:* | None |
| *Application language:* | Italian |
| *Legal basis for the submission* | Bringing the specification into compliance with EU rules (Article 73(2) of Regulation (EC) No 607/2009) |
| *This technical file includes amendments adopted in compliance with:* | |
| *Type of amendment:* | Bringing the specification into compliance with EU rules (Article 73(2) of Regulation (EC) No 607/2009) |

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**Reasons for amendment**

| | |
|---|---|
| *Title:* | Summary of the single document |
| Reasons: | Summary of the single document with no amendment to the product specification in order to comply with Article 94(1)(d) of Regulation (EU) No 1308/2013. |

## *2. CONTACT DETAILS*

### a. Details of the applicant

| | |
|---|---|
| *Applicant name and title* | CONSORZIO DI TUTELA DEI VINI D'IRPINIA |
| *Legal status, size and composition (in the case of legal persons)* | Consorzio di tutela vini [Wine protection association] |
| *Nationality:* | Italy |
| *Address:* | 7 Viale Cassito<br>83100 Avellino<br>Italy |
| *Tel.:* | +39082773766 |
| *Fax number:* | +39082778163 |
| *Email:* | info@consorziovinidirpinia.it |

### b. Intermediary details

| | |
|---|---|
| *Name of intermediary:* | Ministry of Agricultural, Food and Forestry Policy |
| *Address:* | 20 XX Settembre<br>00187 Rome<br>Italy |
| *Tel.:* | +39-0646656030; +39-0646656043; +39-0646656029 |
| *Fax number:* | |
| *Email:* | pqa4@mpaaf.gov.it, l.lauro@mpaaf.gov.it, l.tarmati@mpaaf.gov.it |

### c. Interested party details

| | |
|---|---|
| *Interested party name and title:* | Campania Region, Agriculture Department, Agricultural Experimentation, Information, Research and Advice Section (SIRCA) |
| *Legal status, size and composition (in the case of legal persons):* | Public authority |
| *Nationality:* | Italy |

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| | |
|---|---|
| *Address:* | A/6 Centro Direzionale Napoli<br>80143 Napoli<br>Italy |
| *Tel.:* | +39-0817967302 |
| *Fax number:* | +39-0817967330 |
| *Email:* | dg06.uod09@pec.regione.campania.it |

**d. Competent control authority details**

| | |
|---|---|
| *Name of the competent control authority* | ICQRF – Dipartimento dell'ispettorato centrale della tutela della qualità e della repressione frodi dei prodotti agroalimentari [Central Inspectorate for Protecting Quality and Combating Agri-food Product Fraud] |
| *Address:* | 42 Via Quintino Sella<br>00187 Rome<br>Italy |
| *Tel.:* | +39-064883043; +39-064886616; +39-064886623 |
| *Fax number:* | |
| *Email:* | vico.segreteria@mpaaf.gov.it |

**e. Details of control bodies**

| | |
|---|---|
| *Name of the control body* | Agroqualità S.p.A. |
| *Address:* | 305 Viale Cesare Pavese<br>00144 Rome<br>Italy |
| *Tel.:* | +39 06 54228675 |
| *Fax number:* | |
| *Email:* | agroqualita@agroqualita.it |

## *3. TRADITIONAL TERMS*

**a. Point (a)**

| |
|---|
| Denominazione di origine controllata e garantita (DOCG) [Registered and guaranteed designation of origin] |

**b. Point (b)**

| |
|---|
| |

### *4. NUTS area*

| | |
|---|---|
| ITF34 | Avellino |
| ITF3 | Campania |
| IT | ITALIA [ITALY] |

### *5. SECONDARY GRAPE VARIETIES*

| |
|---|
| |

### *6. DOCUMENTATION*

#### a. Product specification

| | |
|---|---|
| *Status:* | Annex |
| *File name:* | DOCG Greco di Tufo.pdf |

#### b. National decision of approval:

| | |
|---|---|
| *File name:* | DOCG Greco di Tufo - DM 18 07 2003 Riconoscimento DOCG.pdf |
| *Legal basis:* | Ministerial Decision of 18 July 2003 recognising the DOCG |
| *File name:* | DPR 23.03.1970 Riconoscimento DOC Greco di Tufo.pdf |
| *Legal basis:* | Regional Landscape Plan of 23 March 1970 recognising the DOC |

#### c. Other document(s):

| | |
|---|---|
| *File name:* | Allegato 2 - DM 14 giugno 2012 (piano dei controlli vini DOP e IGP).pdf |
| *Description:* | Annex 2 - Ministerial Decree of 14 June 2012 (Inspection plan for PDO and PGI wines) |

| | |
|---|---|
| *File name:* | Allegato 1 - Decreto Legislativo 61 dell'8 aprile 2010.pdf |
| *Description:* | Annex 1 - Legislative Decree No 61 of 8 April 2010 |

#### d. Maps of the demarcated area

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**e. Note for the European Commission**

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## *7. LINK TO THE PRODUCT SPECIFICATION*

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| *Links:* | www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/4625 |

**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF THE GEOGRAPHICAL INDICATION

Lambrusco Grasparossa di Castelvetro

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

CONSORZIO TUTELA DEL LAMBRUSCO DI MODENA
55 VIALE VIRGILIO
41123 MODENA
Italy

Tel. +39. 059 208610 / Fax. +39. 059 208616
info@tutelalambrusco.it

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18/09/1973
*Date of protection in the Member State and reference to national decision: 12/08/1970 - DPR 01/05/1970, published in GURI (Official Journal of the Italian Republic) n. 203 – 12/08/1970*

## PRODUCT DESCRIPTION

Sparkling wine, quality sparkling wine, semi-sparkling wine

- **Raw Material**

- MALBO GENTILE N.
- LAMBRUSCO VIADANESE N.
- LAMBRUSCO SALAMINO N.
- LAMBRUSCO OLIVA N.
- LAMBRUSCO MONTERICCO N.
- LAMBRUSCO MARANI N.
- LAMBRUSCO MAESTRI N.
- LAMBRUSCO GRASPAROSSA N.
- LAMBRUSCO DI SORBARA N.
- LAMBRUSCO A FOGLIA FRASTAGLIATA N.
- Lambrusco Barghi N.

- **Alcohol content :**

| | 'Lambrusco Grasparossa di Castelvetro' rosso spumante | 'Lambrusco Grasparossa di Castelvetro' rosato spumante | 'Lambrusco Grasparossa di Castelvetro' rosso frizzante | 'Lambrusco Grasparossa di Castelvetro' rosato frizzante |
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|---|---|---|---|---|
| *Title Min. alc. vol. %* | 11 | 11 | 10.5 | 10.5 |

- **Physical Appearance**

- 'Lambrusco Grasparossa di Castelvetro' rosso spumante: lively, evanescent sparkle; intense ruby red colour;

- 'Lambrusco Grasparossa di Castelvetro' rosato spumante: lively, evanescent sparkle; pink colour of varying intensity;

- 'Lambrusco Grasparossa di Castelvetro' rosso frizzante: lively, evanescent sparkle; intense ruby red colour;

- 'Lambrusco Grasparossa di Castelvetro' rosato frizzante: lively, evanescent sparkle; pink colour of varying intensity;

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The production area of grapes suitable for the production of 'Lambrusco Grasparossa di Castelvetro' *denominazione di origine controllata* sparkling wines and semi-sparkling wines comprises the entire administrative territory of the municipalities of Castelfranco Emilia, Castelnuovo Rangone, Castelvetro, Fiorano, Formigine, Maranello, Marano sul Panaro, Prignano sul Secchia, Savignano sul Panaro, Spilamberto, Sassuolo, Vignola, S.Cesario sul Panaro, all in Modena province, and part of the administrative territory of the municipality of Modena.

**LINK WITH GEOGRAPHICAL AREA**

1. 1. Natural factors relevant to the link.
The province of Modena, situated in the centre of the Emilia region, has all the climatic characteristics of the Po valley even though there are notable differences due to the fact that half the province extends into the Apennine foothills and mountains. The province's rainfall and temperature are typical of a continental climate because of the specific position of Modena's plains at the foot of the Apennines. The damp winds from the South are generally dry by the time they reach the region, resulting in low rainfall. The average values of light, temperature variation and rainfall confirm the highly continental nature of the climate, which is characterised, among other things, by unevenly distributed rainfall.
Rainfall is low in the Modena plains, especially during summer months, so much so that, natural rain provides on average only half the water needed for growing crops. Over the centuries farming in the Modena area has not been easy because of the high clay content and compact nature of most of the land, which is still one of the main challenges. It is mainly due to human intervention that the soil has been kept healthy and fertile thanks to drainage canals, protection against flooding, and farming techniques and systems that use organic soil improvers to counter the disadvantages of the extremely high clay content of the province's arable land.

1. 2. Human factors relevant to the link
The 'vitis Labrusca' is cited by Cato, Varro and Pliny. The treatise on agriculture written by Pier dè Crescenzi of Bologna in 1300 is the earliest document recording that grapes from these vines were first used to make wine in that period, which suggests that the vines were no longer quite so 'wild'.
It should not be forgotten that the ancient Labrusca vines were wild vines (Vitis vinifera silvestris) or the vines of the subspecies Vitis vinifera sativa, which grew spontaneously from seed on non-farmed land. This is why Lambrusco is considered to be one of the most authentic

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vine varieties in the world as it genetically stems from the vitis vinifera silvestris occidentalis, whose domestication took place in the Modena area.

Lambrusco wine was always greatly prized by Dukes. The most authoritative 19th century writers confirm that over time, Modena had become an area specialising in the production of sparkling wines that had gained a particular renown and tradition of production and consumption, and that owe their characteristics exclusively or essentially to the environment. The historical origin of the name 'Lambrusco grasparossa' can be traced back at least to the middle of the 19th century.

The importance of human factors can be seen in particular in the technical production aspects, which are relevant to the product specification:

The ampelographic base of the vineyards:

the 'Lambrusco Grasparossa di Castelvetro' is a moderately vigorous red grape vine, with semi-erect growth and continuous fruit production. Vineyards producing 'Grasparossa di Castelvetro' DOC grapes must have the following ampelographic base:

- lambrusco grasparossa: at least 85% of the total area under vines;
- other lambrusco varieties traditionally grown in the area: up to 15% of the total area under vines;

Growing systems: Modena's soil and climate provide ideal conditions for the vines to grow naturally. The wine growers have opted for a system of permanent cordons with drooping branches, which can contain the vigorous growth of the plants. The growing system also has to allow the buds to be evenly distributed, the plants to achieve their productive potential, radiant energy to be captured, and enough air and light to reach the bunches. The most commonly used training systems are the free cordon, the runner system, the GDC (Geneva Double Curtain) and the Guyot.

The planting density is 2 500 - 3 000 vines per hectare on partly decarbonated land in the foothill plains and 3 000 - 4 000 vines per hectare in the valleys on the fringes and lower ranges of the Appenines. The most commonly used rootstocks are Kober5BB, SO4 and 420A.

Wine making practices: These practices are well-established, fair and consistent and are exclusively based on natural fermentation in the bottle and in the autoclave, which are essential for producing the specific characteristics of 'Lambrusco Grasparossa di Castelvetro' DOC wines. Enrichment and the addition of expedition liqueur shall be permitted subject to the conditions and limits laid down in Community legislation.

Cato, Pliny and Columella describe the production of a fizzy wine (lambrusco) capable of frothing, which suggests a semi-sparkling wine.

However, the biological process and the chemical nature of alcoholic fermentation and other related aspects of wine making were not properly understood until scientific knowledge developed from the late 17th century until the 19th century. Other discoveries were, however, needed to ensure that all the carbon dioxide produced during fermentation remained dissolved in the wine. This required a container that was able to withstand the pressure and a cap that could prevent it from escaping. These were developed between the late 17th century and early 18th century. This preference for producing semi-sparkling white and red wines was recorded by various authors in the 17th and 18th centuries. Ampelographers in the 19th century described the end of a long genetic process during which the white and especially the red varieties of the wild vines of the Latini (Lambruscos from the Modena area) were improved.

In addition to these technological advances, there was also a major change of climate (the Little Ice Age) which produced cold and wet autumns, delayed ripening and incomplete fermentation that caused secondary fermentation in barrels, which broke as a result. From the middle of the 19th century to the middle of the 20th century, secondary fermentation in the bottle was the most commonly used way of producing natural semi-sparkling Lambrusco in large quantities. This produced a dark semi-sparkling Lambrusco without disgorgement, which represented the bulk of production. The first winery producing semi-sparkling Lambrusco in Emilia started operating in Modena in 1860. However, the production of the best-quality wines involved the removal of the lees with methods that reduced the loss of quality, first using isobaric decanting machines (developed by Martinotti in the late 19th century). Nowadays, for the production of semi-

sparkling and sparkling wine with secondary fermentation in the bottle the deposit of yeast lees is removed after allowing it to settle towards the cap and freezing the neck of the bottle.

**SPECIFIC RULES FOR LABELLING (IF ANY)**

**CONTROL BODY**

Ministero delle politiche agricole alimentari e forestali
20, Via XX Settembre
00187 Rome
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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF THE GEOGRAPHICAL INDICATION

Lambrusco di Sorbara

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

CONSORZIO TUTELA LAMBRUSCO DI MODENA
55 VIALE VIRGILIO
41123 Modena
Italy

Tel. +39. 059 208610 Fax. +39. 059 208616
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## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18/09/1973
*Date of protection in the Member State and reference to national decision: 17/08/1970 - DPR 01/05/1970, published in GURI (Official Journal of the Italian Republic) n. 206 – 17/08/1970*

## PRODUCT DESCRIPTION

sparkling wine, quality sparkling wine, semi-sparkling wine

- **Raw Material**

- LAMBRUSCO VIADANESE N.
- LAMBRUSCO SALAMINO N.
- LAMBRUSCO OLIVA N.
- LAMBRUSCO MONTERICCO N.
- LAMBRUSCO MARANI N.
- LAMBRUSCO MAESTRI N.
- LAMBRUSCO GRASPAROSSA N.
- LAMBRUSCO DI SORBARA N.
- LAMBRUSCO A FOGLIA FRASTAGLIATA N.
- Lambrusco Barghi N.

- **Alcohol content :**

| | 'Lambrusco di Sorbara' rosso spumante | 'Lambrusco di Sorbara' rosso frizzante | 'Lambrusco di Sorbara' rosato frizzante | 'Lambrusco di Sorbara' rosato spumante |
|---|---|---|---|---|
| | 11 | | | |

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| | | | | |
|---|---|---|---|---|
| *Min. Alc. (% vol.)* | | 10.5 | 10.5 | 11 |

- **Physical Appearance**

- 'Lambrusco di Sorbara' rosso spumante: slight and long-lasting sparkle; colour: ruby or pomegranate red of varying intensity;

- 'Lambrusco di Sorbara' rosso frizzante: lively evanescent sparkle colour: ruby or pomegranate red of varying intensity;

- 'Lambrusco di Sorbara' rosato frizzante: lively evanescent sparkle colour: pink of varying intensity;

- 'Lambrusco di Sorbara' rosato spumante: slight and long-lasting sparkle; colour: pink of varying intensity;

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The production area of grapes suitable for the production of 'Lambrusco di Sorbara' *denominazione di origine controllata* sparkling wines and semi-sparkling wines comprises the entire administrative territory of the municipalities of Bastiglia, Bomporto, Nonantola, Ravarino, San Prospero, all in the province of Modena, and part of the administrative territory of the municipalities of Campogalliano, Camposanto, Carpi, Castelfranco Emilia, Modena, Soliera and San Cesario sul Panaro, all situated in the province of Modena.

**LINK WITH THE GEOGRAPHICAL AREA**

1. 1. Natural factors relevant to the link.
The province of Modena, situated in the centre of the Emilia region, has all the climatic characteristics of the Po valley even though there are notable differences due to the fact that half the province extends into the Apennine foothills and mountains. The province's rainfall and temperature are typical of a continental climate because of the specific position of Modena's plains at the foot of the Apennines. The damp winds from the South are generally dry by the time they reach the region, resulting in low rainfall. The average values of light, temperature variation and rainfall confirm the highly continental nature of the climate, which is characterised, among other things, by unevenly distributed rainfall.
Rainfall is low in the Modena plains, especially during summer months, so much so that, natural rain provides on average only half the water needed for growing crops. Over the centuries farming in the Modena area has not been easy because of the high clay content and compact nature of most of the land, which is still one of the main challenges. It is mainly due to human intervention that the soil has been kept healthy and fertile thanks to drainage canals, protection against flooding, and farming techniques and systems that use organic soil improvers to counter the disadvantages of the extremely high clay content of the province's arable land.

1. 2. Human factors relevant to the link
The '*vitis Labrusca*' is cited by Cato, Varro and Pliny. The treatise on agriculture written by Pier dè Crescenzi of Bologna in 1300 is the earliest document recording that grapes from these vines were first used to make wine in that period, which suggests that the vines were no longer quite so 'wild'.
It should not be forgotten that the ancient Labrusca vines were wild vines (*Vitis vinifera silvestris*) or the vines of the subspecies *Vitis vinifera sativa*, which grew spontaneously from seed on non-farmed land. This is why Lambrusco is considered to be one of the most authentic vine varieties

in the world as it genetically stems from the *vitis vinifera silvestris occidentalis*, whose domestication took place in the Modena area.

Lambrusco wine was always greatly prized by Dukes. The most authoritative 19th century writers confirm that over time, Modena had become an area specialising in the production of sparkling wines that had gained a particular renown and tradition of production and consumption, and that owe their characteristics exclusively or essentially to the environment. The historical origin of the name 'Lambrusco di Sorbara' can certainly be traced back to the beginning of the 19th century. The importance of human factors can be seen in particular in the technical production aspects, which are relevant to the product specification:

The ampelographic base of the vineyards: 'Lambrusco di Sorbara' is a vigorous red vine variety with semi-erect growth but physiologically female flowers with reflex stamens and sterile pollen, which makes it prone to millerandage. It was therefore necessary to include other Lambrusco vine varieties in the ampelographic base of the vineyards to allow pollination and fruiting of Lambrusco di Sorbara grapes. Vineyards producing 'Lambrusco di Sorbara' DOC grapes must have the following ampelographic base:

- Lambrusco di Sorbara, at least 60% of the total area under vines;
- Lambrusco salamino, at least 40% of the total area under vines;
- other lambruscos traditionally grown in the area, up to 15% of the total area under vines;

Growing systems: Modena's soil and climate provide ideal conditions for the vines to grow naturally. The wine growers have opted for a system of permanent cordons with drooping branches, which can contain the vigorous growth of the plants. The growing system also has to allow the buds to be evenly distributed, the plants to achieve their productive potential, radiant energy to be captured, and enough air and light to reach the bunches. The most commonly used growing systems are the free cordon and the GDC (Geneva Double Curtain). Planting density is 2 500 - 3 000 vines per hectare. The most commonly used rootstocks are Kober5BB, SO4, 420A and 1103P.

Wine making practices: These practices are well-established, fair and consistent and are exclusively based on natural fermentation in the bottle and in the autoclave, which provide the specific characteristics of 'Lambrusco di Sorbara' DOC wines. Enrichment and the addition of expedition liqueur shall be permitted subject to the conditions and limits laid down in Community legislation.

Cato, Pliny and Columella describe the production of a fizzy wine (lambrusco) capable of frothing, which suggests a semi-sparkling wine.

However, the biological process and the chemical nature of alcoholic fermentation and other related aspects of wine making were not properly understood until scientific knowledge developed from the late 17th century until the 19th century. Other discoveries were, however, needed to ensure that all the carbon dioxide produced during fermentation remained dissolved in the wine. This required a container that was able to withstand the pressure and a cap that could prevent it from escaping. These were developed between the late 17th century and early 18th century. This preference for producing semi-sparkling white and red wines was recorded by various authors in the 17th and 18th centuries. Ampelographers in the 19th century described the end of a long genetic process during which the white and especially the red varieties of the wild vines of the Latini (Lambruscos from the Modena area), were improved.

In addition to these technological advances, there was also a major change of climate (the Little Ice Age) which produced cold and wet autumns, delayed ripening and incomplete fermentation that caused secondary fermentation in barrels, which broke as a result. From the middle of the 19th century to the middle of the 20th century, secondary fermentation in the bottle was the most commonly used way of producing natural semi-sparkling Lambrusco in large quantities. This produced a dark semi-sparkling Lambrusco without disgorgement, which represented the bulk of production. The first winery producing semi-sparkling Lambrusco in Emilia started operating in Modena in 1860. However, the production of the best-quality wines involved the removal of the lees with methods that reduced the loss of quality, first using isobaric decanting machines (developed by Martinotti in the late 19th century). Nowadays, for the production of semi-sparkling and sparkling wine with secondary fermentation in the bottle the deposit of yeast lees is removed after allowing it to settle towards the cap and freezing the neck of the bottle.

**SPECIFIC RULES FOR LABELLING (IF ANY)**

**CONTROL BODY**

Ministry of Agricultural, Food and Forestry Policy
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PRODUCT SPECIFICATION OF ‘MARCA TREVIGIANA’ TYPICAL GEOGRAPHICAL INDICATION WINES

| | | |
|---|---|---|
| Approved by | Ministerial Decree of 21.11.1995 | Official Gazette 297 — 21.12.1995 |
| Amended by | Ministerial Decree of 27.02.1996 | Official Gazette 57 — 08.03.1966 |
| Amended by | Ministerial Decree of 27.06.2008 | Official Gazette 159 — 09.07.2008 |
| Amended by | Ministerial Decree of 21.07.2009 | Official Gazette 173 — 28.07.2009 |
| Amended by | Ministerial Decree of 30.11.2011 | Official Gazette 295 — 20.12.2011<br>Published on the official website of the Ministry of Agricultural and Forestry Policy Quality and Safety Section — PDO and PGI wines |
| Amended by (concerning correction of specifications) | Ministerial Decree of 12.07.2013 | Published on the official website of the Ministry of Agricultural, Food and Forestry Policies<br>Quality and Safety Section — PDO and PGI wines |
| Amended by | Ministerial Decree of 19.11.2013 | Published on the official website of the Ministry of Agricultural, Food and Forestry Policies<br>Quality and Safety Section — PDO and PGI wines |

Article 1

The ‘Marca Trevigiana’ Typical Geographical Indication, whether or not accompanied by the terms specified in this product specification, is reserved for musts and wines satisfying the conditions and requirements set out below.

Article 2

The ‘Marca Trevigiana’ Typical Geographical Indication is reserved for the following wines:
- white, including frizzante types;
- red, including frizzante and novello types;
- rosé, including frizzante types.

White, red and rosé wines with the ‘Marca Trevigiana’ Typical Geographical Indication must be obtained from grapes coming from vineyards on the holding belonging to one or more grape varieties permitted for growing in the province of Treviso, referred to in the National Register of Vine Varieties approved by the Ministerial Decree of 7 May 2004 (Official Gazette No 242 of 14 October 2004), as amended, as set out in Annex 1 to this product specification.

The ‘Marca Trevigiana’ Typical Geographical Indication, specifying one of the following grape varieties, or the corresponding synonym which may be used on labelling under current EU and national legislation: Chardonnay, IM 6.0.13, Malvasia (from Malvasia Istriana), Muller Thurgau, Pinot Bianco, Pinot Grigio, Glera, Riesling Renano, Riesling Italico, Sauvignon, Traminer, Verdiso, Verduzzo (from Verduzzo Friulano and/or Verduzzo Trevigiano), Cabernet Franc, IM 2.15, Malbech, Marzemino, Merlot, Pinot Nero (also vinified in white), Raboso (from Raboso Piave and/or Raboso Veronese), Refosco dal Peduncolo Rosso, Tai (from Tocai Friulano), Carmenère, Syrah, Marzemina Bianca, Rebo, Petit Verdot, Glera Lunga, Manzoni Rosa and Manzoni Moscato,



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shall be restricted to wines obtained from grapes coming from vineyards on the holding, made with at least 85 % of the corresponding grape varieties.
Cabernet Franc, Cabernet Sauvignon and Carmenère grapes may be used, separately or together, to make Cabernet wine.
Up to 15 % of grapes of varieties permitted to be grown by the province of Treviso may be used, separately or together, in the production of the above-mentioned musts and wines.

'Marca Trevigiana' Typical Geographical Indication wines may specify the name of two grape varieties suitable for growing in the above-mentioned administrative area, under the conditions laid down in EU legislation.

'Marca Trevigiana' Typical Geographical Indication wines, specifying one or two of the grape varieties referred to in this Article, may also be produced in the 'frizzante' type; only wines made from red grape varieties may be produced in the 'novello' type.

Article 3

The growing area of grapes for producing musts and wines suitable for designation with the 'Marca Trevigiana' Typical Geographical Indication covers the entire territory of the province of Treviso, in the Veneto region.

Article 4

The environmental and growing conditions of the grape varieties used to produce the wines referred to in Article 2 must be the traditional ones in the area.
The maximum grape production per hectare of vineyards in single cropping on the holding, for 'Marca Trevigiana' Typical Geographical Indication white, red and rosé wines, even with specified grape varieties, may not exceed 25 tonnes, except for the following grape varieties: Chardonnay, Pinot Bianco, Pinot Grigio, Riesling Renano, Traminer, Incrocio Manzoni 6.0.13, Sauvignon, Cabernet Franc, Pinot Nero, Carmenère, Marzemina Bianca, Rebo, Petit Verdot, Prosecco Lungo and Manzoni Moscato, for which it may not exceed 19 tonnes, and for Syrah and Manzoni Rosa, 15 and 12 tonnes respectively.
Grapes intended for producing 'Marca Trevigiana' Typical Geographical Indication wines, after any enrichment operation, must give the wines the minimum total alcoholic strength by volume laid down in Article 6 for the different product types**.**

Article 5

In wine-making, only practices that give the wines their particular characteristics are permitted.
The wine-making area corresponds to the grape production area demarcated in Article 3. This is without prejudice to the derogation provided for in the second subparagraph of Article 6(4) of Regulation (EC) No 607/2009 for making wines beyond the immediate proximity of the demarcated area until 31 December 2012.
The maximum yield of grapes in finished wine, ready for consumption, may not exceed 80 % for all types of wine.

Article 6

'Marca Trevigiana' Typical Geographical Indication wines, including those specifying the grape variety, when entering circulation must have the following characteristics:

*bianco, bianco frizzante (also with a specified grape variety)*

- minimum total alcoholic strength by volume: 9.00 % vol.;
- minimum total acidity: 3.5 g/l;
- minimum sugar-free extract: 13.0 g/l.



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*rosso, rosso frizzante (also with a specified grape variety)*

- minimum total alcoholic strength by volume: 9.50 % vol.;
- minimum total acidity: 3.5 g/l;
- minimum sugar-free extract: 17.0 g/l.

*rosato, rosato frizzante (also with a specified grape variety)*

- minimum total alcoholic strength by volume: 9.00 % vol.;
- minimum total acidity: 3.5 g/l;
- minimum sugar-free extract: 14.00 g/l.

*novello (also with a specified grape variety)*

- minimum total alcoholic strength by volume: 11.00 % vol.;
- minimum total acidity: 3.5 g/l;
- minimum sugar-free extract: 17.00 g/l.

Article 7

No terms may be added to the 'Marca Trevigiana' Typical Geographical Indication other than those laid down in this product specification, including adjectives such as 'extra', 'fine', 'scelto' [choice], 'selezionato' [selected] or 'superiore'.

However, terms referring to names, business names or private trademarks may be used, provided that they do not seek to promote the product and are not likely to mislead the consumer.

The 'Marca Trevigiana' Typical Geographical Indication may be used as a fall-back position for wines produced from grapes grown in vineyards within the territory demarcated in Article 3 above and suitable for producing wines with a designation of origin, provided that the wines for which the geographical indication in question is to be used satisfy the requirements laid down for one or more of the types covered by this specification.

Article 8

Link to the geographical environment

*(a) Specific features of the geographical area*

*Natural factors*

The production area of 'Marca Trevigiana' Typical Geographical Indication wines covers the entire province of Treviso. The climate is temperate Mediterranean, with hot summers and mild winters.

The Marca Trevigiana connects the pre-Alpine chain with the Venice lagoon; to the north is a range of hills that runs between the hills of Asolo, Montello, Valdobbiadene and Conegliano, the spurs of the Grappa and the pre-Alps of Belluno, which is also renowned for the production of famous DOC and DOCG wines; the central southern part of the geographical indication area is a flourishing plain where wine-growing is one of the main farming activities.

Treviso, the provincial capital, and known for its waterways, lies on the Venetian plain at the confluence of the Sile and the Botteniga rivers, 30 kilometres from Venice. Its territory is bounded by the Sile, Zero and Musone rivers to the west, by the Livenza to the east, and is crossed by the Piave, spreads over the low-lying plain, a rich and fertile countryside.

*Human and historical factors*

The name Marca Trevigiana, despite having no legal or political recognition, is well known and often used to designate the territory of the province of Treviso. The name appears several times in records from the Middle Ages — especially the late 14th century — to indicate the Venetian domain on the mainland. From 1339, the city of Treviso was under the almost uninterrupted rule of Venice until the fall of the Republic in 1797. It then passed to Austria and was liberated by Italian troops in 1866.



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A fertile land dedicated to arable and livestock farming and wine-growing, it played its part in the agricultural and economic history of Venice in general, to the extent that it was known at that time as 'Marca Gioiosa' for the fun-loving, optimistic and hard-working character of its inhabitants, which still applies today. Even today the area is called Marca, Marca Trevigiana or Marca Gioiosa.
The 'Marca Trevigiana' geographical indication has been in constant use by the wine-growers of the area since 1977, following Regulation (EEC) No 816/70 and national transposing rules laying down the procedures for the declaration, designation and presentation of the wines which it defined as 'table wines with geographical indication'.
The Decree of 21 November 1995 approved the current product specification, which was subsequently amended to adapt it to the market for wine with a Typical Geographical Indication and to EU legislation.

*(b) Specific features of the product*
'Marca Trevigiana' Typical Geographical Indication red wines are characterised by a red colour that can vary from pale red to ruby red and garnet. The smell and flavour are typical of the grape variety, with fragrances that are sometimes intense; they are semi-sweet to dry and intense, and also quite full-bodied, depending on the variety.
The white wines are characterised by an intense straw-yellow colour. The bouquet can range from delicate to intense. On the palate, these wines range from semi-sweet to dry, have a harmonious character and, depending on the characteristics of the grape variety and the ripeness of the grapes, are sometimes well structured and full-bodied with a fresh and lively finish.
From an analytical and organoleptic point of view, these Typical Geographical Indication wines have a clear identity and are typical of the geographical environment.
In particular, the various types of wines have a balanced chemical and physical make-up, while the flavour and aroma are characterised by the typical predominant properties of the grape varieties.

*(c) Causal link between environment and product*
The link between Marca Trevigiana wines and their territory is essentially the renown of the name that, since the Middle Ages, has designated the territory of Treviso as an area dividing the Republic of Venice from the Germanic countries to the north. It was the production area of the wine-growing lands of the Republic and of the medieval monasteries, and the starting point of those products along the ancient 'via Alemagna' — which begins right in the foothills of the Marca Treviso up to the border with Austria — to bring wine and other products from the Venetian Republic to Austria, central Europe and Germany, then known as 'Alemagna'.
The history and fame of the Marca Trevigiana as a wine-growing land is attested today in numerous documents, as well as wine, food and tourist guides (e.g. the Touring Guide).
The founding in Marca Trevigiana of one of the leading wine and wine-growing institutes in Europe has fostered the development of a widespread know-how and wine-growing culture among both producers and consumers in Treviso. Furthermore, thanks to exchanges of teachers and researchers during the Austro-Hungarian Empire, the reputation of this area, its wines and the professionalism of its producers has spread for centuries in the countries speaking the Austrian, Hungarian and German languages, and consequently throughout Europe.
The fame of Marca Trevigiana wines is also linked to the beauty of the wine-growing landscape and the geographical features of the production area, as a cradle of wine-growing: The south-facing hillside vineyards, a well-ventilated and bright environment protected from the north wind, conducive to all aspects of the growth and production of the vines, are particularly well suited to white wines, especially semi-sparkling types, with their predominantly fruity and fresh aromas and full body, which not only Italian but also German-speaking consumers have come to appreciate.
The Marca Trevigiana semi-sparkling white is in fact well known and appreciated by German consumers, the main consumer market of this type of wine, who visit Treviso as tourists and regard it as a product that characterises this particular territory.


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The loose detritic and alluvial soil from the plains is particularly well suited for grape varieties that produce white, rosé and red wines, sometimes full-bodied, with intense aromas and flavours ranging from semi-sweet to dry. These soils foster a balance between the aromatic components and intense colours, especially in the skins of the red grapes, which make this an ideal area for producing 'novello' wines. Indeed, still today, Treviso is one of the main players in Italy in terms of both volume and quality for producing 'novello' wine and semi-sparkling rosés.

Article 9
References of the control body

Name and address: Ministry of Agricultural, Food and Forestry Policies — ICQRF, **Central Inspectorate for Protecting Quality and Combating Agri-Food Product Fraud — Via Quintino Sella, 42 – 00187 Rome.**

The **Central Inspectorate for Protecting Quality and Combating Agri-Food Product Fraud** is the competent the control body of the Ministry of Agricultural, Food and Forestry Policies, pursuant to Article 13 of Legislative Decree No 61/2010 (Annex 2), which carries out annual verifications of compliance with the provisions of this specification, in accordance with (a) and (c) of the first subparagraph of Article 25(1) and Article 26 of Regulation (EC) 607/2009, for products covered by the Protected Geographical Indication (PGI) using control methods throughout the entire production chain (viticulture, processing, packaging), by randomly selecting a minimum number of entities identified by risk analysis, in accordance with (a) of the second subparagraph of the aforementioned Article 25(1).

In particular, that verification which, as regards the finished product, consists solely of an analytical examination (pursuant to (b) of the first subparagraph of Article 25(1) and Article 26(1) of Regulation (EC) No 607/2009), is carried out in compliance with the provisions of Article 13 of Legislative Decree No 61/2010 and the Ministerial Decree of 31 July 2009 (Official Gazette No 230 of 3 October 2009), as amended by the Ministerial Decree of 30 July 2010 (Official Gazette No 244 of 18 October 2010) and the Ministerial Decree of 11 July 2011 (Official Gazette No 219 of 20 September 2011) (Annex 3).



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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Marsala

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Consorzio per la Tutela del Vino Marsala DOC
32 Curatolo
91025 Marsala
Italy

Tel. +39. 0923953255 / Fax. +39. 0923952945
info@consorziovinomarsala.it

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 18/09/1973
*Date of protection in the Member State and reference to national decision: 10/06/1969 - D.P.R. 02/04/1969, published in GURI (Official Journal of the Italian Republic) n. 143 – 10/06/1969*

## PRODUCT DESCRIPTION

Liqueur wine

- **Raw Material**

- GRILLO
- CATARRATTO BIANCO LUCIDO
- CATARRATTO BIANCO COMUNE
- Nerello Mascalese N
- Ansonica B
- Calabrese N
- Perricone N
- Damaschino B

- **Alcohol content:**

| | Marsala Fine oro | Marsala Superiore oro | Marsala Superiore ambra | Marsala Superiore rubino | Marsala Fine ambra |
|---|---|---|---|---|---|
| *Minimum Alcoholic strength by volume* | 17 | 18 | 18 | 18 | 17 |

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| | | | | | |
|---|---|---|---|---|---|
| *(%)* | | | | | |
| | Marsala Fine rubino | Marsala Superiore Riserva oro | Marsala Superiore Riserva ambra | Marsala Superiore Riserva rubino | Marsala Vergine o Soleras oro; Marsala Vergine Stravecchio oro |
| | 17 | 18 | 18 | 18 | 18 |
| | Marsala Vergine o Soleras rubino; Marsala Vergine Stravecchio rubino | | | | |
| | 18 | | | | |

- **Physical Appearance**

- Marsala Fine oro: golden colour of varying intensity;

- Marsala Fine oro: golden colour of varying intensity;

- Marsala Fine oro: amber yellow colour of varying intensity;

- Marsala Superiore rubino: ruby red colour that gains amber iridescence with ageing;

- Marsala Fine ambra: amber yellow colour of varying intensity;

- Marsala Fine rubino: ruby red colour that gains amber iridescence with ageing;

- Marsala Superiore Riserva oro: golden colour of varying intensity;

- Marsala Superiore Riserva ambra: amber yellow colour of varying intensity;

- Marsala Superiore Riserva rubino: ruby red colour that gains amber iridescence with ageing;

Marsala Vergine o Soleras oro; Marsala Vergine Stravecchio oro: golden colour of varying intensity;

- Marsala Vergine o Soleras rubino; Marsala Vergine Stravecchio rubino: ruby red colour that gains amber iridescence with ageing;

**DESCRIPTION OF GEOGRAPHICAL AREA**

The area for the production of grapes intended for making Marsala liqueur wines covers the entire territory of the province of Trapani, apart from the municipalities of Pantelleria, Favignana and Alcamo.

**LINK WITH GEOGRAPHICAL AREA**

The factors present in the typical production area for wine with the Marsala designation of origin consist of specific conditions that come together to produce truly unique characteristics.

This means that the quality characteristics of the wine are the organoleptic result of climate and geological factors that are typical to a particularly conducive geographical area, as well as of customs handed down from generation to generation since time immemorial.
The area's topography consists almost entirely of low-lying plains.
The vineyards are planted for the most part not far from the coast on arid, relatively infertile soils of siliceous or calcareous origin (sometimes rich in red soils), sometimes clayey and sandy, and often with surface water tables.
The climate is insular Mediterranean with rainy winters and hot but dry summers that are sometimes sweltering owing to frequent hot winds from Africa.
This microclimate, which is specific to all of the western part of Sicily, allows the grapes, which are still grown using the shrub method, to mature leading to a high sugar and polyphenol content that allows for the maturing of wines with high extract.

**SPECIFIC LABELLING RULES (IF ANY)**

**CONTROL BODY**

Ministry of Agricultural, Food and Forestry Policy
Via XX Settembre
00187 Roma
Italy

+39-0646656030; +39-0646656043; +39-0646656029
l.lauro@mpaaf.gov.it,l.tarmati@mpaaf.gov.it,
SAQ9@mpaaf.gov.it

# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**'MELA ALTO ADIGE / SÜDTIROLER APFEL'**

EC No: IT-PGI-0105-0207-09.09.2011

**PDO ( )  PGI ( X )**

## 1 NAME

'Mela Alto Adige / Südtiroler Apfel'

## 1. MEMBER STATE OR THIRD COUNTRY

Italy

## 2. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### *2.1.* Type of product

Class 1.6: Fruit, vegetables and cereals, fresh or processed

### *2.2.* Description of product to which the name in (1) applies

The protected geographical indication 'Mela Alto Adige'/'Südtiroler Apfel' is reserved for fruit of the following varieties, mutants and/or clones from orchards located in the geographical area specified in point 4 below: Braeburn; Elstar; Fuji; Gala; Golden Delicious; Granny Smith; Idared; Jonagold; Morgenduft; Red Delicious; Stayman Winesap, Pinova, Topaz.

The name 'Mela Alto Adige' IGP/'Südtiroler Apfel' ggA can be used only for apples possessing intrinsic and extrinsic quality characteristics defined, for each variety, by the following parameters (concerning external appearance, commercial category, size, and chemical and physical properties) specified below. The other minimum quality standards for the various varieties and classes are those laid down by the relevant Community legislation in force.

The fruit's sugar content and firmness expressed in kg/cm², measured within 2 months of being harvested, must comply with the minimum values listed below for the relevant variety.

Braeburn:

- skin colour: green to light green;
- additional skin colouring: stripes ranging from an orange-red to dark red > 33% of the surface;
- commercial category: Extra and I; also II for organic products;
- size: minimum diameter 65 mm;
- sugar content: over 11° Brix;
- firmness: at least 5.5 kg/cm$^2$.

Elstar:



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– skin colour: yellow;
– additional skin colouring: bright red > 20% of the surface;
– commercial category: Extra and I; also II for organic products;
– size: minimum diameter 65 mm;
– sugar content: over 10.5° Brix;
– firmness: at least 5 kg/cm$^2$.

Fuji:

– skin colour: light green to yellow;
– additional skin colouring: light to deep red > 50% of surface (at least 30% of the red area must be deep red);
– commercial category: Extra and I; also II for organic products;
– size: minimum diameter 65 mm;
– sugar content: over 12.5° Brix;
– firmness: at least 5 kg/cm$^2$.

Gala:

– skin colour: yellow-green to golden yellow;
– additional skin colouring: red on at least 20% of surface (standard Gala); > 50% for red clones;
– commercial category: Extra and I; also II for organic products;
– size: minimum diameter 60 mm;
– sugar content: over 10.5° Brix;
– firmness: at least 5 kg/cm$^2$.

Golden Delicious:

– skin colour: light green to yellow;
– additional skin colouring: pink in some environments;
– russeting: up to 20% of surface netted with russeting, on not more than 20% of fruit; for organic apples russeting is allowed according to the russeting criteria for category II fruit;
– commercial category: Extra and I; also II for organic products;
– size: minimum diameter 65 mm;
– sugar content: over 11° Brix;
– firmness: at least 5 kg/cm$^2$.

Granny Smith:

– skin colour: intense green;
– additional skin colouring: slight pink facetting possible;
– commercial category: Extra and I; also II for organic products;
– size: minimum diameter 65 mm;

– sugar content: over 10° Brix;

– firmness: at least 5.5 kg/cm$^2$.

Idared:

– skin colour: yellow-green;

– additional skin colouring: uniform bright red > 33% of the surface;

– commercial category: Extra and I; also II for organic products;

– size: minimum diameter 65 mm;

– sugar content: over 10° Brix;

– firmness: at least 5 kg/cm$^2$.

Jonagold:

– skin colour: yellow-green;

– additional skin colouring: bright red for Jonagold: striped red > 20% of the surface; for Jonagored: red > 50% of the surface;

– commercial category: Extra and I; also II for organic products;

– size: minimum diameter 65 mm;

– sugar content: over 11° Brix;

– firmness: at least 5 kg/cm$^2$.

Morgenduft:

– skin colour: light green to yellow;

– additional skin colouring: uniform bright red on at least 33% of surface; for Dallago: deep brilliant red on at least 50% of surface;

– commercial category: Extra and I; also II for organic products;

– size: minimum diameter 65 mm;

– sugar content: over 10° Brix;

– firmness: at least 5 kg/cm$^2$.

Red Delicious:

– skin colour: yellow-green;

– additional skin colouring: brilliant deep red streaks on at least 75% of surface; for red clones > 90% of the surface;

– commercial category: Extra and I; also II for organic products;

– size: minimum diameter 65 mm;

– sugar content: over 10° Brix;

– firmness: at least 5 kg/cm$^2$.

Stayman Winesap:

– skin colour: yellowish green;

– additional skin colouring: uniform red with light streaking > 33%; for Red Stayman (Staymanred): > 50% of the surface;

– commercial category: Extra and I; also II for organic products;

– size: minimum diameter 65 mm;

– sugar content: over 10° Brix;

– firmness: at least 5 kg/cm$^2$.

Pinova:

– skin colour: light green to yellow;

– additional skin colouring: striped red > 10% of the surface;

– commercial category: Extra and I; also II for organic products;

– size: minimum diameter 65 mm;

– sugar content: over 11° Brix;

– firmness: at least 5 kg/cm$^2$.

Topaz:

– skin colour: light green to yellow;

– additional skin colouring: striped red > 33% of the surface;

– commercial category: Extra and I; also II for organic products;

– size: minimum diameter 60 mm;

– sugar content: over 10.5° Brix;

– firmness: at least 5 kg/cm$^2$.

*2.3.* **Raw materials (for processed products only)**

—

*2.4.* **Animal Feed (for products of animal origin only)**

—

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

'Mela Alto Adige'/'Südtiroler Apfel' must be grown and harvested within the production area indicated in section 4.

*2.6.* **Specific rules concerning slicing, grating, packaging, etc.**

To avoid damage to the product such as skin lesions, bruising leading to browning of the flesh and other damage, preparation and packing must take place within the defined geographical area. This restriction is due to the great deal of experience the operators, active for over 40 years in the Alto Adige defined area, have gained in post-harvest product processing.

*2.7.* **Specific rules concerning labelling**

The words *'Mela Alto Adige' Indicazione geografica protetta* (Italian) or *'Südtiroler Apfel' geschützte geografische Angabe* (German) must appear on the label to be affixed to the boxes, sales packaging or individual fruit. The minimum height of the words *'Mela Alto Adige'* or *'Südtiroler Apfel'* on the labels to be affixed to the boxes or the sales packaging must be 2 mm. The minimum height of these words on the stickers to be affixed to the fruit must be 0.8 mm.



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Together with the Protected Geographical Indication, indications and/or images referring to company names, trade names or logos of consortia or individual companies may be used provided they do not have promotional content and are not likely to mislead the consumer.

## 3. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The production zone of 'Mela Alto Adige' or 'Südtiroler Apfel' forms part of the Autonomous Province of Bolzano (Alto Adige/Südtirol), a total of 72 municipalities.

## 4. LINK WITH THE GEOGRAPHICAL AREA

### *4.1.* Specificity of the geographical area

The climate of the Alto Adige is highly favourable for apple cultivation, with more than 300 days of sun a year. In late summer and autumn there are typical marked temperature changes between day and night – during the day the temperature can reach 30° C and during the night fall to 8-10° C. Most production comes from holdings located more than 500 m above sea level. The extraordinarily fertile soils are light, well drained and oxygen-rich. This allows optimum root development. The soils have an average or high humus content.

### *4.2.* Specificity of the product

'Mela Alto Adige'/'Südtiroler Apfel' apples are noted for their particularly pronounced colour and flavour, their solid flesh and their very long keeping qualities; these are due to a combination of soil and weather factors and the skills of the growers.

### *4.3.* Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The practices of growers in the Alto Adige allow them to produce high quality apples, thanks to the optimum balance between growth and fruit production. 'Mela Alto Adige'/'Südtiroler Apfel' apples are produced using techniques and methods which have a low impact on the environment. The production systems for 'Mela Alto Adige'/'Südtiroler Apfel' aim to make the best use of the production areas' natural soil and climate advantages. The combination of the high number of sunlight hours, cool nights and low rainfall guarantees fruit with a particularly pronounced taste and colour. The height of the orchards, from 200 to 1 100 m above sea level, and the light, well aerated soils guarantee a strong fragrance and solid flesh and hence a high keeping quality. Moreover, a balanced nutrition, designed to boost fruit quality and check the development of physiological diseases, is given on the basis of soil analysis.

Thanks to the favourable soil and climate conditions, apple growing in Alto Adige has over time passed from purely local varieties to those from other countries, well adapted to the microclimate, as attested by numerous sources. As early as the Middle Ages various apple and pear varieties were widely grown on the mountain farms (*masi*) of the Alto Adige for the use of the family living on the farm itself. From the mid-19th century fruit-growing became a flourishing commercial activity, with buyers in Vienna, Innsbruck, Munich, Warsaw and St Petersburg. This period also saw the modernisation of fruit-growing in Alto Adige. In 1831 the schoolmaster Johann Iakob Pöll published the first manual on fruit-growing and in 1872, at the newly established San Michele all'Adige Agricultural Institute, fruit-growing was



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introduced as a specific subject in the teaching curriculum. A nursery list of the Bolzano Agricultural Association of 1856 already mentions no fewer than 193 varieties of cultivable apple. The more important historical work on fruit and vegetable growing in the Alto Adige by Karl Mader (1894 and 1904) recognises almost 40 varieties as being very widespread in the entire Alto Adige area.

The combination of these environmental factors and the centuries-old activity of man, involving the close interweaving of apple-growing and protection of the land and the environment that is a feature of the local production system, contribute to the reputation of 'Mela Alto Adige'/'Südtiroler Apfel' on both the domestic and international markets.

The apple production chain at present involves 8 000 growers, mainly associated in cooperatives, 2 500 employees in the market preparation centres and 12 000 fruit-pickers.

**Reference to publication of the specification**

The Ministry launched the national objection procedure with the publication of the proposal for modifying 'Mela Alto Adige'/'Südtiroler Apfel' as a protected designation of origin in Official Gazette of the Italian Republic No 164 of 16 July 2011.

The full text of the product specification is available on the following web site: http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335

or

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it ) and clicking on 'Qualità e sicurezza' (in the top right hand corner of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE'.



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TECHNICAL SPECIFICATIONS

FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

## 1. Name of the Geographical Indication

Montepulciano d'Abruzzo

## 2. Category of the product for which the name is protected

Wine

## 3. Applicant

Name: Consorzio Tutela Vini d'Abruzzo

Address: 2 Corso Matteotti – Palazzo Corvo, 66026 Ortona (CH), Italy

Telephone: +39 085 9772724

Fax: +39 085 9774524

E-mail(s): info@consorzio-viniabruzzo.it

## 4. protection in EU Member State of Origin

Date of protection in the European Union: 18/09/1973

Date of protection in the Member State and reference to national decision: 15/07/1968

- *D.P.R. 24.05.1968, published in GURI (Official Journal of the Italian Republic) n. 178 – 15.07.1968*

## 5. Description of product

**Montepulciano d'Abruzzo**
*Concise textual description*
- Minimum total alcoholic strength by volume: 12.0% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 21 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: intense, ethereal with aromas of red fruits and berries, spices;
- Taste: full-bodied, dry, harmonious, with well-dosed tannins

**Montepulciano d'Abruzzo reserve**
*Concise textual description*

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- Minimum total alcoholic strength by volume: 12.5% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 22 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: intense, ethereal, aroma of red fruits and berries, spices;
- Taste: full-bodied, dry, harmonious, with well-dosed tannins.

**Montepulciano d'Abruzzo Terre dei Vestini sub-area**
*Concise textual description*
- Minimum total alcoholic strength by volume: 12.5% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 23 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aroma of ripe red fruits and berries, dry vegetal aroma, spices, intense and ethereal;
- Taste: dry, full, robust, harmonious and velvety.

**Montepulciano d'Abruzzo Casauria or Terre di Casauria sub-area reserve**
*Concise textual description*
- Minimum total alcoholic strength by volume: 13.5% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 23 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full, robust, harmonious, with well-dosed tannins.

**Montepulciano d'Abruzzo Terre dei Peligni sub-area**
*Concise textual description*
- Minimum total alcoholic strength by volume: 12.5% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 23 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aroma of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full, robust, harmonious, with well-dosed tannins.

**Montepulciano d'Abruzzo Alto Tirino sub-area**
*Concise textual description*
- Minimum total alcoholic strength by volume: 12.5% vol;
- Minimum total acidity: 5 g/l;
- Minimum sugar-free extract: 25 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aroma of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full-flavoured, full, robust, harmonious, with well-dosed tannins, long finish.

**Montepulciano d'Abruzzo Teate sub-area reserve**
*Concise textual description*
- Minimum total alcoholic strength by volume: 13.0% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 28 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;

- Taste: full, robust, harmonious, with well-dosed tannins.

**Montepulciano d'Abruzzo Alto Tirino sub-area reserve**
*Concise textual description*
- Minimum total alcoholic strength by volume: 13.0% vol;
- Minimum total acidity: 5 g/l;
- Minimum sugar-free extract: 28 g/l.
- Colour: intense ruby red with slight purple hues, tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full-flavoured, full, robust, harmonious, with well-dosed tannins, long finish.

**Montepulciano d'Abruzzo Teate sub-area**
*Concise textual description*
- Minimum total alcoholic strength by volume: 12.5% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 26 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full, robust, harmonious, with well-dosed tannins.

**Montepulciano d'Abruzzo Casauria o Terre di Casauria sub-area**
*Concise textual description*
- Minimum total alcoholic strength by volume: 13.0% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 23 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full, robust, harmonious, with well-dosed tannins.

**Montepulciano d'Abruzzo Terre dei Vestini sub-area reserve**
General analytical characteristics
- Minimum total alcoholic strength by volume: 13.0% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 23 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, dry vegetal aroma, spices, intense and ethereal;
- Taste: dry, full, robust, harmonious and velvety.

**Montepulciano d'Abruzzo Terre dei Peligni sub-area reserve**
*Concise textual description*
- Minimum total alcoholic strength by volume: 13.0% vol;
- Minimum total acidity: 4.5 g/l;
- Minimum sugar-free extract: 26 g/l.
- Colour: intense ruby red with slight purple hues tending to garnet with ageing;
- Aroma: aromas of ripe red fruits and berries, spices, intense, ethereal;
- Taste: full, robust, harmonious, with well-dosed tannins.

MAIN WINE GRAPES: MONTEPULCIANO N.

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## 6. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The production area of “Montepulciano d'Abruzzo” includes the quality-production land of all or part of the territory of the municipalities of:

***1) In the province of Chieti:***
Altino, Archi, Ari, Arielli, Atessa, Bomba, Bucchianico, Canosa Sannita, Casacanditella, Casalanguida, Casalincontrada, Carpineto Sinello, Casalbordino, Casoli, Castel Frentano, Celenza sul Trigno, Chieti, Crecchio, Cupello, Fara Filiorum Petri, Filetto, Fossacesia, Francavilla, Fresagrandinaria, Frisa, Furci, Gissi, Giuliano Teatino, Guardiagrele, Lanciano, Lentella, Miglianico, Monteodorisio, Mozzagrogna, Orsogna, Ortona, Paglieta, Palmoli, Perano, Poggiofiorito, Pollutri, Ripa Teatina, Roccamontepiano, Rocca San Giovanni, San Buono, Sant'Eusanio del Sangro, San Giovanni Teatino, Santa Maria Imbaro, San Martino sulla Marrucina, San Salvo, San Vito Chietino, Scerni, Tollo, Torino di Sangro, Torrevecchia Teatina, Treglio, Vasto, Villalfonsina, Villamagna, Vacri;

***2) In the province of L'Aquila:***
Acciano, Anversa degli Abruzzi, Balsorano, Bugnara, Canistro, Capestrano, Castel di Ieri, Castelvecchio Subequo, Civita d'Antino, Civitella Roveto, Cocullo, Corfinio, Fagnano Alto, Fontecchio, Fossa, Gagliano Aterno, Goriano Sicoli, Introdacqua, Molina Aterno, Morino, Ofena, Pacentro, Poggio Picenze, Pratola Peligna, Pettorano sul Gizio, Prezza, Raiano, Rocca Casale, San Demetrio nei Vestini, Sant'Eusanio Forconese, San Vincenzo Valle Roveto, Secinaro, Sulmona, Tione d'Abruzzi, Villa S. Angelo, Villa S. Lucia, Vittorito.

***3) In the province of Pescara:***
Alanno, Bolognano, Brittoli,   Bussi, Cappelle sul Tavo, Castiglione a Casauria, Catignano, Cepagatti, Citta Sant'Angelo, Civitella Casanova, Civitaquana, Collecorvino, Corvara, Cugnoli, Elice, Farindola, Lettomanoppello, Loreto Aprutino, Manoppello, Montebello di Bertona, Montesilvano, Moscufo, Nocciano, Penne, Pianella, Pietranico, Picciano, Pescara, Pescosansonesco, Popoli, Rosciano, San Valentino, Scafa, Serramonacesca, Spoltore, Tocco da Casauria, Torre dé Passeri, Turrivalignani, Vicoli;

***4) In the province of Teramo:***
Alba Adriatica, Ancarano, Atri, Basciano, Bellante, Bisenti, Campli, Canzano, Castel Castagno, Castellato, Castiglione Messer Raimondi, Castilenti, Cellino Attanasio, Cermignano, Civitella del Tronto, Colledara, Colonnella, Controguerra, Corropoli, Giulianova, Martinsicuro, Montefino, Montorio al Vomano, Morrodoro, Mosciano, Nereto, Notaresco, Penna S. Andrea, Pineto, Roseto degli Abruzzi, Sant'Egidio, Sant'Omero, Silvi, Teramo, Torano Nuovo, Tortoreto, Tossicia and the Trignano hamlet of the municipality of Isola del Gran Sasso

The “Casauria” or “Terre di Casauria” sub-area includes the quality-production land of all or part of the territories of the municipalities of:
Alanno, Bussi sul Tirino, Bolognano, Brittoli, Castiglione a Casauria, Corvara, Cugnoli, Lettomanoppello, Manoppello, Pescosansonesco, Pietranico, Popoli, Scafa, San Valentino, Serramonacesca, Tocco da Casauria, Torre de' Passeri, Turrivalignani, in the province of Pescara.

The “Terre dei Vestini” sub-area includes the quality-production land of all or part of the territories of the municipalities of:

Cappelle sul Tavo, Catignano, Cepagatti, Città S. Angelo, Civitaquana, Civitella Casanova, Collecorvino, Elice, Farindola, Loreto Aprutino, Montebello di Bertona, Montesilvano, Moscufo, Nocciano, Penne, Pescara, Pianella, Picciano, Rosciano, Spoltore, Vicoli, in the province of Pescara.

The “Alto Tirino” sub-area includes the quality-production land of the hills or foothill areas included fully or in part in the administrative territories of the municipalities of:
Capestrano, Ofena, Villa S. Lucia, in the province of L’Aquila.

The “Terre dei Peligni” sub-area includes the quality-production land of the hills or foothill areas included fully or in part in the administrative territories of the municipalities of:
Bugnara, Corfinio, Introdacqua, Pacentro, Pettorano sul Gizio, Pratola Peligna, Prezza, Raiano, Roccacasale, Sulmona, Vittorito, in the province of L’Aquila.

The “Teate” sub-area includes the quality-production land of all or part of the territories of the municipalities of:
Altino, Archi, Ari, Arielli, Atessa, Bomba, Bucchianico, Canosa Sannita, Casacanditella, Casalanguida, Casalincontrada, Carpineto Sinello, Casalbordino, Casoli, Castel Frentano, Chieti, Crecchio, Cupello, Fara Filiorum Petri, Filetto, Fossacesia, Francavilla, Fresagrandinaria, Frisa, Furci, Gissi, Giuliano Teatino, Guardiagrele, Lanciano, Lentella, Miglianico, Monteodorisio, Mozzagrogna, Orsogna, Ortona, Paglieta, Palmoli, Perano, Poggiofiorito, Pollutri, Ripa Teatina, Roccamontepiano, Rocca San Giovanni, San  Buono, Sant'Eusanio del Sangro, San Giovanni Teatino, Santa Maria Imbaro, San Martino sulla Marrucina, San Salvo, San Vito Chietino, Scerni, Tollo, Torino di Sangro, Torrevecchia Teatina, Treglio, Vasto, Villalfonsina, Villamagna, Vacri, in the province of Chieti.

## 7. Link with the geographical area

The geographical area includes the entire coastal hill and foothill ranges of the Abruzzo Region. In its central part it widens in an inland direction to include the Alto Tirino plateau to the north, the Subequana Valley to the north-west, the Peligna Valley to the south and the Roveto Valley to the south-west.

The “Casauria” sub-area includes the inland range of hills and foothills of the Province of Pescara, bounded to the south-west by the Maiella Massif and to the north-west by the Gran Sasso massif.

The “Terre Vestini” sub-area includes the coastal range of hills and the inland hills of the province of Pescara, bounded to the east by the Adriatic Sea and to the north-west by the Gran Sasso massif.

The “Alto Tirino” sub-area includes a small intermontane basin called the “Piano” in the countryside near Ofena as well as the surrounding areas included in the territories of Capistrano and Villa S. Lucia, defined by the south-eastern slopes of the Gran Sasso massif and the Sirente range.

The “Terre Peligni” sub-area includes the “Peligna Valley” intermontane basin bounded to the north-east/south-west by the slopes of the Maiella massif and to the north-west by the foothills of the Velino–Sirente range.

The “Teate” sub-area includes about one-third of the entire administrative area of the province of Chieti. It consists of a long and broad band of coastal hills running from the Foro to the Trigno rivers. It then gives way to inland hills, and then to the foothills that, to the north-west, reach to the foot of the Maiella Massif.

The hills and foothills where vines are grown consist of Plio-Pleistocene deposits that filled the Periadriatic basin through a marine sedimentary cycle occurring between the late Tertiary and early Quaternary periods. They extend for approximately 20-25 kilometres in width and about 125 kilometres in length, from the Tronto river to the Trigno river, and also include a number intermontane basins in the central part of Abruzzo Region.

In terms of particle size these hill formations are reasonably varied: clay with sand, towards the upper part of the formation, is overlaid with fine- and medium-grained silica sands of varying clay content, yellowish in colour as a result of iron oxide reactions, cemented by lime or clay, usually scant and often interspersed with layers of silt, gravel and clay.

In the great majority of cases, the soil originating from these formations shows evenly distributed material that forms sandy-clayey terrain, generally loose and of variable thickness, depending on the slope and exposure in the central-southern part of the area concerned and tending to be more clayey in the northern part.

The intermontane basins are composed of old river-flood terraces, with gently sloping detritus deposits that make these soils particularly loose and of variable thickness in relation to the slope and exposure.

Water retention is generally low to medium with poor or modest nutrient and humus levels. The land under vine is between 150 and 600 m above sea level, with the degree of slope and exposure varying according to the slopes on which the vineyards are planted. Land on the damp valley-floors and with poor exposure is excluded.

The average annual precipitation exceeds 800 mm. The wettest period is between November and December (with more than 80 mm/month), while the month with the absolute minimum precipitation is July (around 30 mm).

The climate is temperate, with average annual temperatures ranging from 12° in April to 16°C in October. In the months of July and August the climate tends to be hot and dry, with average temperatures of 24-25°C.

The annual temperature range is considerable, being linked, on the one hand, to the presence of cold currents from the Balkans, whose influence is felt during the winter months, and on the other to the presence of the Adriatic Sea and the high pressure areas that sit over the Mediterranean basin during the summer.

In addition to the historic and soil-climatic factors, human factors have also had a decisive impact. This is because, by drawing up and improving viticultural and oenological practices, which are an integral and essential part of the product specification, it is possible to obtain products with marked characteristics and specific features.

**Vineyard classification**: “Montepulciano d'Abruzzo" wine must be made from grapes grown in vineyards at least 85% of which, within the winery, are planted with Montepulciano vines. A maximum of 15% of grapes from other non-aromatic black grape varieties may also be used, alone or in combination.

Montepulciano d'Abruzzo wine from the “Casauria” sub-area must be made exclusively from grapes from Montepulciano vines. The wine from the “Terre Vestini” and “Teate” sub-areas must be made from grapes from vineyards at least 90% of which, within the winery, are composed of Montepulciano vines. Wine from the “Alto Tirino” and “Terre dei Peligni” sub-areas must be made from grapes from vineyards at least 95% of which, within the winery, are composed of Montepulciano vines.

- **Types of training systems, planting layout and pruning systems** the type of training system generally used in the area is the “pergola abruzzese” (Abruzzo trellis). However, a single- or double-espalier system has been increasingly used for some years now. Plant layout and pruning systems are selected on the basis of the training system for more effective management of the vineyard and of maximum grape yields.
- **Wine-making practices:** traditional, well-established wine-making procedures to obtain still red wines are used, differentiated as required by the intended end use of the product, i.e. wines to be drunk young (up to one or two years) or wines for medium to long-ageing.

For the “Casauria” and “Terre Vestini” sub-areas the winemaking process, including ageing and maturing, must be carried out within the production area to preserve the specific characteristics of the products. However, taking into account traditional situations in the areas concerned, operations may be carried out in wineries located in the province of Pescara, provided that the wines are produced with grapes from the area of production referred to in Art. 3, i.e. before the specification entered into force.

For the “Alto Tirino” sub-area the vinification process, including ageing and maturing, must be carried out within the area of production or, if certain conditions are met, within the Montepulciano d'Abruzzo DOC production area.

For the “Terre Peligni” and “Teate” sub-areas the vinification process, including ageing and maturing, must be carried out in the production area. The designation, with or without the reference to the sub-area, includes two types of red wine, basic and the reserve. From an analytical and organoleptic perspective they each have their own specific characteristics.

More specifically, the wines have an intense ruby red colour with slight purple hues, tending to garnet with ageing. The younger wines have typical red fruit aromas (cherry, blackberry), while in the older wines hints of jam and spices (pepper, tobacco, liquorice) can be detected. The taste is dry, velvety and harmonious, with the right amount of tannins.

**Causal links:** a combination of the environmental features, traditions and production techniques that make it possible to obtain high quality wines with a long- and well-established name and reputation in the international markets.

The extensive geographical area concerned covers over a third of the Abruzzo region. Although its mountain topography and soil are fairly homogeneous, the area’s climatic conditions vary slightly from north to south and from east to west. This makes it possible to

identify macro-areas with specific climatic conditions (rain, temperature, wind etc.). These, taken with the differences in the terrain and their exposure, have a considerable influence on the growth-production characteristics of the Montepulciano vine, which is the essential, indeed the sole, basis of the wine of the same name produced in Abruzzo for over two centuries.

Studies of the features of Montepulciano d'Abruzzo wines have identified a number of specific areas: in addition to the Colline Teramane sub-area, which in 2003 was awarded DOCG status, five specific production sub-areas that can best bring out the distinctive character of the individual areas delineated have been recognised to date.

The vine–climate–soil interaction is crucial in bringing out certain characteristics of the wine: structure, colour, aromas. Abruzzo has the optimum conditions for growing Montepulciano grapes of extraordinary quality from which red wine of great structure and body and with intense aromas and characteristics is produced – wines that have gained a strong footing over the decades in all the major international markets.

This is thanks to the mountain topography of the region, with its hills that benefit from both sunlight and wind, its temperate climate, and the notable day-to-night temperature variations produced by the presence of the Adriatic Sea to the east and the proximity of the Gran Sasso and Maiella massifs to the west. It is thanks, too, to the presence of relatively loose, well-drained soils. And it is thanks to human factors - connected pm the one hand to the long historical tradition of the region and on the other to modern cultivation and winemaking techniques.

## 8. Specific rules concerning labelling and using (if any)

## 9. Control Body / Control Authority Responsible for checking the respect of the product specifications

Ministry of Agricultural, Food and Forestry Policy
20, Via XX Settembre
00187 Rome
Italy

+39-0646656030; +39-0646656043; +39-0646656139; +39-0646656029
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ANNEXI

COUNCIL REGULATION (EEC) No 2081/92 APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( ) PGI (X)

National application No: 45

1. Responsible department in the Member State:
   Name: Ministry for Agricultural, Food and Forest Resources, Directorate-General for Agricultural Production - Office VI
   Address: 20 Via XX Settembre 1-00187 Rome
   Tel: (06)481 99 68 -46 65 51 04 Fax: (06)48 39 98

2. Applicant group:
   (a) Name: Associazione Industriali delle Carni - ASS.I.CA
   (b) Address: Viale Milanofiori - Palazzo f/1 - 20090 Assago (MI)
   Tel. (2) 57 51 02 57 (b)
   Composition : producer/processor (X) other ( )

**3, Name of product:** "Mortadella Bologna"

4. **Type of product:** (see list in Annex VI) Pork-butchery product (prepared meats)

**5.** Specification:
(summary of requirements under Art. 4(2))

"Mortadella Bologna"

(a) name: (see 3)

(b) description:

product of pork-butchery, generally oval or cylindrical in shape, made from pigmeat; the sausage casings are natural or synthetic and the product is subjected to prolonged cooking. The product is compact in appearance, of unelastic consistency, with a cut surface of velvety appearance and uniform bright pink colour; in the slice there must be, in a quantity of not less than 15% of the total mass, perlaceous white squares of adipose tissue, possibly joined to muscular fragments. *Mortadella Bologna* possesses specific chemico-physical organoleptic characteristics in accordance with the relevant production regulations.

(c) geographical area:

the area of production comprises the territory of the following Italian regions or provinces: Emilia-Romagna, Piedmont, Lombardy, Veneto, Province of Trento, Marche, Lazio and Tuscany, the name *mortadella* is said to date back to Ancient

f el l proof of origin:

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Roman times; according to some claims it is derived from *mortarium* (mortar), such a device being used to crush pigmeat, as shown in particular by an engraving on a funeral stone on display at Bologna's Archeological Museum; others, however, claim that the word comes from *murtada* ("seasoned with myrtle", a plant commonly found in Lazio). Either way, the production of *mortadella* can be ascribed to an area under Roman influence that extends from Emilia-Romagna to Lazio.

It is traditional Bolognese cooking's best-known sausage, with certified historical references dating back to the 16th century. There are also numerous references to the designation in Italian literature in later centuries.

More recently, there have been references to the designation in bilateral agreements Italy has signed with France, Germany, Spain and Austria on the protection of indications of provenance, designations of origin and other geographical designations reserved for products originating in Italy.

(e) method of production: the processing of *Mortadella Bologna* involves the following stages: preparation of the meat constituents, preparation of the bacon strips, mixing, making into sausages, cooking and cooling. Only striated muscle tissue of swine (not of other animals) and high-quality fat from the throat may be used. Sugar and certain additives may be used, but only in small preset quantities. Protein may not be added.

(f) link: the indisputable link with the traditional territory of production consists in the technical skills of the operatives, in so far as, over a period of time, they have developed production processes that folly comply with established tradition. *Mortadella Bologna* must be produced in accordance with a much stricter production process-the one used for centuries in the geographical area - than does ordinary *mortadella.* In some regions *mortadella Bologna* is simply referred to as *Bologna.* Within the geographical area the production of *mortadella Bologna* is evenly distributed between northern and central Italy and Emilia-Romagna.

fg) inspection body: Name: Ministry for Agricultural, Food and Forest Resources

It may use the services of the Producers' Association in accordance with the terms of the relevant EC Regulation.

Address:

| | |
|---|---|
| (h) labelling: | the name "*Mortadella Bologna",* which cannot be translated, must be shown on the product put up for consumption, followed by the words "protected geographical indication" and/or the initials "PGI", which may be indicated in the language version of the country in which marketing takes place, reference is made to the terms of the bilateral agreements enclosed with this application for registration; attention is also drawn to the following national instruments on the subject: Legislative Decree No 537 of 30.12.1992; Presidential Decree No 135 of 18.2.1993; and Decree-Law No 282 of 18.6.1986, enacted as Law No 462 of 7.8.1986 |
| (i) national requirements: (if any) | |

TO BE COMPLETED BY THE COMMISSION

EC No: G\IT\00325\94.01.25

Date of receipt of the full application: 21/5/1997

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**SUMMARY**

COUNCIL REGULATION (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**"MOZZARELLA DI BUFALA CAMPANA"**

**EC No: IT/PDO/117/0014/20.09.2002**

**PDO ( X )  PGI (  )**

This summary sets out the main elements of the product specification for information purposes.

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

| | |
|---|---|
| Name: | Ministero delle Politiche Agricole Alimentari e Forestali |
| Address: | Via XX Settembre, 20 – 00187 ROMA |
| Tel.: | 06/4819968 |
| Fax: | 06/42013126 |
| E-mail: | QTC3@politicheagricole.it |

**2. GROUP:**

| | |
|---|---|
| Name: | Consorzio tutela del formaggio Mozzarella di Bufala Campana |
| Address: | Viale Carlo III, n.128 – San Nicola la Strada (CE) |
| Tel.: | 0823/424780 |
| Fax: | 0823/452782 |
| E-mail: | — |

Composition: Producers/processors ( X )  other (  )

**3. TYPE OF PRODUCT:**

Class 1.3 - Cheeses

4. **SPECIFICATION:** (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

**4.1. Name:**

"Mozzarella di Bufala Campana"

**4.2. Description:**

When released for consumption, "Mozzarella di Bufala Campana" has the following characteristics:

– outline: in addition to rounded, other shapes typical of the area of production are permissible, such as bite-size, plaited, pearl, cherry, knot and oval shapes;

– weight: ranging from 10 to 800 grams depending on the shape. Plait-shaped cheeses may weigh up to 3 kg;

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– external appearance: porcelain white in colour, very fine crust of approximately one millimetre, smooth surface, never slimy nor flaky;

– body: structure consisting of thin leaves which is elastic in the first eight to ten hours after production and processing, subsequently tending to become more flowing; free of defects such eyes caused by gaseous or unusual fermentation; no preservatives, inhibitors or colouring; when cut it exudes fatty, whitish whey-like droplets with the aroma of lactic ferments;

– taste: characteristic and delicate;

– fat content on the dry matter: 52% minimum;

– maximum moisture content: 65%.

**4.3. Geographical area:**

The area of origin of the milk for the processing and production of the "Mozzarella di Bufala Campana" covers the administrative area of the municipalities in the provinces of Benevento, Caserta, Naples, Salerno, Frosinone, Latina, Rome, Foggia and Isernia set out in the specification and located in the Regions of Campania, Lazio, Apulia and Molise.

**4.4 Proof of origin:**

Every stage in the production process must be monitored and a record made of the inputs and outputs at each stage. This, together with lists managed by the monitoring body recording the farmers, producers and packagers, ensures the product can be traced throughout the whole chain of production. The raw material itself is carefully monitored by the responsible body throughout the production stage. All natural and legal persons recorded in the appropriate lists are subject to checks by the monitoring body, according to the terms of the specification and the corresponding monitoring plan. If the monitoring body finds any failure to comply in even a single stage of the production, the product may not be marketed under the "Mozzarella di Bufala Campana" protected designation of origin.

**4.5. Method of production:**

The specification requires "Mozzarella di Bufala Campana" to be produced exclusively with whole, fresh buffalo milk. Production requires the use of raw milk, which may be heat treated or pasteurised, from buffalo reared in the production area delimited in Article 2 of the specification.

The milk must be processed into Mozzarella di Bufala Campana within 60 hours of the first milking.

The milk and the curds are acidified by adding natural whey rennet taken from earlier processing of buffalo milk in the same holding or in neighbouring holdings in the delimited production area. After the milk is heated at a temperature ranging from 33°C to 39°C, coagulation is obtained by adding natural calf's rennet.

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After it is mixed with boiling water, the curds are mixed, cut and/or shaped into individual pieces of the appropriate shape and size and then placed in drinkable water for varying lengths of time depending on size until they harden.

Salting takes place in brine. This is immediately followed by packaging, which must be carried out in the same establishment as production.

The packaged product must be kept in its protective liquid, which is acidic and may be salted, until final consumption. The characteristic acidity of the protective liquid may be achieved by adding lactic acid or citric acid.

The product may be smoked, but only using natural traditional methods; where that is the case, the designation of origin must be followed by the term “smoked”.

**4.6. Link:**

The provinces affected by the PDO all fall within an area considered homogenous in many respects. They are areas which, in the past, were marshland, and which have now disappeared after extensive drainage, crossed by medium or small rivers and many canals which regulate the flow of water. The nature of the soil is mostly volcanic and alluvial. The climate is mild, the average annual temperature varies between 17.5°C and 16.5°C; precipitation is between 804 mm and 918 mm. The buffalo are reared in flat or low hill areas; the plains are surrounded by hills which act as a windbreak against cold northerly winds and the climate is mitigated by the nearby sea which slows heat loss. These characteristics are unique in Europe and in Italy, in particular as regards the volcanic origin of the soil mostly consisting of reclaimed earth after drainage and the presence of small and medium rivers.

The buffalo are kept in the open and progressive farms mostly keep livestock semi-loose. They are fed on fodder produced in an area where the soil is naturally alluvial mixed with volcanic debris. Maturation of the curds and of the finished product is undoubtedly influenced by the climate which gives the Mozzarella di Bufala Campana characteristics that cannot be reproduced anywhere outside the designated area.

This combination of production and climate factors in the limited area in question creates the optimal conditions to give the product its specific and characteristic features making this method of production unique in its field. Many documents confirm that the rearing of buffalo in southern Italy has been viably pursued since the end of the 13$^{th}$ century.

**4.7. Inspection body:**

| | |
|---|---|
| Name: | CSQA S.r.l. Certificazioni |
| Address: | Via S. Gaetano, 74 - 36016 Thiene (VI) |
| Tel.: | 0445/366094 |
| Fax: | 0445/382672 |
| E-mail: | csqa@csqa.it |

**4.8. Labelling:**

When it is released for consumption, the “Mozzarella di Bufala Campana” PDO cheese must have affixed on the packaging the logo bearing the number allocated by the



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cooperative and the reference to the Community Regulation under which the designation is registered as a guarantee that it meets the specific requisite standards.

The “Mozzarella di Bufala Campana” PDO logo shows, at the top, a red sun with radiating rays; in the centre, a black silhouette of a buffalo head in profile; and at the bottom the wording “Mozzarella di Bufala” in white against a green background and the word “Campana” in green below.

Particulars of the logo are set out in the specification.

Where the product is made with raw milk the label must specifically say so. No other geographical description may be used in the name or presentation of the Mozzarella di Bufala Campana PDO product.

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OTHER ACTS

# EUROPEAN COMMISSION

**Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2014/C 86/06)

This publication confers the right to oppose the amendment application, pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**AMENDMENT APPLICATION IN ACCORDANCE WITH ARTICLE 9**

**'PANCETTA PIACENTINA'**

**EC No: IT-PDO-0117-01103-08.04.2013**

**PGI ( ) PDO ( X )**

1. **Heading in the product specification affected by the amendment**

— ☐ Name of product

— ☐ Description of product

— ☐ Geographical area

— ☐ Proof of origin

— ☒ Method of production

— ☐ Link

— ☐ Labelling

— ☐ National requirements

— ☐ Other (to be specified)

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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2. **Type of amendment**

— ☒ Amendment to single document or summary sheet

— ☐ Amendment to specification of registered PDO or PGI for which neither the single document nor the summary has been published

— ☐ Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)

— ☐ Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s)**

The 'Pancetta Piacentina' PDO has been amended to include the use of nitrites, within the limits established by law. This is necessary because the addition of nitrites along with nitrates is more effective against pathogens and oxidation during production.

The specification that the *pancetta* is 'stacked on special surfaces' during the maturation process is not considered relevant to the production of the PDO and has been removed.

More details have been provided to clarify the method for binding or tying the *pancetta* after rolling.

An amendment has been made to allow the use of all types of pig's intestine and cellulose casings suitable for production, in response to real changes in market conditions that make it very difficult (and in some market situations, impossible) to find the specific types of casings that had previously been specified.

The minimum maturation period has been extended from three to four months, with a view to improving the quality of the PDO product.

Furthermore, the maximum maturing temperature has been increased from 14 °C to 18 °C and a tolerance margin of 10 % has been introduced for the humidity conditions during maturation. This contributes to improving the quality of the product by enhancing its aroma and eliminating any defects.

Finally, the minimum quantity of ash has been reduced from 2 % to 1,5 % in line with the reduction of the minimum quantity of salt, as they are directly correlated. This amendment is also consistent with the growing trend towards reducing the amount of salt in food.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [3]

**'PANCETTA PIACENTINA'**

**EC No: IT-PDO-0117-01103-08.04.2013**

**PGI ( ) PDO ( X )**

1. **Name**

'Pancetta Piacentina'

2. **Member State or Third Country**

Italy

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.2 — Meat product (cooked, salted, smoked, etc.)

[3] See footnote 2.

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3.2. *Description of product to which the name in point 1 applies*

'Pancetta Piacentina' is a salted, naturally matured product that is preserved raw. It is produced from the fatty layer covering the stomach area of the half-carcase from the retrosternal to the inguinal area, and the abdominal muscle tissue.

The finished product is cylindrical in shape, weighs between 4 kg and 8 kg, and is bright red with clear white from the fatty parts. The meat has a pleasant mild smell and a savoury taste.

3.3. *Raw materials (for processed products only)*

'Pancetta Piacentina' comes from pigs that are born, raised and slaughtered in Emilia Romagna and Lombardy. The name 'Pancetta Piacentina' benefits from the derogation provided by Article 5(3) of Regulation (EU) No 1151/2012.

3.4. *Feed (for products of animal origin only)*

There are detailed rules to be observed regarding the use and composition of the feed ration. Feed is of two types and is mainly based on cereal products from the macro-area identified in point 3.3. The pigs' average feed ration consists predominantly of corn mash, supplemented by barley, bran, soya beans and minerals. By-products of cheese-making (whey, curds and buttermilk) are mainly supplied by dairies located within the defined geographical area.

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

Production of 'Pancetta Piacentina' entails the following phases: trimming, dry salting, binding, drying and maturation. These must be carried out in the area defined in point 4.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

Packaging, slicing and cutting must be carried out under the supervision of the designated inspection body within the processing area indicated in point 4. To ensure that 'Pancetta Piacentina' maintains its specific and original characteristics, the packaging, slicing and cutting must be carried out in the geographical production area by staff with specific knowledge of the product. The rind must be entirely removed before slicing. If the product is exposed to unknown environmental conditions or comes into contact with air once its natural rind has been removed, oxidation may occur, causing the slices or the exposed parts to become darker, losing the characteristic bright red colour of the lean meat. Oxidation may also cause the fat to become rancid and consequently spoil the product's aroma.

3.7. *Specific rules concerning labelling*

When put up for consumption, the product must bear the words 'Pancetta Piacentina'.

The designation 'Pancetta Piacentina' must appear on the label in clear, indelible letters wholly distinguishable from any other wording and followed immediately by the term 'Denominazione di Origine Protetta' (protected designation of origin).

Any other description not expressly allowed is prohibited.

However, the use of indications which make reference to names, company names and private brands is authorised, provided they have no laudatory purport and are not such as to mislead the consumer, as are names of pig farms from which the product comes.

4. **Concise definition of the geographical area**

The production area includes the whole territory of the province of Piacenza, but only in the parts below 900 m above sea level.

5. **Link with the geographical area**

5.1. *Specificity of the geographical area*

The production of 'Pancetta Piacentina' dates back to Roman times and has been handed down in the geographic area of the province of Piacenza.

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The importance of the production area of 'Pancetta Piacentina' is linked to the development of a typical rural tradition common to the entire Po region, from which the raw material is sourced (Emilia Romagna and Lombardy). In the area which supplies the raw material, the development of livestock farming is linked to the widespread cultivation of cereal crops and to working methods in the highly specialised diary sector which have encouraged pig farming locally.

In the province of Piacenza, local producers have developed and passed on the ability to select and prepare the cuts of meat. Particular expertise is required for the rolling and binding of 'Pancetta Piacentina'. The presence of cool, water-rich valleys and wooded hills has a positive effect on the conditions in the maturing premises.

5.2. *Description of product*

Pancetta Piacenza is cylindrical in shape. A slice of the lean meat is bright red with white from the fatty parts. The meat has a pleasant mild smell and a savoury taste.

The muscular cut used for the production of 'Pancetta Piacentina' comes from the Italian heavy pig.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The required characteristics of 'Pancetta Piacentina' depend on the environmental conditions and natural and human factors. In particular, the properties of the raw material are closely linked to the defined geographical supply area, where farmers have developed techniques for breeding Italian heavy pigs that ensure the quality of the cut of meat used for the production of 'Pancetta Piacentina'.

Furthermore, the production of 'Pancetta Piacentina' is localised in the province of Piacenza because local producers have developed specific expertise over time in the salting, rolling and binding of the *pancetta*.

'Pancetta Piacentina' is rolled and bound to create its characteristic cylindrical shape and when sliced it is possible to see the marbling of the fat with the lean.

'Pancetta Piacentina' is further linked to its production area by the technical know-how of its producers with regard to the salting process, as well as their expert management of the various stages of the maturing process.

Environmental factors are closely linked to the features of the area of production and, in particular, to its climate, which has a decisive influence on the characteristics of the finished product, contributing to its successful maturation.

This combination of 'raw material-product-designation' is rooted in the socio-economic development of the area and has particularities that could not be reproduced elsewhere.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 ([4]))

The full text of the product specification is available on the following website:

http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (http://www.politicheagricole.it) and clicking on 'Qualità e sicurezza' (at the top right of the screen), and then on 'Disciplinari di Produzione all'esame dell'UE'.

([4]) See footnote 2.

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on protected geographical indications and protected designations of origin

**'PARMIGIANO REGGIANO'**

EC No: IT-PDO-0317-0016-26.07.2007

**PGI ( )  PDO ( X )**

## 1 NAME

'Parmigiano Reggiano'

## 1. MEMBER STATE OR THIRD COUNTRY

Italy

## 2. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 2.1. Type of product (Annex II)

Class 1.3. Cheeses

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

'Parmigiano Reggiano' is a hard cheese made from raw cow's milk, partially skimmed by natural surface skimming. The milk must not undergo any heat treatment and must come from cows fed primarily on fodder obtained in the area of origin. It must be matured for at least 12 months. 'Parmigiano Reggiano' can be sold on the market as a whole cheese, portions or grated.

'Parmigiano Reggiano' shall have the following characteristics:

- cylindrical in form with a slightly convex or virtually straight heel, with flat faces with a slightly raised edge;
- dimensions: diameter of the flat faces 35 to 45 cm, heel height 20 to 26 cm;
- minimum weight of each wheel of cheese: 30 kg;
- external appearance: crust of a natural straw colour;
- thickness of the crust: approximately 6 mm;
- colour of the body of the cheese: between light straw-coloured and straw-coloured;
- characteristic aroma and taste: fragrant, delicate, flavoursome but not pungent;
- texture of the body of the cheese: fine grained, flaky;
- fat content per dry matter: 32% minimum.

### 2.3. Raw materials (for processed products only)

Cow's milk, salt, calf rennet.

The milk comes from cows reared in the defined geographical area.

The use of additives is not permitted.



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**2.4. Feed (for products of animal origin only)**

The cows are fed primarily on fodder from the defined geographical area, specified by quantity and quality.

At least 75% of the dry matter of the fodder must be produced within the geographical area.

Feeding stuffs may make up at most 50% by weight of the dry matter of the animal food.

The use of silage of any kind is prohibited.

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

The farms rearing the dairy cows whose milk is to be processed into 'Parmigiano Reggiano' are located within the defined geographical area.

The milk must be produced and processed within the defined geographical area. The milk obtained from the evening milking and the morning milking is delivered in whole raw state to the dairy, in line with production specifications. The milk from the morning milking is placed in copper vats and mixed with that from the evening milking, partially skimmed by natural surface skimming. Native whey is added to the milk. The use of selected starters is not permitted. Following coagulation, obtained exclusively by the use of calf whey, the curd is broken up and cooked. After sedimentation, the cheese mass is transferred to the appropriate moulds to form the wheels. Markings are then affixed. After several days, the wheels are immersed in brine and then matured for a period of at least 12 months.

The minimum 12-month maturing must be carried out in the defined geographical area.

After the minimum maturing period, tests are carried out to check compliance with production specifications.

**2.6. Specific rules concerning slicing, grating, packaging, etc.**

'Parmigiano Reggiano' can be sold on the market as a whole cheese, portions or grated.

For the sake of consumer protection, in order to guarantee the authenticity of pre-packaged, grated or portioned 'Parmigiano Reggiano' placed on the market, the grating, portioning and subsequent packaging operations must be carried out in the defined geographical area. This is required because the marks identifying 'Parmigiano Reggiano' on the whole cheese are lost or not visible on the grated or portioned product, making it necessary to guarantee the origin of the pre-packaged product. It is also required because of the need to guarantee that the cheese is packaged quickly after portioning using appropriate methods to prevent the cheese being dehydrated, oxidised or losing its original 'Parmigiano Reggiano' organoleptic characteristics. Cutting into the cheese wheel deprives the cheese of the natural protection provided by the crust which, being itself highly dehydrated, insulates the cheese very well against the ambient air.

Portions of 'Parmigiano Reggiano' may be packaged in the year in which they are prepared.



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Only the whole cheese bearing the protected designation of origin (PDO) 'Parmigiano Reggiano' may be grated; it must be packaged immediately afterwards, without any processing or addition of substances likely to modify its conservation properties or original organoleptic characteristics.

### 2.7. Specific rules concerning labelling

The identification marks on each wheel of 'Parmigiano Reggiano' cheese comprise the words 'Parmigiano Reggiano' next to the registration number of the dairy and the year and month of production stencilled onto the surface of the heel, the oval stamp with the words 'Parmigiano Reggiano Consorzio Tutela', and a casein nameplate showing the codes identifying the mould and, where appropriate, the mark identifying a second class cheese.

The identification mark for pre-packaged, grated and portioned 'Parmigiano Reggiano' cheese placed on the market comprises, in the top part, the image of a segment and a wheel of 'Parmigiano Reggiano' cheese next to a knife and, at the bottom, the words 'PARMIGIANO REGGIANO'. This mark, which is a mandatory component of the label, must be reproduced in accordance with the technical specifications defined by the consortium in the relevant agreement.

## 3. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The defined geographical area comprises the territories of the Provinces of Bologna to the left of the Reno River, Mantua to the right of the River Po, Modena, Parma and Reggio in the Emilia Region.

## 4. LINK WITH THE GEOGRAPHICAL AREA

### 4.1. Specificity of the geographical area

In terms of the natural factors involved, particular attention should be drawn to the soil characteristics of the land within the defined geographical area, extending from the Appenine ridge to the Po, in combination with climate conditions which have a direct influence on both the composition of the natural flora and the specific fermentation characteristics of the product. In human terms, in addition to the historic relevance of the cheese in the local economy, it should be noted that the complex operations to which 'Parmigiano Reggiano' cheese is subjected are the fruit of traditional cheese-making techniques established over the centuries in this production area and faithfully handed down as consistent local practices.

### 4.2. Specificity of the product

The specific characteristics of 'Parmigiano Reggiano' cheese are the structure of the body of the cheese, fine grained and flaky, the fragrant aroma and delicate taste, which is flavoursome without being pungent, and its high level of solubility and digestibility.

These characteristics stem from the specific features of and selection criteria applied to the milk used raw on a daily basis in copper vats, coagulated with calf rennet with a high chymosin content, from the curing in saturated brine and prolonged maturation period.



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**4.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)**

The peculiar physical, chemical and microbiological properties of the milk which ensure the specific characteristics and quality of 'Parmigiano Reggiano' cheese are basically due to the manner in which the dairy cows are fed, on a basis of fodder from the original area, strictly excluding the use of silage of any kind.

The minimum twelve-month maturing period, carried out within the geographical area defined by virtue of its specific climatic conditions is a necessary phase in order to ensure that the product obtained from the processing of the milk can acquire, through particular enzyme processes, the characteristics proper to a 'Parmigiano Reggiano' cheese.

**REFERENCE TO PUBLICATION OF THE SPECIFICATION**

(Article 5(7) of Regulation (EC) No 510/2006)

The full text of the product specification is available

at the following website: www.politicheagricole.it/DocumentiPubblicazioni/Search_Documenti_Elenco.htm?txtTipoDocumento=Disciplinare%20in%20esame%20UE&txtDocArgomento=Prodotti%20di%20Qualit%E0>Prodotti%20Dop,%20Igp%20e%20Stg

or:

- by going directly to the home page of the Ministry (www.politicheagricole.it) and clicking on ‘Prodotti di Qualità’ (on the left of the screen) and finally on ‘Disciplinari di Produzione all’esame dell’UE (Reg CE 510/2006)’.



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**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2013/C 77/09)

This publication confers the right to oppose to the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**'PASTA DI GRAGNANO'**

**EC No: IT-PGI-0005-0870-23.03.2011**

**PGI ( X ) PDO ( )**

1. **Name:**

'Pasta di Gragnano'

2. **Member State or Third Country:**

Italy

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product*:

Class 2.7 — pasta

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

'Pasta di Gragnano' is a product obtained from a mixture of hard-wheat semolina with water from the local aquifer.

Various pasta shapes are marketed; they are all typical varieties and stem from the creativity of Gragnano pasta-makers.

The product must have the following properties when marketed:

Physical properties

— external appearance: homogenous, without white or black stains; absence of air bubbles, fissures, cuts, mildew, maggots, parasites or foreign bodies,

— cross-section: vitreous,

— colour: straw-yellow,

— coarseness: strained through bronze draw-plates.

The 'Pasta di Gragnano' PGI has the following properties when cooked

— consistency: firm yet elastic,

— homogeneity when cooked: cooks in a uniform manner,

— resistance when cooked: good — remains firm for a long time,

— glutinosity: absent or imperceptible.

Chemical properties

— moisture content: no more than 12,5 % of the finished product,

— minimum nutritional value for 100 g of the product when dry:

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.

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| | |
|---|---|
| energy value | 1 486 KJ<br>350 Kcal |
| proteins | 13 g |
| carbohydrates | 73 g |
| fat | 1 g |
| ash | max. 0,86 % |

Organoleptic properties

— flavour: savoury with a distinctive taste of hard wheat,

— aroma: of mature wheat.

3.3. *Raw materials (for processed products only):*

The hard-wheat semolina used to produce the 'Pasta di Gragnano' PGI must have the following properties:

— moisture content: not exceeding 15 % of the finished product,

— minimum nutritional value for 100 g of the product when dry:

| | |
|---|---|
| energy value | 1 486 KJ<br>350 Kcal |
| proteins | 13 g |
| carbohydrates | 73 g |
| fat | 1 g |
| ash | max. 0,86 % |

The hard-wheat semolina is mixed with water not exceeding 30 % of the total solution. After that, the mixture is blended amply during the kneading phase and becomes uniform and elastic.

3.4. *Feed (for products of animal origin only):*

—

3.5. *Specific steps in production that must take place in the defined geographical area:*

The production process of 'Pasta di Gragnano' is made up of the following phases: mixing and kneading, extrusion or wire-drawing, drying, cooling and stabilisation, all of which takes place in the territory of the Municipality of Gragnano in the Province of Naples.

3.6. *Specific rules on slicing, grating, packaging, etc.:*

Packaging must take place in the production companies or on the production site within 24 hours after production both to avoid moisture loss, which affects the special organoleptic qualities of the product, and because moisture loss and handling during transportation determine whether the various forms of pasta will be broken or damaged.

The various forms of packaging used for 'Pasta di Gragnano' are as follows: cardboard boxes, transparent bags or packaging made from plant-based or other recyclable materials, in line with EU regulations. The sealed packages weigh either 125 g, 250 g, 500 g, 1 kg or 2 kg.

3.7. *Labels must bear the following wording:*

The labels affixed to packaging must bear, in clear and legible print of the same size, the following indications:

(a) 'Pasta di Gragnano' and 'Protected Geographical Indication' or the 'PGI' acronym;

(b) the name, company name and address of the packaging company or producer;

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(c) the logo of the 'Pasta di Gragnano' name:

the logo must be used in conjunction with the Protected Geographical Indication and with the EU symbol.

The name's logo can also be printed in black and white, in monochrome or in negative.

4. **Concise definition of the geographical area:**

The production area of the 'Pasta di Gragnano' PGI covers the entire territory of the Municipality of Gragnano, located in the Province of Naples.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The Municipality of Gragnano has been known for producing hard-wheat pasta since the 16th century. The historical importance of pasta production in Gragnano was so great that it influenced urban planning. In the mid 19th century, when a new town plan was being put into place, the width of the streets and the height of the buildings were designed so as to allow wind to circulate better and thus to facilitate the drying phase of the pasta.

Pasta production in the Municipality of Gragnano has always involved the use of bronze draw-plates. This specificity sparked off the production of various types of draw-plates, allowing different pasta shapes to be produced, which the imagination of the locals associated with events told in anecdotes or local stories.

In addition, water from the Lattari mountains near Gragnano has always been plentiful. This resources undoubtedly facilitated pasta production, both because it was an ingredient which needed to be added to the semolina in order to obtain the pasta mixture and because it was used to turn the grindstones of the mills used to grind the wheat and thus to produce the flour.

The 'Gragnano Valley of Mills' bears witness to the above. There, one can still admire the remains of artefacts which were once used in the production process of 'Pasta di Gragnano'.

Today the Municipality of Gragnano is known as 'pasta city' thanks to its long history of pasta production.

5.2. *Specificity of the product:*

'Pasta di Gragnano' features a furrowed surface which allows the product to blend well with a variety of sauces and to be cooked 'al dente'.

Furthermore, the originality of the various pasta shapes, resulting from the creativity of professional local pasta-makers, has made the product highly recognisable for consumers.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The request for the 'Pasta di Gragnano' PGI to be recognised is justified by its reputation and notoriety. 'Pasta di Gragnano' is known for its traditional production method involving the use of bronze draw-plates.

These bronze draw-plates give the pasta a coarseness which helps it to capture sauces and seasonings. During the extrusion phase, the bronze of the draw-plates maintains the mixture in the contact points of the draw-plates thus creating tiny furrows which allow the pasta, once cooked, to easily capture and

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retain sauces. This also increases the surface area in contact with one's taste buds, which enhances the pasta in its raw state whilst preserving the typical taste and fragrance of wheat.

These properties, along with the large number of original pasta shapes created by pasta chefs, make 'Pasta di Gragnano' much appreciated by both kitchen chefs and consumers, as are evidence numerous articles published in cookery and gastronomy magazines. By way of example, see 'La pasta dei grandi chef', published in the 'Cucina Gourmet' magazine (pages 122-124, Ed. Edifim, 2010), an article on 'La pasta di Gragnano', published in the gastronomy guide 'L'Italia del Gambero Rosso' (page 90, Ed. Sole 24 Ore, 2007), the article 'La Pasta Artigianale: aziende storiche', published in the 'Adesso pasta' guide (pages 54-55, Altraeconomia, 2010). In addition to these publications, other articles have been published in daily newspapers, such as 'Sfida fra chef con la pasta di Gragnano' (La Repubblica, 21 June 2012), 'Italie: à Gragnano la vie rêvée des pâtes' (Le Monde, 17 December 2010), 'A Gragnano tutti pazzi per la pasta' (Corriere della sera, Doveviaggi.it, February 2012), 'Spaghetti, penne e rigatoni: dalla "base" alle 5 stelle' (Corriere della sera, 25 April 2012), 'Pasta Diva' (Corriere della sera — itinerari gastronomici, 6 October 2010).

The use of bronze draw-plates has been preserved over time in Gragnano despite the spread of Teflon draw-plates. While Teflon indeed facilitates the production process, it does not bear comparison with the features of Gragnano's traditional production methods which have made the reputation of 'Pasta di Gragnano'.

The attention with which Gragnano pasta-makers ensure that the drying phase goes ahead correctly must also be underlined: this is a legacy of past times, when the pasta was placed on dryers in the open air in the streets of Gragnano. When the drying phase is managed properly, the pasta is better suited for cooking and retains its fragrance and flavour.

Gragnano has been hosting for years now a thematic event with demonstrations of the old manufacturing processes of 'Pasta di Gragnano' in the streets.

Historical texts and the bibliography on 'Pasta di Gragnano' certify that the production of 'Pasta di Gragnano' dates back to the 16th-17th centuries. During the 'The Kingdom of the Two Sicilies' in the mid 19th century, the reputation of Gragnano pasta and the hard work and know-how of the citizens involved in its manufacturing gained notoriety throughout the kingdom.

When Italy was about to be united, pasta-making was abundant in Gragnano with around 100 pasta factories employing a good 70 % of the active Gragnano population.

Since the turn of the 20th century the name 'Pasta di Gragnano' has entered into common language and into business in a very poignant way, to such an extent that retailers from Florence, Turin and Milan, as well as foreign retailers, have been requesting 'Pasta di Gragnano' in large quantities for years.

**Reference to the publication of the specification:**

The Ministry launched the national objection procedure with the publication of the proposal for recognising the 'Pasta di Gragnano' PGI in *Official Gazette of the Italian Republic* No 198 of 25 August 2010. The full text of the product specification is available on the following internet site:

http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335

or alternatively:

by going direct to the home page of the Ministry of Agricultural, Food and Forestry Policy (http://www.politicheagricole.it) and clicking on 'Qualità e sicurezza' (in the top right-hand corner of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE'.

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**SUMMARY TECHNICAL SPECIFICATIONS**
**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**

PECORINO ROMANO

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Cheese produced with whole fresh sheep milk

**APPLICANT:**

Consorzio per la Tutela del Formaggio Pecorino Romano

Address : Corso Umberto 1226, 08015 Macomer (NU), ITALY Tel. +39 078570537 Fax +39 078572215 E-mail: mfo@pecorinoromano.com

Further information about the Consortium and its activities may be collected surfing on its website reachable at the following link www.pecorinoromano.com

**PROTECTION IN EU / MEMBER STATE OF ORIGIN:**

"PECORINO ROMANO", protected since 1951, as cheese listed in the Annex A of the Stresa Internation Convention, has been successively recognized as Protected Designation of Origin in the EU in 1955, as set forth by D.P.R. No. 1269 of 30 October 1955.
Protected in EU according to Commission Regulation (EC) n. 1107/96 of 12 June 1996 on the registration of geographical indications and designations of origin under the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92.

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

'Pecorino Romano' PDO is a hard, cooked cheese produced exclusively from fresh full-fat sheep's milk obtained from sheep bred in the geographical area Sardinia, Lazio and the area of Grosseto in Tuscany. When it is marketed for human consumption it is cylindrical in shape with flat sides and the diameter of its flat sides is between 25 and 35 cm. Its weight varies from 20 to 35 kg, according to the size of the cheese wheel. The crust is fine, and ivory or natural straw in colour, and is sometimes covered with special protective covers. The rind has a compact or slightly open structure; when cut it is of a colour varying between white and a more or less intense straw colour. The taste is aromatic and slightly spicy for the table cheese, and spicy, intense and pleasant at the advanced stage of maturing for the grating cheese. 'Pecorino Romano' has a characteristic aroma. Fat content of the dry matter: not less than 36 %.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA :**

The areas of production as set forth by the Technical of Production of the PDO "PECORINO ROMANO" are in Sardinia, Lazio and the area of Grosseto in Tuscany, (see enclosure II - map of the areas of production -).

**LINK WITH THE GEOGRAPHICAL AREA:**

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The pastoral activities and the dairy traditions of the geographical areas of the production of Pecorino Romano were known beyond the borders of the Mediterranean area since the Roman age. It is quite relevant the evidence provided by historians like Marco Terenzio Varrone and Columella in his "De re rustica", where he dedicated an entire paragraph, "Casei facendi ratio", to the technical of making and salting cheese, which closely resembles to the one still used in the production of Pecorino Romano, today. He also observed that, in this way, it is possible to produce a cheese which keeps a good freshness, stating "Hoc genus casei potest etiam maria permiti". This information related to the exportation of this particular cheese suggests that Pecormo Romano was a well-known cheese and its market was overspread, in the past.

The geographical areas of production are characterized by homogenous factors, such as:

Sheep farm and business management

The sheep farm is characterized by the presence of a breed native population, the Sarda race, which is bred without cross and widespread in all the territory and representing 95% of the all ovine patrimony of the area of production. The breeding farms have an extensive character in 96% of the farms, where the herds are bred in the wild and semi-wild, often transhumant, nourished with natural pasture. The natural pasture contributes for 80% to the annual allowance per animal bred. The remaining 20 % is represented by grassland which grows in autumn and winter and are mowed and used as provisions (hay), in late Springtime. The lactation period has a season trend and it is affected by the climate, the breed structures, and the availability of pastures, varying from 160 to 220 days/year.

The peculiar climatic, environmental and food conditions, as well as the genetic peculiarities of the native breed, allowed to the Sarda sheep to spread into the area of production. Over the centuries, the Sarda sheep has only undergone a natural selection getting perfectly integrated into the environment and qualifying the areas of production all over the times, as an exclusive element of characterization. The assertion of the French geographer Maurice Le Laimou is quite significant : "the sea allowed the Sarda sheep to expand in areas that are similar to the Island's climate and to the amenities of the place". (Maurice Le Lannou, Patres et Paysans de la Sardaigne, 1941).

The process of production:
The process of production of Pecorino Romano has kept unchanged the traditional characteristics both in the transformation process and in the use of characterizing and technological adjuvants such as the enzyme rennet originated from the stomach of lambs (abomasum) that are only bred in the area of production of the cheese and the use of native natural bacterial culture. The process of salting the cheese is still made according to an old and complex homemade technique that characterizes the product.

The economic aspect:

40% of the domestic sheep resources is in the area of production of Pecorino Romano where 55% of domestic production of sheep milk, is made:

The production is usually set in peripheral areas where breeding farms and the transformation process often represent the only economic activity.

Pecorino Romano is a famous cheese thanks to exportations to the North and South America due to a large number of compatriots, starting from the end of the 19th century (the first trades date back to 1884).

Even today, it is still the sheep cheese produced in the EU among the most exported all over the world.

**SPECIFIC RULES CONCERNING LABELLING (IF ANY):**

According to the technical police of production of the PDO "PECORINO ROMANO", on the wheel of Pecorino must appear one of the logos here below reproduced :

**CONTROL AUTHORITY/CONTROL BODY :**

INEQ _ ISTITUTO NORD EST QUALITA'

ADDRESS: VIA RODEANO, №71 33038 SAN DANIELE DEL FRIULI

(UD) TEL: +39 0432 940349 /FAX : +39 0432 943357 E-MAIL :

INFO@.INEO.IT

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## ENCLOSURES OF ANNEX I

**Enclosure I**

- **ENCLOSURE II**

EEC COUNCIL REGULATION NO. 2081/92
APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( X ) PGI ( )
National file No: 126

1. COMPETENT SERVICE OF THE MEMBER STATE:
NAME: Ministero delle Risorse Agricole, Alimentari e Forestali - Direzione Generale delle Politiche Agricole ed Agroindustriali Nazionali - Divisione VI°-
TEL.: 0039/6/46655113 FAX: 0039/6/4825815
ADDRESS: via XX Settembre, 20 - ROME

2. APPLICANT GROUP:
(a) NAME:
- CON.CO.O.SA. - Via Nazionale - trav. Pontoni II - Angri (Salerno);
- A.P.O.P.A. - Loc. Pascarola - Zona Industriale - Caivano (Naples);
- A.O.A. - Via delle Industrie - Loc. Rochetta - Scafati (Salerno);
- I.C.A. - Via Cimitile, 15 - Nola (Naples);
- A.P.O.C. - SALERNO - Via Piacenza, 76 - Salerno;
- A.P.O. - Via Strauss, 15 - Palazzo Capone - Battipaglia (Salerno);
- A.N.I.C.A.V. - Piazza dei Martiri, 58 - Naples;
- Consorzio Conserve Campania s.r.l. - Via Piave, 120 - Castel S. Giorgio (Salerno);

(c) COMPOSITION: PRODUCER/PROCESSOR ( X ) OTHER ( )

3. NAME OF PRODUCT: "Agro Sarnese-Nocerino San Marzano Tomato"

4. TYPE OF PRODUCT (see list in annex vi): the product being sold on the market consists exclusively of tomatoes of the San Marzano ecotype, or improved lines, grown in the Agro Sarnese-Nocerino and processed as "peeled tomatoes" by industrial processing methods at processing plants in the same area as that in which the tomatoes are grown. The product is normally marketed in glass jars or tins.

5. DESCRIPTION OF PRODUCT:
(a) NAME: "Agro Sarnese-Nocerino San Marzano Tomato"

(b) DESCRIPTION:
b1 - Characteristics of the fruit of the fresh product



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suitable for "peeling" processing:
A) prevalently bilobate fruit, typical elongated parallelepiped shape, length of 60-80 mm measured from the peduncle to the style cicatrix;
B) axes ratio: not less than 2.2 +/- 0.2 (measured from the longitudinal axis and the greatest transversal axis in the equatorial plane;
C) absence of a peduncle;
D) typical red colour of the variety;
E) easily detached cuticle;
F) reduced presence of placental pockets;
G) pH not above 4.50
H) refractometric residue at 20°C equal to or greater than 4.0%;
I) limited presence of thickened vascular bundles in the petiole area (taproot).

b2 - Organoleptic-chemical-physical characteristics of the processed product ("peeled tomatoes"):

After processing and canning, the fruits must have the following requisites:
A) red colour, reasonably uniform, with an a/b ratio not less than 2.2;
B) absence of foreign flavours or odours;
C) absence of parasite larva or parasitic alterations consisting of necrotic spots of any size in the pulp. Absence of internal decay along the style axis;
D) drained product weight not less than 65% of net weight;
E) the tomato fruits must be whole and in any case must not present lesions which alter their shape and volume, for at least 70% of the weight of the drained product for containers with a net content of 400 g or less, and for at least 80% for all other containers;
F) net optical refractometric residue at 20°C not less than 5%;
G) mean peel content, determined from out of at least 5 containers, no greater than 2 $cm^2$ for each 100 g of content;
H) mould value of preserved tomatoes (tomatoes and packing medium) must not be greater than 0.4 g/Kg;
L) the pH value must be between 4.2 and 4.5;
M) the addition of table salt up to a maximum 3% of net weight is allowed;
N) the addition of tomato juice, partially concentrated tomato juice, or tomato semi-concentrate obtained exclusively from San Marzano ecotype tomatoes or improved



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lines produced in the Agro Sarnese-Nocerino area is allowed.

(c) GEOGRAPHICAL AREA:
The production area, called the "Agro Sarnese-Nocerino", includes the following communes:

PROVINCE OF SALERNO

COMMUNES TOTALLY WITHIN THE PRODUCTION AREA: San Marzano sul Sarno, San Valentino Torio, Scafati.

COMMUNES PARTIALLY WITHIN THE PRODUCTION AREA: Baronissi, Fisciano, Mercato San Severino, Castel San Giorgio, Siano, Roccapiemonte, Nocera Superiore, Nocera Inferiore, Sarno, Pagani, Angri, Sant'Egidio del Monte Albino.

PROVINCE OF NAPLES

COMMUNES TOTALLY WITHIN THE PRODUCTION AREA: Sant'Antonio Abate, Pompei, Santa Maria la Carità, Striano, Boscoreale, Poggiomarino.

COMMUNES PARTIALLY WITHIN THE PRODUCTION AREA: Grapnano, Castellammare di Stabia, Acerra, Afragola, Brusciano, Caivano, Camposano, Casalnuovo, Castelcisterna, Cicciano, Cimitile, Mariglianella, Marigliaro, Nola, Palma Campania, Pomigliano, Scisciano, San Vitaliano.

PROVINCE OF AVELLINO

COMMUNES PARTIALLY WITHIN THE PRODUCTION AREA: Montoro Inferiore, Montoro Superiore.

(d) EVIDENCE OF ORIGIN:
It is well-known that the first tomato to be used for "peeled tomato" production was the tomato called the "San Marzano", formerly also known as the "Long", due to the shape of the fruit.
Historical documents prove that it was in a district of the Agro Sarnese-Nocerino area that, due to mutation or to hybridization between local types of tomatoes, the famous tomato with an elongated fruit came into being. It was given the name "San Marzano", since it was grown mostly in the area of the commune of San Marzano sul Sarno in the province of Salerno.
The "peeled tomato" industry has always been the pride of



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Campania, thanks to the extensive cultivation of the typical local tomato, especially in the Agro Sarnese-Nocerino area, processed at one of the many processing plants which have arisen in the area of origin and cultivation of the "San Marzano", and which has been marketed in Italy and exported to various countries in Europe and America since the beginning of the 1900s.

(e) ACQUISITION:
The peeled tomato designated the "Agro Sarnese-Nocerino San Marzano Tomato" is obtained by using exclusively as a raw material fruits coming from plants of the San Marzano ecotype or improved lines produced in the aforesaid area, using appropriate cultivation techniques. The harvested fruits then undergo processing, which is done at the processing plants located in the same area.
San Marzano tomatoes are grown exclusively in irrigated plains areas of volcanic origin, tending to be uniform and naturally fertile, both from the physicol-chemical characteristics of the volcanic materials as well as from the presence of sufficient quantities of organic matter, which further characterizes its high fertility.
The areas reserved for San Marzano tomato growing are generally small plots of land of about 3,000 - 4,000 $m^2$, on the numerous farmer-owned and -operated farms present in the area.
Transplanting is normally done during the first ten days of April, but it may be prolonged until the first days of May.
One typical characteristic of San Marzano tomato cultivation is the vertical growing of the plants, due to the installing of rows of poles and steel wire. This growing method contributes greatly to the obtaining of high quality production, because the fruits do not come into contact with the ground, and remain intact. Furthermore, harvesting takes place completely by hand, in a graduated manner, when the fruits reach complete ripeness. The average yield is about 60-80 tonnes per hectare, and the processed product yield reaches high levels, normally above 70%.
The processing of fresh tomatoes into processed "peeled tomatoes" is done at the canning plants situated in the Agro Sarnese-Nocerino area.
From a production viewpoint, the main stages provided for in the preparing of the industrial product (peeled tomatoes) designated the "Agro Sarnese-Nocerino San Marzano Tomato" are the following:
Whole peeled tomatoes: Washing and sorting - Peeling - Skin



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separation - Product sorting - Packing into containers - Addition of packing medium at atmospheric pressure or under vacuum - Sterilization - Cooling of containers - Stocking - Labelling - Packing in cartons. Prepared according to good production standards.

(f) LINK:

The soil in the Agro Sarnese-Nocerino area, originating from the eruptions of Somma-Vesuvius and the surrounding Subappennine formations, has physicol-chemical characteristics which make it classifiable as one of the best soils in Italy.

Regarding climate, it should be mentioned that the Agro Sarnese-Nocerino enjoys the beneficial influence of the sea. The temperature range is not very great, and when the temperature drops below freezing, it does not stay there very long. It hails very rarely. The prevailing winds are the mistral from the north and the sirocco from the south. There is high rainfall in autumn, winter and spring, and little or almost no rainfall in summer. Although there is very little rain in summer, the relative humidity of the air remains rather high. The area is rich in water resources, with numerous springs and large supplies of ground water at various depths.

The whole of the pedological, hydrological and climatological factors, as well as the industriousness of the growers, form a basic, exclusive prerequisite which strongly characterizes the entire plains area, dominated at the northwest by the Somma-Vesuvius volcanic complex and to the south by the dolomitic massif of the Monti Lattari, which is identified with the Agro Sarnese-Nocerino.

The geographical link between the "San Marzano Tomato" and its most typical environment, i.e. the Agro Sarnese-Nocerino, is very strong. In fact it is in this particular area that the "San Marzano Tomato" had its origins and has been most widely grown, on small farms, and it is in this same environment that it has traditionally been processed into "peeled tomatoes". And it is from this land that this processed product has reached and brightened the tables of hundreds of millions of consumers over the decades throughout the world.

(g) CONTROL:

The controls are those provided for by the national and Community regulations in force for the sector and subject.

(h) LABELLING:



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Labelling shall be done in conformity with the rules in Legislative Decree No 103 of 27 January 1992. In addition, the labels to be applied to the glass jars or tins and on the packing cartons must bear the following wording:
- Pomodoro S. Marzano dell'Agro Sarnese-Nocerino ("Agro Sarnese-Nocerino San Marzano Tomato");
- DOP - Denominazione di Origine Protetta (PDO - Protected Designation of Origin);
- the name of the producer;
- the quantity of product actually contained in conformity with the regulations in force;
- the year of harvesting and processing;
- the expiration date;
- the specific graphic symbol to be used (logo).

The letters used for the wording must be of the same size, style and colour, grouped into the same visual field and presented in a manner which is clear, legible and large enough against the background on which it is printed so as to be clearly distinguished from other wordings or images.

(i) NATIONAL LEGISLATIVE REQUIREMENTS (where applicable):

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TO BE COMPLETED BY THE COMMISSION
EEC No: G/IT/01524/96.01.24
Date of receipt of dossier: ../../....



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# ANNEX II

# CONSOLIDATED SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'PROSCIUTTO DI PARMA'**

EC No:IT-PDO-0317-01028-9.8.2012

**PGI ( )PDO (X)**

## 1. NAME

'Prosciutto di Parma'

## 2. MEMBER STATE OR THIRD COUNTRY

Italy

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

Aged raw ham; identified by a heat-affixed logo on the hide; with a rounded external shape; the distal part (the foot) and any external imperfections that may compromise the product image are removed, trimming to leave a maximum of 6 cm of meat standing proud–of the head of the femur; weight: normally 8-10 kg but never less than 7 kg; colour when cut: uniform pink to red, interspersed with pure white where fat is present; aroma and taste: delicate and sweet-tasting meat, not very salty with a typical fragrant aroma; characterised by conformity to precise analytical criteria measuring water content, salt and protein breakdown; after the logo is affixed, 'Prosciutto di Parma' may be marketed whole, boned, in pieces of variable weights and shapes or sliced and packaged appropriately.

### 3.3. Raw materials (for processed products only)

The raw material (fresh hind legs) used for the production of 'Prosciutto di Parma' is characterised by the following: the consistency of the fat is rated by calculating the iodine index and/or linoleic acid content taken in the internal and external fat layers of subcutaneous panniculus adiposus in the hind leg. Each sample must have a maximum iodine index of 70 and a maximum linoleic acid content of 15 %; the depth of the fat covering of the external part of the fresh, trimmed hind leg, measured vertically from the top of the femur ('sottonoce'), must be approximately 20 mm for fresh hind legs used for the production of 'Prosciutto di Parma' weighing between 7 and 9 kg and approximately 30 mm for fresh hind legs used for the production of 'Prosciutto di Parma' weighing more than 9 kg. The depth of this fat layer must not

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs

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be less than 15 mm and 20 mm, respectively, for the two categories of fresh hind legs, including the rind. At the 'crown', the layer of fat must be such that the rind cannot separate from the underlying layer of muscle fibre. Fresh trimmed hind legs should preferably weigh between 12 and 14 kg but must never weigh less than 10 kg.

**3.4. Feed (for products of animal origin only)**

Authorised feed, quantities and instructions for use are listed in two tables — the first contains authorised feed for animals with a live weight of up to 80 kg, the second with feed authorised during the fattening phase. Feed is to be administered preferably in liquid form (gruel or wet mash), traditionally with added whey.

During the first phase, the level of dry matter in the grain must be at least 45 % of the total matter and, besides the feedstuffs prescribed for the second phase, the permitted feedstuffs are as follows: corn gluten feed, stoned carobs, fish meal, soybean meal, distiller's grains, buttermilk, fats with a melting point higher than 36 °C, protein lysates, silage corn.

During the second phase (fattening), the level of dry matter in the grain must be at least 55 % of the total matter and the permitted feedstuffs are as follows: corn, wet mash from grains and/or ears of corn, sorghum, barley, wheat, triticale, oats, minor cereals, bran and other wheat-processing by-products, dehydrated potatoes, pressed and ensiled beet pulp, linseed oil cakes, dried beet pulp, apple and pear pulp, grape and tomato skins as agents assisting intestinal passage, whey, buttermilk, lucerne meal, molasses, meal from soybean, sunflower seed, sesame, coconut, corn germs, peas and/or other legume seeds, beer yeast, torula yeast and other yeasts, fats with a melting point higher than 40 °C.

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

The production and ageing steps must take place in the production area specified in (4) in order to guarantee the quality, traceability and monitoring of the product.

**3.6. Specific rules concerning slicing, grating, packaging, etc.**

After the logo is affixed, 'Prosciutto di Parma' may be sold whole, boned, in pieces of variable weights and shapes or sliced, and packaged appropriately. In the case of the latter, the slicing and packaging processes must be carried out in the production area specified in point 4, first paragraph below and the distinctive PDO logo must be affixed to the package in such a way that it is indelible and cannot be removed, in accordance with the instructions set out in (3.7) below, so as to guarantee the quality characteristics typical of 'Prosciutto di Parma' and the full traceability of the product.

**3.7. Specific rules concerning labelling**

Although not part of the labelling, the first identifying feature of 'Prosciutto di Parma' that distinguishes it from other products on the market is the 'duke's crown' (heat-affixed mark reproducing the image of a five-point crown accompanied by the wording 'Parma'). This mark fulfils a double function: firstly, it distinguishes the product from other raw hams and guarantees its authenticity (identifying mark) and secondly, it guarantees that the product itself has undergone all the proper production steps and that it has been identified by the operators in question during each of those steps. The lawful use of the PDO is subject to the presence of the logo: without the 'duke's crown' the name in question may not be used to designate the product on labels, packaging or in sales documents, nor may it be used during commercial transactions (whole, sliced and prepackaged, or for retail sale in portions).

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The following specifications are obligatory on the labelling of 'Prosciutto di Parma':

– for whole 'Prosciutto di Parma', on the bone:

– 'Prosciutto di Parma' followed by 'denominazione di origine protetta' (protected designation of origin),

– the production site,

– for packaged, whole, boned or cut 'Prosciutto di Parma':

– 'Prosciutto di Parma' followed by 'denominazione di origine protetta' (protected designation of origin),

– the packaging site,

– the production date (if the seal is no longer visible),

– for sliced, pre-packaged 'Prosciutto di Parma':

– the packages have a common part at the left upper edge, showing the back label 'duke's crown' and the words:

– 'Prosciutto di Parma denominazione di origine protetta ai sensi della legge 13 Febbraio 1990, n.26 et del REG. (CE) n. 1107/96' ('Prosciutto di Parma' protected designation of origin in accordance with Law No 26 of 13 February 1990 and Regulation (EC) No 1107/96),

– 'confezionato sotto il controllo dell'Organismo autorizzato' (packaged under the supervision of the authorised body),

– the packaging site,

– the production date (date indicating start of ageing as shown on the seal).

The use of adjectives such as 'classic', 'authentic', 'extra', 'super' or any other qualifying term or attribute added to the marketed product and other words not specifically provided for in the product specification is prohibited, except for the terms 'disossato' (boned) and 'affettato' (sliced).

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

'Prosciutto di Parma' is produced in the defined area in the Province of Parma which includes the territory of the Province of Parma (in the Region of Emilia-Romagna, Italy) that lies no less than 5 km south of the Via Emilia at an altitude of no more than 900 metres, and bordered to the east by the Enza river and to the west by the Stirone river.

The raw materials originate from a larger geographical area than the production area, which covers the following administrative regions: Emilia-Romagna, Veneto, Lombardy, Piedmont, Molise, Umbria, Tuscany, Marche, Abruzzi, Lazio (Italy).

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The specific characteristics of 'Prosciutto di Parma' and the guarantee of compliance with strict quality, hygiene and food safety standards are all closely linked to environmental conditions and to natural and human factors. Within the defined geographical macro region, only a few rare restricted areas with unique, inimitable conditions and specific human skills have developed as production areas for hams

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with a designation. The production area for 'Prosciutto di Parma', a small part of the Province of Parma, is one of those restricted areas. The micro area is characterised by its unique ecological, climatic and environmental conditions which are created by the effect of the sea air from Versilia which, having taken on the scent of the olive groves and pine belts of Val di Magra through which it passes, shed its moisture onto the passes of the Apennines and acquired the fragrance of the chestnut groves, dries the 'Prosciutto di Parma' and lends it its exclusive sweet aroma.

**5.2. Specificity of the product**

'Prosciutto di Parma' is a raw ham that has been aged for a period of at least 12 months; the only ingredients permitted are pork and salt. The finished product has a rounded external shape and the distal part (the foot) has been removed, with a maximum of 6 cm of meat standing proud of the head of the femur. The aged product normally weighs 8-10 kg, but never less than 7 kg; the colour when cut is uniform pink to red, interspersed with pure white where fat is present; the meat has a delicate, sweet flavour, is not very salty and has a fragrant and characteristic aroma. In analyses, the product satisfies precise criteria relating to water content (between 59 % and 63,5 %), salt (between 4,2 % and 6,2 %) and protein breakdown (between 24 and 31 %).

**5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)**

The production criteria that allow the PDO 'Prosciutto di Parma' to be conferred are closely linked to environmental conditions and to natural and human factors. There is a close link between the raw material and 'Prosciutto di Parma' which, coupled with production trends and the socioeconomic development of the geographic area, have produced unique qualities. The characteristics of the raw material have been utterly specific to the defined macro region of central, northern Italy (as specified in the second paragraph of point (4) since Etruscan times.

The way in which the rearing of heavy pigs for late slaughter has developed shows the various stages of pig breeding: starting with local indigenous breeds and developing in line with environmental, social and economic conditions – and in particular alongside cereal crop and dairy farming (which are a core aspect of feeding practice), in order to culminate gradually and naturally in the entirely separate production of a product which enjoys protected designation status. Within the defined geographical macro region there is a restricted area which, due to its unique and inimitable environmental conditions and specific human skills, has developed into the production area for 'Prosciutto di Parma'. This defined area represents only a small part of the Province of Parma. The location of this micro area gives it its characteristic and unique ecological, climatic and environmental conditions brought about by the sea air from Versilia which, having taken on the scent of the olive groves and pine belts of Val di Magra through which it passes, shed its moisture onto the passes of the Apennines and acquired the rich fragrance of chestnut groves, dries the 'Prosciutto di Parma' and lends it its exclusive sweet aroma.

Parma is situated at the heart of the ancient lands of Cisalpine Gaul whose inhabitants reared large herds of pigs and were particularly skilled in the production of salted hams.

There are various written sources referring to the ham and its method of preparation, notably in the 1913 Chamber of Commerce lists, which mention the current

production region. What at first was a purely artisanal method of production has now evolved into an industrial process but one which nevertheless preserves the traditional characteristics of the product.

The origin of the product is documented from a historical perspective, also with regard to the area of origin of the raw material as this method of production is the result of the evolution of the typical rural culture which is common to the entire macro region mentioned above and which is concentrated in a particular part of the Province of Parma because of the inimitable microclimate and environmental conditions found there.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006[*])

The present administration launched the national objection procedure referred to in Article 5(5) of Regulation (EC) No 510/2006 by publishing the amendment application for the protected designation of origin 'Prosciutto di Parma' in Official Gazette of the Italian Republic No 154 of 4 July 2012.

The consolidated text of the product specification may be consulted on the following website:

http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Qualità e sicurezza' [Quality and safety] (at the top right of the screen), and then on 'Disciplinari di Produzione all'esame dell'UE'.

[*] Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'PROSCIUTTO DI SAN DANIELE'**

EC No: IT-PDO-0117-01149 – 19.08.2013

**PGI ( ) PDO ( X )**

## 1. NAME

'Prosciutto di San Daniele'

## 2. MEMBER STATE OR THIRD COUNTRY

Italy

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.2: Meat products (cooked, salted, smoked, etc.)

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

'Prosciutto di San Daniele' is a ham that is characteristically shaped like a guitar and includes the distal part of the leg (foot). The weight of a whole 'Prosciutto di San Daniele', including the bone, is normally between 8 and 10 kg, and in any case never less than 7.5 kg. The meat is firm, tender and supple, while the fat is pure white and is in the right proportion to the lean part, which is red and pink with some streaks of fat. It has a mildly sweet taste and a more pronounced after-taste. It has a fragrant, distinctive aroma that varies according to the maturing time.

'Prosciutto di San Daniele' is characterised by the following chemical parameters.

- The moisture percentage must not be less than 57% or more than 63%.
- The coefficient of the ratio between the percentage of sodium chloride and that of moisture must not be less than 7.8 or more than 11.2.
- The coefficient of the ratio between the percentage of moisture and that of total protein must not be less than 1.9 or more than 2.5.
- The proteolysis index (percentage of nitrogen fractions soluble in trichloroacetic acid (TCA) in relation to the total nitrogen content) must not be more than 31.

The above chemical parameters refer to the percentage composition of a fraction of the *biceps femoris* muscle measured before the logo is affixed.

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* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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'Prosciutto di San Daniele' may be released for consumption boned, cut up into portions of varying size and weights, or sliced. The logo is present on all types of product.

### 3.3. Raw materials (for processed products only)

*Live animals*

The production of 'Prosciutto di San Daniele' is subject to the rules set out below:

The animals used must be pure-bred pigs of the traditional Large White and Landrace breeds or animals derived from those breeds, as improved by the Italian Herd Book.

- Also allowed are pigs of the Duroc breed, as improved by the Italian Herd Book.
- Pigs of other breeds, cross-bred or hybrid, are also allowed, provided that they are bred under selection or cross-breeding schemes for the production of heavy pigs the aims of which are compatible with those of the Italian Herd Book.
- In keeping with the tradition, animals carrying antithetic traits are excluded, in particular those sensitive to stress (PSS).
- Also excluded are pure-bred Belgian Landrace, Hampshire, Pietrain, Duroc and Spotted Poland animals.
- Boars and brood sows may not be used.
- The genetic types used must ensure the achievement of high weights and satisfactory efficiency and, in any case, a live weight per animal of 160 kg ± 10%.

*Fresh legs*

The legs of pigs used for the preparation of 'Prosciutto di San Daniele' from heavy pig carcasses falling within Class 'U', 'R' or 'O' according to the Union grid for the classification of pig carcasses must weigh not less than 11 kg.

The layer of fat, including the hide, on the outside of the trimmed fresh leg, measured vertically towards the femur with the leg and its external surface in a horizontal position, must be least 15 mm thick, according to the size of the piece.

Legs from pigs with evident PSE or DFD myopathies or with obvious sequelae of previous inflammatory and traumatic conditions may not be used.

Legs from pigs slaughtered less than 24 hours or more than 120 hours previously or which are frozen may not be used.

### 3.4. Feed (for products of animal origin only)

There are detailed rules to be observed regarding the use and composition of the feed ration. Feed is to be administered preferably in liquid form (gruel or wet mash), traditionally with added whey.

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

All stages in the production of 'Prosciutto di San Daniele', from the trimming of the fresh legs until the end of the maturing period, must take place within the municipality of San Daniele del Friuli, in the province of Udine (Italy).

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

The packaging of the sliced product is carried out solely in the geographical area of production of 'Prosciutto di San Daniele'.

### 3.7. Specific rules concerning labelling

'Prosciutto di San Daniele' is subject to specific rules on product identification which apply when the raw material is produced, and when the end product is prepared and marketed.

The following identification requirements apply when the raw material for 'Prosciutto di San Daniele' is produced:

- the breeder must affix one or several marks;

- the slaughterer must affix a slaughter mark on the fresh legs;

- the producer must affix a seal on the fresh legs;

- a brand-mark of conformity must be affixed on the rind of the ham under the supervision and in presence of the inspection body.

The labelling of whole 'Prosciutto di San Daniele' sold on the bone must bear the following details:

- 'Prosciutto di San Daniele', followed by 'denominazione di origine protetta' (protected designation of origin);

- the producer's registered office.

The labelling of boned 'Prosciutto di San Daniele' sold in one piece, cut up into portions or sliced must bear the following details:

- 'Prosciutto di San Daniele', followed by 'denominazione di origine protetta';

- the packaging site;

- the date of production, i.e. the date on which processing of the leg began, in all cases where the seal is no longer visible.

The packaging of sliced 'Prosciutto di San Daniele' must bear the graphic reproduction of the logo and the identification number of the packer.

This is the same logo as that which is affixed on the hide of the matured ham and looks as follows:

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The production of 'Prosciutto di San Daniele' must take place within the municipality of San Daniele del Friuli, in the province of Udine (Italy).



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The geographical area for the breeding and slaughtering of pigs intended for the production of 'Prosciutto di San Daniele' covers the territory of the following regions: Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Umbria, Tuscany, Marche, Abruzzo and Lazio.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The area of production of 'Prosciutto di San Daniele' is geographically located in the municipality of San Daniele del Friuli in central Friuli, along the river Tagliamento, beyond which rise the first foothills of the Carnic Alps.

The soil of the area is of morainic origin and typically contains a high proportion of fine gravel. It is highly hygroscopic and, as a result, ensures permanent drainage of moisture.

In addition to this draining effect of the soil, warm winds rising from the Adriatic Sea gradually cool down as they move along the course of the river Tagliamento and meet head-on with colder winds descending from the Alps in a straight flow through the Canale del Ferro del Tarvisano upstream from the Tagliamento. This creates a permanent microclimate that continuously produces gentle air circulation in the area, which, combined with the well-drained soil, ensures a low-humidity environment that is ideally suited to the maturing of ham. Because of this microclimate, it was no coincidence that, over time, the production of 'Prosciutto di San Daniele' came to be exclusively centred on the municipality after which the ham was named, while the processing of legs historically sourced from typical pig farming areas developed into a specialist skill. One of the key operations carried out by the specialist workers is the trimming of the legs. This procedure consists in removing the excess fat and muscle from the fresh leg, which gives it a specific form so that it can be pressed into the characteristic guitar shape. In addition, the pressing of the legs after trimming and salting promotes the osmotic process, which optimises the maturation of the meat.

### 5.2. Specificity of the product

A typical feature of 'Prosciutto di San Daniele' is the foot, i.e. the distal part of the leg, which, in contrast to most hams on the market, is not removed. The foot is left on the leg throughout the production process, which makes whole pieces of 'Prosciutto di San Daniele' immediately recognisable to consumers. In addition, the characteristic guitar shape, delicate flavour and fragrant aroma of 'Prosciutto di San Daniele' stem from the specific way in which it is prepared, namely the trimming and pressing of the legs, the addition of no other ingredients but sea salt at the start of the production process, and the long maturing time of the meat.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

'Prosciutto di San Daniele' comes from the geographical area of San Daniele del Friuli and essentially owes its qualities to the geographical area of production and its environmental and human characteristics.

The particular microclimate caused by the characteristics of the terrain and the soil in the geographical area of production create conditions of generally low humidity and



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air circulation which are ideal for maturing hams and essential to the taste and aroma of 'Prosciutto di San Daniele'.

Of key importance is the experience of the maturers who use maturing rooms with many windows in which they arrange the hams transversely to the incoming air flow to enable the 'Prosciutto di San Daniele' to mature slowly and develop its characteristic aroma.

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**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006)*

The text of the product specification is available on the following web site: http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3339

or alternatively:

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it) and clicking on 'Qualità e sicurezza' (at the top right of the screen), and then on 'Disciplinari di Produzione prodotti DOP, IGP e STG'.

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs.



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**ANNEX II**

***Consolidated single document***

**Council Regulation (EC) No 510/2006 of 20 March 2006 on protected geographical indications and protected designations of origin for agricultural products and foodstuffs** [(1)]

**'PROSCIUTTO TOSCANO'**

**EC No: IT-PDO-0317-01009-2.7.2012**

**PGI ( ) PDO (X)**

## 1. Name

'Prosciutto Toscano'

## 2. Member State or third country

Italy

## 3. Description of the agricultural product or foodstuff

### 3.1. *Type of product*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

When released for consumption, 'Prosciutto Toscano' has the following physical, organoleptic, chemical and physico-chemical characteristics: the top is rounded owing to the presence of a ridge of meat which extrudes no more than 8 cm beyond the end of the femur; the weight is about 8-9 kg but never less than 7,5 kg; when sliced open, the product reveals pale red to bright red meat with little fat infiltration in the muscle tissue; pure white subcutaneous fat with slight pink streaks, compact, with no lines separating the layers and firmly attached to the surface of the muscle. 'Prosciutto Toscano' may be released for consumption within a maximum period of 30 months after the start of processing the fresh legs. 'Prosciutto Toscano' may also be marketed boned, in portions, i.e. cut up into pieces of varying shape and weight, or in slices.

'Prosciutto Toscano' has a delicate taste, typically savoury, with a characteristic fragrant aroma as a result of the traditional methods of processing and ageing.

The physico-chemical characteristics are as follows:

| | | |
|---|---|---|
| Salt (expressed as NaCl) | % | max. 8,3 |
| Muscle moisture content | % | max. 61,0 |
| Protein breakdown index | % | max. 30,0 |

### 3.3. *Raw materials (for processed products only)*

The fresh legs used to produce 'Prosciutto Toscano' come from pigs born, reared and slaughtered within the area defined under point 4 of this document. The pigs must weigh at

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least 160 kg, plus or minus 10 %, and be at least nine months old. ‘Prosciutto Toscano’ is produced from the fresh legs of heavy pure-bred pigs or those derived from the basic traditional breeds Large White or Landrace. A fresh trimmed leg must not weigh less than 11,8 kg.

**3.4.** ***Feed (for products of animal origin only)***

The types of feed used come mainly from the defined area corresponding to that for rearing the pigs as specified under point 4 of this Single Document, given that they are subject to management based on a sector-specific integrated system.

**3.5.** ***Specific steps in production that must take place in the defined geographical area***

The specific stages in the production of ‘Prosciutto Toscano’ - salting, drying, coating with fat and ageing — must take place in the traditional production area, which includes the entire territory of the Tuscany region.

**3.6.** ***Specific rules concerning slicing, grating, packaging, etc.***

All the product types — boned, cut up into pieces or sliced — and marked beforehand, must be marketed after packaging in suitable and correctly sealed food containers or packs. Slicing and packaging of ‘Prosciutto Toscano’ must be carried out at the end of the ageing process and in the production area referred to under point 4, in order to ensure that the different ageing periods for the sliced product are complied with and that the characteristics relating to the moisture content and appearance of the muscular and fatty parts of the slice, as described in point 3.2, are preserved. Allowing the legs which are to be sliced or cut up into boned pieces to be kept for unspecified periods in environments which differ from those specified could result in the development of characteristics inconsistent with those for which ‘Prosciutto Toscano’ is known, such as the formation of abnormal mould, abnormal protein degradation with a resulting change in the protein breakdown index, or even rancidity of the fat, which may give rise to aromas and flavours which differ from those traditionally appreciated by consumers. In addition, exposure of the pieces and slices of meat to the air before packaging may result in high oxidation of the edible surfaces, turning the meat brown and drying out the surface of the exposed muscle tissue, or in limp meat in the case of excess moisture.

**3.7.** ***Specific rules concerning labelling***

The protected designation of origin ‘Prosciutto Toscano’ must be included on the label in clear and indelible characters, distinctly separate from any other writing. It must be followed immediately by the words ‘Denominazione di origine protetta’ or the abbreviation ‘DOP’. Nothing which is not expressly permitted may be added. It is nevertheless permitted to add information referring to names, trade names or private marks, except where these are laudatory in character or likely to mislead the buyer. Similarly, the name of the farm where the pigs were reared which supplied the products may be shown on the leg, provided that the raw material comes entirely from the livestock in question.

**4. Concise definition of the geographical area**

Farms rearing pigs intended for the production of ‘Prosciutto Toscano’ must be located on the territory of the following regions: Lombardy, Emilia-Romagna, Marche, Umbria, Lazio and Tuscany. ‘Prosciutto Toscano’ is processed, sliced and packed in the traditional production area, which includes the entire territory of the Tuscany region.

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## 5. Link with the geographical area

### 5.1. *Specificity of the geographical area*

The environmental factors are closely linked to the features of the production area, predominantly comprising valleys which are cool and abundant in water and wooded hills, all of which have a decisive influence on the climate and on the characteristics of the finished product. The localised production of 'Prosciutto Toscano' is justified by the conditions of the defined microzone: he landscape and geographical features of the Tuscany region make it ideal for the production of high-quality hams. Even the climate, which is very different from that of neighbouring regions, is particularly suitable for optimum ageing of the product. It is therefore a climate which is ideal for establishing a beneficial link between the environment and typical regional products, enabling slow and healthy ageing of products such as wine, olive oil, cheese and, of course, ham. In that environment human activity has made it possible to perfect specific processing techniques for trimming or salting which are better suited to the environmental features and which have been preserved up to the present day to influence decisively the characteristics of 'Prosciutto Toscano' referred to under point 3.2.

### 5.2. *Specificity of the product*

'Prosciutto Toscano' stands out because of its characteristic sweet-smelling aroma, delicate taste and typical flavour.

'Prosciutto Toscano' is a raw ham whose ageing period, from salting to marketing, must not be less than 10 months for hams with a final weight of between 7,5 and 8,5 kg, and 12 months for hams weighing more than 8,5 kg. 'Prosciutto Toscano' intended for slicing must be aged for two months longer than the periods stipulated above, i.e. for at least 12 months in the case of hams weighing between 7,5 and 8,5 kg, and for at least 14 months in the case of hams weighing more than 8,5 kg.

### 5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The climate of the production area makes it possible to obtain agri-food products of very high value while favouring and characterising the ageing and refining processes for 'Prosciutto Toscano'. History has demonstrated the deep, close link between agricultural production, the processing of the product and the reference areas, a link which has been consolidated and confirmed by the development of social, economic and production factors and of human experience which has been strengthened over the centuries. As regards the defined area from which the raw material comes, the factors linked to geography, the environment and experience gained in production in the livestock-rearing sector are extremely constant and characteristic. In the area which supplies the raw material, the development of animal husbandry is linked to the widespread cultivation of cereal crops and to processing systems which have caused production to focus particularly on rearing pigs.

As regards the more limited processing area, the combination of environmental, climatic, natural and human factors forms a unique whole which has made it possible to formalise the traditional processing method by laying down the techniques specific to obtaining the characteristics of the PDO 'Prosciutto Toscano'. The characteristic aroma and taste derive from the specific processing techniques which have been regulated since the 15th century and which provide in particular for: special trimming in an arc which is characterised by a V-shaped cut from the start of the foot and enables drying of the meat which is more effective

and more spread out over the course of salting; dry salting using salt, pepper and natural seasoning of plant origin; coating with fat, always with pepper and natural seasoning of plant origin and, lastly, ageing, which benefits from the environmental conditions in the production area. The long ageing, which exposes the legs to natural moisture, combined with the use, according to local customs, of pepper and flavourings during the salting and fat-coating stages, determine the sweet-smelling aroma, delicate taste and typical flavour of 'Prosciutto Toscano'.

**Reference to publication of the specification**

[Article 5(7) of Regulation (EC) No 510/2006]

The text of the amended product specification may be consulted at:

http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335

or by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (http://www.politicheagricole.it) and clicking on 'Qualità e sicurezza' (at the top right of the screen) and then on 'Disciplinari di Produzione all'esame dell'UE'.

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(1) OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs (OJ L 343, 14.12.2012, p. 1).

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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Prosecco

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Consorzio per la tutela della denominazione di origine controllata 'Prosecco' (Association for the protection of the registered designation of origin 'Prosecco')
3/B, Piazza della Borsa
31100 Treviso
Italy

Tel. +39 0422 595225/Fax. +39 0422 595658
consorzio.proseccodoc@tv.camcom.it

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union: 01/08/2009*
*Date of protection in the Member State and reference to national decision: 28/07/2009 - DM 17.07. 2009 published in GURI (Official Journal of the Italian Republic) n. 173 – 28/07/2009*

## PRODUCT DESCRIPTION

Wine, Quality aromatic sparkling wine, Semi-sparkling wine

- **Raw Material**

PINOT NERO N.

PINOT GRIGIO G.

PINOT BIANCO B.

Chardonnay

Verdiso B

Bianchetta Trevigiana B

Perera B

Glera B.

Glera lunga B.

- **Alcohol content :** Minimum 10.50 % vol. for still Prosecco and for semi-sparkling Prosecco; Minimum 11.00 % vol. for sparkling Prosecco;
- **Physical Appearance**

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Prosecco is a wine with a straw-yellow colour of varying intensity, brilliant in appearance, with lasting foam in the sparkling variety or with an obvious formation of bubbles in the semi-sparkling variety.

**DESCRIPTION OF GEOGRAPHICAL AREA**

The production area of wines with the 'Prosecco' designation includes the territories of the following provinces: Vicenza, Belluno, Treviso, Padua, Venice, Gorizia, Udine, Pordenone and Trieste.

**LINK WITH GEOGRAPHICAL AREA**

Natural factors

The Prosecco designation area, which is located in the north-east of Italy, is characterised by a flat landscape with some hilly areas. The climate of this area of Veneto and Friuli is temperate. To the north, the Alps serve as a barrier against the cold northerly winds and to the south, the Adriatic Sea provides the main route for the sirocco winds, causing sufficient rainfall in particular during the summer months, mitigating temperatures and providing the necessary amount of water for the vines during the growth phases of the buds and clusters.

At the end of summer, with the reduction in the number of hours of sunshine and the prevalence of dry bora winds from the east, there are large variations in temperature between day and night and a significant amount of aromatic substances can be detected in the grapes, which are just in the final phase of ripening.

The production area is rich in minerals and trace elements; the soil is essentially alluvial with a predominant silt-clay texture and significant amounts of rocks and stones, which allow the land to drain well.

Historical and human factors

The first documents referring to a Prosecco wine date back to the late 17th century; they describe a fine white wine originating on the Karst Plateau of Trieste, in particular in the area around the village of Prosecco, as highlighted nowadays by the option of including the origin 'Trieste' on the label.

In the 18th and 19th centuries, the production of this wine shifted, developing predominantly in the hilly region of Veneto and Friuli.

The ideal conditions for cultivating the grapes used to make Prosecco is at the foot of mountains and in particular in the hills of Treviso, where the configuration and the slopes of the hilly areas, as well as the soil and climate, all help to enhance the distinctive characteristics of the vine variety.

Thanks to the reputation of the 'Prosecco di Conegliano Valdobbiadene' with registered designation of origin, as recognised by the Italian Ministry in 1969, grapes suitable for producing sparkling and semi-sparkling wines also started to be grown on flat areas; this practice became widespread first in the province of Treviso, as highlighted by the option of using the origin 'Treviso' on the label, and then spread to other provinces of Veneto and Friuli Venezia Giulia.

In the 1970s, the growing demand for Prosecco and its reputation for quality led to a need to protect the product name; Prosecco was therefore included in the list of table wines with a geographical indication, implementing Ministerial Decree of 31 December 1977.

The further improvement in quality in recent decades and the need for greater protection of the name internationally led in 2009 to 'Prosecco' being granted registered designation of origin status (Ministerial Decree of 17 July 2009).

When growing a vigorous variety of grape such as the Glera, the wine grower must use the right cultivation technique in order to obtain a particular microclimate around the cluster that allows the aromatic potential of the berries to develop properly and must therefore limit the amount of fruit on the vine.

The success of Prosecco is mainly due to the ability of producers from the early 1900s to develop appropriate techniques for natural secondary fermentation, initially in the bottle, and more recently in stainless steel tanks.

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Over the previous century, a network of highly skilled scientific and technical professionals developed with expertise in production with the aim of perfecting the Prosecco production and processing method. This helped enhance the features that make the wine recognisable to and appreciated by both domestic and international consumers. A key factor was the ability of producers to experiment with and improve the Prosecco wine-making and secondary fermentation technology and as a result of this technology, producers are able to preserve the scents of the grapes in the wine's aromatic profile.
The professional ability of the producers to optimally enhance the distinctive characteristics of Prosecco have enabled this wine to win numerous awards nationally and internationally and to be listed in the best international food and wine guides.

**SPECIFIC LABELLING RULES (IF ANY)**

The designation of Prosecco allows the label to refer to 'Provincia di Treviso' or 'Treviso' or to 'Provincia di Trieste' or 'Trieste' where the relevant batches of wine are made up exclusively of grapes harvested from vineyards located in these provinces and the processing and packaging of the product takes place in the same province as the cultivation of the grapes.

**CONTROL BODY**

Ministry of Agricultural, Food and Forestry Policy
Via XX Settembre 20
00187 Rome
Italy

Tel. +39-0646656030; +39-0646656043; +39-0646656029
l.lauro@mpaaf.gov.it,l.tarmati@mpaaf.gov.it, s.valeri@mpaaf.gov.it

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# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on protected geographical indications and designations of origin

**“PROVOLONE VALPADANA”**

EC No: IT-PDO-0217-0021-27.01.2010

**PGI ( )PDO ( X )**

## 1. NAME

“Provolone Valpadana”

## 2. MEMBER STATE OR THIRD COUNTRY

Italy

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.3. Cheeses

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

"Semi-hard pasta filata cheese produced with raw whole cows' milk with natural acidity from fermentation, collected in the area of origin within 60 hours which can undergo:

for the mild variety – heat treatment until the cheese is pasteurised;

for the piquant variety, thermisation".

The maturation period can vary as follows:

up to 6 kg: minimum maturation period 10 (ten) days;

over 6 kg: minimum maturation period 30 (thirty) days;

over 15 kg and only for the piquant variety: minimum maturation period 90 (ninety) days;

over 30 kg with the product labelling P.V.S, piquant variety: maturation period over 8 months.

The cheese may also be smoked.

The weight may vary with regard to the shape.

The different shapes can be: Sausage shape, melon ball shape, truncated-cone shape, pear shape with a sphere on top known as a 'fiaschetta'; The external surface may show small indents from the supporting cords.

The rind is smooth, thin, of a light yellow, golden colour and sometimes yellow-brown. The mild variety to be divided into portions may have no rind.

The cheese is generally compact with occasional small holes; some flaking of the cheese is common for those with a shorter maturation while a more marked flaking is



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typical of cheeses with a longer maturation period; it is generally of a pale yellow colour.

The cheese has a delicate taste at three months' maturation which becomes stronger in the piquant cheese with a longer maturation or when goat or lamb rennet are used either alone or together.

The maximum water content must not:

exceed 46% for all varieties of the mild cheese and for the piquant varieties weighing up to 6 kg;

exceed 43% for the piquant varieties weighing more than 6 kg.

The fat in dry matter should not be less than 44% or more than 54%.

**3.3. Raw materials (for processed products only)**

Milk, rennet, salt

**3.4. Animal Feed (for products of animal origin only)**

The basic feed for the dairy cattle, made up of fodder (fresh or dried), feed or feed-concentrates must come from no less than 50% of the zone of origin and must be applied to lactating cows, dry cows and heifers over 7 months old. At least 75% of the dry matter of the fodder in the daily ration should come from feed produced in the milk production area. The fodder allowed is: fresh fodder from permanent or temporary meadows, fodder crops, hay obtained from drying the crops in the field, straw from cereals, grass silage, chopped grass and hay silage. The feed allowed is: cereals and cereal products, corn mash, oilseeds and oilseed products, tubers and roots, dry fodder, products of the sugar industry such as molasses and/or derivatives alone such as processing aids and flavours up to a limit of 2.5% of dry matter in the daily ration. Also permitted are: legume seeds and dried locust beans and their derivatives, fats, mineral salts authorised by the legislation in force and additives such as vitamins, trace elements, amino acids, flavourings and antioxidants authorised by the legislation in force with the added requirement that any antioxidants and flavourings used must be natural or nature-identical. The use of inactive brewer's yeast as a carrier of 'premixtures' is permitted.

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

All the steps in the production phase must take place in the identified geographical area.

**3.6. Specific rules concerning slicing, grating, packaging, etc.**

—

**3.7. Specific rules concerning labelling**

All whole cheeses must bear the logo of the protected designation of origin Provolone Valpadana which must be reproduced on a suitable tamper-proof holder (metal, plastic).

The labelling must take place when the cheeses are hung for maturation in the storage areas.

Before whole cheeses are placed on the market, the Provolone Valpadana can be customised using card strips, stickers, packaging or similar material. For each of the previously mentioned modes of customisation, the logo and explicit mention of the



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Protected Designation of Origin "Provolone Valpadana" must be shown on no less than a sixth of the surface area occupied by the commercial brand, with the exception of cheeses weighing less than 6 kg.

For labels using printed stamps, the name “Provolone Valpadana” must be shown within the limits described excluding the requirement to show the product logo.

Exclusively for the piquant variety, from the eighth month of maturation, holders of Provolone Valpadana can request a fire marking of the acronym 'P.V.S' which stands for Provolone Valpadana Stagionato. In order to display the abovementioned brand, the cheese must undergo a technical check by specialists that has been expressly requested by the holder and is at his own cost. The selective check concerns the external appearance of the cheese (which should not exhibit cracks and on tapping the cheese, the sound must be uniform), the cheese structure (with flaking, no holes and not elastic), the colour (white bordering on straw yellow), the flavour (the piquant variety should have a kick and not be salty) and the aroma (intense together with the odour).

The logo, including the name, must be reproduced on the packs intended for final consumers in proportion to the packaging used so as to take up no less than 10% of the surface space available. The name Provolone Valpadana should be shown in the same fashion. The indication “Denominazione d’Origine Protetta” may be replaced by the Community symbol.

The logo can also be used in a monochrome version.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The entire territory of the Provinces of Cremona, Brescia, Verona, Vicenza, Rovigo, Padova, Piacenza and adjoining municipalities of the Provinces of Bergamo, Mantova and Lodi and the Autonomous Province of Trento make up a single geographical area.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The geographical production area includes part of the Po Valley and is known for its high production of fodder, its large quantities of milk available and climatic conditions that are particularly suitable for feeding and breeding dairy cattle breeds. Thanks to these environmental factors, the ideal conditions for producing Provolone Valpadana cheese originated in the production area.

Provolone Valpadana is a pasta filata cheese and despite originating from the South of Italy, this type of cheese (thanks to the Padana cheese-making tradition, which was never lacking in technical expertise or abundance of raw materials to work with) has made a name for itself in Northern Italy. The use of natural whey inoculum derived from whey residues from earlier processing, the dairy know-how of dairy producers from the area in skilfully using different lamb, goat and calf rennets, and the hand-made expertise in the kneading and working of the cheese are of particular importance in the production of Provolone Valpadana.



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## 5.2. Specificity of the product

Provolone Valpadana is known for its delicate flavour in cheeses which have matured for up to three months which becomes stronger in the piquant variety with the passing of time and according to the type of rennet used. Provolone Valpadana also comes in different shapes such as a sausage shape, melon ball shape, truncated-cone shape, pear shape and in sizes which can exceed 30 kg. The cheese is compact but not dry unlike pasta filata cheeses from Southern Italy which, because of their smaller size, can mature and become piquant just by drying and turning into grating cheeses.

## 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

Provolone Valpadana has been produced in the specified geographical area since the second half of the 19th century and although the pasta filata cheese originates from Southern Italy, in the 20th century it made a name for itself in Northern Italy as witnessed by the works of Besana (1916) and Fascetti (1923).

The expansion in the production of Provolone Valpadana was aided by the Padana producers' technical cheese-making capabilities that developed over time thanks to the geographical area's particularly suitable conditions for breeding cows that produce a large quantity of milk for processing. Among the typical characteristics of the production method of Provolone Valpadana is the use of whey from earlier processing as a whey-starter for further processing. This process forms a very characteristic part of the production of Provolone Valpadana both in terms of the territory and the method used since it is rarely used in cheese production. Refining the production techniques has had an effect on the commercial characteristics of the cheese such as the shape and size of Provolone Valpadana without changing the essential characteristics. The different shapes and sizes of Provolone Valpadana are the result of the ability of the local cheese makers from the geographical area, through the kneading operation, to make the cheese malleable enough to be able to work it into different shapes and quite significant sizes. These commercial characteristics can be attributed to the geographical production area since this is where they have been developed and passed down. The coexistence of the two varieties of cheese, mild and piquant, is the result of the dairy producers' capabilities in using different rennets which allow the Provolone Valpadana to have the delicate or piquant flavours that are typical of the product even with a similar process to produce, respectively, smaller cheeses with a shorter maturation period or heavier cheeses with a longer maturation period, with a compact cheese that is never so dry as to require grating as with more typical pasta filata cheeses from the South of Italy.

**REFERENCE TO PUBLICATION OF THE SPECIFICATION**

(Article 5(7) of Regulation (EC) No 510/2006)
This Ministry launched the national objection procedure referred to in Article 5(5) of Regulation (EC) No 510/2006 with the proposed amendments to PDO "Provolone Valpadana" in the Official Gazette of the Italian Republic No 291 of 15 December 2009.
"The full text of the product specification is available on the following web site:
http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335
Or



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by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (www.politicheagricole.it ) and clicking on ‘Qualità e sicurezza’ (in the top right hand corner of the screen) and then on ‘Disciplinari di Produzione all’esame dell’UE'.

**APPLICATION FOR REGISTRATION OF A PROTECTED DESIGNATION OF ORIGIN**

Communication pursuant to Article 17 of Council Regulation (EEC) No 2081/92 of 14 July 1992

National file number: 46

1. **Competent national authority:**

   **Name:** Ministry of Agricultural and Forestry Policy

   Directorate-General for National Agricultural and Agro-Industrial Policy — Office VI

   **Address:** Via XX Settembre, 20 - 1-00187 Rome

   **Telephone:** Tel. (06) 4819968 - 46655104

   Fax (06) 42013126

2. **Applicant:**

   **2.1. Name:** Associazione Industriali delle Carni (ASS.I.CA) [Italian meat industry association]

   **2.2. Address:** Viale Milanofiori - Palazzo Fil, 20090 Assago (Milan) - Tel. (02) 57 51 02 57

   **2.3. Type of organisation:** Producer/processor ( ) Other ( )

3. **Product name:** 'Salamini italiani alla cacciatora'

4. **Product type:** Cured meat product

5. **Summary of the specification:**

   **(a) Name:** 'Salamini italiani alla cacciatora'

   **(b) Description:** Cylindrical cured pork sausage made using pork fat and various seasonings. The end product is approximately 60 mm in diameter and around 200 mm long, weighing approximately 350 g.

   Apart from the seasonings, the raw material is obtained from farms located in Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Umbria, Tuscany, Marche, Molise, Abruzzo and Lazio.

   Compact and dense in consistency, the product is ruby-red in colour, with evenly distributed specks of fat. Its distinctive organoleptic features are: a compact, dense consistency; a uniform, compact appearance when sliced, with no obvious pieces of sinew; a delicate, distinctive aroma; and a mild and delicate flavour.

   **(c) Geographical area:** 'Salamini italiani alla cacciatora' are processed within the territory defined in the product specification. The area in which there is a tradition of rearing 'Italian heavy pigs' (Friuli-Venezia Giulia, Veneto, Lombardy, Piedmont, Emilia Romagna, Tuscany, Umbria, Marche, Abruzzo, Lazio and Molise) comprises the area of origin of the raw material and the processing area.

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**(d) History and origin of the product:** The reputation enjoyed by 'Salamini italiani alla cacciatora' is linked to its traditional production region. Based on word-of-mouth accounts, production can be traced back to the Lombard invasions of northern Italy, from where it spread to neighbouring areas of central Italy. The production area gradually came to comprise the group of regions in which the 'Italian heavy pig' is typically found. The product's history is linked to the development of a specific rural culture throughout the entire macro-region known as 'Padania' [another name for the Po Valley], the origin — along with some adjacent regions — of the raw material used to make it. The processing of this raw material has a long-standing tradition that is specific to the product in question.

Historical references to 'Salamini italiani alla cacciatora' can be found in culinary traditions that are still practised in present-day Lombardy. The product was often the typical individual portion among the provisions taken on a day off hunting, hence its name [*alla cacciatora* means 'hunter-style'].

More recently, the designation has been included in the bilateral agreements that Italy has signed with France, Germany, Spain and Austria with the aim of protecting indications of provenance, designations of origin and other geographical designations reserved for products originating on Italian soil.

**(e) Production method:** The production of 'Salamini italiani alla cacciatora' involves the following steps: preparing the meat; mincing and (if applicable) kneading; filling the casings; drying; and maturing.

**(f) Link with the geographical environment:** Environmental conditions, and natural and human factors, shape the requirements specified for this product. In particular, the required raw material properties are specific to the defined geographical macro-region (which is exactly the same as the production area). The specific socioeconomic development of the Po Valley is at the basis of the unique continuum of the raw material, product and designation. Thanks to developments in cereal farming and milk processing technology, a clear propensity for this production emerged, and as a result production took hold in the areas that were traditionally engaged in certain types of pig farming.

Pig farming in Central and Northern Italy has evolved over time. Last century, a modern production industry related to pig farming emerged in Emilia Romagna and Lombardy, which then spread to neighbouring areas of Northern and Central Italy. In particular, the shift from native breeds to specialised crosses (also involving local breeds) has made the raw material (pig carcasses) more suitable for the food processing industry, in terms of the end product's distinguishing features, including its organoleptic characteristics.

**(g) Inspection body:**

**Name:** Istituto Nord Est Qualità

**Address:** Via Nazionale n.33/35 - Villanova di San Daniele del Friuli (Udine)

**(h) Specific labelling details:** The product placed on the market must be labelled as 'Salamini italiani alla cacciatora', followed by the words 'Denominazione di origine controllata'. Neither of these descriptors may be translated.

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**(i) Any conditions applicable under domestic law:** Please see the bilateral agreements attached to this application. The following national legislation also applies:

- Legislative Decree No 537 of 30 December 1992
- Presidential Decree No 135 of 18 February 1993
- Decree-Law No 282 of 18 June 1986, converted into Law No 462 of 7 August 1986

**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF THE GEOGRAPHICAL INDICATION

Sicilia

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Coldiretti Sicilia, Confagricoltura Sicilia, CIA Sicilia, Legacoop Sicilia, Confcooperative Sicilia, AGCI Sicilia, Associazione Vitivinicoltori della Sicilia c/o Assessorato Regionale delle Risorse Agricole e Alimentari – Dipartimento Regionale degli Interventi Strutturali per l'Agricoltura Servizio IV Unità Operativa No 36
—

2771 Viale Regione Siciliana
90145 Palermo
Italy

Tel. + 39 0917076261, +39 0917076156 / Fax. + 39 0917076016
agri1.tutelaprodotti@regione.Sicilia.it,agri1.serviziopromozione@regione.Sicilia.it

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union: 19/02/1999*
*Date of protection in the Member State and reference to national decision: 17/11/1995 - D.M. 10/10/1995, published in GURI (Official Journal of the Italian Republic) n. 269 – 17/11/1995*

## PRODUCT DESCRIPTION

Wine, sparkling wine

- **Raw Material**

GLERA B.

PINOT NERO N.

PINOT GRIGIO G.

PINOT BIANCO B.

PETIT VERDOT N.

Nerello Cappuccio

MULLER THURGAU B.

MOSCATO GIALLO

MOSCATO BIANCO B.

MONTEPULCIANO N.

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MERLOT N.

MANZONI BIANCO B.

GRILLO

Gaglioppo

FIANO B.

CILIEGIOLO N.

Chardonnay

CESANESE D'AFFILE N

CESANESE COMUNE N

Carignano N.

CABERNET SAUVIGNON N..

**CABERNET FRANC N.**

**BARBERA N.**

**ANCELLOTTA N.**

**ALICANTE N.**

**AGLIANICO**

**Vernaccia di S Gimignano b.**

**Vermentino B.**

**TREBBIANO TOSCANO**

**TRAMINER AROMATICO Rs.**

**TEMPRANILLO N.**

**SYRAH N.**

**SEMILLON B.**

**SAUVIGNON B.**

**SANGIOVESE N.**

**Grecanico Dorato B**

**Nerello Mascalese N**

**Corinto Nero N**

**Viogner B**

**Ansonica B**

**Frappato N**

**Riesling B**

**Montonico Bianco B**

**Carricante B**

**Catanese Nero N**

**Calabrese N**

**Perricone N**

**Minnella Bianca B**

**Malbech N**

**Malvasia Bianca B**

**Tannat N**

**Malvasia di Lipari B**

**Albanello B**

**Damaschino B**

**Zibibbo**

**Nocera N**

**Alicante Bouschet N**

**Chenin B.**

**Mondeuse N.**

**Petit manseng B.**

- **Alcohol content :** 'Sicilia' bianco**:** at least 11.50% by volume; 'Sicilia' bianco vendemmia tardiva: at least 15.00% by volume; 'Sicilia' rosso: at least 12.00% by volume; 'Sicilia' rosso riserva, at least 12.50% by volume; 'Sicilia' rosso vendemmia tardiva: at least 15.00% by volume; 'Sicilia' rosato: at least 12.00% by volume; 'Sicilia' Spumante bianco: at least 10.50% by volume; 'Sicilia' Spumante Rosato: at least 10.50% by volume; 'Sicilia' Inzolia: at least 11.50% by volume; 'Sicilia' Grillo: at least 11.50% by volume; 'Sicilia' Chardonnay: at least 11.50% by volume; 'Sicilia' Catarratto: at least 11.50% by volume; 'Sicilia' Carricante: at least 11.50% by volume; 'Sicilia' Grecanico: at least 11.50% by volume; 'Sicilia' Fiano: at least 11.50% by volume; 'Sicilia' Damaschino: at least 11.50% by volume; 'Sicilia' Viogner: at least 11.50% by volume; 'Sicilia' Muller Thurgau: at least 12.00% by volume; 'Sicilia' Sauvignon: at least 12.00% by volume; 'Sicilia' Pinot Grigio: at least 12.00% by volume; 'Sicilia' Nero d'Avola: at least 12.00% by volume; 'Sicilia' Perricone: at least 12.00% by volume; 'Sicilia' Nerello Cappuccio: at least 12.00% by volume; 'Sicilia' Frappato: at least 12.00% by volume; 'Sicilia' Nerello Mascalese: at least 12.00% by volume; 'Sicilia' Cabernet franc: at least 12.00% by volume; 'Sicilia' Merlot: at least 12.00% by volume; 'Sicilia' Cabernet sauvignon: at least 12.00% by volume; 'Sicilia' Syrah: at least 12.00% by volume; 'Sicilia' Pinot Nero: at least 12.00% by volume; 'Sicilia' Nocera: at least 12.00% by volume; 'Sicilia' Mondeuse: at least 12.00% by volume; 'Sicilia' Carignano: at least 12.00% by volume; 'Sicilia' Alicante: at least 12.00% by volume.
- **Physical Appearance**

'Sicilia' bianco: pale yellow of varying intensity; 'Sicilia' bianco vendemmia tardiva: from pale yellow to golden; 'Sicilia' rosso: ruby red of varying intensity; 'Sicilia' rosso riserva: ruby red, tending towards pomegranate with age; 'Sicilia' rosso vendemmia tardiva: ruby red, tending towards pomegranate with age; 'Sicilia' rosato: pink of varying intensity; 'Sicilia' Spumante bianco: slight and long-lasting sparkle, pale yellow colour of varying intensity; 'Sicilia' Spumante Rosato: slight and long-lasting sparkle, pink colour of varying intensity; 'Sicilia' Inzolia: pale yellow of varying intensity; 'Sicilia' Grillo: pale yellow of varying intensity; 'Sicilia' Chardonnay: pale yellow of varying intensity; 'Sicilia' Catarratto: pale yellow of varying intensity; 'Sicilia' Carricante: pale yellow; 'Sicilia' Grecanico: pale yellow of varying intensity; 'Sicilia' Fiano: pale yellow of varying intensity; 'Sicilia' Damaschino: pale yellow of varying intensity; 'Sicilia' Viogner: pale yellow of varying intensity; 'Sicilia' Muller Thurgau: pale yellow of varying intensity, sometimes with golden tints; 'Sicilia' Sauvignon: pale yellow with light-green tints; 'Sicilia' Pinot Grigio: pale yellow of varying intensity; 'Sicilia' Nero d'Avola: ruby red – sometimes intense – colour; 'Sicilia' Perricone: intense ruby red; 'Sicilia' Nerello Cappuccio: ruby red of varying intensity; 'Sicilia' Frappato: ruby red; 'Sicilia' Nerello

Mascalese: pale ruby red; 'Sicilia' Cabernet franc: ruby red of varying intensity; 'Sicilia' Merlot: ruby red of varying intensity; 'Sicilia' Cabernet sauvignon: ruby red of varying intensity; 'Sicilia' Syrah: intense ruby red; 'Sicilia' Pinot Nero: ruby red – sometimes intense – colour; 'Sicilia' Nocera: ruby red of varying intensity; 'Sicilia' Mondeuse: red of varying intensity with purplish tints; 'Sicilia' Carignano: red of varying intensity; 'Sicilia' Alicante: ruby red of varying intensity.

**DESCRIPTION OF GEOGRAPHICAL AREA**

The production area of grapes for the production of *Denominazione di Origine Controllata* [designation of origin, DOC] 'Sicilia' wines comprises the entire administrative area of the region of Sicily.

**LINK WITH GEOGRAPHICAL AREA**

The link between 'Sicilia' DOC and the defined geographical area is demonstrated as follows in the specification:

- the defined geographical area's specific soil, terrain and climate characteristics.

The predominantly hilly terrain of the production area and the favourable exposure of the vineyards, which are located in areas that are particularly suited to growing vines, create a well-ventilated and bright environment that is ideal for the growth and fruit production of the plants. Every aspect of the region's climate and environment makes it suitable for high-quality wine growing.

- the particular mix of vine varieties, the specific growing systems, the planting distances, the pruning methods and the wine growing techniques used in the vineyards.

The varieties suitable for the production of 'Sicilia' DOC wines are traditional in the area. The growing systems, planting distances, pruning methods and growing techniques are traditional in the area and definitely contribute to producing the characteristic qualities of the grapes and wines. New vineyards must have a plant density of at least 3 200 vines per hectare and only the espalier, bush or similar growing systems may be used.

Any form of forcing is banned except for irrigation in cases of emergency.

**SPECIFIC LABELLING RULES (IF ANY)**

bianco, including Vendemmia tardiva: at least 50% Insolia, Catarratto, Grillo, Grecanico, used on their own or in combination;

red, including Vendemmia tardiva and riserva: at least 50% Nero d'Avola, Frappato, Nerello mascalese and Perricone, used on their own or in combination;

rosato: at least 50% Nero d'Avola, Frappato, Nerello mascalese and Perricone, used on their own or in combination;

Spumante bianco: at least 50% Catarratto, Inzolia, Chardonnay, Grecanico, Grillo, Carricante, Pinot nero, Moscato bianco and Zibibbo, used on their own or in combination;

Spumante rosato: at least 50% Nerello Mascalese, Nero d'Avola, Pinot nero and Frappato, used on their own or in combination;

labels specifying one of the following varieties: Inzolia, Grillo, Chardonnay, Catarratto, Carricante, Grecanico, Fiano, Damaschino, Viogner, Muller thurgau, Sauvignon blanc, Pinot grigio, Nero d'Avola, Perricone, Nerello cappuccio, Frappato, Nerello mascalese, Cabernet franc, Merlot, Cabernet sauvignon, Syrah, Pinot nero Nocera, Mondeuse, Carignano and Alicante: at least 85% of the variety concerned;

labels indicating two varieties listed under Article 1 of the product specification: in accordance with specific EU rules.

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Ministero delle Politiche Agricole, Alimentari e Forestali
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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Soave

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Consorzio di tutela vini Soave DOC
11, Mattielli
37038 Soave(VR)
Italia

Tel. +39 045 7681578 / Fax. +39 045 6190306
consorzio@ilsoave.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* 21.08.1968

## PRODUCT DESCRIPTION

- **Raw Material**

Wine obtained mainly from the Garganega grape variety (at least 70%), Trebbiano di Soave, Pinot Bianco and Chardonnay.

- **Alcohol content :** min 10,5% vol
- **Physical Appearance**

White wine

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Veneto Region (province of Verona).

## LINK WITH THE GEOGRAPHICAL AREA

Over the centuries, the Garganega has found an ideal habitat in the mountainous landscape of the territory of Verona, which is characterized by its volcanic land Toboso , which are even more fertile for the important limestone outcrops, while the Trebbiano of Soave , present in the vineyards is the ideal wine to impart flavor and vitality and support the structure and density of the typical Garganega partner. The minerals of these soils influence specially in the fermentation of musts obtained with Garganega grapes grown here and give the wine a typical salty note , which is evidenced by the maturity of the product and is peculiar to the Soave product , especially when compared to products obtained with the same grape but outside this area of production.
The traditional farming method in arbor , fruit of the experience and expertise of winemakers , favors the maintenance of particularly sensitive to high temperature aromatic precursors , allowing constant monitoring of the quality level of maturation and the health of the clusters, as well as perfect protection against possible hail .

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The terracing of land and the composition of these allow water runoff and the concentration of nutrients.
The mild climate and temperature variations between day and night that characterize the area Soave, determine the production of significant amounts of aromatic precursors that exalt the organoleptic characteristics and typical aromas of the different strains ( floral, fruity , etc . ) .
The volcanic soils are moderately deep , have a perfectly endowed with nutrients such as magnesium , potassium and iron sufficient medium textured or moderately , with a frequent presence of skeleton, which favor good production in quantitative terms , controlled by a careful vineyard management . Specific technical skills of growers and some agronomic practices suitable gradations let obtain medium - high sugar and acid balance about right .
This type of soil and the favorable disposition of the vineyards sloping it possible to obtain white wines that are characterized by an optimal maturation that enhances the flavors of exotic fruits, citrus and spices.
By contrast , in areas characterized by soils with calcareous outcrops important from the agricultural point of view , have a reduced root depth , often less than 50 cm, together with a little water capacity due to the rocky substrate and abundance of skeleton, which moderates the effect of self Garganega varietal . In this case, presents a more modest performance of average values . Wines produced in these limestone hills are characterized by a large olfactory complexity is undoubtedly the best productions of Soave .

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministero delle Politiche Agricole, Alimentari e Forestali
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**ANNEX I**

**SUMMARY TECHNICAL SPECIFICATIONS**
**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**

TALEGGIO

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Class 1.3 Cheeses

**APPLICANT:**

Consorzio Tutela Taleggio
Via Roggia Vignola 9 - 24047 Treviglio (BG)

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

- Decreto del Presedente della Repubblica del 15.09.1988;
- Regolamento (CE) n. 1107/96 della Commissione del 12 giugno 1996 relativo alla registrazione delle indicazioni geografiche e delle denominazioni di origine nel quadro della procedura di cui all'articolo 17 del regolamento (CEE) n. 2081/92 del Consiglio

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

Soft raw table cheese made only with whole cow's milk.

The physical characteristics of the TALEGGIO cheese are as follows:

1) wheel: parallelepiped quadrangular. With sides from 18 to 20 cm;

2) heel: straight 4 / 7 cm with flat surfaces and sides of 18 / 20 cm;

3) average weight: from 1.7 to 2.2 kg per wheel, more or less, for both characteristics in relation to the technical processing conditions. At any rate, the variation cannot exceed 10% ;

4) rind : thin, soft consistency, natural rose colour ($l \leq 77$ $a/b \geq 0.2$ at tristimulus colorimeter), with presence of typical microflora. No processing of the rind is allowed.

5) paste: cohesive structure; no holes with only a few extremely small ones irregularly distributed; basically compact consistency, softer right underneath the rind;

6) colour of the paste: from white to straw yellow;

7) taste: characteristic, slightly aromatic;

8) chemical characteristics: fat content per dry matter 48%; minimum dry extract 46% ; maximum water content 54%, furosine max 14mg/100g proteins.

**Raw materials (only for processed products)**

Milk, salt, rennet, milk enzymes.

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

The milk has to come from the place of origin. Pasteurized milk can be used. The processing phases

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can be summarized as follows:

preparation of natural starter;

milk clotting;

breaking of the curd;

putting in the moulds;

stewing;

turning the cheese inside the moulds;

salting;

turning inside the moulds;

aging.

**Specific rules concerning slicing, grating, packaging, etc.**

(Packaging in the place of origin)

Packaging is the handling of the product that determines its physical characteristics. Given that the identifying mark is impressed exclusively on the flat surface of the product, please note that Taleggio, once packed, could be easily confused with a similar product, thus preventing its proper identification. Should this processing take place outside the place of origin, it would be difficult to guarantee for certain the traceability of the product. Hence, the consequent and subsequent use of the wrappings to dress up the product are deemed to be legally done only if carried out in the place of origin.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

Provinces of Milan, Pavia, Lecco, Como, Lodi, Novara, Bergamo, Brescia, Cremona and Treviso.

## LINK WITH THE GEOGRAPHICAL AREA

The elements that prove the link between product quality and geographical area of origin, in addition to the mentioned historical references (please refer to the Historical Report), are basically tied to the sensibility and dairy culture of the operators, to the special salting conditions adopted, as well as the aging technique, and the geographical conditions of the territory, meaning climate and predominant agriculture. The set of these elements or factors provide the product in question (Taleggio cheese) with those characteristics of uniqueness and irreproducibility that allow one to state that the product in question is one whose overall traits - which therefore comprise all the phases, starting from the raw material, to the processing, to the transformation through aging, cannot be repeated.

## SPECIFIC RULES CONCERNING LABELLING

As indicated in Art. 11 of the Internal Regulations, the consortium's mark to be affixed to the outer packaging of the Taleggio cheese consists of the symbol (mark no. 392.837), as shown in the image provided here below:

## CONTROL AUTHORITY/CONTROL BODY

Certiprodop Srl

Indirizzo:Via Giuseppe Di Vittorio n. 2 I-26013 Crema (CR) Tel.: +039/0373 259662 Fax: +039/0373 253530 e-mail: info@certiprodop.it

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Toscano/a

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Ente Tutela Vini di Toscana
133 Via dei Serragli
50124 Firenze
Italia

Tel. +39 0552337134 / Fax. +39055223060
info@entetutelavinitoscani.it

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 19.2.1999
*Date of Protection in the Member State:* 9.10.1995

## PRODUCT DESCRIPTION

- **Raw Material**

Varieties authorized in the provinces of XXX Arezzo, Florence, Grosseto, Livorno, Lucca, Massa Carrara, Pisa, Pistoia, Prato and Siena.

- **Alcohol content :** min 9,50% vol
- **Physical Appearance**

White wine, rosé and red.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Toscana region: provinces of Arezzo, Firenze, Grosseto, Livorno, Lucca, Massa Carrara, Pisa, Pistoia, Prato y Siena.

## LINK WITH THE GEOGRAPHICAL AREA

### I - Foreword

The process of identification of natural and human factors which influence the characterization of Tuscany IGP in all categories must consider the conditions of its origin and its evolution over time.

This process should take into account the traditional role of Tuscan wine as the forebearer of appellations of origin developed in the region over the past two centuries. These have drawn from the principles of Tuscan winemaking both agronomically and from the wine itself, and these have in turn influenced the current configuration of the IGP, subject to different interpretations depending on the typological profile, and different production environments .

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That cause / effect relationship has had a major influence in determining the identification of 'Tuscan wines' which are varied, yet are united by a common culture and a tradition of production.

For the same reasons, the specifications written for the denomination of origin (DO) in the early years of the entry into force of Community rules, that is, before the definition of the discipline of Tuscany IGP, influenced its own rules. Different typologies were registered in the general rules according to the principle of complementarity.

**II - Wine varieties admitted**

One factor of particular importance in the context of the rules of Tuscany IGP training, and which highlights its role as an instrument of regional development around the wine system, lies in the range of employment corresponding to the varieties authorized for the crop in the regional territory, a diversity that enables experimentation of different varieties for both varietal wines to more complex grape mixtures.

**III - The relationship between the sector and the productive process**

Regarding the diverse employment of Tuscany IGP in the regional territory, it should be noted that regulatory factors and commercial guidelines have performed some remarkable changes :

- First, as expected, the IGP has been developed in territories where its presence was previously quite low, so we can now see an effective regional distribution;

- Even though the same vineyards are used for several productions, the DOP and IGP vineyards can be found in different locations depending on the mountainous typology and according to the characteristics that classify as' typical 'and' structural'.

In the first case, these differences enables easier land management and easier water management, especially with respect to the water concentration. It enables producers to adopt forms of more appropriate cultivation with regard to machining operations, and especially the harvest. All of this is facilitated by the existence of a greater number of areas of vineyards with sizes that are consistent with the requirements of management techniques. The second, by contrast, is mainly characterized by rocky matrices such as limestone, sandstone or marl. It has a steeper gradient on the slopes of a typical hill and a greater likelihood of erosive instability.

While the former has a better capacity for IGP vineyards, the second is used more for DOP vineyards and requires a greater number of interventions with additional irrigation.

**IV - Causal interaction between natural and human elements and categories of production**

The only categories that have a specific causal link with the natural conditions concern dried grapes and overripe grapes, for which temperature, humidity, ventilation and lighting exert a specific influence on the organoleptic characteristics, of course depending on the variety.

This influence is seen mostly with respect to the production of overripe grapes, due to the ripening process, involving the extended time of the fruit on the ground after industrial development and maturation of the botriticidation.

This condition can occur in various environments, but is more intense and frequent in the maritime area.

**V - Spatial structure of soil and vineyards**

Differentiation in the management and structuring of the vineyards and in the forms of culture are essentially linked to factors that are common to all regional viticulture and environmental conditions and their own management and quality characteristics.

These conditions, which can also be specific to the field of DOP, are common to Tuscany IGP, according to the following general types.

First, the types of management correspond generally to " *ritocchino*'. Often covered with grass, depending on the gradient of the slope, the aim is to ensure that certain performance criteria are met, to keep the soil water balance, prevent surface erosion and the danger of landslides, and all this depending on the particular nature and soil texture. Another system adopted in case of failure or excessive cost of other solutions is the " *raccordato giropoggio* '.

Forms of culture are largely traditional, using guyot, lace and in rare cases, glass, in response to the special requirements of some varieties and types. In the area of Tuscany horizontal pruning is not found IGP.

A final factor concerning ways of structuring the vineyards is the landscape aspect , which must also be defended in relation to the needs imposed by agricultural progress .

It is clear that the disappearance of expansive culture and its replacement by specialized vineyards have introduced some changes to the traditional landscape. To avoid a spoiling the visual aspects of the landscape, supportive palisades in reinforced concrete have been replaced by traditional treated wooden poles. The same principles have been applied to mechanical harvesting.

**VI - The relationship between the dimensions of industry and production process**

Tuscany IGP is a wine industry which today has around 4500 producers : now distributed throughout the region .

From the point of view of the size of holdings , it is noted that about two-thirds of the producers claiming Tuscany IGP do reach the 100 quintals of grapes their production is only equivalent to 15% of of Tuscan IGP, while a third represents 85 % of Tuscan IGP.

In this situation two considerations emerge:

a) supply that feeds the trade in Tuscan IGP, which represents about 25% of the total regional production, consists of a large number of producers, but well below the total number of applicants for product qualification;

b ) the concept of Tuscan wine is so anchored in the productive sector and the market in the region that 'Toscana' is the distinctive feature of the regional wine industry in the local market , characterized by a relationship with direct knowledge of the wine industry.

We can say that the image of Tuscan wine Tuscany IGP is expressed through many factors that characterize the Tuscan landscape (cultural, artistic, historical aspects).

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministero delle Politiche Agricole, Alimentari e Forestali
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16/2/1998

APPLICATION FOR REGISTRATION

PGI Art. 17

National file No : 63

1. Competent service of the Member State :

Name : Ministero delle Risorse Agricole, Alimentari e Forestali

Tel. : 06-46655108 Fax : 06-4825815

2. Applicant group :

(a) Name : CROEVOTT (Consorzio regionale olio toscano)

(b) Address : Via Campigliese, 3 - Bibbona (LI)

(c) Composition : producer/processor

3. Name of product : Olio Extra Vergine di Oliva "TOSCANO".

4. Type of product : Extra virgin olive oil

5. Description of product :

(a) name : "TOSCANO" extra virgin olive oil.

(b) description : extra virgin olive oil with the following minimum chemical and organoleptic characteristics:

- max. acidity 0.6%
- peroxide number <=16.00 Meg 02/kg
- colour from green to golden yellow, varying with time
- fruity smell with an aroma of almonds, artichokes, ripe fruit, green leaves
- marked fruity flavour
- minimum score at the panel test >= 6,5.

Other chemico-physical parameters complying with current EU standards.

(c) geographical area : The production area of the "Toscano" designation comprises the entire administrative territory of the region of Tuscany.

(d) evidence of origin : Olive-growing in Tuscany dates back a long time and has been attested since the mid-seventh century B.C.: there are also records of olive-growing in Etruscan and Roman times. In those days oil was produced not for food but for

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preparing ointments and cosmetics and also for lighting. During the Roman period it began to be used more widely for food purposes. After the fall of the Roman Empire, the vast organization of agricultural production and marketing disappeared and very few olives were grown. In the Middle Ages it was mainly the convents that looked after the large olive groves, before the communes began to show an interest in them. While Genoa and Venice fought for control of the oil trade, Florence, having no ports, managed the production and marketing of olive oil on the basis of strict rules. The oil trade soon acquired great economic importance: indispensable for food and soap production, by 1300 olive oil had become an extremely valuable economic and political instrument. In Tuscany the Medici encouraged olive growing, paving the way for what is today still one of the main resources of the region: they encouraged the transfer of hillside woodland to the communes, requiring that it be sold at minimum prices to anyone who turned it into olive groves and vineyards. That is what shaped the Tuscan landscape.

(e) acquisition : "Toscano" extra virgin olive oil is produced from whole olives harvested by a date fixed in advance by the region of Tuscany, i.e., by 30 January each year. The maximum olive production per hectare is set every year by the Regione Toscana, on the basis of annual surveys. The olives are harvested directly from the plant. The oil may only be extracted by mechanical processes that preserve the specific and original characteristics of the fruit.

(f) link : It was realised very long ago that the production and marketing of olive oil in Tuscany had to be regulated. The first legislative document, the "statuto degli Oliandoli" (statute of oil retailers) dates from 1318 and is made up of 86 articles dealing with this trade in general. This document aimed to define and protect olive-oil production and to regulate the activities of the retailers of the "distretto" or district of Florence, which at that time comprised much of the regional territory. Oil retailers could in fact only ply their trade if they were entered in the appropriate register. In the late 1500s, thanks to the policy of the Medici, olive growing expanded. In 1600 the



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large estates were split up into share tenancies, which led to the further development of olive growing, and by 1700 it played a predominant role in the agricultural economy. Over the last few centuries olive-growing has acquired major economic and environmental importance in Tuscany, while also shaping the wonderful Tuscan landscape. The high reputation for quality enjoyed by Tuscan olive-oil has spread throughout the world. In 1982 the Consorzio regionale dell'olio toscano (CROEVOTT) was set up to promote and protect extra virgin olive oil produced in Tuscany.

(g) control : Name : Ministero delle Risorse Agricole, Alimentari e Forestali. Ispettorato Generale Represione Frodi

Address : Via XX Settembre, 20 - 00187 Roma

(h) labelling : Olio extra vergine di oliva

Toscano

(i) national legislative requirements (where applicable) :

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TO BE COMPLETED BY THE COMMISSION

EEC No : G/IT/01512/94.01.24

Date of receipt of dossier : 18/6/1997



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ANNEX

SUMMARY TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATION

## NAME OF THE GEOGRAPHICAL INDICATION

Valpolicella

## CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Wine

## APPLICANT

Consorzio per la Tutela dei vini Valpolicella [Consortium for the Protection of Valpolicella Wines]
57 Valpolicella
37029 San Pietro In Cariano (VR)
Italy

## PROTECTION IN COUNTRY OF ORIGIN

Legal basis: Ministerial Decree of 24 March 2010 and Ministerial Decree of 30 November 2011

## DESCRIPTION OF PRODUCT

### Analytical characteristics:

The minimum parameters for the various types are as follows: minimum actual alcoholic strength by volume: 11.00 % vol.; minimum total acidity: 5.0 g/l; minimum sugar-free extract: 18.0 g/l.

### Organoleptic characteristics:

Young 'Valpolicella' from the vintage year concerned is a fine ruby-red-coloured wine with a distinctive, subtle aroma, cherry and rose tones, and a fresh, dry or somewhat soft taste which is pleasantly tannic, slightly bitter and lively.

After ageing the red colour tends to garnet and the wine becomes full-bodied with an odour which is sometimes reminiscent of bitter almonds.

## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

1) The production area of the 'Valpolicella' controlled designation of origin comprises all or part of the municipalities of Marano, Fumane, Negrar, S. Ambrogio, S. Pietro in Cariano, Dolcè, Verona, S. Martino Buon Albergo, Lavagno, Mezzane, Tregnago, lllasi, Colognola ai Colli, Cazzano di Tramigna, Grezzana, Pescantina, Cerro Veronese S. Mauro di Saline and Montecchia di Crosara.

2) the production area for the grapes used to produce wines of the 'Valpolicella' controlled designation of origin eligible for designation with the geographical indication 'Valpantena' comprises all or part of the municipalities and areas defined in detail in the product specification.

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3) the production area for the grapes used to produce wines of the ‘Valpolicella’ controlled designation of origin eligible for designation with the indication ‘Classico’ comprises all or part of the municipalities of Negrar, Marano, Fumane, Sant'Ambrogio and S. Pietro in Cariano.

The above areas are defined in detail in the product specification.

**LINK WITH THE GEOGRAPHICAL AREA**

The mild and not excessively rainy climate, with warmer summers and autumns, results in a fairly steady ripening of the grapes, with a good range of sugars and phenolic components. This gives ‘Valpolicella’ wine from the valley floor a limited alcoholic content in favour of a balanced odour with floral notes and a delicate colour.

The low and medium-sized hills, which do not rise to more than 300 metres above sea level, are characterised by sandy/stony clay soils, which produce grapes with a high sugar content, medium acidity and a high malic acid content; for this reason, ‘Valpolicella’ wine usually has a moderate alcohol content and a good level of anthocyanins. The sensory profiles are also complex and characteristic.

The soil types and good exposure of vineyards on the slopes allow a very balanced ‘Valpolicella’ to be obtained in terms of its technological and phenolic maturity. In terms of polyphenols, the wine has a broad and harmonious sensory profile, above all because of the native ‘Rondinella’ component.

The calcareous soils of the south-facing slopes and hilltops provide good conditions for the ‘Valpolicella’ grapes to mature, giving them a good sugar content, low acidity and high anthocyanin and polyphenol levels with good cellular maturity.

‘Valpolicella’ has a medium alcohol content and high total dry extract, polyphenol and anthocyanin values. In terms of its taste profile, ‘Valpolicella’ has interesting fruity and floral notes.

The marly limestone (Biancone and Scaglia) of the higher slopes of the ‘Valpolicella’ production area give rise to excellent sugar values, both before and after harvesting. This high suitability for the production of ‘Valpolicella’ is confirmed by the progression of acidity and phenolic maturity in the grapes.

Indeed, both the grapes and the ‘Valpolicella’ wine are intensely coloured and have high total polyphenol values. The values for tannins extractable from the grape pips and the maturity of skins are good. In sensory terms, intense floral notes and hints of red fruits are perceptible.

**SPECIFIC RULES CONCERNING LABELLING AND USE (IF ANY)**

In addition to the main varieties referred to in point 6, grapes from the varieties approved for cultivation in the Province of Verona, as listed in the national register of vine varieties approved by the Ministerial Decree of 7 May 2004 (Official Gazette No 242 of 14 October 2004) and subsequent updates (Annex 1), may also be used to produce ‘Valpolicella’ up to a proportion of 25 %:

- non-aromatic red grapes, up to a maximum of 15 %, with a maximum limit of 10 % for each individual variety used;

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- Italian native red-grape varieties, as listed in Article 2 of Law No. 82/06, for the remaining quantity of 10 % in total.

In accordance with Article 8 of Regulation (EC) No 607/2009, bottling must take place in the Province of Verona, as stipulated in Article 5 of the specification, in order to safeguard quality and ensure effective controls.

**CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING COMPLIANCE WITH THE PRODUCT SPECIFICATIONS**

**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF THE GEOGRAPHICAL INDICATION

Veneto

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Regione del Veneto
110, Via Torino,
30172 Mestre-Venezia
Italy

Tel. +39. 041 279.5575/5525/5403 / Fax. +39. 041.2795575
tutela.prodottiqualita@regione.veneto.it, agroalimentare@regione.veneto.it

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 19/02/1999
*Date of protection in the Member State and reference to national decision: 21/12/1995 - DM 21/11/1995, published in GURI (Official Journal of the Italian Republic) n. 297 – 21/12/1995*

## PRODUCT DESCRIPTION

Wine, semi-sparkling wine

- **Raw Material**

- MALVASIA ROSA Rs.
- INCROCIO MANZONI 2.15 N.
- FRANCONIA N.
- CORVINA N.
- Chardonnay
- CABERNET SAUVIGNON N.
- CABERNET FRANC N.
- BARBERA N.
- SAUVIGNON B.
- RIESLING ITALICO B.
- RIESLING B.
- Oseleta N
- Tocai Friulano B
- Tocai Rosso N
- Trebbiano di Soave
- Corvinone N
- Sangiovese N
- Trebbiano Toscano B

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- Refosco dal Peduncolo Rosso N
- Raboso Veronese N
- Pinella B
- Moscato Bianco B
- Verdiso B
- Molinara N
- Raboso Piave N
- Pinot Bianco B
- Rebo N
- Verduzzo Trevigiano B
- Petit Verdot N
- Verduzzo Friulano B
- Carmenere N
- Pedevenda N
- Malvasia Istriana B
- Manzoni Bianco B
- Marzemina Bianca B
- Muller-Thurgau B
- Marzemino N
- Manzoni Moscato N
- Syrah N
- Pinot Grigio G
- Vespaiola B
- Durella B
- Merlot N
- Malbech N
- Pinot Nero N
- Garganega B
- Rondinella N
- Traminer Aromatico Rs
- Glera b, Glera lunga b.

- **Alcohol content :**

| | Bianco, Bianco frizzante, Bianco passito, including with specification of the vine variety | Rosso, Rosso frizzante, Rosso passito, Novello, including with specification of the vine variety | Rosato, Rosato frizzante, including with specification of the vine variety |
|---|---|---|---|
| *Title Min. Alc. % vol.* | 9 | 9.5 | 9 |

- **Physical Appearance**

- Bianco, Bianco frizzante, Bianco passito, including with specification of the vine variety: from light yellow - yellow with green tints to bright yellow;

- Rosso, Rosso frizzante, Rosso passito, Novello, including with specification of the vine variety: a colour that varies according to the maturity which can be from red to ruby red, tending towards pomegranate;

- Rosato, Rosato frizzante, including with specification of the vine variety: Rosato has a varying intensity depending on the type and the original vine variety.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The area of production of grapes for the production of *indicazione geografica tipica* 'Veneto' musts and wines comprises: The entire administrative territory of the Provinces of Belluno, Padua, Rovigo, Treviso, Venice, Verona and Vicenza.

## LINK WITH THE GEOGRAPHICAL AREA

Natural factors

Veneto is a region in north-eastern Italy. Much of its territory has geographical and climatic conditions that are well-suited to viticulture. The region, which boasts many rivers and lakes, covers an area of over 18 300 square kilometres. It extends from the Alps and Dolomites near the border with Austria in the north, through a range of hills and foothills, to the plains, lagoon areas and Adriatic Sea in the south. The Veneto has a ridge of hills near the Alpine foothills in the north, and hills rising from the plains, such as the Berici hills, the Euganean hills and the Montello.

The climatic conditions of the Veneto region range from the cold winter climate of the mountain areas, through the milder climate of the foothills, especially on south-facing slopes protected by the pre-Alpine mountains, to the warmer climate of the plains. The presence of Lake Garda in the east of the Veneto produces Mediterranean climatic conditions, which are very suitable for wine and olive growing, typical of the area. The climate in certain areas is also strongly influenced by the presence of the Adriatic Sea in the south-south-east of the region; this effect, which is less felt further away from the coast, produces environmental conditions that are, on average, milder than in other areas of the Po valley, with less foggy winters and less hot summers.

Human and historical factors

The history of wine in the Veneto region harks back to ancient times, long before the arrival of the Greeks, who are generally credited with introducing vines to Italy. It is believed that vines had already grown in the wild in the Veneto for many centuries before Christ and that people used grapes for food in those times. The earliest evidence of wine production in the Veneto, dating back to the seventh century BC, can be found in Rhaetian and Etruscan settlements.

During the Middle Ages wine growing and production in the Veneto developed as a result of the commercial power of Venice, which allowed Veneto wines to be exported to other countries. Venetian traders imported wine and also introduced new vine varieties, which helped spread wine growing to neighbouring areas, as in the case of the Malvasia variety. The famous Murano glass also helped make wine more widely appreciated: the elegant bottles and glasses of Murano blown glass quickly found their way onto the tables of the nobles, gradually replacing ceramic, silver and pewter containers. The new glass containers were immediately associated with quality wines, while ordinary households throughout Europe soon started using simpler and cheaper versions.

As Venice's commercial power fell into decline in the mid-1500s the import of Greek wines dropped dramatically. This presented an opportunity for developing the production of local wines in the Veneto. Wine growing in the Veneto was profoundly disrupted by wars, epidemics and extreme weather events from the 16th until the 19th century. Not until the 1800s and in particular the founding in 1876 of the School of Oenology of Conegliano, was an attempt made to revive Veneto oenology by studying the characteristics of the territory and of best-suited varieties. This was a first concrete step towards restoring quality as a strategic choice, which quickly developed after 1950 and which the wine producers and operators of the Veneto have continued to honour to this day.

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The geographical indication 'Veneto' derives from the region's history and has been systematically used by wine producers since 1977 following the adoption of Regulation (EEC) No 816/70 and the national transposing legislation laying down detailed rules for the registration, description and presentation of wines which were then referred to as '*vini da tavola con indicazione geografica*' [table wines with geographical indication]. The decree of 21 November 1995 adopted the current product specification, which was subsequently amended in order to adapt it to the market for *indicazione geografica tipica* wines and Community rules.

Nowadays the indication Veneto is well known, as are the great DOC wines of the Veneto. Because of its reputation, it is widely used by producers in the region.

**SPECIFIC RULES FOR LABELLING (IF ANY)**

**CONTROL BODY**

Ministry of Agricultural, Food and Forestry Policy
20, Via XX Settembre
00187 Rome
Italy

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# PRODUCT SPECIFICATION OF 'VERNACCIA DI SAN GIMIGNANO' REGISTERED AND GUARANTEED DESIGNATION OF ORIGIN WINES

| | |
|---|---|
| **Approved as Registered Designation of Origin (DOC) by Presidential Decree of 03.03.1966** | **Official Gazette 110 — 06.05.1966** |
| **Approved as Registered and Guaranteed Designation of Origin (DOCG) by Ministerial Decree of 09.07.1993** | **Official Gazette 169 — 21.07.1993** |
| **Amended by Ministerial Decree of 26.11.2010** | **Official Gazette 289 — 11.12.2010** |
| **Amended by Ministerial Decree of 30.11.2011** | **Published on the official website of the Ministry of Agricultural, Food and Forestry Policies Quality and Safety Section — PDO and PGI wines** |

## Article 1 — (Designation)

[1] The 'Vernaccia di San Gimignano' Registered and Guaranteed Designation of Origin (DOCG) is reserved for white wine, also produced in the 'riserva' type, which satisfies the conditions and requirements laid down in this product specification.

## Article 2 — (Permitted grape varieties)

[1] 'Vernaccia di San Gimignano' Registered and Guaranteed Designation of Origin wines must be obtained from grapes of the Vernaccia di San Gimignano variety.

[2] No more than 15 % of other non-aromatic white grape varieties suitable for growing in the Tuscany Region may be also used. The following grape varieties may not be used: Traminer, Moscato Bianco, Muller Thurgau, Malvasia di Candia, Malvasia Istriana and Incrocio Bruni 54. Sauvignon and Riesling grape varieties may be used, but not exceeding a proportion, separately or together, of 10 %.

[3] *Annex 1* lists the additional grape varieties that may be used to produce the above wine, entered in the national register of wine grape varieties approved by the Ministerial Decree of 7 May 2004 (published in Official Gazette No 242 of 14 October 2004), as amended.

## Article 3 — (Grape production area)

[1] The grapes to be used to produce 'Vernaccia di San Gimignano' wine must be obtained from vineyards located on hillsides in the municipality of San Gimignano in the province of Siena.

## Article 4 — (Wine-growing)

[1] The environmental and growing conditions in vineyards for producing 'Vernaccia di San Gimignano' Registered and Guaranteed Designation of Origin wine must be the traditional conditions for the area and, in any case, suitable for obtaining the specific quality characteristics from the grapes and the wine made from them.

[2] Consequently, only well exposed hillside land situated at an altitude of no more than 500 metres above sea level and of Pliocene origin, composed of yellow sand and sandy clay and/or medium texture, is suitable.



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[3] Any kind of forcing is prohibited. Emergency irrigation is allowed.

[4] Planting, training and pruning systems must be such as to preserve the specific properties of the grape and the wine. 'Tendone' training systems may not be used.

[5] The number of actual vines per hectare of useful productive area may not be fewer than 4 000 for new plantations or replantings.

[6] New plantations enter into full production from the fourth growing year. Production of 60 % of the maximum expected production is allowed in the third year of growth, however.

[7] The maximum permitted production per hectare in single cropping is 9 tonnes. In any case, maximum grape production may not exceed 3.0 kg per actual vine. For plantations existing and planted between 9 July 1993 and the date of entry into force of this specification, maximum grape production may not exceed 4.0 kg per actual vine. For plantations existing and planted before 9 July 1993, maximum grape production may not exceed 5.0 kg per actual vine.

[8] These limits, even in exceptionally good years, must be achieved through careful selection of the grapes, provided that total production does not exceed the limit by 20 %, in which case all production will be declassified.

[9] The Tuscany Region, on a proposal from the Consorzio di Tutela [protection consortium], after consulting the relevant trade organisations, may issue a decree to establish, from year to year prior to the harvest, a production limit lower than that laid down in this specification, notifying forthwith the control body and the Ministry of Agricultural, Food and Forestry Policies.

[10] The grapes to be used to make 'Vernaccia di San Gimignano' wine must ensure that the wine has a natural alcoholic strength by volume of at least 10.50 % vol., and the 'riserva' type of at least 12.00 % vol.

[11] The grapes used for the vinification of the 'riserva' type must be subject to a specific annual notification and the winery registers must explicitly state what use is made of the grapes.

**Article 5 — (Vinification)**

[1] The wine must be made within the municipality of San Gimignano.

[2] However, the wine may be made outside the production area by companies that have obtained a specific authorisation from the competent Ministry under the conditions laid down in the production specification approved by the Ministerial Decree of 9 July 1993.

[3] The maximum yield of the wine grape must not exceed 70 %, and, if the yield does exceed that limit, the surplus, up to a maximum of 5 %, may not be classed as of registered and guaranteed designation of origin. If the overall yield is greater than 75 %, none of the product may be classed as of registered and guaranteed designation of origin.

[4] Enrichment is permitted under the conditions laid down in EU and national rules, and, in the case of concentrated must, only rectified concentrated must may be used.

[5] Wooden containers may be used in vinification and subsequent storage.

[6] 'Vernaccia di San Gimignano' Registered and Guaranteed Designation of Origin wine of the 'riserva' type must aged for at least 11 months from 1 January of the year after the grapes were grown. Before the wine enters into circulation, it must be finished in the bottle for three months.



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[7] Ageing and finishing operations must be carried out in the area where the grapes are grown or in authorised wine-making establishments as provided for in paragraph 2 of this Article.

[8] Bottling is permitted only in the wine-making area as demarcated in paragraphs 1 and 2 of this Article.

[9] In accordance with Article 8 of Regulation (EC) No 607/2009, bottling or packaging must take place in the above-mentioned demarcated geographical area, in order to preserve the quality and to guarantee its origin.

[10] In accordance with Article 8 of Regulation (EC) No 607/2009, in order to safeguard the pre-established rights of entities who have traditionally bottled outside the demarcated production area, individual authorisations are provided for under the conditions set out in Article 10(3) and (4) of Legislative Decree No 61/2010 (*Annex 2*).

**Article 6 — (Characteristics of wine for consumption)**

[1] 'Vernaccia di San Gimignano' Registered and Guaranteed Designation of Origin wine, when it enters into circulation, must have the following characteristics:
**Colour**: straw-yellow with hints of gold that are more accentuated with ageing.
**Aroma**: delicate, fine with fruity notes; with finishing and ageing, they develop mineral hints.
**Flavour**: dry, harmonious, full-bodied, sometimes with a distinctive almond after-taste.
**Minimum total alcoholic strength by volume**: 11.50 % vol.; 12.50 % vol. for the 'riserva' type.
**Residual sugars**: maximum 4.0 g/l.
**Total acidity**: minimum 4.5 g/l.
**Minimum sugar-free extract**: 16.0 g/l.

[2] The Ministry of Agricultural, Food and Forestry Policies may issue a decree to amend the minimum limits set out above for total acidity and sugar-free extract.

**Article 7 — (Labelling)**

[1] In the designation and presentation of 'Vernaccia di San Gimignano' Registered and Guaranteed Designation of Origin wine, the term 'riserva' of that type must appear below the words 'Registered and Guaranteed Designation of Origin' and be written in characters of a size not exceeding those used for the 'Vernaccia di San Gimignano' designation of origin, equally visible and using the same reference colours.

[2] It is prohibited to add any term other than those laid down in this specification, including adjectives such as 'extra', 'fine', 'scelto' [choice], 'selezionato' [selected], 'superiore' or 'vecchio' [ancient].

The use of terms referring to names, business names and private trademarks which do not seek to promote the product and are not likely to mislead the purchaser is permitted.

[3] The term 'vineyard' may be used in the designation of the 'Vernaccia di San Gimignano' Registered Designation of Origin wines referred to in Article 1, provided that it is followed by the relevant place name or traditional name, that the wine is made and stored in separate containers and that this term is used both in the declaration of the grapes and in the records and accompanying documents, and that it appears in the appropriate regional list pursuant to Article 6(8) of Legislative Decree No 61/2010.

[4] The designation of 'Vernaccia di San Gimignano' Registered and Guaranteed Designation of Origin wine must specify the year in which the grapes were grown.



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**Article 8 — (Containers)**

[1] The bottles in which 'Vernaccia di San Gimignano' wine is put up for sale must be of glass, of the Bordeaux type and have a capacity of 0.187, 0.375, 0.500, 0.750, 1.500 or 3.000 litres.

[2] Sealing systems permitted are those provided by law.

**Article 9 — (Link to the geographical environment)**

**A)** Details of the geographical area

**1)** Natural factors relevant to the link

The production area falls entirely within the municipality of San Gimignano, located in the north-west of the province of Siena, in the heart of Tuscany, halfway between the Tyrrhenian coast and the Apennine ridge. It is a hilly area with altitudes ranging from 67 to 629 m above sea level; the soils are of Pliocene origin, dating back to 6.8 to 1.8 million years ago.
The land used to produce Vernaccia di San Gimignano is formed on the Pliocene marine deposits and consists of yellow sands (tufa) and yellow and grey clay which, in turn, are often stratified on denser and deeper clays. In addition, they are distinguished by the presence of sand containing stones and clayey schists, a combination which creates favourable conditions for the penetration of plant roots. They generally contain organic substances, owing to repeated tillage and cultivation of crops over the centuries. The various combined proportions of sand, clay, organic matter and stones that characterise the individual soils are an important factor that determines the properties of the grapes and wines, enhancing the body, freshness and ageing capacity, which are characteristics that are common to and, at the same, distinguish the individual Vernaccias.

The vineyards are at altitudes between 70 and 500 m above sea level, with varying gradients and exposures depending on the hillside where they are located.

The area has a sub-Mediterranean climate with fairly dry summers, rather cold winters and rainfall concentrated in two periods: late autumn-early winter and late winter-early spring.

Temperatures are typical of the climate of the area. Average annual rainfall is around 700 mm, distributed on average over 83 rainy days, and has a relative minimum in summer and a peak in autumn. The area is well ventilated throughout the year. Fogs are rare.

**2)** Human factors relevant to the link

The human factors linked to the wine-growing area are of major importance, where the people have a long-established tradition of producing Vernaccia di San Gimignano wines.
There is abundant archaeological evidence of wine-growing in the San Gimignano area dating back to Etruscan times. For centuries, the production and sale of wine was the main agricultural and economic activity. There are historical records in the municipal tax regulations of the production and marketing of Vernaccia di San Gimignano as far back as 1276.
The Vernaccia grape was introduced to the San Gimignano area during the 12th century. Interestingly, a study conducted by Serge Genomics, a spin-off company of the University of Siena commissioned by the San Gimignano Consorzio della Denominazione [designation consortium] to define the genome of Vernaccia di San Gimignano, revealed a substantial genetic uniformity of today's productive vines, due to the fact that all have a common root, with no contamination over the centuries from other vines from other regions: 'The data obtained have enabled us to identify clearly the genotype profile of the Vernaccia grape grown in the municipality of San Gimignano, confirming that it matches the grape variety stored in the official reference collections (CRA-VIT Conegliano Veneto) …'



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Over the centuries, human labour has shaped the countryside, codified the various training and planting systems, updated wine-making techniques and introduced other white grape varieties to complement Vernaccia di San Gimignano, resulting in the present situation as described in this product specification, the fruit of tradition and innovation, in the constant pursuit of better quality wines.

The specification allows for a lot of freedom in the use of traditional Tuscan training systems but rules out all high-trained systems because they are incompatible with a hillside environment in a sub-Mediterranean climate.

The wine-making practices are those traditionally consolidated in the area for making still wines, suitably differentiated by type; Vernaccia di San Gimignano is actually one of the few Italian white wines also produced in the 'riserva' type, which is more structured and whose production involves a period of finishing as described in Article 5(6).

**B)** Information on the quality and characteristics of the product essentially or solely attributable to the geographical environment

The Vernaccia di San Gimignano Registered and Guaranteed Designation of Origin refers to two types of white wine ('base' and 'riserva') which have very clear and particular analytical and organoleptic properties, as described in Article 6 of the specification, that enable them to be clearly identified in terms of their geographical location. In particular, they have a straw-yellow colour with hints of gold that are more accentuated with ageing. Their aroma is delicate, fine with fruity notes which, with finishing and ageing, can develop mineral hints. On the palate, all the wines have a dry, harmonious, full-bodied flavour, sometimes with a distinctive almond after-taste.

**C)** Description of the causal interaction between the factors referred to in point A) and those referred to in point B)

Vernaccia di San Gimignano is very much a native grape variety, extremely robust and potent, and one of the most ancient wines in Italy, with a history that is intertwined with that of the city and the land of San Gimignano: after being produced in large quantities in the medieval period, like the city, it experienced a long decline until the latter half of the 20th century, when it was revived and achieved renewed success.

It seems that the vine was introduced from Liguria (from *Vernazza,* hence the name) in about 1200 by a certain Vieri de' Bardi, but its origin is uncertain; others claim that the name derives from the Latin *vernaculum,* meaning *vernacular*, indicating typical products of a territory, which would explain why the name Vernaccia is also used for totally different vines, such as those of Oristano and Serrapetrona.

There are historical records of Vernaccia from the early 1200s: in 1276, the tax regulations of the municipality of San Gimignano refer to the imposition of a tax of three soldi for each load of Vernaccia sold outside the municipal territory, which reveals that its fame had already spread beyond the city walls, also confirmed by the many literary references to it from the 13th to the 16th century.

Perhaps the most famous is that of Dante Alighieri, who in the Divine Comedy sends Pope Martin IV to Purgatory to atone for his sins of gluttony, especially the eels of Bolsena cooked in Vernaccia: *'... had keeping of the Church; he was of Tours, and purges by wan abstinence away Bolsena's eels and cups of muscadel [Vernaccia] ...', Purgatory, Canto XXIV*.



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Michelangelo Buonarroti 'the Younger', describes what the wine was like then, namely the wine that *'kisses, licks, bite, punches, stings'* — sweet, then, but tannic and tart, very different from the present-day wine, although from the scientific studies carried out on the Vernaccia DNA, it can be deduced that the profound difference derives from the growing and vinification techniques, rather than any difference in the Vernaccia grape variety.

An expert judgment on the quality of the wine comes from Sante Lacerio, a sommelier of Pope Paul III, who in a letter of 1541, after asking the municipality for 80 flasks of Vernaccia, regrets that in San Gimignano too much emphasis is placed on cultivating art and science, rather than cultivating Vernaccia, which '*... is a perfect drink for a nobleman, and it is a great shame that the place does not make much of it ...*'

The crucial link between Vernaccia di San Gimignano and the land is therefore a matter of historical record, as is the fact that, for centuries, its production has been a primary economic item and that wine-growing has shaped the physical landscape; it is also true that this grape variety has not spread to any other part of Italy than San Gimignano, although from the medieval times merchants tried to export the vine to other places, on account of the reputation it enjoyed, but without lasting success.

After its great success in the Medieval and Renaissance era, almost all traces of Vernaccia were lost until after the Second World War, when the wine-growers of San Gimignano rediscovered the value of the ancient vine and embarked on the adventure that, in 1966, led to the Registered Designation of Origin: another distinction of Vernaccia di San Gimignano is that it was the first wine in Italy to earn this title, followed by the Registered and Guaranteed Designation of Origin in 1993.

**Article 10 — (References of the control body)**

Valoritalia Srl
Registered office
Via Piave, 24
00187 Rome, Italy
Tel.: +39 06 45437975;
Fax: +39 06 45438908;
E-mail: info@valoritalia.it

Valoritalia Srl ensures that the production process and the certified product comply with the requirements of the product specification.

Valoritalia Srl is the Italian wine production quality certification control body authorised by the Ministry of Agricultural, Food and Forestry Policies, pursuant to Article 13 of Legislative Decree No 61/2010, which carries out annual verifications of compliance with the provisions of this specification, in accordance with (a) and (c) of the first subparagraph of Article 25(1) and Article 26 of Regulation (EC) 607/2009, for products covered by the Registered Designation of Origin, using systematic checks throughout the entire production chain (viticulture, processing, packaging), in accordance with (c) of the second subparagraph of the aforementioned Article 25(1).

In particular, the verifications are carried out in compliance with a predetermined control plan, approved by the Ministry, in accordance with the model approved by the Ministerial Decree of 2 November 2010, published in Official Gazette No 271 of 19 November 2010 (*Annex 3*) which provides for a 100 % documentary control of all users in the wine-growing sector, and a sample-based annual inspection on a minimum percentage of users.



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The control activities for each of the players concerned (wine-growers, bottlers and wine-makers) cover:

- 100 % of paper and computerised documentation submitted by all the users of the Vernaccia di San Gimignano Designated Origin in notifications of the wine-grape production to the competent authorities and applications to use the designation, applications for certification of eligibility for the wine designation, requests for opinions of compliance of the shipments of lots to be bottled by the bottler;
- A significant sample (as per Ministerial Decree 16235 of 21 July 2009) for each entity in the chain on-site, in the vineyard and in the cellar and at the various stages of production, to verify compliance with declarations and operations carried out in accordance with the rules and as shown in the documentation and records.

The reference parameters for the entities involved in the various stages of the production process are laid down in the product specification for the Vernaccia di San Gimignano Registered and Guaranteed Designation of Origin.

The Plan is divided into nine sections, each relating to one entity, one production phase and one specific control task:

- four sections concerning wine-growers, during the growing of the grapes with verifications of the vineyard registers, the declaration of the grapes and the farm inspections;
- two sections concerning wine-makers at the stage of grape production and with verifications that they have the cellar shipments for the bottling request, and cellar inspections of the bottled and packaged products;
- three sections on the bottlers, in the bottling and packaging phases, with verifications that they have the cellar shipments for the bottling requests, and cellar inspections of the bottled and packaged products.

Pursuant to Article 9 of the Ministerial Decree of 29 March 2007, Valoritalia uses the DOCG collar as a traceability system: in practice, a special stamp, printed by the State Printing Works, Stationery Office and Mint, is applied to the bottles in such a way as to prevent the contents from being removed without destroying the stamp. The stamp bears a serial number and an identification number.



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Vino Nobile di Montepulciano

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Italy

## APPLICANT

Consorzio Del Vino Nobile Di Montepulciano
7 Piazza Grande
53045 Montepulciano
Italia

Tel. +39 0578 757812 / Fax. +39 0578 757813
info@consorziovinonobile.it, p.solini@consorziovinonobile.it

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 18.9.1973
*Date of Protection in the Member State:* 16. 7. 1966

## PRODUCT DESCRIPTION

- **Raw Material**

Wine made primarily from the Sangiovese grape variety.

- **Alcohol content :** min 12,50% vol
- **Physical Appearance**

Ruby red.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Toscana Region (province of Siena).

## LINK WITH THE GEOGRAPHICAL AREA

The interaction between the various natural and human factors have made it possible to preserve the viticultural character of the territory of Montepulciano, and prevent it from undergoing the urbanization that has characterized other areas of Tuscany.

The role of culture and the environment on the characteristics of the wine is demonstrated by studies on land and zoning made since 1989 (Campostrini and Costantini, 1996) and which have shown that the existing soils in the production area give to the Vino Nobile, and to Sangiovese in particular, notes of cherry, violet and spices.

Although there are several types of soil, productivity and grape quality is managed in different situations by appropriate cultivation techniques and soil management, ranging from mechanical tillage in the less fertile soils to the herbaceous cover in the the most productive soils. These

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interventions, based on multi-annual experience, are conducted so that the quality of the grapes harvested follows uniform and suitable maturation parameters.

The hilly terrain and exposure of the vineyards contributes to generating a particularly favorable climate for growing grapes.

The winter and spring rains favour the formation of a good water reserve in the fields, while the little summer rain (July average less than 30 mm) determines the overall moderate water shortage that favours the maturation phase at the expense of vegetative plant growth.

The many hours of sun and high heat level reached in July and August favour a regular ripening of grapes and an excellent preparation for ripening, while in September and early October high thermal variation between day and night, especially in the highest levels, promotes phenolic and aromatic complexity of the grapes.

The history of Montepulciano wine from Etruscan times to the present day is documented by an extensive bibliography and archaeological finds, which have led growers over time, and through interaction with the environment , to identify, develop and select best practices for quality wine production.

From its earliest origins, Montepulciano has merged its history with wine, as evidenced by one kylix ( cup of wine ) found in 1868 in an Etruscan tomb near the city .

The oldest document about wine from Montepulciano dates back 789: Arnipert cleric gives to the church of San Silvestro sull'Amiata land planted with vines located at Castle Policiano. Then Ripetti in his Dizionario storico e geografico della Toscana (" Historical and Geographical Dictionary of Tuscany ") cites a 1350 document in which are written down the terms for trade and export of Montepulciano wine.

From the High Middle Ages vineyards are documented as producing excellent wines. In the mid-1500 Pulitianus Mons and Sante Lancerio, winemaker of Pope Paul III Franesio, celebrate the Montepulciano by stating "most perfect in both winter and summer, fragrant , tasty, not bitter or aggressive color, so it is wine of Lords" as they are served to the tables of the nobles. Older labels simply indicate Scelto Rosso di Montepulciano .

In the seventeenth century, we recall that Francesco Redi, a distinguished physician, naturalist and poet, praised the wine very effectively in his dithyramb 'Bacco in Toscana' in 1685. Redi imagined Arianna Bacco and praised the best wines of Tuscany as being "the beautiful white hand with which Arianna pours Montepulciano ) and concludes "Montepulciano, of all wines is the King!" The little poem was a great success and went from court to court, and to William III , King of England. Perhaps the preference of King William by Tuscan wines was due to Redi and gave him his own celebrity. It bears witness to the journey made in 1669 by a British delegation to the Grand Duchy of Tuscany to provide the English court with Moscadello Montalcino and Vino Nobile di Montepulciano.

In the late nineteenth century, there was the need to train officers for the management of the vineyards and wineries : in 1882 a practical school of agriculture was created and is still active in the border in the town of Cortona, a technical agricultural Institute.

More recently, in 1933, in the publication "Vini tipici Senesi" ( typical wines of Siena) led by Montanari and Musiani, is a detailed description of the technical production of Vino Nobile di Montepulciano, very similar to the current disciplinary denominations.

In 1937 a social network was created with the intention of creating a structure for marketing of wine also produced by small farmers and in 1965 the Consorzio del Vino Nobile dei produttori (Consortium of producers of Vino Nobile ) was born.

The recent history of Vino Nobile di Montepulciano is distinguished by an evolution, in line with the most modern production trends, techniques of vineyard management and winemaking. The planting density is therefore increased to reduce unit production of grapes per plant, and forms of cultivation and pruning have been oriented towards systems that promote optimum vegetative - productive development and a perfect sanitary state of the grapes. At the same time, fermentations, the ripening period of wood and the use of the various containers have been optimized, with the intention of obtaining a wine of great body, endowed over time with longevity and stability.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Ministero delle Politiche Agricole, Alimentari e Forestali
Dipartimento dell'Ispettorato centrale della tutela della qualità e repressione delle frodi dei prodotti agro-alimentari
Via Quintino Sella n. 42,
00187 ROMA

Tel. +39 6/46656608, +39 6/46656648, +39 6/46656658
icq.dip.segreteria@politicheagricole.gov.it

**SUMMARY TECHNICAL SPECIFICATIONS**

**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF THE GEOGRAPHICAL INDICATION:

Zampone Modena P.G.I.

## CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

[Short description type of product]

Cooked meat product.

## APPLICANT:

Consorzio Zampone Modena Cotechino Modena.

## PROTECTION IN EU MEMBER STATE OF ORIGIN

Protected Geographical Indication since 1999 (EC Reg. N. 590 of 18th March 1999, published in the Official Journal of 19th March 1999).

## DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

Zampone Modena is made from expertly selected pork meat combined with rind, according to the dictates of the ancient recipe. Can be delicately flavored with pepper, cloves, nutmeg, cinnamon, cloves and wine.

The resulting mixture is then stuffed into a natural casing, represented by the skin of the foreleg of the pig, tied at the top, as tradition requires.

Zampone Modena is usually commercialized in the pre-cooked format, but is also available in the raw format.

The pre-cooked product is packed in hermetically sealed bags and subjected to heat treatment at elevated temperatures for a sufficient time to ensure organoleptic stability. It is ready to eat after a 20 minutes boiling.

The raw product, instead, is dried in hot air ovens. To be able to appreciate the typical flavour and taste in this case it is necessary to boil it for about 2 hours. So the product acquires its typical taste, pink to red colour and firm texture.

## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA



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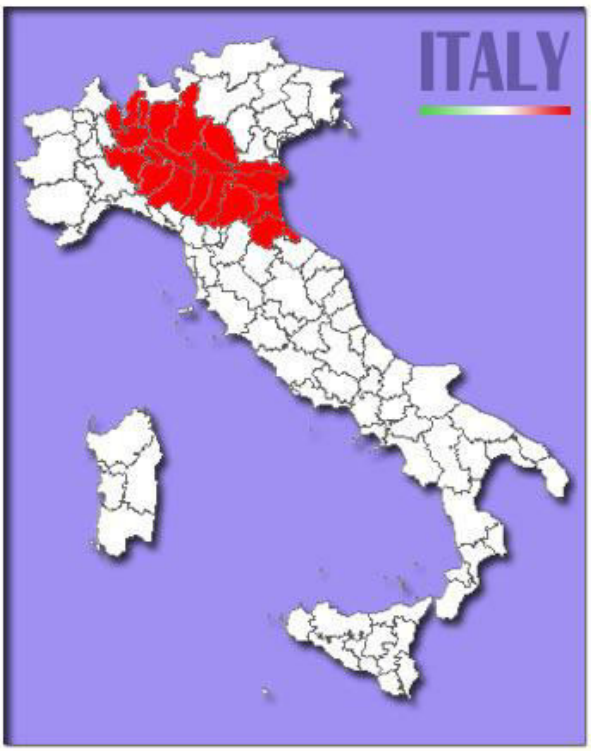
Zampone Modena is processed in a typical geographical area that includes the following Italian provinces: Modena, Ferrara, Ravenna, Rimini, Forlì, Bologna, Reggio Emilia, Parma, Piacenza, Cremona, Lodi, Pavia, Milano, Monza e Brianza, Varese, Como, Lecco, Bergamo, Brescia, Mantova, Verona and Rovigo.




## LINK WITH THE GEOGRAPHICAL AREA

The characteristics of this product are affected by natural and human factors typical of the production area.

This region has unique environmental conditions, characterized by a high humidity throughout the year, high temperature variations between summer and winter, relatively poor ventilation and the formation of fog. These conditions contribute to obtain a high quality raw material.

The professionals working in this area, also, are skilled workers who have made possible the continuation of the production process over time, in full compliance with the established tradition.

## SPECIFIC RULES CONCERNING LABELLING (IF ANY)

The name "Zampone Modena", which is untranslatable, must be put on the product marketed for consumption, followed by the wording "Indicazione Geografica Protetta" (Protected Geographical Indication) and/or by the abbreviation I.G.P. (PGI).

## CONTROL AUTHORITY/CONTROL BODY

I.N.E.Q. (Istituto Nord Est Qualità), located in San Daniele del Friuli (UD) - Italy, is the official control body for Zampone Modena P.G.I., authorized by the Italian Ministry (Ministero delle Politiche, Agricole Alimentari e Forestali).



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**SUMMARY TECHNICAL SPECIFICATIONS**

**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**

"Originali lietuviška degtinė/Original Lithuanian vodka"

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Spirit drink (vodka)

**APPLICANT:**

Association "Alliance of Baltic Beverage Industry"
J. Jasinskio str. 16
Vilnius, Lithuania

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

The date of the first protection in Lithuania: from 01-05-2004 (The Technical Regulation on the Production, Handling and Presentation of Spirit Drinks approved by Order No 3D-139 of the Minister of Agriculture of the Republic of Lithuania dated 7 April 2003 and amended by Order No 3D-208 of the Minister of Agriculture of the Republic of Lithuania dated 22 April 2004 (*Official Gazette*, 2003, No 36-1600; 2004, No 60-2155))

Date of protection in the EU: from 01-05-2004, Annex III of the Regulation (EC) No 110/2008

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

- **Raw materials**

Rectified ethyl alcohol produced from grain cultivated in the Republic of Lithuania and water prepared by reverse osmosis.

Ethyl alcohol type: "Deluxe". This type of ethyl alcohol meets the strictest quality requirements. Its levels of residues are stated below (also in comparison with the limits in the legislation of European Union):

| Residues | Maximum level | |
|---|---|---|
| | "Deluxe" ethyl alcohol | EU limit (Regulation (EC) No 110/2008) |
| (i) total acidity, expressed in grams of acetic acid per hectolitre of 100 % vol. alcohol: | **0,8** | 1,5 |
| (ii) esters expressed in grams of ethyl acetate per hectolitre of 100 % vol. alcohol: | 1,3 | 1,3 |
| (iii) aldehydes expressed in grams of acetaldehyde per hectolitre of 100 % vol. alcohol: | **0,2** | 0,5 |
| (iv) higher alcohols expressed in grams of methyl2 propanol1 per hectolitre of 100 % vol. alcohol: | **0,3** | 0,5 |

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| | | |
|---|---|---|
| (v) methanol expressed in grams per hectolitre of 100 % vol. alcohol: | **10** | 30 |
| (vi) dry extract expressed in grams per hectolitre of 100 % vol. alcohol: | 1,5 | 1,5 |
| (vii) volatile bases containing nitrogen expressed in grams of nitrogen per hectolitre of 100 % vol. alcohol: | 0,1 | 0,1 |
| (viii) furfural: | not detectable | not detectable |

- **Other ingredients**

In addition, to give special organoleptic characteristics, juices, extracts of plant materials and natural flavouring substances may be added. Also colorants may be used.

- **Filtration**

"Originali lietuviška degtinė/Original Lithuanian vodka" must be filtered using the classical three-stage filtering system (initial quartz sand filters, activated charcoal column filters and secondary quartz sand filters). Other filters can also be used additionally.

- **Alcohol content**

Minimum 40 % vol.

- **Physical appearance**

Crystal clear vodka or flavoured (and/or coloured) vodka. On the label "Originali lietuviška degtinė" and/or English translation "Original Lithuanian vodka" appears. There are no particular requirements regarding bottle size (volume), shape or colour.

**CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

Production area is limited to the entire territory of the Republic of Lithuania.

**LINK WITH THE GEOGRAPHICAL AREA**

Generally vodka may be produced from various materials: grain, potatoes, molasses, grapes, etc. and every raw material gives to the product its distinctive taste and flavour.

But ethyl alcohol used for the production of "Originali lietuviška degtinė/Original Lithuanian vodka" must meet two main conditions:

1. It must be produced only from grain (mainly from wheat, rye or triticale);
2. These grains must be cultivated in the Republic of Lithuania.

Additionally "Originali lietuviška degtinė/Original Lithuanian vodka" must be filtered through three stage filtration system (primary quartz sand filters, activated charcoal filters and secondary quartz sand filters).

This gives to "Originali lietuviška degtinė/Original Lithuanian vodka" particular smoothness, taste and flavour.

**SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

None.

**CONTROL AUTHORITY/CONTROL BODY**

State Food and Veterinary Service
Siesikų str. 19, Vilnius 07170
Lithuania

Tel: +370 5 240 4361
Fax: +370 5 240 4362
E-mail: vvt@vet.lt

**SUMMARY TECHNICAL SPECIFICATIONS**

**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF THE GEOGRAPHICAL INDICATIONS:

Genièvre/Jenever/Genever

## CATEGORY OF THE PRODUCTS FOR WHICH THE NAME ARE PROTECTED

Category Juniper-flavoured spirit drinks (category 19 of Annex II to Regulation (EC) No. 110/2008).

Genièvre/Jenever/Genever is a spirit drink produced by flavouring ethyl alcohol of agricultural origin and/or grain spirit and/or grain distillate with juniper (Juniperus communis L. and/or Juniperus oxicedrus L.) berries. The minimum alcoholic strength by volume of jenever/genievre/genever shall be 30% and it can contain a percentage of *moutwijn* (grain distillate or eau-de-vie de grains) under conditions further specified in the technical files.

## APPLICANT:

In The Netherlands:

Productschap Dranken Commissie Gedistilleerd / SpiritsNL Dagelijkse Groenmarkt 3-5

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2501 CE The Hague

In Belgium

Federation belge des vins et spiritueux asbl - Belgische Federatie van Wijn en Gedistilleerd vzw
Rue de Livourne 13 bte 5 - 1060 Bruxelles Tel : +32/2/537.00.51 - Fax : +32/2/537.81.56 GSM : +32/475.56.16.03

In France

Association de defense du Genievre Flandres Artois 1 rue de la distillerie 59118 WAMBRECHIES

In Germany

1) Bundesverband der Deutschen Spirituosenindustrie und -importeure e.V. (BSI)
UrstadtstraBe 2
53129 Bonn
Geschaftsfuhrerin (General Director): Angelika Wiesgen-Pick
Phone: 0049 (0)228 53994-0
Fax: 0049 (0)228 53994-20
E-Mail: info@bsi-bonn.de
Internet : http://www.spirituosen-verband.de

BSI is the German spirit drinks producers and the spirit drinks importers association which covers about 90 % of the German spirit drinks market.

2) Verband Deutscher Kornbrenner und mittelstandischer Spirituosen- und Alkoholanbieter
GilsingstraBe 29 44789 Bochum
Berater/Ansprechpartner (Consultant): Peter Pilz
Tel/Fax: 0234-72740
E-Mail: deutschekornbrenner@aol.com

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

With Regulation (EC) No. 110/2008 entry into force, as of 20 May 2008

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

Genièvre/Jenever/Genever is a spirit drink produced by flavouring ethyl alcohol of agricultural origin and/or grain spirit and/or grain distillate with juniper (Juniperus

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communis L. and/or Juniperus oxicedrus L.) berries. The minimum alcoholic strength by volume of this spirit drink shall be 30% and it can contain a percentage of *moutwijn* (grain distillate or eau-de-vie de grains) under conditions further specified in the technical files. The appearance/colour must be clear. Genièvre/Jenever/Genever may be sweetend to a maximum of 20 grams per litre expressed as invert sugar. Genièvre/Jenever/Genever may under conditions further specified in the technical file only contain added caramel E150a as a means to adapt colour. Other flavouring substances, preparations, and parts of aromatic plants may be used in addition to juniper, but the organoleptic characteristics of juniper must be discernible, even if they are sometimes attenuated.

Moutwijn (or grain distillate or eau-de-vie de grains) is distilled between 80 vol% and 43 vol%.

All phases of the manufacturing process of the finished product of which it receives its

character and essential definitive qualities conferred too must take place in the geographical areas mentioned.

Reduction of the alcoholic strength by addition of water in accordance with point 6 of Annex I of Regulation 110/2008 can be executed outside the geographical areas concerned.

## CONCISE DEFINITION OF THE GEOGRAPHICAL

GEOGRAPHICAL AREA of Genièvre/Jenever/Genever:

Belgium, The Netherlands, France (Departements Nord (59) and Pas-de-Calais (62)), Germany (German BundeslanderNordrhein-Westfalenand Niedersachsen)

### LINK WITH THE GEOGRAPHICAL AREA

The origin of genever can be traced back to the Middle Ages when pharmacists and alchemists in the Low Lands (now in modern day the Netherlands and in neighbouring regions to Netherlands in Germany, Belgium and French Flanders) used the distilled drink for medicinal purposes. The first written reference to genever is in 'Der Naturen Bloeme', written by Jacob van Maerlant in Damme, Belgium between 1266 and 1269. In his publication, van Maerlant described how wine, in which juniper berries had been boiled, was considered to have medicinal powers. In the late 15th century, in the Low Lands (, juniper flavoured spirit seems to have made the leap from the apothecary's counter to the tavern table fairly effortlessly. Some historians attribute the invention of genever to a man called Doctor Sylvius, a physician and chemist, and was a renowned professor at the University of Leyden. In fact, Genever was simply a variation on the korenbrandewijn (literally 'barley wine' that had been 'burnt' - or distilled), which had been well known in Holland before Dr. Sylvius set up his still. Dr. Sylvius' innovation was improving the palatability of this spirit by adding it with a mixture of juniper berries and other aromatics. Juniper berries were a popular flavoring in Europe at the time, even being used in beer. Holland's recently acquired colonies made exotic spices more available than ever before. By now some producers produced a superior variant of korenbrandewijn by combining careful distilling, juniper, and spices from around the globe. By 1595 they was selling his product as 'Genova'. The genova recipe quickly became a popular beverage among Dutch drinkers, who adopted the name genever for the spirt. By this time, many distillers had begun producing their own genevers. The Dutch were probably the first European nation to develop a large-scale commercial distilling industry. Between 1500 and 1700 every sizeable town had several distilleries making jenever, spirit or liqueurs. The original Genever was distilled using pot stills from a malted barley 'beer'. This produced a rich distillate. The distillate was then

further flavored with juniper and spices. This traditional style of genever is now known as korenwijn. The late 19th and early 20th centuries saw new styles of genever emerge, driven by the greater efficiencies offered by column stills as opposed to pot stills, as well as by wartime austerity measures that limited the availability of barley. A distinction developed between Oude and Jonge styles of genever, corresponding to traditional and modern production methods, respectively. Both these styles are blends of different types of spirits. The Oude style is malty and sweet, and contains a high proportion of *moutwijn,* cut with neutral grain or other alcohol. The Jonge style is lighter and drier, with a higher proportion of neutral alcohol and a lower proportion of moutwijn. Through the 17th, 18th and 19th Centuries Holland exported large quantities of Genever to markets throughout Europe and the Americas.

Nowadays genever is produced in The Netherlands and Belgium, some parts France and some parts of Germany.

**SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

The Netherlands:

Verordening benaming gedistilleerde en zwak gedistilleerde dranken Productschap Dranken 2009

Germany:

German definitions for spirit drinks of 1930, 1971

**CONTROL AUTHORITY/CONTROL BODY**

The Netherlands:

Netherlands Food and Consumer Product Safety Authority (NVWA)

Catharijnesingel59,Utrecht

Belgium

Federale Overheidsdienst Economie, KMO, Middenstand & Energie

Algemene Directie Controle en Bemiddeling

Koning Albert II-laan 16 (NG III)

1000 Brussels

France

Autorites de controle en France
Direction generale de la concurrence, de la consommation et de la repression des fraudes, 59 boulevard vincent Auriol, 75703 PARIS Cedex 13

Institut national de l'origine et de la qualite,

12, rue Henri Rol-Tanguy, - TSA 30003 - 93 555 Montreuil-sous-Bois cedex

Germany

- Bundesministerium fur Ernahrung, Landwirtschaft und Verbraucherschutz (Federal Ministry of Food, Agriculture and Consumer Protection; BMELV)
- Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e. V. (Federal Association of German Spirit Drinks Producers and Importers; BSI)

# SINGLE DOCUMENT

**'EDAM HOLLAND'**

EU No: NL-PGI-0105-01336 – 18.05.2015

**PDO ( )  PGI ( X )**

## 1. NAME

'Edam Holland'

## 2. MEMBER STATE OR THIRD COUNTRY

The Netherlands

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

1.3. Cheese

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

'Edam Holland' is a naturally matured semi-hard cheese. It is produced in the Netherlands from cows' milk obtained from Dutch dairy farms and is matured to a consumer-ready product in Dutch maturing rooms.

Composition

'Edam Holland' is produced from one or more of the following raw materials:

– cows' milk or cows' milk products in which the ratio of whey protein to cows' milk casein is not exceeded. The cows' milk comes exclusively from Dutch dairy farms.

Characteristic properties

The cheese is shaped like a ball with a flattened top and bottom, or it may be shaped like a loaf or a block. The specifications are given in the table.

| **Type** | **Weight** | **Fat in dry matter** | **Moisture content (max.)** | **Salt in dry matter (max.)** |
|---|---|---|---|---|
| 'Baby Edam Holland' | max. 1.5 kg | 40.0 – 44.0 % | 46.5 % | 5.4 % |
| 'Edam Holland' (ball) | 1.5 – 2.5 kg | 40.0 – 44.0 % | 45.5 % | 5.0 % |
| 'Edam Holland Bros' (hard) | 1.5 – 2.5 kg | 40.0 – 44.0 % | 47.5 % | 5.3 % |
| 'Edam Holland Stip' (speckled) | 1.5 – 2.5 kg | 40.0 – 44.0 % | 45.5 % | 6.0 % |



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| | | | | |
|---|---|---|---|---|
| ‘Edam Holland’ (block-shaped) | max. 20 kg | 40.0 – 44.0 % | 46.0 % | 4.6 % |
| ‘Edam Holland’ (large loaf-shaped) | 4 – 5 kg | 40.0 – 44.0 % | 46.0 % | 4.6 % |
| ‘Edam Holland’ (small loaf-shaped) | 2 – 3 kg | 40.0 – 44.0 % | 47.0 % | 4.8 % |

The moisture content applies 12 days from the first day of preparation, with the exception of ‘Baby Edam Holland’, where it applies five days after the first day of preparation.

The other characteristic properties are as follows:

– Flavour: mild to piquant, depending on age and type.

– Cross-section: must be uniform in colour with a few small round holes. ‘Bros Edam Holland’ has a large number of small holes. The colour of the cheese varies from ivory to yellow.

– Rind: the rind is firm, smooth, dry, clean and has no fungal flora. It is produced by drying during the maturing stage.

– Texture: young ‘Edam Holland’ must be sufficiently firm and suitable for cutting. Once the cheese has matured further, it becomes firmer and tighter in structure. ‘Bros Edam Holland’ must be sufficiently firm and hard.

– Maturing period: a minimum of 28 days (a minimum of 21 days for ‘Baby Edam Holland’).

– ‘Edam Holland’ is a naturally matured cheese. Foil maturing is not permitted for ‘Edam Holland’.

– Maturing temperature: a minimum of 12 °C.

– Age: the shelf-life varies from a minimum of 28 days after manufacture (‘Baby Edam Holland’) to more than a year.

Special quality criteria

– When they reach and are stored by the cheese-maker, the milk, cream or semi-skimmed milk have undergone either no heat treatment at all or a non-pasteurising heat treatment.

– The cream and the skimmed or semi-skimmed milk should undergo pasteurisation immediately before being made into ‘Edam Holland’ so as to meet the following criteria:

    – phosphatase activity is undetectable, unless peroxidase activity is undetectable;

    – acidity levels, for cream measured on the basis of the fat-free product, are no higher than 20 mmol NaOH per litre, unless the lactate content is 200 mg per 100 g of fat-free matter or less;

    – no coliform micro-organisms are detectable in 0.1 ml.

– Immediately before being made into ‘Edam Holland’, all raw materials must be pasteurised in such a way that the undenatured whey protein content does not deviate or deviates only slightly from that of unpasteurised raw material of a similar type and quality.

– Only non-genetically modified cultures of lactic acid-forming and aroma-forming micro-organisms may be added when manufacturing ‘Edam Holland’. These cultures consist of appropriate mesophilic starter cultures for ‘Edam Holland’: Lactococcus and Leuconostoc L or LD, possibly in combination with thermophilic Lactobacillus and/or Lactococcus cultures. The available starter cultures play a very important role in the maturing process and the formation of the typical taste and aroma.

– Rennet: only calf rennet is used to manufacture ‘Edam Holland’. It is only in special circumstances, for example if required as a result of epizootic disease, that it may be necessary to switch to other types of rennet. In that case, the rennet used must comply with the requirements of the *Warenwetbesluit Zuivel* [Dairy Products (Commodities Act) Decree].

– The nitrite content of ‘Edam Holland’, in terms of nitrite ions, is no higher than 2 mg per kg of cheese.

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

—

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

Method of production

‘Edam Holland’ cheese is made from milk obtained from dairy farms in the Netherlands. The milk is cooled on the farm to a maximum of 6 °C and stored in a cooling tank on the farm. It is transported to the cheese factory within 72 hours. When it arrives at the cheese factory, it is either processed immediately or thermised (a non-pasteurising, light heat treatment) and put into cold storage for a short period of time before being turned into cheese-milk.

The fat content of the milk is standardised so that the fat/protein ratio is such that the cheese eventually produced has a fat content of between 40 % and 44 % fat in dry matter. The cheese-milk is pasteurised at a temperature of at least 72 °C for 15 seconds. It is curdled at a temperature of approximately 30 °C. The separation and coagulation of the milk proteins that occurs during this process is typical of ‘Edam Holland’.

The curds obtained by coagulation are separated from the whey and processed and washed to ensure that the moisture content and pH reach the desired levels.

The curds are pressed into the correct shape and desired weight in vats. The resulting ‘cheese’ is then immersed in the brine bath.

‘Edam Holland’ is only ever matured naturally, i.e. it is left open to the air to mature and is regularly turned and checked. As the cheese matures, a dry rind forms. Time and temperature play an important role in ensuring that the enzymatic and ageing processes are given sufficient opportunity to allow the cheese to develop the physical and organoleptic quality that is so characteristic of ‘Edam Holland’. It can take more than a year for ‘Edam Holland’ to mature, depending on the type of flavour desired.



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

'Edam Holland' may be cut and pre-packaged either in or outside the Netherlands, provided that the pre-packager has a comprehensive administrative monitoring system to ensure that the cut 'Edam Holland' can be traced by means of the unique combination of numbers and letters on the mark and that the consumer can be sure of its origin.

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

'Edam Holland' is a European Union Protected Geographical Indication (PGI).

This indication must be displayed in a prominent position on all whole cheeses, on the label applied to the flat side of the cheese and/or on the band around the cheese. This is not compulsory if the cheese is sold in pre-cut and pre-packaged form as described in Section 3.5. In that case, 'Edam Holland' must be displayed on the pre-packaging.

A clear distinguishing mark must be displayed on the packaging to enable consumers to identify 'Edam Holland' on the shelves. Through naming, the use of a separate identity (a logo is being developed) and the EU PGI symbol, it must be made clear to consumers that 'Edam Holland' is a different product from other Edam cheeses.

Proof of origin

A mark made from casein is placed on each 'Edam Holland' cheese before the curds are pressed (see diagram). The mark contains the designation 'Edam Holland', together with a combination of numbers and letters that is unique for each cheese (in ascending alphabetical and numerical order).

The COKZ (the Dutch dairy inspection institute) keeps a register of these unique numbers, which also contains a record of all test data (including time and place). The indication is easily recognisable to consumers and can be verified by an approval authority on the basis of the casein mark and the COKZ register.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Geographical area

The geographical area covered by the application is Holland, i.e. the European part of the Kingdom of the Netherlands.

## 5. LINK WITH THE GEOGRAPHICAL AREA

LINK



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The geographical component of this product name is ‘Holland’. As is common knowledge, ‘Holland’ is a synonym of the more official name, ‘the Netherlands’. During the time of the Republic of the United Netherlands (from the 17th to the 19th century), Holland was the most influential of the seven provinces.

Historical background

‘Edam Holland’ is a prime example of the Dutch tradition of cheese making, which stretches back to the Middle Ages and reached maturity as early as the 17th century (the Golden Age).

It is largely the geographical position of the Netherlands (mostly below sea level), its climate (a maritime climate) and the composition of the grass that grows there (predominantly on sandy and clay soils) that make the milk so suitable for producing a high-quality cheese that is packed with flavour.

The quality assurance systems in place on dairy farms and the intensive quality assessment system (each delivery of milk is tested and assessed according to various quality parameters) together guarantee the quality of the milk. Furthermore, there is an unbroken cold chain until the moment the milk is processed, with the milk being put into cold storage on the farm (maximum 6 °C) and transported to the factory in refrigerated tankers. The relatively short distances involved also help maintain the quality of the milk.

From its beginnings in farm-based production, ‘Edam Holland’ has developed, by way of production in local factories, to become a nationally produced product with a worldwide reputation and is an important, stable component in optimising the value of farm milk. At the beginning of the 20th century, national laws were introduced for Edam cheese, and the name ‘Edam Holland’ was established in the *Landbouwkwaliteitsbeschikking kaasproducten* [Agricultural Quality (Cheese Products) Decision].

Image of ‘Edam Holland’ among European consumers

A large-scale survey carried out in six European countries showed that European consumers see the Netherlands as the most important producer of Edam (and Gouda).

‘Edam Holland’ (and ‘Gouda Holland’) are symbols of Dutch cultural heritage. European consumers regard ‘Edam Holland’ (and ‘Gouda Holland’) cheese as brands. ‘Edam Holland’ (and ‘Gouda Holland’) are synonymous with Dutch quality products. Market research (carried out on a representative sample of 1 250 respondents per Member State, with 97.5 % reliability) in the six Member States where Edam (and Gouda) consumption is highest shows that:

– there is a strong association between Edam and the Netherlands;

– ‘Edam Holland’ is more popular than Edam produced outside the Netherlands;

– almost half of consumers in the Member States surveyed believe that all Edam is produced in the Netherlands;

– Edam from Holland scores significantly higher on the variables ‘excellent quality’, ‘traditionally manufactured’ and ‘the original product’.

Over a number of centuries, various measures and laws have been introduced, both by the Dutch Government and by the industry, to ensure that the quality of ‘Edam Holland’ (and ‘Gouda Holland’) is maintained at a very high level. Moreover, the Dutch dairy industry has invested a substantial amount in meeting these high quality standards and opening up, cultivating and maintaining markets. Since 1950, more



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than NLG 1.4 billion (EUR 635 million) has been invested in advertising, awareness-raising and promotion in Europe (excluding investment in the Netherlands).

**Reference to publication of the specification**

(the second subparagraph of Article 6(1) of Regulation (EC) No 1151/2012)

http://www.eu-streekproducten.nl/sites/default/files/Productdossier%20BGA%20Edam%20Holland%20gewijzigd.pdf

# SINGLE DOCUMENT

## ‘GOUDA HOLLAND’

EU No: NL-PGI-0105-01335 – 18.05.2015

**PDO ( )  PGI ( X )  TSG ( )**

**1. NAME**

‘Gouda Holland’

**2. MEMBER STATE OR THIRD COUNTRY**

The Netherlands

**3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

**3.1. Type of product**

1.3. Cheese

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

‘Gouda Holland’ is a full-fat (48 % +), naturally matured semi-hard cheese.

It is produced in the Netherlands from cows’ milk obtained from Dutch dairy farms and is matured to a consumer-ready product in Dutch maturing rooms.

Composition

‘Gouda Holland’ is produced from one or more of the following raw materials:

- cows’ milk or cows’ milk products in which the ratio of whey protein to cows’ milk casein is not exceeded. The cows’ milk comes exclusively from Dutch dairy farms.

Characteristic properties

The cheese is shaped like a flattened cylinder, a block or a loaf and weighs from 2.5 kg to 20 kg. A flattened cylindrical shape is a shape with convex sides that curve smoothly into a flat top and bottom and a height that is a quarter to a third of the diameter.

The fat content is a minimum of 48.0 % and a maximum of 52.0 % in dry matter. The (maximum) moisture content 12 days after the first day of manufacture is 42.5 % and the salt content in dry matter is a maximum of 4.0 %. The other characteristic properties are as follows:

- Flavour: aromatic, pleasant and mild to strong, depending on its age. Cumin may be added.
- Cross-section: after slicing the cheese, hole formation is visible but may not be evenly distributed. The colour of the cheese varies from ivory to yellow.
- Rind: the rind is firm, smooth, dry, clean and has no fungal flora. It is produced by drying during the maturing stage.
- Texture: the cheese is slightly soft to pliable at an age of four weeks. Once the cheese has matured further, it becomes firmer and tighter in structure. The cheese is easy to cut.



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- Maturing period: at least 28 days. ‘Gouda Holland’ is a naturally matured cheese. Foil maturing is not permitted for ‘Gouda Holland’.
- Maturing temperature: a minimum of 12 °C.
- Age: the shelf-life varies from a minimum of 28 days after manufacture to more than a year.

Special quality criteria

- When they reach and are stored by the cheese-maker, the milk, cream or semi-skimmed milk have undergone either no heat treatment at all or a non-pasteurising heat treatment.
- The cream and the skimmed or semi-skimmed milk should undergo pasteurisation immediately before being made into ‘Gouda Holland’ so as to meet the following criteria:
- phosphatase activity is undetectable, unless peroxidase activity is undetectable;
- acidity levels, for cream measured on the basis of the fat-free product, are no higher than 20 mmol NaOH per litre, unless the lactate content is 200 mg per 100 g of fat-free matter or less;
- no coliform micro-organisms are detectable in 0.1 ml.
- Immediately before being made into ‘Gouda Holland’, all raw materials must be pasteurised in such a way that the undenatured whey protein content does not deviate or deviates only slightly from that of unpasteurised raw material of a similar type and quality. Only non-genetically modified cultures of lactic acid-forming and aroma-forming micro-organisms may be added when manufacturing ‘Gouda Holland’. These cultures consist of appropriate mesophilic starter cultures for ‘Gouda Holland’: Lactococcus and Leuconostoc L or LD, possibly in combination with thermophilic Lactobacillus and/or Lactococcus cultures. The available cultures are protected. Their use is mandatory in the production of ‘Gouda Holland’.
- Rennet: only calf rennet is used to manufacture ‘Gouda Holland’. It is only in special circumstances, for example if required as a result of epizootic disease, that it may be necessary to switch to other types of rennet. In that case, the rennet used must comply with the requirements of the *Warenwetbesluit Zuivel* [Dairy Products (Commodities Act) Decree].
- The nitrite content of ‘Gouda Holland’, in terms of nitrite ions, is no higher than 2 mg per kg of cheese.

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

—

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

Method of production

‘Gouda Holland’ cheese is made from milk obtained from dairy farms in the Netherlands. The milk is cooled on the farm to a maximum of 6 °C and stored in a cooling tank on the farm. It is transported to the cheese factory within 72 hours. When it arrives at the cheese factory, it is either processed immediately or thermised



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(a non-pasteurising, light heat treatment) and put into cold storage for a short period of time before being turned into cheese-milk.

The fat content of the milk is standardised so that the fat/protein ratio is such that the cheese eventually produced has a fat content of between 48 % and 52 % fat in dry matter. The cheese-milk is pasteurised at a temperature of at least 72 °C for 15 seconds. It is curdled at a temperature of approximately 30 °C. The separation and coagulation of the milk proteins that occurs during this process is typical of 'Gouda Holland'.

The curds obtained by coagulation are separated from the whey and processed and washed to ensure that the moisture content and pH reach the desired levels.

The curds are pressed into the correct shape and desired weight in vats. The resulting 'cheese' is then immersed in the brine bath.

'Gouda Holland' is only ever matured naturally, i.e. it is left open to the air to mature and is regularly turned and checked. As the cheese matures, a dry rind forms. Time and temperature play an important role in ensuring that the enzymatic and ageing processes are given sufficient opportunity to allow the cheese to develop the physical and organoleptic quality that is so characteristic of 'Gouda Holland'.

It can take more than a year for 'Gouda Holland' to mature, depending on the type of flavour desired.

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

'Gouda Holland' may be cut and pre-packaged either in or outside the Netherlands, provided that the pre-packager has a comprehensive administrative monitoring system to ensure that the cut 'Gouda Holland' can be traced by means of the unique combination of numbers and letters on the mark and that the consumer can be sure of its origin.

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

Labelling

'Gouda Holland' is a European Union Protected Geographical Indication (PGI). This indication must be displayed in a prominent position on all whole cheeses, on the label applied to the flat side of the cheese and/or on the band around the cheese. This is not compulsory if the cheese is sold in pre-cut and pre-packaged form as described in Section 3.5. In that case, 'Gouda Holland' must be displayed on the pre-packaging.

A clear distinguishing mark must be displayed on the packaging to enable consumers to identify 'Gouda Holland' on the shelves. By using the name 'Gouda Holland', developing a separate identity and displaying the EU PGI symbol, it must be made clear to consumers that 'Gouda Holland' is a different product from other 'Gouda' cheeses.

Proof of origin

A mark made from casein is placed on each 'Gouda Holland' cheese before the curds are pressed (see diagram). The mark contains the designation 'Gouda Holland', together with a combination of numbers and letters that is unique for each cheese (in ascending alphabetical and numerical order).



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The COKZ (the Dutch dairy inspection institute) keeps a register of these unique numbers, which also contains a record of all test data (including time and place). The indication is easily recognisable to consumers and can be verified by an approval authority on the basis of the casein mark and the COKZ register.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Geographical area

The geographical area covered by the application is Holland, i.e. the European part of the Kingdom of the Netherlands.

## 5. LINK WITH THE GEOGRAPHICAL AREA

Link

The geographical component of this product name is 'Holland'. As is common knowledge, 'Holland' is a synonym of the more official name, 'the Netherlands'. During the time of the Republic of the United Netherlands (from the 17th to the 19th century), Holland was the most influential of the seven provinces.

It is largely the geographical position of the Netherlands (mostly below sea level), its climate (a maritime climate) and the composition of the grass that grows there (predominantly on sandy and clay soils) that make the milk so suitable for producing a high-quality cheese that is packed with flavour. The quality assurance systems in place on dairy farms and the intensive quality assessment system (each delivery of milk is tested and assessed according to various quality parameters) together guarantee the quality of the milk. Furthermore, there is an unbroken cold chain until the moment the milk is processed, with the milk being put into cold storage on the farm (maximum 6 °C) and transported to the factory in refrigerated tankers. The relatively short distances involved also help maintain the quality of the milk.

Historical background

'Gouda Holland' is a prime example of the Dutch tradition of cheese making, which stretches back to the Middle Ages and reached maturity as early as the 17th century (the Golden Age).

The cheese sold in Gouda became known as Gouda cheese from the 18th century onwards. Later, the name Gouda came to be associated with all full-fat cheeses produced in Holland and shaped like a flattened cylinder.

From its beginnings in farm-based production, 'Gouda Holland' has developed, by way of production in local factories, to become a nationally produced product with a worldwide reputation and is an important, stable component in optimising the value of farm milk. At the beginning of the 20th century, national laws were introduced for



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Gouda cheese, and the name 'Gouda Holland' was established in the *Landbouwkwaliteitsbeschikking kaasproducten* [Agricultural Quality (Cheese Products) Decision].

Image of 'Gouda Holland' among European consumers

A large-scale survey carried out in six European countries showed that European consumers see the Netherlands as the most important producer of Gouda and Edam. 'Gouda Holland' (and 'Edam Holland') are symbols of Dutch cultural heritage. European consumers regard 'Gouda Holland' (and 'Edam Holland') cheese as brands. Market research (carried out on a representative sample of 1 250 respondents per Member State, with 97.5 % reliability) in the six Member States where Gouda (and Edam) consumption is highest shows that:

— there is a strong association between Gouda and the Netherlands;

— 'Gouda Holland' is more popular than Gouda produced outside the Netherlands;

— almost half of consumers in the Member States surveyed believe that all Gouda is produced in the Netherlands;

— Gouda from Holland scores significantly higher on the variables 'excellent quality', 'traditionally manufactured' and 'the original product'.

'Gouda Holland' (and 'Edam Holland') are synonymous with Dutch quality products. Over a number of centuries, various measures and laws have been introduced, both by the Dutch Government and by the industry, to ensure that the quality of 'Gouda Holland' (and 'Edam Holland') is maintained at a very high level. Moreover, the Dutch dairy industry has invested a substantial amount in meeting these high quality standards and opening up, cultivating and maintaining markets. Since 1950, more than NLG 1.4 billion (EUR 635 million) has been invested in advertising, awareness-raising and promotion in Europe (excluding investment in the Netherlands).

**Reference to publication of the specification**

(the second subparagraph of Article 6(1) of Regulation (EU) No 1151/2012)

http://www.eu-streekproducten.nl/sites/default/files/Productdossier%20BGA%20Gouda%20Holland%20gewijzigd.pdf



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V

*(Announcements)*

# OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2014/C 443/06)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**'HOLLANDSE GEITENKAAS'**

**EC No: NL-PGI-0005-01176 — 6.11.2013**

**PGI ( X ) PDO ( )**

1. **Name**

'Hollandse geitenkaas'

2. **Member State or Third Country**

Netherlands

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.3: Cheeses

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

'Hollandse geitenkaas' is a traditional, geographical name for a semi-hard, natural or foil-ripened cheese product produced in the Netherlands, prepared in a comparable way to Gouda cheese, made from goat's milk originating from goat-rearing holdings based in the Netherlands. 'Hollandse geitenkaas' is ripened into a product ready for consumption, either naturally with rind formation or as rindless cheese in foil packaging. Natural ripening with rind formation must take place only in the Netherlands. The ripening period is four weeks, with a minimum of 25 days.

Characteristics:

Colour: During ripening the colour ranges from white in the case of young and matured 'Hollandse geitenkaas' to ivory-coloured in the case of old 'Hollandse geitenkaas'.

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p 12. Replaced by Regulation (EU) No 1151/2012.

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| | |
|---|---|
| Texture: | 'Hollandse geitenkaas' is slightly soft to pliable at an age of four weeks. It becomes firmer as its moisture content decreases. |
| Composition: | The milk supplied to the cheese-making farms has a fat content of 2,8-6,2 % and a protein content of 2,6-4,4 %.<br>Herbs, spices and vegetables, such as nettle, fenugreek, thyme and tomato, may be added to the cheese provided that their characteristic taste is discernible in the end product. |
| Fat content: | At least 50 % and at most 60 % in dry matter. |
| Moisture content: | At most 44 % 14 days after curdling. |
| Salt content: | At most 4,1 % in dry matter. |
| Taste: | Soft, mild and clean. The flavour and smell become stronger/more intense as the cheese ripens. |
| Cross section: | After slicing, the cheese has a closed cross section or contains holes distributed uniformly or non-uniformly. |
| Rind: | When ripened naturally, the rind is firm, smooth, dry and clean and has no fungal flora. Although foil-packaged 'Hollandse geitenkaas' does not have a hard rind, it is also pressed and soaked in brine. Foil-ripened 'Hollandse geitenkaas' should be firm, smooth, dry and clean and have no fungal flora. |
| Ripening temperature: | 10-14 °C when ripened naturally and 4-7 °C in the case of foil ripening. |
| Shelf life: | A minimum of 28 days after manufacture to more than one year. |

Other characteristics:

The cheese has a flat cylindrical or angular shape or is in the form of a loaf or block and weighs between 1,5 and 20 kg. A flat cylindrical shape is a round shape with sides that curve smoothly into a flat top and bottom and a height that is a quarter to a half of the diameter. An angular shape is a flat cylindrical shape with one curved edge and one sharp edge. The term 'loaf-shaped' describes a rectangular cheese.

The goat's milk is curdled using an animal or microbial rennet at a temperature of at least 28 °C and no more than 32 °C. The milk is curdled by adding a microbial mixed culture of appropriate mesophilic starter cultures for 'Hollandse geitenkaas', consisting of *Lactococcus* variants, combined usually with *Leuconostoc* variants and possibly with thermophilic *Lactobacillus* and/or *Lactococcus* cultures.

In a conditioned brine bath the temperature, salt content and pH are kept as constant as possible. 'Hollandse geitenkaas' is soaked in a brine bath with a salt content of at least 17 °Baumé and at most 20 °Baumé. The pH is below 4,8 and the temperature is at least 10 °C and at most 16 °C.

3.3. *Raw materials (for processed products only)*

'Hollandse geitenkaas' is made using pasteurised whole goat's milk, goat's (whey) cream, skimmed or semi-skimmed goat's milk originating from Dutch dairy goat holdings.

Milk from other animals may not be used.

Semi-hard 'Hollandse geitenkaas' is made from milk of the Dutch White Goat or cross-breeds of the Dutch White with other typical breeds of dairy goat.

The consistent quality and mild flavour of Dutch goat's milk are the result of a monitored rearing system, craftsmanship and the use of a quality assurance programme (throughout the chain).

The quality assurance programme enables dairy goat farmers to produce goat's milk of consistently high quality. The programme sets out criteria for areas including operational hygiene, veterinary medicines, animal health and welfare, feed and drinking water, milk production and cooling.

The quality assurance programme for dairy goat holdings satisfies, as a minimum, the EU hygiene requirements and is monitored by the Dutch Controlling Authority for Milk and Milk Products (*Centraal Orgaan voor Kwaliteitsaangelegenheden in de Zuivel*, COKZ).

Each delivery of goat's milk is sampled. The fat content, protein content and various quality parameters of samples are analysed. Payments to the goat farmers are based on those basic milk quality data. COKZ oversees the entire process of sampling and sampling analysis and the correct processing of the results.

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3.4. *Feed (for products of animal origin only)*

Dutch goats are fed on grass silage and/or maize silage of Dutch origin, piece feed and straw. Supplements such as linseed, pressed pulp and brewers' grains are permitted. Feed provided by external suppliers must satisfy the requirements of the dairy goat holdings quality assurance programme and the relevant European animal feed regulations. Dairy goats are not given feed liable to adversely affect their milk and cheese (smell, mild flavour, etc.), such as onion.

3.5. *Specific steps in production that must take place in the defined geographical area*

The goat's milk used to make 'Hollandse geitenkaas' is obtained from dairy goat holdings based in the Netherlands. 'Hollandse geitenkaas' is produced and naturally ripened in the Netherlands.

The characteristic phases of the production process are set out below:

— The goat's milk is produced by the goats and obtained by the farmer on the farm. A maximum of eight milkings are stored in cooled tanks on the farm at a temperature of no more than 6 °C.

— Certified milk collection drivers sample the goat's milk, collect it and deliver it to the cheese dairies.

— The milk is received by the cheese dairies and stored in tanks.

— The cheese is made by pasteurising the milk at a minimum temperature of 71,8 °C for at least 15 seconds. Rennet and lactic acid are added to the pasteurised goat's milk.

— After curdling and treatment, the whey is removed and the cheese is placed in the moulds and pressed.

— The cheese is soaked in a brine bath. The diameter and the shape of the cheese determine how long it is soaked. The salt content of the cheese may not exceed 4,1 % in dry matter.

— The cheese is naturally ripened in a conditioned climate for a minimum period of 25 days, during which it is regularly turned and a food coating is applied to prevent the formation of mould. The ripening temperature is 10-14 °C. Natural ripening with rind formation is carried out in the Netherlands to ensure that the rind is dry. The ripening time and temperature are important in order to impart the desired organoleptic qualities to the cheese. The expertise developed in the Netherlands in the ripening of semi-hard cheese is what gives 'Hollandse geitenkaas' its quality and flavour. Foil-packaged cheese is ripened for at least 25 days in a refrigerator at a temperature of 4-7 °C. Foil-packaged cheese can also be ripened outside the Netherlands. Because of the foil, it is merely necessary to monitor the temperature. Ripening expertise is in this case less important.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

N/A

3.7. *Specific rules concerning labelling*

A 'Hollandse geitenkaas' casein mark is placed on each naturally ripened cheese of that name. Foil-ripened 'Hollandse geitenkaas' has no casein mark.

## 4. Concise definition of the geographical area

The geographical area covered by the application is the European part of the Kingdom of the Netherlands, also known by the traditional name 'Holland'.

## 5. Link with the geographical area

5.1. *Specificity of the geographical area*

Summary

From time immemorial the soil and climatic conditions in the Netherlands have made it a country ideally suited to arable and livestock farming. These conditions also make it ideally suited to the rearing of dairy goats.

This, along with the use of typical dairy breeds, the feeding and rearing practices employed, the rich tradition of cheese-making and the local craftsmanship, has created conditions conducive to the use of goat's milk to make 'Hollandse geitenkaas' in the European part of the Kingdom of the Netherlands.

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Geography

The combination of temperature, soil composition and rainfall has long made the Netherlands a country ideally suited to arable and livestock farming, including the rearing of dairy goats.

The Netherlands has a maritime climate in which the sea and wind are important factors. The presence of large bodies of water (the North Sea and Ijsselmeer) means that there is less variation in temperature than in other countries. The water has a moderating effect on the temperature. In the Netherlands the long-term average annual temperature varies from 8,9 to 10,4 °C and the average annual rainfall from 700 to 950 mm (www.knmi.nl).

Dutch soils are primarily clay, sandy and peat soils suited to farming and the production of livestock feed crops. The groundwater level is an important indicator. The wet areas, in particular, are mainly suitable for growing grass, for example, for use in livestock farming.

Dairy goat

'Hollandse geitenkaas' is made from milk of the Dutch White Goat or cross-breeds of the Dutch White with other typical breeds of dairy goat. The Saanen dairy goats imported from Switzerland between 1880 and 1920 played an important part in the history of dairy goat rearing in the Netherlands. The imported goats were crossed with the indigenous breeds. Villages set up their own breeding associations which were coordinated at provincial level under the aegis of the Dutch Goat Breeding Organisation (*Nederlandse Organisatie voor de Geitenfokkerij*, NOG) which also founded the Dutch dairy goat register. The national objective was soon established: to breed a large, sturdy, hornless goat with a high feed intake capacity and milk production level.

The developments outlined above have made the Dutch dairy goat one of the most efficient milk producers in the world. The average production level of Dutch dairy goats continues to rise each year as a result of first-class management and their good genetics.

Product and craftsmanship

The Netherlands, which has been making cheese since the Middle Ages, has a rich history of cheese-making and craftsmanship. From the 18th century it acquired expertise in making Gouda cheese. The knowledge and expertise developed in the Netherlands in the making of Gouda cheese have had a significant influence on the production of 'Hollandse geitenkaas'. The expertise in making Gouda semi-hard cheese was transferred directly to the production of goat's cheese, helping greatly to develop the uniform quality and flavour of the product.

The focus on craftsmanship and the quality and flavour of semi-hard cheeses produced in the Netherlands is demonstrated by the Dutch National Cheese Tasting Competition (*Nederlands Nationaal Kaaskeurconcours*, NNKC) events which have been held for over half a century. Experts from the cheese sector practise and test their ability to distinguish between cheeses and their flavours, including the distinctive flavour of 'Hollandse geitenkaas'.

Organisation and logistics

Because the Netherlands is a small country and distances are short, there is a good deal of contact and knowledge-sharing between farmers and producers and/or production monitoring organisations. Over the centuries, the craftsmanship of dairy farmers and cheese-makers has reached a high and uniform standard, partly as a result of research, education and information promoted by the Dutch authorities. The knowledge and applied scientific research currently pooled in the Wageningen University and Research Centre clusters is thus still today a model of high-level organisation and the practical application of knowledge of areas including cheese-making and education.

5.2. *Specificity of the product*

Product and craftsmanship

'Hollandse geitenkaas' has a soft, mild and clean taste. The cheese acquires this mild, tart flavour after four weeks when ripened naturally and after a longer period when foil-ripened. It is not soapy and has little or no bitterness. The naturally ripened variant becomes firmer, its flavour more intense, as the cheese ripens and its moisture content decreases.

'Hollandse geitenkaas' is a semi-hard, natural or foil-ripened cheese product prepared in a comparable way to Gouda cheese, made from pasteurised goat's milk. The production of Gouda cheese is characterised by the use of mesophilic starter cultures, sometimes supplemented by thermophilic cultures, the process of curdling the milk, the shaping of the cheese by pressing and the salting of the cheese by soaking it in a conditioned brine bath.

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Natural ripening is carried out under conditions also derived from the traditional production of Gouda, i.e. the cheese is left open to the air to ripen and is regularly turned and checked. Cheese ripened in this way develops a dry rind. Following the characteristic pressing and soaking, foil-ripened 'Hollandse geitenkaas' is packaged in foil and ripened cold. As a result, no hard rind is formed and the mild flavour of young goat's cheese is preserved for longer.

'Hollandse geitenkaas' is made only from goat's milk. Other types of milk may not be used.

In 1946 the veterinarian and former national livestock farming adviser E.J. Dommerhold described in detail the basic recipe for 'Hollandse geitenkaas' and emphasised that it must contain sufficient goat's milk that meets hygiene requirements. The relevant section of the book also describes the addition of herbs. At that time 'Hollandse geitenkaas' was made on a small scale on farms.

Organisation and logistics

From the beginning of the 1980s Dutch dairy cow farmers switched to dairy goat rearing on account of the high milk quota costs. The quantity of goat's milk available for cheese production increased as a result. There was a shift from very small-scale farm production to industrial cheese dairies specialising in the production of 'Hollandse geitenkaas'.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The protection of 'Hollandse geitenkaas' as a geographical indication is based on the characteristics of geography, product and craftsmanship, the level of organisation and logistics, and its specific reputation.

Geography

The soil composition, the temperate maritime climate and the knowledge of producers in the Netherlands are conducive to the production of goat feed and ensure that the goat's milk is suitable for making 'Hollandse geitenkaas'. This is important to obtain the clean, mild taste of the milk that gives 'Hollandse geitenkaas' its mild flavour.

Dairy goat

Right at the start of the 20th century the Netherlands decided to breed highly productive dairy goats. The ever-increasing average milk yield per goat and the consistent quality and flavour of the goat's milk are the result of proper care, good nutrition, a high health status and the genetics of the goats. The presence of typical, highly productive dairy goats and a culture of Gouda cheese-making are requirements for the production of 'Hollandse geitenkaas'.

Product and craftsmanship

Instructions for rearing goats and making 'Hollandse geitenkaas' are contained in documents dated 1946. Goat-rearing practices and the way in which 'Hollandse geitenkaas' is made are still today based on those instructions.

The knowledge acquired over the years in the rearing of dairy goats in the Netherlands and in the production and maturing of 'Hollandse geitenkaas' has resulted in a unique body of experience. That is why it is important that 'Hollandse geitenkaas' is made from Dutch milk on Dutch dairy farms whose staff have received thorough training in the technology used specifically for this type of cheese.

Organisation and logistics

The small size of the country and its high level of organisation ensure that the sector is well run, with goat farmers being required to participate in a milk quality assurance programme. This is important in order to maintain at all times the high quality of the cheese and of the goat's milk from which it is made.

Reputation

The increase in the availability of goat's milk and in the production of 'Hollandse geitenkaas' meant that consumers 'rediscovered' the cheese as a speciality product in the 1980s. The product's good reputation is demonstrated by the fact that sales figures have since then risen without any large-scale advertising or marketing.

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'Hollandse geitenkaas' now occupies a prominent position in Dutch cheese production. The volume of goat's cheese produced in the Netherlands rose from 3 700 tonnes in 2000 to 19 780 tonnes in 2012 (Dutch Dairy Board).

'Hollandse geitenkaas' is nationally and internationally recognised as a high-quality product that is in great demand.

As regards the national reputation of 'Hollandse geitenkaas', a large number of cheese tasters meet annually to assess the flavour of goat's cheese based on a nationally defined product profile (NNKC).

The international reputation of 'Hollandse geitenkaas' is confirmed by the large number of prizes that it has won at international tastings. 'Hollandse geitenkaas' products have for a number of years successfully been entered in cheese competitions such as Madison (USA), DLG (Germany) and Nantwich (UK), for example.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 [3])

http://www.eu-streekproducten.nl/sites/default/files/BGA_PD_Hol_Geitenkaas_def.pdf

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[3] See footnote 2.

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

POLSKA WÓDKA / POLISH VODKA

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Poland

## APPLICANT

Stowarzyszenie Polska Wódka - Polish Vodka Association
ul. Emilii Platter 53
00-113 Warszawa, POLAND
Tel.: +48225971022
Fax: +48225971185
e-mail: biuro@pva.org.pl

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 15.1.2008
*Date of Protection in the Member State:* 1.5.2004

## PRODUCT DESCRIPTION

Polska Wódka/Polish Vodka' is:

1) vodka containing no additives other than water; or

2) flavoured vodka with a dominant flavour different than the flavour of the raw materials used for its production, containing natural flavouring substances, in particular cases colorants, with a maximum sugar content expressed as invert sugar not exceeding 100 grams per one litre of pure alcohol,

– produced from ethyl alcohol of agricultural origin, from rye, wheat, buckwheat, oats or triticale or potatoes, grown within the territory of the Republic of Poland, whose production processes are completed within the territory of the Republic of Poland and which can be matured so that it has the specific organoleptic characteristics.

The minimum alcoholic strength by volume of vodka shall be 37.5%. The maximum level of methanol content shall not exceed 10 grams per hectolitre of 100% vol. alcohol.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The territory of Poland

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**LINK WITH THE GEOGRAPHICAL AREA**

There is a very long tradition of producing vodka in Poland dating back to XVI century. For 5 centuries Poland reached the best technologies in production process of vodka. Poland is famous all over the world for its vodka, where exists very strong tradition of producing and drinking vodka. The uniqueness of Polish Vodka relays on using of traditional grains cultivated on the Polish territory since centuries, such as rye, wheat, buckwheat, oats, triticale, as well as of potatoes being the basic nourishment of Poles since centuries.
In Poland there is a long time tradition of production of the ethyl alcohol of agricultural origin obtained following fermentation with yeast from potatoes or cereals. Such received ethyl alcohol is distilled or rectified so that the organoleptic characteristics of the raw materials used and by-products formed in fermentation are selectively reduced. This process may be followed by re-distillation or treatment with appropriate processing aids to give it special organoleptic characteristics.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Inspekcja Jakości Handlowej Artykułów Rolno-Spożywczych (Agricultural and Food Quality Inspection)

ul. Wspólna 30

00-930 Warszawa, POLAND

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Wódka ziołowa z Niziny Północnopodlaskiej aromatyzowana ekstraktem z trawy żubrowej / Herbal vodka from the North Podlasie Lowland aromatized with an extract of bison grass

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Poland

## APPLICANT

Polski Przemysł Spirytusowy (Polish Spirits Industry)
Ul. 4 Trębacka
00-074 Warsaw, Poland
Tel. 00 48 22 63 09 891 - 4
Fax: 00 48 22 63 09 917
e-mail: biuro@pps.waw.pl

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 15.1.2008
*Date of Protection in the Member State:* 1.5.2004

## PRODUCT DESCRIPTION

"Wódka ziołowa z Niziny Północnopodlaskiej aromatyzowana ekstraktem z trawy żubrowej / Herbal vodka from the North Podlasie Lowland aromatised with an extract of bison grass" is a spirit drink:

- Manufactured from Polish ingredients in the Republic of Poland, only in the North Podlasie Lowland region;
- Obtained by flavouring ethyl alcohol of agricultural origin, with alcohol content not less that 96.5% vol., with macerate of bison grass (Hierochloe odorata and Hierochloe australis) that grows in North Podlasie Lowland;

Whose coumarin content is not less than 7 mg/l and sugar content is not more than 4.5 g/l as per inverted sugar.
Flavor: herbal
Fragrant: fragrant of a freshly cut hay
Color: light green with gold shadows
Physical and chemical parameters:
- Coumarin: from 7,0 to 10,0 mg/l;
- Reduction sugars: not more that 4.5 g/l;

Production of "Wódka ziołowa z Niziny Północnopodlaskiej aromatyzowana ekstraktem z trawy żubrowej / Herbal vodka from the North Podlasie Lowland aromatized with an extract of bison grass" is a multi-stage process:

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- **Collecting and preparation of bison grass**

Only qualified suppliers collect and prepare bison grass and cooperate with contracted harvesters of herbs and forest fruit. They have a long-term experience in harvesting and know how to collect herbs in an rational way, in particular those which grow in a wild. Harvesting of bison grass in Białowieża forest is allowed only on the basis of formal approval from the Ministry of Environment.

Bison grass should be collected during dry weather, which assure high quality of the material. The leaves should be carefully selected (all leaves with residue, different diseases and defects must be rejected) and cut. Grass cannot be tainted with sand, stones or soil.

The next stage is drying the bison grass. It should take place in dark, airy places, where grass would be protected from the sun shine. Bison grass is placed there is thin layers on clean sieves or sheets of paper. It is admissible to dry bison grass in heated drying stoves, in temperature not higher than 350c. Such conditions ensure the quality of the material. After drying, bison grass should have a uniform color and intensive, characteristic smell of a freshly cut hay. It's moisture should not exceed 11,5%.

Bison grass prepared in this way is delivered to qualified suppliers, who assess the quality of the raw material, taking into account the following parameters:

- appearance – of the straws and leaves

- color – green with silver elements, in particular on the leaves

- taste and smell – unique, with coumarin elements,

- content of organic and mineral residue

Bison grass with traces of mold, fungal diseases or pests are rejected

Each bison grass straw used as a decoration in the bottle is carefully selected and cut to the length compatible with the bottle size.

Bison grass is divided in two assortment groups: decorative – intended for bottle decoration and in form of hay on basis of which a macerate is prepared.

On average, from 6 kg of bison grass collected in the forest, only 1 kg of grass is used to decorate the bottles.

- **Preparation of macerate**

Bison grass designed to produce macerate is placed in special devices called macerator and poured with a mix of water and alcohol. Then, the material circulates in a closed circuit. The process takes place under strictly controlled conditions, which allows receiving macerate of appropriate parameters. Then, the macerate is seasoned in oak casks. Seasoned macerate is filtered, and as a result a liquid of an intense green color, taste and odor of newly mown hay is obtained, often called the taste of the wilderness.

- **Finishing and bottling of "Wódka ziołowa z Niziny Północnopodlaskiej aromatyzowana ekstraktem z trawy żubrowej / Herbal vodka from the North Podlasie Lowland aromatized with an extract of bison grass"**

The finishing process involves mixing agricultural ethyl alcohol, water, and macerate obtained from bison grass with a small amount of sugar syrup. After mixing, the liquid has to undergone multiple filtration process and then is stored. The final product is bottled, labeled and packaged.

Each bottle of "Wódka ziołowa z Niziny Północnopodlaskiej aromatyzowana ekstraktem z trawy żubrowej / Herbal vodka from the North Podlasie Lowland aromatized with an extract of bison grass" contains a single blade of bison grass, selected and manually inserted during the process of filling in order to highlight vodka's natural and traditional origin.

Grass in the bottle, in addition to distinctive, specific taste and smell, is the most important part of the product.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

Northern Podlasie Lowland, POLAND

**LINK WITH THE GEOGRAPHICAL AREA**

Bison grass owes its special flavor to the forest Białowieża of North Podlasie Lowland, which is a geographical area mostly covered by forests, of which three main are: Knyszyńska, buksztelska, and białowieska.

Bison grass, occurring on meadows surrounding the forests, is one of the components of bison's nutrition. Bisons find first blades of żubrówka already in April and May, and find them in places where snow melted early. A common name of grass "żubrówka" comes from the Polish word for bison "Żubr". Żubrowka is folk name for the two species of grasses which are: hierochloë odorata and hierochloë australis (Turówka leśna and Turówka wonna).

Turówka grass has a characteristic smell of coumarin (a substance resembling the smell of freshly mown hay). It is difficult to find it and only experienced harvesters are able to collect the grass from inaccessible and only known to them places. Only experienced people can identify the bison grass among many other species of grasses.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Inspekcja Jakości Handlowej Artykułów Rolno-Spożywczych (Agricultural and Food Quality Inspection)

ul. Wspólna 30

00-930 Warszawa, POLAND

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Ref. Ares(2013)3493739 - 15/11/2013

# Nomes de Vinhos Existentes – Ficheiro técnico

## I. NOME(S) A REGISTAR

| |
|---|
| Açores |

## II. DADOS RELATIVOS AO REQUERENTE

| | |
|---|---|
| *Nome e título do requerente:* | Instituto da Vinha e do Vinho, I.P. |
| *Estatuto jurídico, dimensão e composição (no caso das pessoas colectivas):* | Instituto Público |
| *Nacionalidade:* | Portugal |
| *Endereço:* | 5 Rua Mouzinho da Slveira<br>1250-165 Lisboa<br>Portugal |
| *Telefone:* | 351213506700 |
| *Telecopiadora:* | 351213561225 |
| *Endereço(s) electrónico(s):* | info@ivv.min-agricultura.pt |

## III. CADERNO DE ESPECIFICAÇÕES

| | |
|---|---|
| *Estatuto:* | Em anexo |
| *Nome do processo:* | Caderno especificações IG Açores (Final).pdf |

## IV. DECISÃO NACIONAL DE APROVAÇÃO:

| | |
|---|---|
| *Referência jurídica:* | Portaria nº 853/2004, de 19 de Julho |

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# V. DOCUMENTO ÚNICO

| | |
|---|---|
| *Nome(s) a registar* | Açores |
| *Termo(s) equivalente(s):* | |
| *Nome utilizado tradicionalmente:* | Não |
| *Base jurídica para a transmissão:* | Artigo 118.º-S do R. (CE) n.º 1234/2007 |
| *O presente processo técnico inclui alterações adoptadas em conformidade com:* | |
| *Tipo de indicação geográfica:* | IGP – Indicação Geográfica Protegida |

## *1. CATEGORIA DE PRODUTOS VITIVINÍCOLAS*

1. Vinho

## *2. DESCRIÇÃO DO(S) VINHO(S)*

**Vinhos com IG Açores**

| *Características analíticas:* |
|---|
| O vinho regional Açores deve ter um título alcoométrico volúmico adquirido mínimo de 11%. |
| *Características organolépticas:* |
| Os vinhos devem satisfazer os requisitos apropriados quanto à cor, limpidez, aroma e sabor característicos das castas predominantes e atender às condições edafoclimáticas da área de produção.<br>Os vinhos brancos são de elevada qualidade, leves, frescos, secos e frutados.<br>Os vinhos tintos apresentam uma cor pouco acentuada, ligeiramente encorpados e com agradável estrutura. |

## *3. MENÇÕES TRADICIONAIS*

### a. Alínea a)

Vinho regional

### b. Alínea b)

Superior

| |
|---|
| Superior |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Garrafeira |
| Garrafeira |
| Garrafeira |
| Colheita Seleccionada |

## *4. PRÁTICAS VITÍCOLAS:*

### a. Práticas enológicas

### Vinhos com IG Açores

| *Tipo de prática enológica:* | Práticas culturais |
|---|---|
| *Descrição da prática:* | |
| As práticas culturais utilizadas nas vinhas que se destinam à produção destes vinhos devem ser as tradicionais na região ou as recomendadas pela entidade certificadora.<br>As vinhas destinadas à produção do vinho regional Açores devem estar ou ser instaladas em solos dos seguinte tipos:<br>a) Solos litólicos não húmidos e litossolos, sobe substrato consolidado de baslatos ou rochas afins;<br>b) Solos pardo-ândicos, normais e pouco espessos ou saturados;<br>c) Regossolos e solos rególicos derivados de rochas basálticas, de rochas traquíticas ou de materiais piroclásticos assentes sobre rocha basáltica a pouca profundidade;<br>d) Barros ou solos mólicos. | |

### Vinhos com IG Açores

| *Tipo de prática enológica:* | Restrição pertinente à vinificação |
|---|---|
| *Descrição da prática:* | |
| Os mostos destinados ao vinho regional Açores devem ter um título alcoométrico volúmico natural mínimo de 10%. | |

### Vinhos com IG Açores

| *Tipo de prática enológica:* | Prática enológica específica |
|---|---|
| *Descrição da prática:* | |
| Os vinhos brancos com IG Açores, apenas podem ser comercializados após um estágio mínimo de seis meses e os vinhos tintos após um estágio mínimo de oito meses | |

### b. Rendimentos máximos

### Vinhos com IG Açores

| *Rendimento máximo:* |
|---|
| O rendimento máximo por hectare das vinhas destinadas aos vinhos com IG AÇORES é fixado em 80 hl. |

## *5. ÁREA DELIMITADA*

| A área geográfica correspondente ao Vinho Regional Açores abrange todas as Ilhas do Arquipélago. |
|---|

### a. Zona NUTS

| | |
|---|---|
| PT200 | Região Autónoma dos Açores |
| PT20 | Região Autónoma dos Açores |
| PT2 | Região Autónoma dos AÇORES |
| PT | PORTUGAL |

### b. Mapas da área delimitada

| *Número de mapas anexados* | 0 |
|---|---|

## *6. UVAS DE VINHO*

### a. Inventário das principais castas de uvas de vinho

| |
|---|

**b. Castas de uvas de vinho da lista da OIV**

| |
|---|
| Viosinho B |
| Sercial B |
| Bical B |
| Pinot Noir N |
| Vinhao N |
| Malvasia Fina B |
| Cabernet Franc N |
| Verdelho B |
| Talia B |
| Seara Nova B |
| Cabernet-Sauvignon N |
| Malvasia B |
| Arinto B |
| Merlot N |
| Agronomica N |
| Fernao Pires B |
| Castelao N |
| Generosa B |
| Aragonez N |
| Riesling B |
| Galego Dourado B |
| Terrantez B |
| Saborinho N |
| Gouveio B |
| Gewürztraminer Rs |
| Touriga Franca N |
| Touriga Nacional N |
| Rio Grande B |
| Rufete N |
| Complexa N |
| Chardonnay B |
| Tinta Barroca N |
| Moscatel Graudo B |

**c. Outras castas**

## 7. RELAÇÃO COM A ÁREA GEOGRÁFICA

### Vinho IG Açores

*Elementos relativos à área geográfica:*

As vinhas destinadas à produção do vinho regional branco e tinto Açores devem estar ou ser instaladas em solos dos seguinte tipos:
Solos litólicos não húmidos e litossolos, sob substrato consolidado de basaltos ou rochas afins;
Solos pardo-ândicos, normais e pouco espessos ou saturados;
Regossolos e solos rególicos derivados de rochas basálticas, de rochas traquíticas ou de materiais piroclásticos assentes sobre rocha basáltica a pouca profundidade;
Barros ou solos mólicos.

Os Açores têm um clima temperado marítimo com temperaturas amenas que variam desde os 16ºC no Inverno aos 26ºC no Verão. As temperaturas do mar sofrem influências da Corrente do Golfo, sendo também elas amenas e entre os 14ºC e os 22ºC em média.
Em média há cerca de três a quatro horas de incidência solar/dia no Inverno e cerca de sete a oito horas/dia no Verão. A chuva é uma presença mais ou menos constante durante todo o ano sendo, regra geral, mais constante e forte no Inverno. A humidade relativa do ar (média do ano) é de cerca de 75%.
Nos Açores a maior parte de chuva cai entre Outubro e Março. Em cada um desses meses a precipitação média ultrapassa os 100 mm e o número de dias com chuva ronda os 20 (mais de 0,1 mm de precipitação). No entanto, raramente chove durante um dia inteiro ou durante vários dias consecutivos. A chuva nos Açores normalmente chega sob a forma de aguaceiros que podem ser ocasionalmente abundantes mas também muito fracos, não mais do que um chuvisco intermitente.

*Dados sobre o produto:*

Os vinhos brancos e tintos devem satisfazer os requisitos apropriados quanto à cor, limpidez, aroma e sabor característicos das castas predominantes e atender às condições edafoclimáticas da área de produção.
Os vinhos brancos, de elevada qualidade, são frutados, leves, frescos e secos e os vinhos tintos apresentam uma cor pouco acentuada, são ligeiramente encorpados e bem estruturados.

*Nexo causal:*

A cultura da vinha nas Ilhas Terceira, Pico e Graciosa, que fazem parte do Arquipélago dos Açores, remontam à época do seu povoamento em meados do Séc. XV, pensando-se terem sido os frades franciscanos os responsáveis pela introdução do plantio da vinha nas referidas Ilhas.
De acordo com alguns autores, desde muito cedo estes religiosos constataram semelhanças entre as condições edafo-climáticas da Sicília e as de algumas Ilhas deste Arquipélago, ao trazerem de Itália a variedade então mais conhecida – o Verdelho (antigo Verdecchio) – que se expandiu rapidamente.
As características específicas dos solos e a situação geográfica do arquipélago, com as influências do clima, em tudo contribuem para a tipicidade dos vinhos brancos e tintos produzidos na região.
Reconhecida a tipicidade própria para a produção de vinhos brancos e tintos de

| |
|---|
| qualidade, associada a uma evolução tecnológica verificada nos últimos anos, foi estabelecida a designação “Vinho Regional” seguida da Indicação Geográfica Açores para os vinhos tintos e brancos, produzidos em todo o Arquipélago, de acordo com as condições fixadas na Portaria Nº 853/2004, publicada em 19 de Julho. |

## *8. CONDIÇÕES COMPLEMENTARES*

### Vinhos com IG Açores

| | |
|---|---|
| *Quadro jurídico:* | Na legislação nacional |
| *Tipo de condição complementar:* | Disposições adicionais relativas à rotulagem |
| *Descrição da condição:* | |
| Apreciação prévia à comercialização da rotulagem.<br>A marca é uma indicação obrigatória na rotulagem. | |

### Vinhos com IG Açores

| | |
|---|---|
| *Quadro jurídico:* | Na legislação nacional |
| *Tipo de condição complementar:* | Embalagem na área geográfica delimitada |
| *Descrição da condição:* | |
| Apenas é permitido o transporte de produtos vínicos, sem estarem embalados e rotulados, dentro da mesma ilha | |

## *9. MATERIAL DE APOIO*

### a. Outro(s) documento(s):

| |
|---|
| *Descrição:* |
| Alteração documento único - IG Açores |
| *Descrição:* |
| Documento - Track-Changes |

# VI. OUTRAS INFORMAÇÕES

## *1. DADOS RELATIVOS AO INTERMEDIÁRIO*

| | |
|---|---|
| *Nome do intermediário:* | Instituto da Vinha e do Vinho, I.P. |
| *Endereço:* | 5 Rua Mouzinho da Silveira<br>1250-165 Lisboa<br>Portugal |
| *Telefone:* | 351213506700 |
| *Telecopiadora:* | 351213561225 |
| *Endereço(s) electrónico(s):* | Info@ivv.min-agricultura.pt |

## *2. DADOS RELATIVOS ÀS PARTES INTERESSADAS*

| | |
|---|---|
| *Nome e título da parte interessada:* | Comissão Vitivinícola Regional dos Açores (CVRA) |
| *Estatuto jurídico, dimensão e composição (no caso das pessoas colectivas):* | Associação de direito privado e carácter interprofissional |
| *Nacionalidade:* | Portugal |
| *Endereço:* | Edifício do Serviço de Desenvolvimento Agrário do Pico Av. Machado Serpa<br>9950-321 MADALENA (PICO)<br>Portugal |
| *Telefone:* | 351292 62 36 05 |
| *Telecopiadora:* | 351292 62 36 06 |
| *Endereço(s) electrónico(s):* | cvracores@hotmail.com |

## *3. LIGAÇÃO PARA O CADERNO DE ESPECIFICAÇÕES*

| | |
|---|---|
| *Link:* | https://webgate.ec.europa.eu/ecaudalie/attachmentDownload.do?attachmentId=20354 |

## *4. LÍNGUA DO PEDIDO:*

| |
|---|
| português |

## *5. LIGAÇÃO COM E-BACCHUS*

| |
|---|
| Açores |

**1. Identification of name to be protected** (Ministerial Implementing Order No 623/98 of 28 August 1998, as amended by Article 1 of Ministerial Implementing Order No 276/2010 of 19 May 2010)

**‘ALENTEJANO’’**

**2. Description of the wine** (Ministerial Implementing Order No 276/2010 of 19 May 2010, Article 8)

**2.1. Physical and chemical characteristics**

Wines with the GI ‘Alentejano’ must have a minimum actual alcoholic strength by volume of:
a) Red wine and rosé wine - 11% vol.
b) White wine - 11% vol.
c) Sparkling wine - 11% vol.
d) Liqueur wine - 17.5% vol.

**2.2 Organoleptic characteristics**

From an organoleptic point of view, the wines must satisfy the appropriate requirements concerning colour, clarity, aroma and taste, as defined in the Internal Regulation ‘Minimum organoleptic requirements of wine products from the Alentejo Region for obtaining and monitoring the ‘Alentejo’ Denomination of Origin and the ‘Alentejano’ Geographical Indication approved in the General Council of the Alentejo Regional Wine Committee (hereinafter ‘CVRA’) of 24 March 2011:

a) Clarity

The wine must be clear or slightly opaline. The wine may only be slightly opaline when it is in a tank or another type of packaging, with the exception of bottled or packaged wine.

b) Colour

The white wine must be between pale citrus and slightly golden in colour. The red wine must have a colour between ruby and dark red developing into its own colour – garnet or brown – depending on the vintage.
Rosé wine must be rosé or salmon in colour.

c) Aroma and taste

The wine must have a young fruity and/or floral aroma and taste when new, developing with age to more complex tertiary aromas, and with no marked defects in accordance with the list of defects contained in Annex III. It must receive a score of 50 or more in accordance with the tasting sheet table in Annex II.
In addition to the above requirements, the wine with the quality designation must have distinguished organoleptic characteristics, particularly regarding its structure and balanced aroma and taste, with a score of 55 or more in accordance with the tasting sheet table in Annex II.



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**2.2.1 Alentejano sparkling wine**

In addition to the characteristics set out for still wines, sparkling wines must have fine to medium bubbles and abundant to average effervescence/strings of bubbles.

**2.2.2. Alentejano liqueur wine**

a) Clarity

The liqueur wine must be clear.

b) Colour

The liqueur wine originating from white grapes must be between slightly golden and topaz in colour. The liqueur wine originating from red grapes must be between ruby and dark red developing into its own colour – garnet or brown – depending on the vintage.

c) Aroma and taste

The wine must have an aroma and flavour typical of the production process (addition of spirits to the must during fermentation) with no marked defects in accordance with the list of defects in Annex III. It must have a score of 50 or more in accordance with the tasting sheet table in Annex II.

**2.2.3 Late harvest**

a) Clarity

The wine from a late harvest must be clear.

b) Colour

The wine from a late harvest must be between light tawny and golden in colour.

c) Aroma and taste

The wine must have an aroma and flavour typical of the production process (dehydrated grapes with a high concentration of sugar and partial fermentation) with no marked defects in accordance with the list of defects contained in Annex III. It must have a score of 50 or more in accordance with the tasting sheet table contained in Annex II.

**2.2.4. Sweetened wine**

In addition to the characteristics set out for wines with the GI ‘Alentejano’, sweetened wine is characterised by its greater residual sugar content resulting from the addition of must to the base wine.

**3. Oenological practices and applicable restrictions** (Ministerial Implementing Order No 276/2010 of 19 May 2010, Article 7, and the Internal Regulation for the production and sale of wine



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products with the right to use the DO ‘Alentejo’ and the GI ‘Alentejano’ approved on 1 February 2010)

### 3.1. Minimum natural alcoholic strength

The musts intended for use must have a minimum actual alcoholic strength by volume of:
a) Red wine - 11% vol.
b) White wine - 11% vol.
c) Sparkling wine - 9.5% vol.
d) Liqueur wine - 12% vol.

### 3.2. Alentejano sparkling wine

a) The method to be used in the preparation is the ‘classic method’.

b) The expedition liqueur may only contain partially fermented must, concentrated must or a sucrose and wine solution.

### 3.3. Alentejano liqueur wine

a) This must be produced using must from grapes that meet the conditions for creating a wine with the GI ‘Alentejano’ at the beginning of the fermentation process, to which must be added neutral wine vinegar or wine distillate.

## 4. Delimitation of the geographical area (Ministerial Implementing Order No 276/2010 of 19 May 2010, Article 2)

The geographical area of production includes all the municipalities in the districts of Beja, Evora and Portalegre.

## 5. Yield

18 000 Kg/Ha

## 6. Varieties used (Ministerial Implementing Order No 276/2010 of 19 May, Article 4)

The wines must be obtained from the varieties listed in Annex I.

## 7. Link to the Geographical Environment

### 7.1. - Alentejano regional wine

#### 7.1.1. - Localisation and history

The vast and varied territory of Alentejo is divided administratively into three districts – Portalegre, Evora and Beja, which together form the natural borders of the Vinho Regional Alentejano area. This is the largest region in Portugal and archaeological remains indicate that this region has long been associated with the production of wine, and when the Romans



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brought wine to the territory which is now Alentejo, winemaking and vine growing already formed part of the local peoples' habits and traditions.

#### 7.1.2. - Soils

In spite of the regional differences, the multiplicity of varieties present in the vine populations and the evident heterogeneousness of the soils characterising the Alentejo, the wines of the grand Alentejano plane share many common features.

The composition of the soils is one of the most marked characteristics of the Alentejano region, and the three districts can be characterised as follows:

- Portalegre district: non-humic litholic soils derived from granite; lithosols derived from schist; red, yellow or brown Mediterranean soils in general derived from schist and calcareous soils; non-hydromorphic podzolised soils; brown and red calcareous soils;
- District of Evora: non-humic litholic soils, in general derived from sandstone, granite or gneiss; lithosols derived from schist; brown, red or yellow Mediterranean soils, in general derived from clay, schist, gneiss, calcareous soils and crystalline rocks; non-calcareous modern alluvious soils; low non-calcerous soils;
- District of Beja: non-humic litholic soils derived from schist; lithosols derived from schist; red, yellow or brown Mediterranean soils, in general derived from sandstone, clay, diorites, schist, marl or crystalline rocks; calcareous and non-calcareous mud; red calcareous soils; psammite regosols.

#### 7.1.3. - The climate

The climate of the region is temperate with Mediterranean and Continental characteristics and with hot, dry springs and summers. Precipitation is concentrated mainly in the winter months and the annual average is 550-650 mm. The average annual temperature is 15.5-16°C and there are very high annual hours of sunshine (approximately 3 000 hours) particularly in the months preceding the harvests, which helps to maintain the grapes in perfect conditions and contributes to the quality of the wines. These climatic conditions are very favourable for the synthesis and accumulation of sugars and the concentration of pigments in the pellicle on the bunches of grapes.

#### 7.1.4. - The varieties

These wines are characterised by their fruity aromas, smoothness, full and stout body, and above all, the enormous consistency which is maintained from vintage to vintage. These specific characteristics of the wines with the GI ‘Alentejano’ result from the choice of varieties and the fact that they adapt well to the region's climate and soils. This is the fruit of empirical knowledge gained over hundreds of years and more recent experience of combining wild varieties with traditional Alentejo varieties. The recommended varieties for the production of Alentejano Regional Wine are found in Annex 1.

### 7.2. Alentejano sparkling wine

Given that sparkling wine with the right to use the GI ‘Alentejano’ will come from a base wine



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that can be recognised with the 'GI Alentejano' in all its characteristics, except for the minimum actual alcoholic strength, the link to the geographical environment is that indicated for wine with the right to use the GI 'Alentejano'.

### 7.3. Alentejano liqueur wine

Given that liqueur wine with the right to use the GI 'Alentejano' is made from the must of grapes at the start of the fermentation process that meets the conditions to create a wine with the GI 'Alentejano', its link to the geographical environment is that indicated for wine with the right to use the GI 'Alentejano'.

## 8. Applicable requirements

**8.1. Registration of operators and respective installations** (Decree-law No 178/99 of 21 May 1999, Ministerial Implementing Order No 8/2000 of 7 January 2000; Ministerial Implementing Order No 276/2010 of 19 May 2010, and the Internal Regulation for the production and sale of wine products with the right to use the DO 'Alentejo' and the GI 'Alentejano' approved on 1 February 2010)

**a)** All natural or legal persons producing and selling wine products with the GI 'Alentejano', except those involved in the distribution and retail sale of bottled products, must register with the certifying body. This registration must comply with their earlier registration as operators in the wine sector filed with the Instituto da Vinha e do Vinho, I.P. (IVV).

**b)** The production, storage and pre-packaging facilities for the wine products are subject to registration with the certifying body, which will check, by means of an inspection, compliance with the requirements contained in Ministerial Implementing Order No 276/2010 of 19 May 2010 and the Internal Regulation for the production and sale of wine products with the right to use the DO 'Alentejo' and the GI 'Alentejano', approved on 1 February 2010.

**c)** The producer must maintain a traceability system that can identify the different wine products in their production, storage and pre-packaging phases.

**8.2. Registration of the vineyard parcels/ Register** (Regulation (EC) 436/2009 of 26 of May 2009, Ministerial Implementing Order No 276/2010 of 19 May 2010, Internal Regulation for the production and sale of wine products with the right to use the DO 'Alentejo' and the GI 'Alentejano approved on 1 February 2010)

a) The wines must be registered, at the request of the winegrowers, with the certifying body, which checks if they satisfy the necessary requirements and enters them in the respective register.

b) Whenever there is a change in the ownership or set-up of the registered and approved vineyards, the respective winegrowers must communicate this to the certifying body; otherwise the grapes of the respective vineyards may not be used to process wines with the right to use the GI 'Alentejano'.



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The vineyards must be registered as soon as they reach the fourth year after grafting and 80% of the plants making up the parcel to be registered have formed plants, must be pure crop and trained to grow close to the ground. The training may be in cordon, guyot or bush style.

**8.3. Declaration of harvest and production** (Regulation (EC) 436/2009 of 26 May 2009, Ministerial Implementing Decree No 265/84 of 26 April 1984, Memorandum/Regulation IVV (DCP) in force, Internal Regulation for the production and sale of wine products with the right to use the DO ‘Alentejo’ and the GI ‘Alentejano’ approved on 1 February 2010)

All economic operators producing grapes, must or wine products must submit, the Declaration of Harvest and Production (DCP) for each vintage to the Instituto da Vinha e do Vinho, IP. All the information contained in the DCP is validated by the certifying body and incorporated in the economic operator's current account.

**8.4. Marketing** (Regulation (EC) No 436/2009 of 26 May 2009; Ministerial Implementing Decree No 276/2010 of 19 May 2010 and the Internal Regulation for the production and sale of wine products with the right to use the DO ‘Alentejo‘. and the GI ‘Alentejano‘ approved on 1 February 2010)

Wines with the right to use the GI ‘Alentejano’ may only be marketed and sold if:
a) they are accompanied by the necessary official documentation, which includes the geographical indication attested by the certifying body;
b) the remaining requirements of the legislation in force are met;
c) the transport of wine products with the GI ‘Alentejano’ outside national territory is only allowed when the products are packaged and labelled in such a way as to obtain the necessary guarantee concerning the origin of the products. Inspections and checks play a key role here and this could be compromised if the wine products are marketed in bulk, due to the human and financial impossibility of monitoring wine products effectively.

**8.5. Definition of batch to be certified (**Internal Regulation for the production and sale of wine products with the right to use the DO ‘Alentejo‘ and the GI ‘Alentejano‘ approved on 1 February 2010)

a) The total batch of wine product to be certified must be homogeneous and correspond to the characteristics of the sample collected for analysis. The sample used for the physical-chemical and sensory analysis for certification must correspond to the batch of wine product to be sold or bottled.
b) Differences are allowed exceptionally where they are due exclusively to stabilisation and preparation for bottling, with the alcohol being considered a fixed parameter.
c) The batch is proposed for certification in the specified category and with the quality designations requested by the economic operator in the certification request. Any claim to alter the category or quality designation involves launching a new certification process.
d) At least 85% of the wine product batch to be certified must come from a specific year of harvest and be linked to it.



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### 8.6. Sampling

a) The samples for physical-chemical and sensory analysis are collected from the batch for which the request for certification was made from the date of receipt of the DCP.
b) The samples for certification are collected by a CVRA representative who seals and labels each of the samples, identifying the product, the economic operator, the number of the tank/container/barn, the registration number of the collected sample, and the place and respective date of collection, in the presence of a representative of the economic operator.
c) One of the sample specimens remains in the possession of the economic operator and the other four specimens are transported by the CVRA representative to the CVRA's premises. The specimen which remains in the possession of the economic operator may be used for the purposes of an appeal, provided it is duly sealed.
d) The samples are classified on arrival at the CVRA. One of the samples is used for the physical-chemical analysis, two for the sensory analysis and another is filed, so that the tests can be repeated if necessary.
f) Periodic sampling arrangements (RCP)

i. These arrangements concern export samples, which belong to a certified single batch.
ii. The physical-chemical analysis report for each set of RCP is valid once the RCP arrangements for this batch are agreed.
iii. The RCP arrangements are valid for the exports carried out during a 12-month period.

### 8.7. Chemical and sensory physical analysis

a) CVRA laboratory for physical-chemical analyses

i. The analyses are carried out in the CVRA physical-chemical analysis laboratory which is currently accredited by IPAC according to NP EN ISO/IEC 17025 for the official parameters for wine certification.
ii. Analytical protocol for each wine product to be certified:

• Still wines, liqueur wines, late harvest:

- Total acidity
- Volatile acidity
- Total sugars (expressed in glucose and fructose, including any sucrose which may be present in the sparkling wines)
- Total sulphur dioxide
- Actual alcoholic strength by volume
- Total alcoholic strength by volume

• In the case of sparkling wines, in addition to the above analyses a carbon dioxide analysis is carried out (excess pressure in bar at 20°C).



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b) Sensory analysis laboratory (Tasting Chamber)

i. The decisions of the sensory analysis laboratory are autonomous in respect of the other bodies of the CVRA in the matters for which they are competent.
ii. The CVRA sensory laboratory is responsible for making an objective decision on the samples collected by the economic operator.
iii. The sensory analysis laboratory functions in accordance with its own regulations.

The sensory analysis laboratory makes decisions only on the samples whose records and classifications guarantee the full anonymity of the wine products for analysis, and assesses the wine products which are candidates for certification in relation to the following parameters: appearance, colour, aroma and taste.

**8.8. Validity of certification of the batch for the purpose of placing the guarantee seals**

a) Once the physical-chemical and sensory analysis has been carried out, the product is considered to be compliant, and compliance with the remaining requirements for certification has been checked, guarantee seals may be placed on the product, applying the following deadlines:

i. Bulk wine - 12 months until packaging or placing of the guarantee seal;
ii. Bottled wine which is not labelled - 48 months for red wines and 24 months for white and rosé wines, until the guarantee seal is placed;
iii. Labelled wine - useful life of the product.

b) It will not be possible to sell seals for batches of wine products exceeding the stipulated validity date and not subject to a new certification process.

**8.9. Retesting after chemical-physical and/or sensory analysis - Appeal**

a) Economic operators may lodge an appeal against the results of the chemical-physical and/or sensory tests. The appeal request must be submitted in writing within a maximum period of 5 (five) working days after notification of the result and must be addressed to the Laboratory Director.

b) The appeal is handled by the CVRA physical-chemical and sensory analysis laboratory.

**8.10. Loss of certification**

When the economic operator is found to have carried out actions/procedures during the certification validity period which alter the characteristics of the certified batch, the batch will lose its status. The following actions are likely to lead to loss of certification:

a) Batching of wine products certified separately;
b) Batching of wine products certified with suitable products;
c) Oenological operations which alter the physical-chemical and/or sensory characteristics of the certified wine product;
d) Request for new certification of a wine already certified;



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e) Transport of wine products not authorised by the CVRA;
f) When, after verification analysis, the results of the physical-chemical and sensory analyses prove unequivocally that the original certified product has been changed or adulterated.

### 8.11. Suspension of certification

If it is ascertained or suspected that any of the above-mentioned actions have been carried out, the right to use guarantee seals will be suspended for the wine product corresponding to the entire related current account, until all the circumstances under analysis have been fully clarified, and the product will remain sealed until the investigations have been completed. If it is proven that no action likely to change the product took place, this suspension will be cancelled. If this is not the case, the right to certification will be lost.

### 8.12. Declassification

a) The CVRA will declassify wine products admitted for certification or certified wine products if:
   i. Non-authorised practices are detected;
   ii. The wine products do not comply with the established minimum requirements.

### 8.13. Labelling

The labels to be used must respect the applicable legal rules and those laid down by the relevant certifying body, to which the labels will be submitted for prior approval. (Ministerial Implementing Order No 276/2010 of 19 May, Article 10).

a) Obligatory indications
1. 'Vinho Regional Alentejano'/'Vinho Licoroso Alentejano' accompanied by the traditional indication 'Indicação Geográfica' or 'IG' / 'Vinho Espumante Alentejano' accompanied by the traditional indication 'Indicação Geográfica' or 'IG' ( Regulation (EC) No 1234/2007, Article 118y(1) and (3)(a); Decree-Law No 212/2004 of 23 August 2004, Ministerial Implementing Order No 276/2010 of 19 May 2010).
2. Nominal volume (Regulation (EC) No 1234/2007, Article 118x; Ministerial Implementing Order No 924/2004 of 26 July 2004).
3. Actual alcoholic strength by volume (Regulation (EC) No 1234/2007, Art. 118y(1)(c) and Regulation (EC) No 607/2009 of 14 July 2009, Article 54).
4. Batch number (Regulation (EC) No 12343/2007, Article 118x; Regulation (EC) No 607/2009 of 14 July 2009, Article 50).
5. Identification of the bottler/preparer in the case of sparkling wine (Regulation (EC) No 1234/2007, Article 118y(e) and Regulation (EC) No 607/2009 of 14 July 2009, Article 56(e), and Ministerial Implementing Order No 924/2004 of 26 July 2004).
Once all the requirements of Ministerial Implementing Order No 924/2004 of 26 July 2004 and Ministerial Implementing Order No 1084/2003 of 29 September 2003 have been met, the



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reference to the place of bottling may also be supplemented by one of the following indications: 'Engarrafado na casa...', 'Engarrafado no paço...', 'Engarrafado no palácio...' and 'Engarrafado no solar', 'Engarrafado na quinta.' or 'Engarrafado na herdade'.
6. Mark (Decree-Law No 376/97 of 24 December 1997 and Internal Labelling Regulation - under revision).
The mark may not be used simultaneously on an Alentejano Regional Wine and a wine with a denomination of origin.
7. Ingredients (Regulation (EC) No 1234/2007, Article 118x, and Regulation (EC) No 607/2009 of 14 July 2009, Article 50).
8. 'Produzido em Portugal' or 'Produto de Portugal' or equivalent mention (Regulation (EC) No 1234/2007, Article 118y(1)(d) and Regulation (EC) No 607/2009 of 14 July 2009, Article 55).
10. Indication of the sugar content in the case of sparkling wine (Regulation (EC) No 1234/2007, Article 118y(1)(g) and Regulation (EC) No 607/2009 of 14 July 2009, Article 58).

b) Optional indications

**1.** Name, municipality or part of municipality and position of one or all of the people who have participated in the sale in addition to the bottler (Internal Labelling Regulation - under revision).
**2.** Indications concerning methods of production / traditional indications - Wine (Regulation (EC) No 1234/2007, Article 118z(1)(d) and (f); Ministerial Implementing Order No 924/2004 of 26 July 2004, Annex I, No 2: Ministerial Implementing Order No 276/2010 of 19 May 2010; Internal Labelling Regulation - under revision).
'Branco de uvas brancas'
'Branco de uvas tintas'
'Palhete' or 'Palheto'
'Clarete'
'Vinho de missa'
'Vinho com agulha'
'Vinho novo'
'Velho'
'Escolha'
'Superior'
'Reserva'
'Colheita seleccionada'
'Garrafeira'
'Colheita Tardia'
Traditional indications - Vinho Espumante (Regulation (EC) No 1234/2007, Article 118z(1)(d) and (f); Ministerial Implementing Order No 924/2004 of 26 July 2004, Annex I, No 2:)
'Reserva'
'Super reserva ou Extra reserva'
'Velha reserva' or 'Grande reserva' 'Colheita Seleccionada'
Traditional indications - Vinho Licoroso (Regulation (EC) No 1234/2007, Article 118z, (1)(d) and (f); Ministerial Implementing Order No 924/2004 of 26 July 2004, Annex I, No 2)
'Reserva'
'Superior'
**3.** Vintage year (Regulation (EC) No 1234/2007, Article 118z, (1)(a) and Regulation (EC) No 607/2009 of 14 July 2009, Article 61).
**4.** Name of one or more varieties or their synonyms (Regulation (EC) No 1234/2007, Article 118z(1)(a) and Regulation (EC) No 607/2009 of 14 July 2009, Article 62).
**5.** Distinction, Medal or Competition (Ministerial Implementing Order No 924/2004 of 26 July 2004).



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**6.** Indications regarding colour: White; Red; Rosé (Internal Labelling Regulation)
**7.** 'Quinta' 'Herdade' (Regulation (EC) No 607/2009 of 14 July 2009, Article 57; Ministerial Implementing order No 1084/2003 of 29 September 2003).
**8.** Optional remaining indications in accordance with the applicable legislation.

**8.14. Sales** (Ministerial Implementing Order No 276/2010 of 19 May 2010); Internal Regulation for the production and sale of wine products with the right to use the DO 'Alentejo' and the GI 'Alentejano' approved on 1 February 2010)

Wines with the GI 'Alentejo' may be sold only after the certifying body has certified the respective product. This consists of 3 procedures:

i. Validation of the harvest and production via DCP approval;
ii. Approval of the batch by the physical-chemical and sensory analysis laboratory;
iii. Approval of the labelling and positioning of the guarantee seal for pre-packaged products.

**8.15. Current Accounts** (Regulation (EC) No 436/2009 of 26 May 2009, Internal Regulation for the production and sale of wine products with the right to use the DO 'Alentejo' and the GI 'Alentejano' approved on 1 February 2010)

Economic operators are required to maintain records of goods inward and outwards, shown by current accounts.

The wine products registered for the GI 'Alentejano' included in the DCP submitted by the economic operator to the Instituto da Vinha e do Vinho, IP are included in specific current accounts, which are checked by the certifying body.

**8.16. Guarantee seals** (Decree-Law No 212/2004 of 23 August 2004 and the Internal Regulation for the production and sale of wine products with the right to use the DO 'Alentejo' and the GI 'Alentejano' approved on 1 February 2010)

a) The guarantee seal, provided by CVRA, is public proof on pre-packaged products of the GI 'Alentejano' certification.

b) The guarantee seals are individualised by a sequential alphanumeric system in order to guarantee control of usage.

**Allocation**

The guarantee seals are provided for the whole wine product batch submitted for certification provided that the following conditions are met:

i. Labelling approved, in accordance with the current account and the analytical result of the wine product;



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ii. Product compliant according to the analysis;
iii. Current account with balance and with the specifications indicated on the labelling.

## 9. Monitoring

### 9.1 Authorities or bodies

**The Alentejo Regional Wine Committee CVRA is responsible for monitoring the production, sale, and certification of wines with the right to use the GI "Alentejano"; in accordance with Article *1°,* of Ministerial Decree No 1000/2008 de 4 September 2008.**

**Rua Fernanda Seno n° 12, Horta das Figueiras**
**706-806 ÉVORA**

**10.1. Systematic checks for the purposes of certification** (Ministerial Implementing Order No 276/2010 of 19 May 2010 and the Internal Regulation for the production and sale of wine products with the right to use the DO 'Alentejo' and the GI 'Alentejano' approved on 1 February 2010)

a) Checks on the production, storage and pre-packaging facilities (8.1)
b) Checks on vineyards (8.2)
c) Checks on DCP (8.3)
d) Checks on marketing (8.4)
e) Physical-chemical and sensory analysis (8.7)
f) Checks on labelling (8.13)
g) Checks on current accounts (8.15)
h) Checks for the purposes of allocating guarantee seals (8.16)

**10.2. Random inspection checks:** (Ministerial Implementing Order No 276/2010 of 19 May 2010 and the Internal Regulation for the production and sale of wine products with the right to use the DO 'Alentejo' and the GI 'Alentejano' approved on 1 February 2010)

The CVRA intends to carry out monitoring activities in accordance with annually defined objectives, which may be adjusted if considered necessary and which are based on certification requests and other risk situations.

a) Inspection and monitoring actions include checking working conditions on the premises and verifying compliance with the rules described herein.
b) Inspection activities and collection of verification samples for checking the certification which gave rise to the wine product are carried out separately or simultaneously in the following situations:

i. Checking the existing wine products on the economic operator's premises
ii. Collecting samples from tanks with certified wine products and wine products which are bottled and not labelled.
iii. Collecting samples from the bottling line



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iv. Collecting samples which are bottled and labelled or part of the Periodic Sampling Arrangements on the economic operator's premises.
v. Collection of the samples in the market (in Portugal, the European Union and third countries)



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# ANNEX I

Varieties suitable for the production of wine and wine products with the GI ‘Alentejano’

| Reference | Principle name | Recognised synonym | |
|---|---|---|---|
| 6 | *Alicante Branco* | | W |
| 15 | *Alvarinho* | | W |
| 19 | *Antão-Vaz* | | W |
| 22 | *Arinto* | *Pedernã* | W |
| 41 | *Bical* | | W |
| 84 | *Chardonnay* | | W |
| 85 | *Chasselas* | | W |
| 106 | *Diagalves* | | W |
| 115 | *Encruzado* | | W |
| 125 | *Fernão -Pires* | *Maria -Gomes* | W |
| 142 | *Gouveio* | | W |
| 158 | *Larião* | | W |
| 175 | *Malvasia -Fina* | | W |
| 179 | *Malvasia -Rei* | | W |
| 183 | *Manteúdo* | | W |
| 202 | *Moscatel -Graúdo* | | W |
| 205 | *Mourisco Branco* | | W |
| 222 | *Perrum* | | W |
| 245 | *Rabo -de -Ovelha* | | W |
| 251 | *Riesling* | | W |
| 268 | *Sauvignon* | | W |
| 271 | *Semillon* | | W |
| 272 | *Sercial* | *Esgana -Cão* | W |
| 275 | *Síria* | *Roupeiro* | W |
| 278 | *Tália* | | W |
| 279 | *Tamarez* | | W |
| 319 | *Trincadeira -das -Pratas* | | W |
| 330 | *Verdelho* | | W |
| 336 | *Viognier* | | W |
| 337 | *Viosinho* | | W |
| 4 | *Alfrocheiro* | | R |
| 5 | *Alicante -Bouschet* | | R |
| 20 | *Aragonez* | *Tinta Roriz* | R |
| 31 | *Baga* | | R |
| 58 | *Cabernet -Sauvignon* | | R |
| 61 | *Caladoc* | | R |
| 68 | *Carignan* | | R |
| 77 | *Castelão* | *Periquita* | R |
| 92 | *Cinsaut* | | R |
| 100 | *Corropio* | | R |
| 148 | *Grand Noir* | | R |
| 151 | *Grenache* | | R |
| 152 | *Grossa* | | R |
| 184 | *Manteúdo Preto* | | R |
| 190 | *Merlot* | | R |
| 196 | *Moreto* | | R |
| 224 | *Petit Verdot* | | R |
| 232 | *Pinot Noir* | | R |
| 277 | *Syrah* | | R |
| 280 | *Tannat* | | R |
| 288 | *Tinta -Barroca* | | R |
| 290 | *Tinta -Caiada* | | R |
| 291 | *Tinta -Carvalha* | | R |
| 298 | *Tinta -Miúda* | | R |
| 307 | *Tinto -Cão* | | R |
| 312 | *Touriga -Franca* | | R |
| 313 | *Touriga -Nacional* | | R |
| 317 | *Trincadeira* | *Tinta -Amarela* | R |
| 341 | *Zinfandel* | | R |
| 137 | *Gewurztraminer* | | R |
| 231 | *Pinot-Gris* | | R |

*TOC*



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**ANNEX II**

**Tasting sheet for the Organoleptic Analysis carried out by the Sensory Analysis Laboratory for the CVR Alentejana**

Figure 1

**CVRA – Comissão Vitivinícola Regional Alentejana**

| Taster | Session | Class | Sample |
|---|---|---|---|
| | Type of wine | Quality description | |

**CVRA** Comissão Vitivinicola Regional Alentejana

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Appearance | 12 | 10 | 7 | 6 | 5 | 4 | 3 | 2 | 0 |
| Colour | 8 | 6 | 4 | 4 | 4 | 3 | 3 | 2 | 0 |
| Aroma | 32 | 28 | 22 | 20 | 19 | 18 | 16 | 8 | 0 |
| Taste | 48 | 42 | 33 | 30 | 27 | 25 | 24 | 12 | 0 |

| | | Observations | | |
|---|---|---|---|---|
| | Appearance | Colour | Aroma | Taste |
| Quality | | | | |
| Defect | | | | |

**ANNEX III**

**List of defects for the Organoleptic Analysis carried out by the Sensory Analysis Laboratory for the CVR Alentejana**

Table 1

| **Aspect** | **Colour** | **Aroma** | **Taste** |
|---|---|---|---|
| Cloudy | Oxidised | Oxidised | Oxidised |
| | | Volatile phenols | Volatile phenols |
| | | Volatile acidity | Volatile acidity |
| | | Musty | Musty |
| | | Sulphide | Sulphide |
| | | Vegetal | Vegetal |
| | | Resin | Bitter |
| | | Chemical | Ethyl acetate |
| | | Ethyl acetate | TCA |
| | | Sulphurous | Sulphurous |
| | | TCA | Chemical |
| | | Old Wood | Old Wood |
| | | Developing | Developing |
| | | Lactic | Degassed |
| | | Cloying | Lactic |



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Alentejo

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Portugal

## APPLICANT

Instituto da Vinha e do Vinho, IP
5 Rua Mouzinho da Silveira
1250-165 Lisboa
Portugal

Tel.: 351 213 506 700
E-mail: info@ivv.min-agricultura.pt

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 15 November 1996
*Date of protection in the Member State and reference to national decision:* 9 July 1992, Portaria n.º 672/92, 9 July, currently Portaria n.º 296/2010, 1 June

## PRODUCT DESCRIPTION

The area produces white, rosé and red still wines.

- **Raw Material**

Varieties:

Encruzado B
Perrum B
Pinot Gris G
Petit Verdot N
Sercial B
Bical B
Siria B
Pinot Noir N
Sémillon B
Viognier B
Corropio N
Malvasia Rei B
Tamarez B
Manteudo B
Manteudo Preto N
Malvasia Fina B
Syrah N
Verdelho B
Talia B
Tannat N
Cabernet-Sauvignon N
Arinto B
Merlot N
Rabo de Ovelha B
Trincadeira N
Carignan N
Alvarinho B
Fernao Pires B
Sauvignon B
Castelao N
Antao Vaz B
Lariao B
Trincadeira das Pratas B
Aragonez N
Riesling B
Alicante Bouschet N
Grand Noir N
Alicante Branco B
Grossa N

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| | | |
|---|---|---|
| Grenache N | Gouveio B | Tinta Barroca N |
| Alfrocheiro N | Gewürztraminer Rs | Tinta Miuda N |
| Caladoc N | Touriga Franca N | Baga N |
| Tinto Cao N | Touriga Nacional N | Diagalves B |
| Zinfandel | Tinta Carvalha N | Mourisco Branco B |
| Chasselas B | Tinta Caiada N | Moreto N |
| Cinsaut N | Chardonnay B | Moscatel Graudo B |

- **Alcohol content :**
  a) red and rosé wine – 12 % vol.;
  b) white wine – 11.5 % vol.;
  c) quality sparkling wine – 11 % vol.;
  d) liqueur wine – 17.5 % vol.;
- **Physical Appearance**

White, Rosé, Red Wine.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The geographical area of production comprises the following sub-regions:

a) The Borba sub-region

b) The Évora sub-region

c) The Granja/Amareleja sub-region

d) The Moura sub-region

e) The Portalegre sub-region

f) The Redondo sub-region

g) The Reguengos sub-region

h) The Vidigueira sub-region

**LINK WITH THE GEOGRAPHICAL AREA**

The plains that are characteristic of the Alentejo and the absence of orographic barriers prevent humidity from the sea from condensing and thereby reduce oceanic influences on the Alentejo. It is, however, precisely the few elevated features that can be found in the landscape of the Alentejo that determine the various sub-regions and give them their distinctiveness, and provide unique conditions for viticulture throughout the region. The region has a temperate climate with Mediterranean and continental characteristics. The spring and summer months are hot and dry. Precipitation is mostly concentrated in the winter months, reaching an annual average of 550-650 mm, with the exception of the Borba (750-850 mm) and Portalegre (900-1000 mm) regions. The average annual temperature is 15.5-16°C, and the number of annual hours of sunshine is very high (approximately 3 000 hours a year), mostly during the months preceding the harvest, providing ideal conditions for the grapes to ripen and for the quality of the wines. These climatic conditions are extremely favourable for the synthesis and accumulation of sugars as well as the concentration of pigments in the skins of the fruit.

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The soils in which the vines used to make wine products bearing the Alentejo designation of origin are planted contribute greatly to the distinctiveness, quality and intrinsic characteristics of those wine products.

Soil:

The vines used to produce wines and wine products bearing the Alentejo designation of origin must be found, or planted, in soils with the characteristics described below, and must be exposed to the sun in the manner ideally suited to production. In each of the sub-regions that make up the designation of origin, the soils must possess the following characteristics:

a) Borba – soils mostly derived either directly or indirectly from crystalline limestones; a few pockets of shale, generally red;

b) Évora – brown and red Mediterranean soils consisting of non-calcareous matter; Non-humic litholic soils and lithosols;

c) Granja Amareleja – brown and red Mediterranean soils consisting of non-calcareous matter; red Mediterranean soils composed of calcareous matter and lithosols;

d) Moura – brown and red calcareous soils; calcareous clays; red Mediterranean soils composed of calcareous matter and non-humic litholic soils;

e) Portalegre - soils of mainly granitic origin; a few traces of shale and quartzite derivatives;

f) Redondo - soils mostly derived from volcanic rock, with a predominance of quartz-diorite rock; a few pockets of shale derivatives, generally red;

g) Reguengos - soils mostly derived from volcanic rock, with a predominance of quartz-diorite rock; a few traces of shale derivatives;

h) Vidigueira – varied soils that are mostly of volcanic or metamorphic origin.

In each of the above-mentioned regions, vines found in or planted in alluvial or colluvial soils or non-calcareous black clayey soils and red-brown clayey soils should be excluded.

Vine varieties:

In combination with other natural and human factors, the vine varieties contribute to the specificity of wine products bearing the Alentejo designation of origin. Apart from the numerous indigenous vine varieties that give the region's wines a strong regional character, the Alentejo possesses varieties that are perfectly adapted to the geography and characteristics of the area. Other, highly renowned varieties have been introduced relatively recently, enhancing the importance of the Alentejo region to first-class wine production. The vine varieties specifically recommended for the production of wines bearing the Alentejo designation of origin are set out in the region's *ad hoc* regulations, both with regard to their combinations and the authorised proportions that make up those combinations.

**SPECIFY RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

**CONTROL BODY**

Commission vitivinicole régionale de l'Alentejo (Comissão Vitivinícola Regional Alentejana)
Rua Fernanda Seno n° 12, Horta das Figueiras
706-806 ÉVORA Portugal

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**1. Identification du nom à protéger** (arrêté n° 364/2001, du 9 avril, tel que modifié par l'arrêté n° 817/2006, du 16 août)

**«ALGARVE»**

**2. Sous régions de production: Néant**

**3. Description du vin** (arrêté n° 364/2001, du 9 avril, tel que modifié par l'arrêté n° 817/2006, du 16 août) (Annexe III)

**3.1 Caractéristiques physico-chimiques**

Titre alcoométrique acquis minimal de:

a) vin rouge - 11,5 % vol.;
b) vin blanc et rosé - 11,0 % vol.;
c) vin liquoreux rouge - 19,0 % vol.
d) vin liquoreux blanc - 15,5 % vol.

**3.2 Caractéristiques organoleptiques**

Du point de vue organoleptique, les vins doivent satisfaire aux exigences appropriées quant à la couleur, la limpidité, l'arôme et la saveur, définies dans les procédures techniques.

a) Limpidité

Le vin blanc et le vin rouge doivent être limpides ou légèrement opalins. Le vin ne peut être légèrement opalin que lorsqu'il est en cuve ou dans un autre type de conditionnement, à l'exception du vin en bouteille ou emballé.

b) Couleur

Le vin blanc est en règle générale de couleur paille ouverte. Le vin rouge est en règle générale de couleur rubis évoluant vers le mordoré avec l'âge.

c) Arôme et saveur

Les vins blancs sont normalement délicats, suaves et très fruités. Les vins rouges sont secs, moelleux, corpulents, fruités avec des arômes de fruits tropicaux et peu acidulés; l'alcool y est notable. Leur notation doit être égale ou supérieure à 50 points, suivant le tableau du bulletin de dégustation.

En plus des exigences susmentionnées, le vin portant la mention de qualité doit présenter des caractéristiques organoleptiques marquées, notamment dans la structure et l'équilibre aromatique et gustatif. Sa notation doit être égale ou supérieure à 60 points, suivant le tableau du bulletin de dégustation.

**4. Pratiques œnologiques et restrictions applicables** (arrêté n° 363/2001, du 9 avril, tel que modifié par l'arrêté n° 817/2006, du 16 août)



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a) Les techniques d'élaboration, les pratiques et les traitements œnologiques légalement autorisés sont respectés.
b) Le vin rosé ou «rosado» doit être élaboré suivant le processus de «vinification en blanc», ou avec un léger cuvage.
c) Le vin liquoreux blanc sec doit être obtenu à l'aide de la méthode de «*solera*».

**4.1 Restrictions applicables**

**4.1.1** Les moûts doivent avoir un titre alcoométrique volumique naturel minimal de:

e) vin rouge - 11,5 % vol.
f) vin blanc et rosé - 11,0 % vol.
g) vin liquoreux rouge - 19,0 % vol.
h) vin liquoreux blanc - 15,5 % vol.

**5. Délimitation de l'aire géographique** (arrêté n° 363/2001, du 9 avril, tel que modifié par l'arrêté n° 817/2006, du 16 août)

L'aire géographique qui correspond à l'indication géographique «Algarve» couvre tout le district de Faro.

**6. Rendements maximaux par hectare**

Le rendement maximal par hectare des vignobles destinés aux vins portant l'IG «Algarve» est fixé à 90 hectolitres/hectare.

**6. Cépages utilisés** (arrêté n° 364/2001, du 9 avril, tel que modifié par l'arrêté n° 817/2006, du 16 août)

Les vins ayant droit à l'IG «Algarve» doivent être obtenus exclusivement à partir de raisins produits dans cette zone géographique et des cépages figurant à l'annexe I, hormis le vin liquoreux blanc portant l'IG «Algarve», qui doit être obtenu à partir des cépages Síria (Roupeiro) ou Moscatel-Graudo, à concurrence d'un minimum de 85 % et 75 % respectivement.

Les cépages à utiliser sont les suivants:
**Rouges**:
Alfrocheiro, Alicante-Bouschet, Aragonez *(Tinta-Roriz)*, Baga, Bastardo, Cabernet-Sauvignon, Caladoc, Castelão, Cinsaut, Grand-Noir, Grenache, Merlot, Monvedro, Moreto, Moscatel-Galego-Tinto, Negra-Mole, Pau-Ferro Petit-Verdot, Pexem, Pinot-Noir, Syrah, Tinta-Barroca, Tinta-Caiada, Tinta-Carvalha, Tinto-Cão, Touriga-Franca, Touriga-Nacional e Trincadeira *(Tinta-Amarela).*

**Blancs**:
Alicante-Branco, Antão-Vaz, Arinto *(Pedernã),* Chardonnay, Diagalves, Fernão-Pires *(Fernão-Pires),* Malvasia-Fina, Malvasia-Rei, Manteúdo, Moscatel-Graúdo, Perrum, Rabo-de-Ovelha, Riesling, Sauvignon, Síria *(Roupeiro),* Tália, Tamarez, Terrantez, Trincadeira-das-Pratas, Verdelho, Viognier.



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**8. Lien avec l'aire géographique (facteurs naturels et humains)** (arrêté n° 364/2001, du 9 avril, tel que modifié par l'arrêté n° 817/2006, du 16 août)

**8.1** Vin

**8.1.1** Localisation, histoire et pratiques de culture

De nombreuses références témoignent de la tradition et de l'importance de la vigne en Algarve, ainsi que du rôle prééminent du vin produit dans la région dans les échanges commerciaux au Moyen Âge et à l'époque moderne.
Durant l'occupation musulmane, non seulement les Arabes plantaient la vigne mais ils exportaient aussi le vin produit. Après la reconquête, les chrétiens ont profité de leur organisation économique et l'ont développée.

Situé à l'extrême sud du Portugal continental, l'Algarve constitue une zone bien définie, dont les aspects caractéristiques lui sont conférés par la proximité de la mer, le climat, la végétation naturelle et la culture marquée par la longue occupation arabe.

La production de vins de qualité en Algarve a été initialement reconnue en 1980. Elle s'est développée dans le respect de la typicité de ses vins, qui est le fruit des caractéristiques pédoclimatiques de la zone méditerranéenne où elle s'inscrit, ce qui a justifié la fondation en 1994 de la CVA (Comissão Vitivinicola Regional Algarvia [commission vitivinicole de l'Algarve], qui a acquis sa désignation actuelle en 2010), et qui est la garante de la certification et de la réglementation des vins de l'Algarve.

En 1993, les vins produits dans la région de l'Algarve se sont vu reconnaître la possibilité d'utiliser la mention «vinho regional» [vin régional] suivie de l'indication géographique «Algarve». Leurs aptitudes à produire des vins de qualité et de typicité propres à la région ont ainsi été reconnues.

**8.1.2.** Relief et climat

La localisation méridionale et la protection assurée par la barrière montagneuse contre les vents froids du nord, ainsi que l'exposition en arc de cercle orienté au sud, font que le climat est nettement de type méditerranéen: chaud, sec, peu venteux, avec des écarts thermiques très réduits et une moyenne d'ensoleillement supérieure à 3 000 heures par an.

Les sols qui peuvent accueillir les vignes destinées à la production de produits ayant droit à l'IG «Algarve» (vins blancs, rouges et rosés, ainsi que vins liquoreux blancs et rouges) contribuent en grande partie à leur différenciation, à leur qualité et à leurs caractéristiques intrinsèques.

**8.1.3.** Sols

Les vignes destinées à la production de vins et de produits vitivinicoles ayant droit à l'IG «Algarve» doivent se trouver ou être plantées dans des sols litholiques non humiques sablonneux et gréseux, des régosols psammitiques sablonneux, des sols calcaires bruns ou rouges, des alluviosols modernes normalement calcaires, sols rouges méditerranéens de calcaires, durs ou dolomies, des sols litholiques (sols squelettiques de schistes ou



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grauwackes), des lithosols associés à des sols méditerranéens et encore des sols bruns ou rouges de schistes ou grauwackes, tous sols qui doivent présenter une exposition propice à cette production.

Les vignes aptes à la production de l'IG «Algarve» sont généralement plantées sur des sols calcaires (qui permettent un meilleur contrôle de la vigueur des ceps et de l'état sanitaire des raisins). Elles sont protégées des vents chauds du nord de l'Afrique (Sahara), au nord par la montagne; les températures sont encore adoucies par l'océan Atlantique.

8.1.4. Cépages

Les cépages participent également à la spécificité des produits vitivinicoles ayant droit à l'IG «Algarve» conjointement à d'autres facteurs naturels et humains. Outre les nombreux cépages autochtones qui confèrent un caractère régional marqué, il existe en Algarve des variétés parfaitement adaptées à la géographie et aux contraintes du paysage; et d'autres variétés d'introduction relativement récente, cépages à la valeur reconnue qui renforcent l'importance vitivinicole de l'Algarve.

Les cépages spécifiquement recommandés comme aptes à produire des vins ayant droit à l'IG «Algarve», sont définis dans un règlement propre à la région.

## 9. Règles applicables

**9.1 Inscription de l'agent économique et des installations** (décret-loi n° 178/99, arrêté n° 8/2000; décret-loi n° 212/2004, du 23 août, arrêté n°364/2001, du 9 avril, tel que modifié par l'arrêté n° 817/2006, du 16 août, ainsi que les procédures techniques)

a) Toutes les personnes physiques ou morales qui se consacrent à la production et à la commercialisation de produits vitivinicoles contrôlés par la Comissão Vitivinicola do Algarve (CVA) [commission vitivinicole de l'Algarve], hormis la distribution et la vente au détail de produits embouteillés, sont sujettes à inscription auprès de la CVA. Cette inscription doit être conforme à l'inscription préalable auprès de l'Instituto da Vinha e do Vinho (IVV) [institut de la vigne et du vin], institut public, en tant qu'agent économique du secteur vitivinicole.
b) Les installations de production, de stockage et de préemballage des produits vitivinicoles contrôlés par la Comissão Vitivinicola do Algarve (CVA), sont sujettes à inscription auprès de la CVA, qui vérifie grâce à une inspection le respect des exigences de l'arrêté n° 364/2001, du 9 avril, tel que modifié par l'arrêté n° 817/2006, du 16 août, ainsi que des procédures techniques.
c) Si le même chai élabore des produits vitivinicoles n'ayant pas droit à l'IG «Algarve», l'entité de certification fixe les conditions appropriées à la préservation de l'intégrité des vins, notamment au niveau de l'élaboration, de la conservation dans des zones séparées, dans des récipients dûment identifiés reprenant notamment les indications relatives au volume du récipient, au type de produit contenu et à l'année de récolte.
d) le producteur doit maintenir un système de traçabilité permettant d'identifier les différents produits vinicoles dans leurs phases de production, de stockage et de préemballage.

**9.2 Inscription des parcelles de vigne / Casier viticole** (Règlement (CE) 436/2009, du 26 mai; décret-loi n° 212/2004, du 23 août; arrêté n° 364/2001, du 9 avril, tel que modifié par l'arrêté n° 817/2006, du 16 août ainsi que les procédures techniques)



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a) À la demande des intéressés, les parcelles de vigne destinées à la production de vins ayant droit à l'IG «Algarve» doivent être inscrites auprès de l'entité de certification, qui vérifie si ces parcelles satisfont aux exigences nécessaires et qui instruit le casier respectif, en effectuant pour cela les vérifications qu'elle juge nécessaires.
b) En cas de modification de la propriété ou de la constitution des vignes inscrites et approuvées, les viticulteurs respectifs en informent l'entité de certification. À défaut, les raisins des vignes respectives ne peuvent servir à l'élaboration de vins ayant droit à l'IG «Algarve».
c) Les vignes inscrites pour la production de vins ayant droit à l'IG «Algarve» doivent être greffées depuis au moins quatre ans.

**9.3 Pratiques de culture** (arrêté n°°364/2001, du 9 avril, tel que modifié par l'arrêté n°°817/2006, du 16 août, ainsi que les procédures techniques)

Les pratiques de culture utilisées dans les vignes destinées à la production de vins ayant droit à l'IG «Algarve» doivent être les pratiques traditionnelles et/ou celles recommandées par la CVA, il doit s'agir:
a) de vignes pures ou conduites à port bas
b) de taille en cordon, (guyot) ou en gobelet.

**9.4 Déclaration de vendange et de production** (Règlement (CE) 436/2009, du 26 mai, arrêté n°265/84, circulaire/norme IVV (DCP), procédures techniques)

Tous les agents économiques qui produisent du raisin, du moût ou des produits vitivinicoles doivent présenter la Declaração de Colheita e Produção (DCP) [déclaration de vendange et de production] relative à chaque campagne vitivinicole à l'Instituto da Vinha et do Vinho, IP. Toute l'information figurant dans la DCP est validée par l'entité de certification et jointe au compte courant de l'agent économique. La validation est soumise à la limite maximale du rendement par hectare.

**9.5 Circulation des produits couverts par l'appellation d'origine** (Règlement (CE) 436/2009, du 26 mai, arrêté 364/2001, du 9 avril, tel que modifié par l'arrêté n°817/2006, du 16 août, ainsi que les procédures techniques)

Les vins ayant droit à l'IG «Algarve» ne peuvent circuler et être commercialisés que si:
a) ils sont accompagnés de la documentation officielle nécessaire, dans laquelle l'autorité de certification atteste leur origine;
b) les autres exigences prévues par la législation en vigueur sont respectées;
c) seuls sont permis les transports de produits vitivinicoles portant l'IG «Algarve» hors du territoire national lorsqu'ils sont emballés et étiquetés, de manière à fournir les garanties nécessaires au maintien de l'origine des produits, ce pourquoi la surveillance et le contrôle revêtent dans ce cadre un rôle-clé qui pourrait être compromis si leur circulation pouvait s'effectuer en vrac, du fait de l'impossibilité humaine et financière à exécuter de manière efficace le contrôle des produits vitivinicoles.

**9.6 Définition du lot à certifier**

a) Le lot de produit vitivinicole total à certifier doit être homogène et correspondre aux caractéristiques de l'échantillon prélevé pour analyse. L'échantillon utilisé en vue de



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l'analyse physico-chimique et sensorielle pour la certification doit correspondre au lot de produit vitivinicole candidat à la commercialisation ou à l'embouteillage.

b) Exceptionnellement des différences dues exclusivement à la stabilisation et à la préparation en vue de l'embouteillage sont admises, l'alcool étant considéré comme un paramètre fixe.
c) Le lot est proposé à la certification dans la catégorie définie et avec les descriptifs de qualité requis par l'agent économique dans la demande de certification. Toute demande de changement de catégorie ou de descriptif de qualité implique l'ouverture d'une nouvelle procédure de certification.
d) Le lot de produit vitivinicole à certifier doit provenir à hauteur minimale de 85% d'un millésime déterminé et il doit lui être associé.

**9.7 Prélèvement d'échantillons**

a) Les échantillons servant à l'analyse physico-chimique et sensorielle sont prélevés sur le lot qui fait l'objet de la demande de certification à partir de la date de réception de la DCP. Pour garantir l'universalité et l'harmonisation des critères de prélèvement, tous les échantillons sont prélevés dans des bouteilles en verre vert sombre et scellés à l'aide de bouchons de liège (fournis par la CVA), encapsulés dans une protection en plastique appliquée par thermo-rétractabilité et identifiés à l'aide de l'étiquette de la CVA. Sont exclus de cette procédure les échantillons d'exportation envoyés par les AE, lorsque les installations qui accueillent le produit vitivinicole se situent hors de la région Algarve.
b) Les échantillons en vue d'une certification doivent être prélevés par un représentant de la CVA qui les scelle et place une étiquette sur chaque échantillon avec l'identification du produit, de l'agent économique, du n° de cuve/conteneur/fût, du n° du registre de l'échantillon prélevé, du lieu et de la date de prélèvement, en présence d'un représentant de l'agent économique.
c) Un des exemplaires de l'échantillon est conservé par l'agent économique et les quatre autres sont transportés par le représentant de la CVA vers les installations de cette commission. L'exemplaire conservé par l'agent économique peut être utilisé en cas de recours, pour autant qu'il soit dûment scellé.
d) Lors de l'arrivée à la CVA, les échantillons sont codifiés. Un échantillon est destiné à l'analyse physico-chimique, deux à l'analyse sensorielle et un aux archives, afin de pouvoir répéter les analyses si cela s'avère nécessaire.
e) Régime de prélèvement périodique (RPP)
    i. Trois exemplaires sont prélevés;
    ii. Ils se rapportent à des échantillons d'exportation appartenant à un lot unique certifié.
    iii. Le rapport d'analyses physico-chimiques de chaque RPP est valable à partir de l'octroi du régime RPP à ce lot.
    iv. Le RPP vaut pour les exportations réalisées dans un délai de douze mois.
    v.

**9.8 Analyse physico-chimique et sensorielle**

a) Laboratoire sous-traitant d'analyses physico-chimiques agréé– AGROENO
    i. Les analyses sont effectuées au laboratoire d'analyses physico-chimiques de l'AGROENO, actuellement agréé par l'IPAC suivant la norme NP EN ISO/IEC 17025 pour les paramètres officiels de certification des vins.



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ii. protocole analytique de chaque produit vinique à certifier:

- Vins tranquilles:
  - acidité totale
  - acidité volatile
  - sucres totaux (exprimés en glucose et fructose, y compris le saccharose éventuellement présent dans les vins mousseux)
  - dioxyde de soufre total
  - titre alcoométrique volumique acquis
  - titre alcoométrique volumique total

b) Chambre des dégustateurs (Analyse sensorielle)

i. Les décisions de la chambre des dégustateurs sont indépendantes des autres organes de la CVA dans les matières de sa compétence.

ii. Il revient à la chambre des dégustateurs de la CVA de se prononcer objectivement sur les échantillons prélevés par l'agent économique.

iii. La chambre des dégustateurs fonctionne selon son propre règlement.

La chambre des dégustateurs ne se prononce que sur les échantillons dont les enregistrements et les codifications garantissent l'anonymat intégral des produits vitivinicoles soumis à analyse.

Les membres de la chambre des dégustateurs évaluent les produits vitivinicoles candidats à la certification quant aux paramètres de l'aspect, de la couleur, de l'arôme et de la saveur.

### 9.9 Validité de la certification du lot pour l'apposition du sceau de garantie

a) Une fois effectuée l'analyse physico-chimique et sensorielle, et après avoir considéré le produit conforme, les sceaux de garantie peuvent être apposés moyennant le respect des autres exigences pour la certification, notamment en ce qui concerne l'approbation de l'étiquetage; la certification du produit est valable pendant douze mois.
b) Les sceaux se rapportant à des lots de produits vitivinicoles qui outrepassent la date de validité précisée et qui ne sont pas soumis à une nouvelle procédure de certification ne peuvent être vendus.

### 9.10 Réprobation lors de l'analyse physico-chimique et/ou sensorielle – Recours

a) Les agents économiques peuvent interjeter appel des résultats des tests physico-chimiques et/ou sensoriels. Après notification du résultat, le recours doit être présenté par écrit (Mod.CVA.016 – Fiche de réclamation) et être adressé au président de la CVA pour information et validation.
b) En cas de désaccord entre la CVA et l'entité qui introduit la réclamation, les procédures décrites dans le statut du conseil général de la commission sont appliquées, de même que la législation en vigueur. Le client est toujours informé de la décision concernant sa réclamation.

### 9.11 Perte de la certification



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Si, durant le délai de validité de la certification, l'agent économique met en œuvre des actions/des procédures qui modifient les caractéristiques du lot certifié, ce dernier perd son statut. Les actes suivants sont passibles de perte de la certification:

a) coupage de produits vitivinicoles certifiés séparément;
b) coupage de produits vitivinicoles certifiés à l'aide de produits aptes;
c) opérations œnologiques qui altèrent les caractéristiques physico-chimiques et/ou sensorielles du produit vitivinicole certifié;
d) demande de nouvelle certification d'un vin déjà certifié;
e) transport de produits vitivinicoles non autorisé par la CVA;
f) si, à la suite d'une analyse de vérification, il apparaît sans équivoque, à travers les résultats d'analyses physico-chimiques et sensorielles, que le produit certifié original a été altéré ou adultéré.

**9.12 Suspension de la certification**

En cas de preuve ou de soupçon d'un acte décrit ci-dessus, le droit d'utilisation des sceaux de garantie du produit vitivinicole qui correspond à tout le compte courant en question est suspendu jusqu'à ce que les situations qui font l'objet de l'analyse soient tout à fait tirées au clair. Le produit reste scellé jusqu'à la conclusion des enquêtes. S'il est démontré qu'aucun acte susceptible de modifier le produit n'a eu lieu, la suspension est levée. Dans le cas contraire, la certification est retirée.

**9.13 Déclassement**

a) La CVA procède au déclassement de produits vitivinicoles admis à la certification ou certifiés comme vin sans AO si:

i. des pratiques non autorisées sont détectées;
ii. les produits vitivinicoles ne respectent pas les exigences minimales fixées.

b) À la demande de l'agent économique, après sa certification, un produit vitivinicole IG «Algarve» ne peut être déclassé qu'en vin.

**9.14. Étiquetage** (arrêté 364/2001, du 9 avril, tel que modifié par l'arrêté n°817/2006, du 16 août, ainsi que les procédures techniques)

Les étiquettes à utiliser sont préalablement présentées pour approbation et doivent respecter les normes légales d'application, ainsi que celles définies par la CVA dans son règlement intérieur.

**Indications obligatoires**

1. «Algarve» (Règlement (CE) nº 1234/2007, art. 118 *sexvicies*, paragraphe 2; décret-loi nº 299/90, du 24 septembre, tel que modifié par le décret-loi nº 318/2003, du 20 décembre).
2. Appellation d'origine contrôlée ou «AOC» règlement (CE) nº 1234/2007, art. 118 *sexvicies*, paragraphe 3, alinéa a); Portaria nº 296/2010, du 1er juin).
3. Volume nominal (règlement (CE) nº 1234/2007, art. 118 *quinvicies*; décret-loi nº 199/2008 du 8 octobre; arrêté nº 924/2004, du 26 juillet).
4. Titre alcoométrique volumique acquis (Règlement (CE) nº 1234/2007, art. 118-Y, paragraphe 1, alinéa c) et règlement (CE) nº 607/2009 du 14 juillet, art. 54).
5. Numéro de lot (Règlement (CE) nº 1234/2007, art. 118 *quinvicies*; règlement (CE) nº 607/2009 du 14 juillet, art. 50 et arrêté nº 924/2004, du 26 juillet).



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6. Identification de l'embouteilleur/du préparateur (règlement (CE) nº 1234/2007, art. 118-Y, paragraphe°1, alinéa e); règlement (CE) nº 607/2009, du 14 juillet, art. 56, alinéa e); et arrêté nº 924/2004 du 26 juillet).
Une fois réunies les exigences de l'arrêté nº 924/2004, du 26 juillet, et de l'arrêté nº 1084/2003, du 29 septembre, conformément au règlement (CE) nº 607/2009, du 14 juillet, art. 56, paragraphe 2, alinéa b), la référence au lieu d'embouteillage peut s'effectuer en outre à l'aide d'une des mentions suivantes:
a) «Engarrafado na casa» (Mis en bouteille à la maison), «Engarrafado no paço», «Engarrafado no palácio» et «Engarrafado no solar» (Mis en bouteille au château), «Engarrafado na quinta» ou «Engarrafado na herdade» (Mis en bouteille au domaine);
b) «Engarrafado na Adega Cooperativa»; (Mis en bouteille à la cave coopérative)
c) «Engarrafado na Cooperativa»; (Mis en bouteille à la coopérative)
d) «Engarrafado na origem»; (Mis en bouteille à l'origine)
e) «Engarrafado pelo produtor»; (Mis en bouteille par le producteur)
f) «Engarrafado na propriedade»; (Mis en bouteille à la propriété)
g) «Engarrafado pelo vitivinicultor»; (Mis en bouteille par le viticulteur)
h) La référence à la mise en bouteille peut en outre s'effectuer à l'aide des mentions «mis en bouteille dans la région de production» ou «mis en bouteille dans la région de…» suivi du nom de la région dès lors que la mise en bouteille a été effectuée dans la région déterminée.
7. Marque (décret-loi nº 376/97, du 24 décembre; décret-loi nº 299/90, du 24 septembre, tel que modifié par le décret-loi nº 318/2003, du 20 décembre.
La marque ne peut être utilisée simultanément pour un vin d'appellation d'origine et un vin d'indication géographique «Algarve». (Procédure technique – PT.11 – Étiquetage).
8. Ingrédients (règlement (CE) nº 1234/2007, art. 118 *quinvicies* et règlement (CE) nº 607/2009, du 14 juillet, art. 50).
9. Appellation de la catégorie de produit (règlement (CE) nº 1234/2007, art. 118 *sexvicies*, paragraphe 1, alinéa a)) uniquement pour ce qui concerne le vin liquoreux.

**Indications facultatives**

1. Nom, commune ou partie de la commune et qualité d'une ou de toutes les personnes qui ont participé à la commercialisation, outre l'embouteilleur (Procédure technique - PT.11 – Étiquetage);
2. Mentions faisant référence aux méthodes de production/mentions traditionnelles – Vin (règlement (CE) nº 1234/2007, art. 118-*septvicies*, paragraphe 1, alinéas d) et f); arrêté nº 924/2004, du 26 juillet, Annexe I, nº 2; arrêté nº 296/2010, du 1er juin; règlement d'étiquetage;
«Clarete» (Clairet);
«Vinho de missa» (Vin de messe);
«Vinho com agulha» (Vin pétillant);
«Vinho novo» (Vin nouveau);
«Velho» (Vieux);
«Escolha»; (Triage)
«Superior» (Supérieur);
«Reserva» (Réserve);
«Colheita seleccionada» (Vendange sélectionnée);
«Garrafeira» (Bouteiller);
«Colheita Tardia» (Vendange tardive);
«Reserva» (Réserve);
«Super-reserva ou Extra-reserva» (Super réserve ou Extra réserve);


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«Velha Reserva» ou «Grande Reserva» (Vieille réserve ou Grande réserve);
«Colheita Seleccionada» (Vendange sélectionnée)
Mentions traditionnelles – Vin Liquoreux (règlement (CE) nº 1234/2007, art. 118-*septvicies*, paragraphe 1, alinéas d) et f); arrêté nº 924/2004, du 26 juillet, Annexe I, nº 2; règlement d'étiquetage
«Reserva»
«Superior»
2. Nom d'une sous-région suivant les conditions prévues par l'arrêté nº 296/2010, du 1er juin.
3. Année de récolte (règlement (CE) nº 1234/2007, art. 118 *septvicies*, paragraphe 1, alinéa a) et règlement (CE) nº 607/2009, du 14 juillet, art. 61).
4. Nom d'un ou de plusieurs cépages ou de leurs synonymes (règlement (CE) nº 1234/2007, art. 118 *septvicies*, paragraphe 1, alinéa a) et règlement (CE) nº 607/2009, du 14 juillet, art. 62).
5. Distinction par médaille ou concours (arrêté nº 924/2004, du 26 juillet).
6. Mentions relatives à la couleur: Blanc; Rouge; Rosado ou Rosé (règlement d'étiquetage)
7. «Quinta» «Herdade» (règlement (CE) nº 607/2009 du 14 juillet, art. 57; arrêté nº 1084/2003, du 29 septembre).
8. Autres indications facultatives suivant la législation applicable.

**9.15. Commercialisation** (arrêté nº 364/2001, du 9 avril, tel que modifié par l'arrêté nº 817/2006, du 16 août, et les procédures techniques).

La commercialisation de vins portant l'IG «Algarve» ne peut s'effectuer qu'après certification dudit produit par l'entité de certification, qui résulte de 3 procédures:

i. Validation de la vendange et de la production moyennant l'approbation de la DCP.
ii. Approbation du lot par le laboratoire d'analyse physico-chimique et sensorielle;
iii. Approbation de l'étiquetage et apposition du sceau de garantie pour les produits préemballés.

**9.16. Sceaux de garantie** (arrêté nº 364/2001, du 9 avril, tel que modifié par l'arrêté nº 817/2006, du 16 août, et les procédures techniques).

Le sceau de garantie, fourni par la CVA, atteste publiquement de la certification de l'IG «Algarve» concernant les produits préemballés.

Les sceaux de garantie portent une référence individuelle à l'aide d'un système alphanumérique séquentiel, de manière à garantir le contrôle de l'utilisation.

**Attribution**

Les sceaux de garantie sont mis à disposition pour la totalité du lot de produit vitivinicole soumis à la certification lorsque l'ensemble des conditions suivantes est respecté:

i. étiquetage approuvé, conformément au compte courant et au résultat analytique du produit vitivinicole
ii. produit analytiquement conforme
iii. solde du compte courant et spécifications figurant sur l'étiquette



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**9.17. Comptes courants** (règlement (CE) nº 436/2009, du 26 mai et procédures techniques)

Les agents économiques sont tenus de conserver les registres d'entrée et de sortie appelés comptes courants.

Les produits vitivinicoles inscrits pour l'IG «Algarve» figurant dans la DCP présentée par l'agent économique à l'institut de la vigne et du vin, IP, sont inscrits sur des comptes courants spécifiques, placés sous le contrôle de l'entité de certification.

## 10. Contrôle

### 10.1. Autorités ou organismes

Le contrôle de la production, du commerce et de la certification des vins ayant droit à l'IG «Algarve», conformément au point 1, de l'arrêté nº 1135/2010, du 2 novembre, revient à la Comissão Vitivinícola do Algarve ou CVA (commission vitivinicole de l'Algarve),
Estrada Nacional Nº 125 - Bemparece
8400-128 LAGOA

### 10.2. Contrôles systématiques en vue de la certification

a) Contrôle des installations de production et de stockage des produits (10.1.)
b) Contrôle des vignes/du casier (PT.05.)
c) Contrôle des DCP et DE (PT.03.)
d) Contrôle du transport de produits vitivinicoles (PT.07)
e) Certification (PT.01 et PT.04)
f) Contrôle de l'étiquetage (PT.11)
g) Gestion des comptes courants (PT.03)
h) Contrôle en vue de l'attribution des sceaux de garantie (PT.02)

### 10.3. Contrôles aléatoires en vue de la surveillance

La CVA planifie la réalisation d'actions de contrôle (PT.10) conformément aux objectifs définis chaque année, qui peuvent être réajustés lorsque cela s'avère nécessaire, sur la base de demandes de certification ou d'autres situations de risque.

a) Les actions de surveillance et de contrôle incluent la vérification des conditions d'élaboration des installations et la vérification des normes décrites;
b) Les actions de surveillance et le prélèvement d'échantillons de vérification en vue du contrôle de la certification à l'origine du produit vitivinicole ont lieu dans les situations suivantes isolément ou simultanément:

i. Vérification des produits vitivinicoles présents dans les installations de l'agent économique;
ii. Vérification des conditions de vendange;
iii. Prélèvement d'échantillons de cuves de produits vitivinicoles certifiés et de produits vitivinicoles embouteillés et non étiquetés;
iv. Prélèvement d'échantillons de vérification dans les chais;
v. Vérification de produits vitivinicoles portant la mention Garrafeira;
vi. Prélèvement d'échantillons embouteillés et étiquetés ou sous régime de vendange périodique dans les installations de l'agent économique;



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vii. Vérification des conditions de conditionnement et destruction de sceaux de garantie;
viii. Prélèvement d'échantillons sur le marché et contrôle;
ix. Suivi des réclamations concernant les opérateurs.

## ANNEXE I
## Cépages aptes à la production de vin et de produits vitivinicoles portant l'IG «Algarve»

Tableau 1

| Référence | Nom principal | Synonyme reconnu | Couleur |
|---|---|---|---|
| 6 | Alicante-Branco | | B |
| 19 | Antão-Vaz | | B |
| 22 | Arinto | Pedernã | B |
| 84 | Chardonnay | | B |
| 106 | Diagalves | | B |
| 125 | Fernão-Pires | Maria Gomes | B |
| 175 | Malvasia-Fina | | B |
| 179 | Malvasia-Rei | | B |
| 183 | Manteúdo | | B |
| 202 | Moscatel-Graúdo | | B |
| 222 | Perrum | | B |
| 245 | Rabo-de-Ovelha | | B |
| 251 | Riesling | | B |
| 268 | Sauvignon | | B |
| 275 | Síria | Roupeiro | B |
| 278 | Tália | | B |
| 279 | Tamarez | | B |
| 282 | Terrantez | | B |
| 319 | Trincadeira-das-Pratas | | B |
| 330 | Verdelho | | B |
| 336 | Viognier | | B |
| 4 | Alfrocheiro | | R |
| 5 | Alicante-Bouschet | | R |
| 20 | Aragonez | Tinta Roriz | R |
| 31 | Baga | | R |
| 35 | Bastardo | | R |
| 58 | Cabernet-Sauvignon | | R |
| 61 | Caladoc | | R |
| 77 | Castelão | Periquita | R |
| 92 | Cinsaut | | R |
| 148 | Grand-Noir | | R |
| 151 | Grenache | | R |
| 190 | Merlot | | R |
| 195 | Monvedro | | R |
| 196 | Moreto | | R |
| 201 | Moscatel-Galego-Tinto | | R |
| 212 | Negra-Mole | | R |
| 217 | Pau-Ferro | | R |



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| | | | |
|---|---|---|---|
| 224 | Petit-Verdot | | R |
| 225 | Pexem | | R |
| 232 | Pinot-Noir | | R |
| 277 | Syrah | | R |
| 288 | Tinta-Barroca | | R |
| 290 | Tinta-Caiada | | R |
| 291 | Tinta Carvalha | | R |
| 307 | Tinto-Cão | | R |
| 312 | Touriga-Franca | | R |
| 313 | Touriga-Nacional | | R |
| 317 | Trincadeira | Tinta-Amarela | R |

**B= Blanc; R=Rouge**

## ANNEXE II
## Fiche de dégustation organoleptique utilisée par la chambre des dégustateurs de la CVA en vue de l'analyse

### Fiche de dégustation

| Dégustateur | Date de la séance | Catégorie | Type | nº de l'échantillon |
|---|---|---|---|---|
| | | | | |

| VISION | ARÔME | GOÛT/SAVEUR | TOTAL |
|---|---|---|---|
| Limpidité……Tonalité | Pureté Intensité Qualité | Pureté. Intensité Persistance Qualité | Somme |
| 0-5 0-10 | 0-10 0-10 0-10 | 0-10 0.20 0-10 0-15 | 100 |
| | | | |

Signature…….

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ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( X ) PGI ( )
National application No. 3/93

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635

2. Applicant group:
(a) Name COOPERATIVA AGRÍCOLA DE MOURA E BARRANCOS, CRL
(b) Address Rua das Forças Armadas, 9, 7860 Moura
(c) Composition: producer/processor ( X ) other ( )

3. Name of product: AZEITE DE MOURA
.....

4. Type of product: (see list in Annex VI) Oil
.....

5. Specification:
(summary of Article 4(2))

(a) Name: (see 3) .....
(b) Description: Azeite de Moura is understood to be the oil which conforms to the definitions appearing in sub-paragraphs a), b) and c) of no. 1 of the Annex to (EEC) Reg. no. 136/66 and amendments thereto and to the definitions appearing in Annex I to (EEC) Reg. no. 2568/91 and amendments thereto and to particular chemical and sensory characteristics.
(c) Geographical area: Subdistrict of Moura, parishes of Póvoa de S. Miguel, Amareleja, S. João Baptista, S. Agostinho, S. Amador, Safara. S. Aleixo da Restauração and Sobral da Adiça. Subdistrict of Serpa, parishes of Pias, Vale do Vargo, Vila Verde de Ficalho, Brinches, S. Maria, Salvador and Vila Nova de S. Bento. Subdistrict of Mourão, parish of Granja.
(d) Evidence: Established through use, due to knowledge of the oil since time immemorial. Furthermore, in Moura, there is an ancient beam press which proves the antiquity and the importance of the olive and the oil in this area.
(e) Method of production: The product is obtained by crushing the olives, grown on olive trees in the region, in presses which are also located in this area.
f) Link: The olive trees planted in this region of Alentejo, which has a mainly Mediterranean agricultural climate with dry and hot summers, produce an oil with particularly distinctive physico-chemical and, especially, organoleptic characteristics.
(g) Inspection structure: Name: ASSOCIAÇÃO TÉCNICA DE OLIVICULTORES DE MOURA
Address: Praça Gago Coutinho, 3, 7860 Moura
(h) Labelling: AZEITE DE MOURA - Denomination of Origin
.....
.....
(i) National requirements: (if any) Order no. 739/88 of 14 November, Order no. 741/88 of 15 November and Decree-Law no. 96/90 of 20 March.

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TO BE COMPLETED BY THE COMMISSION
EEC No.: VIB14/PO/00211/24.1.94
Date of receipt of the application: 07/03/95.

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ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( X ) PGI ( )
National application No. 8/93

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635

2. Applicant group:
(a) Name ASSOCIAÇÃO DE OLIVICULTORES DE TRÁS-OS-MONTES E ALTO DOURO
(b) Address Rua de Santa Luzia s/n, 5370 Mirandela
(c) Composition: producer/processor ( X ) other ( )

3. Name of product: AZEITE DE TRÁS-OS-MONTES
.....

4. Type of product: (see list in Annex VI) Oil
.....

5. Specification:
(summary of Article 4(2))

(a) Name: (see 3) .....
(b) Description: Azeite de Trás-os-Montes is understood to be the oil which, in addition to conforming to the definitions appearing in sub-paragraphs a), b) and c) of no. 1 of the Annex to (EEC) Reg. no. 136/66 and amendments thereto and to the definitions appearing in Annex I to (EEC) Reg. no. 2568/91 and amendments thereto, also has certain special chemical and sensory characteristics.
(c) Geographical area: See Annex.
(d) Evidence: Established through use, particularly due to knowledge of the oil since time immemorial.
(e) Method of production: The product is obtained by crushing the olives, grown on olive trees in the region, in presses which are also located in this area.
f) Link: The organoleptic characteristics of the product are directly linked to its geographical area of production, due to the composition of the olive grove, to the soil and to the climatic conditions.
(g) Inspection structure: Name: ASSOCIAÇÃO INTERPROFISSIONAL DE AZEITE DE TRÁS-OS-MONTES E ALTO DOURO
Address: Rua de Sta Luzia, s/n, 5370 Mirandela
(h) Labelling: AZEITE DE TRÁS-OS-MONTES - Denomination of Origin
.....
.....
(i) National requirements: (if any) Order no. 739/88 of 14 November, Order no. 741/88 of 15 November and Decree-Law no. 96/90 of 20 March.

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TO BE COMPLETED BY THE COMMISSION
EEC No.: VIB14/PO/0216/24.1.94
Date of receipt of the application: 07/03/95..

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**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2006/C 128/04)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objection must reach the Commission within six months from the date of this publication.

SUMMARY

**COUNCIL REGULATION (EC) No 510/2006**

**Application for registration according to Article 5 and Article 17(2)**

**'AZEITE DO ALENTEJO INTERIOR'**

**EC No: PT/0234/16.5.2002**

**PDO ( X ) PGI ( )**

This summary has been drawn up for information only. For full details, interested parties are invited to consult the full version of the product specification obtainable from the national authorities indicated in section 1 or from the European Commission ([1]).

1. *Responsible department in the Member State*

Name: Instituto de Desenvolvimento Rural e Hidráulica

Address: Av. Afonso Costa, n.º 3 — P-1949-002 Lisboa

Tel.: (351) 218 44 22 00

Fax: (351) 218 44 22 02

e-mail: idrha@idrha.min-agricultura.pt

2. *Group*

Name: UCAAI — União das Cooperativas Agrícolas do Alentejo Interior

Address: Rua 5 de Outubro, 7 — P-7595 Torrão

Tel.: (351) 265 66 92 52

Fax: (351) 265 66 92 52

e-mail: azeites_alentejo_interior@iol.pt

Composition: Producers/processors ( X ) Other ( )

3. *Type of product*

Class 1.5: Oils and fats (butter, margarine, oils, etc.,) Virgin and extra virgin olive oil.

4. *Specification*

(summary of requirements under Article 4(2))

([1]) European Commission, Directorate-General for Agriculture and Rural Development, Agricultural Product Quality Policy, B-1049 Brussels.

4.1 Name: 'AZEITE DO ALENTEJO INTERIOR'

4.2 Description:

Virgin and extra virgin olive oil extracted mechanically from fruit of the Galega Vulgar (minimum 60 %), Cordovil de Serpa and/or Cobrançosa (maximum 40 %) varieties belonging to the species *Olea europea sativa* Hoffg. Other varieties, except for Picual and Maçanilha, may be used (to a maximum of 5 %). The oil is golden yellow or greenish yellow in colour, with a delicate fruity aroma of mature and/or green olives and other fruits, notably apple and/or figs. It has a sweet flavour. 'Panel Test' score — min. 6.5. Chemical features: Absorbency K232 — max. 2.40, K270 — max. 0.20 and Delta K — max. 0.00. Waxes max. 200 mg/kg, Sterols (%) Cholesterol — max. 0.3; Brassicasterol — max. 0.1; Campesterol — max. 3.5; Stigmasterol — less than Campesterol; Beta-sitosterol — min. 93.0; Delta 7- Stigmasterol — max. 0.5. total sterols min. 1600 mg/kg; Erythrodiol + Uvaol (%) — max. 4.5; Total fatty acids (%) C14:0 — max. 0.03; C16:0 — 14.0 to 20.0; C16:1 — 2.0 to 3.0; C18:0 — 1.5 to 2.5; C18:1 — min. 70.0; C18:2 — 4.0 to 7.0; C18:3 — max 1.0. Trans-fatty acids (%) Transoleic — max. 0.03; Translinoleic + Translinolenic — max. 0.03.

4.3 Geographical area:

The geographical preparation, production and processing area is part of the 'heart' of the Alentejo region, known as Alentejo Interior and is naturally limited to the municipalities of Portel, Vidigueira, Cuba, Alvito, Viana do Alentejo, Ferreira do Alentejo and Beja plus the *freguesias* of Aljustrel, S. João de Negrilhos and Ervidel in the municipality of Aljustrel; Entradas in the municipality of Castro Verde; Alcaria Ruiva in the municipality of Mértola and Torrão in the municipality of Alcácer do Sal.

4.4 Proof of origin:

As well as the product's characteristics, a product traceability system has been put in place. The farms and production and processing plants must be registered and approved by the Producer Group after consulting the inspection body. They must be located in the afore-mentioned geographical area. The entire production process, from the farm which produces the raw materials to the place where the product is sold, is subject to a control system to ensure full compliance with all farming, transport, production and processing practices.

The use of the PDO is only allowed on the packaging of virgin and extra virgin olive oil which has the specific analytic characteristics described above, and whose production process has been subject to control.

A numbered certification mark allows full traceability of the product to the farm. It is possible to ascertain the product's origin at any point in the production chain.

4.5 Method of production:

The olives sourced from the registered olive groves, with the afore-mentioned varieties and percentages, are harvested when ripe and separated from other types. They are transported to production plants, where they are subjected to selection, washing, milling, crushing and kneading or centrifugation. Once the oil obtained has been decanted, it is stored in containers, before it is packed. All Good Practice requirements for obtaining olive oil are adhered to, notably in terms of plant protection products used to control pests, harvesting rules, the transportation method and time from the place of harvest to the mill, storage of the olives at the mills, the maximum time between the harvesting and the milling and crushing of the paste. The use of second pressing techniques is prohibited, as is the use of enzymes and talc. Virgin and extra virgin olive oil are packaged in suitable containers and appropriately labelled. All the operations described above are carried out in the geographical area because since the oil is miscible, it is impossible to carry out any alteration or separation at a later stage. This is the most appropriate way to carry out checks and ensure the traceability of the product, thus assuring the consumer of the product's origin and authenticity.

4.6 Link:

The production of olive oil is intimately linked to the Alentejo Interior. The climate and soil conditions in this region are suitable to growing olive trees and producing olives adapted to the production of virgin and extra virgin olive oil. As a result, over the years, the most suitable varieties have been chosen, thus eliminating those varieties which produced different tastes and aromas to the fruity olives typical of the region, where good practices are adhered to. As well as the historic and socio-cultural link between the product and the region which can be seen in numerous monuments (some dating back to Roman times), popular songs, specially designed buildings, regional place names, gastronomy, surnames, bibliographic references and studies, olive oil from the Alentejo Interior contains a distinctive chemical and organoleptic profile which is different to that of other olive oils. Although the olive types used are not exclusive to the region, the percentage composition of the olive grove varieties and the ecosystem are essential to obtain oil with the afore-mentioned characteristics.

4.7 Inspection body:

Name: Certialentejo — Certificação de Produtos Agrícolas, LDA

Address: Av. General Humberto Delgado, 34 — 1.ª Esq — P-7000–900 Évora

Tel.: (351) 266 76 95 64/5

Fax: (351) 266 76 95 66

e-mail: geral@certialentejo.pt

4.8 Labelling:

It is compulsory for the labelling to include the following wording 'Azeite do Alentejo Interior — Denominação de Origem Protegida' and the Community's own logo and the certification mark, which must include the name of the product, the control body and the serial number (numeric or alphanumeric code ensuring the product's traceability).

4.9 National requirements: —

ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( X ) PGI ( )
National application No. 56/94

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635

2. Applicant group:
(a) Name ASSOCIAÇÃO DE PRODUTORES DE AZEITE DA BEIRA INTERIOR
(b) Address a/c da D.R.A.B.I., Rua Amato Lusitano, Lote 3, 6000 Castelo Branco
(c) Composition: producer/processor ( X ) other ( )

3. Name of product: AZEITES DA BEIRA INTERIOR
.....

4. Type of product: (see list in Annex VI) Oil
.....

5. Specification:
(summary of Article 4(2))

(a) Name: (see 3) .....
(b) Description: Oils which, in addition to satisfying the definitions appearing in subparagraphs a), b) and c) of no. 1 of the Annex to (EEC) Regulation no. 136/66 of 22 September and amendments thereto and the definitions appearing in Annex I to (EEC) Regulation no. 2568/91 of 11 July and amendments thereto, have certain characteristics (see sheets 56A and 56B/94).
(c) Geographical area: See sheets 56A and 56B/94.
(d) Evidence: Established through use, particularly due to work begun several years ago by the ~~COI [abbrev. not found - trans.]~~
(e) Method of production: The rules of cultivation and management of the olive-trees, the growing practices, the conditions to be met in harvesting, transport and processing of the olive and the conditions on obtaining and conserving the oil are those referred to in the respective List of Specifications.
f) Link: The edaphological-climatic conditions of the region give special characteristics to the oils of Beira Baixa.
(g) Inspection structure: Name: ASSOCIAÇÃO DE OLIVICULTORES DA BEIRA INTERIOR
Address: a/c da Z.A. de Campina, 6060 Idanha-a-Nova
(h) Labelling: See 56A and 56B/94.
.....
(i) National requirements: (if any) Order no. 739/88 of 14 November, Order no. 741/88 of 15 November and Decree-Law n. 96/90 of 20 March.

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TO BE COMPLETED BY THE COMMISSION
EEC No.: VIB14/PO/0264/24.1.94
Date of receipt of the application: ../../....

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APPLICATION FOR REGISTRATION
under Regulation (EEC) No 2081/92: Art. 5 ( ) Art. 17 ( X )
PDO ( X ) PGI ( )
National file No: 56A/94

1. Competent national authority :
Name: .. . . . IMAIAA - Lisbon -Portugal . . . . . .
Tel: 3876262 . . . . . Fax: 387 66 35 . . . . . .

2. Applicant group :
Name: .....see File 56/94 . . . . . .
Address: .....see File 56/94 . . . . . .

Composition : producer ( ) processor ( X ) other ( )

3. Name of product: see File 56/94 . . . . . .

4. Type of product: (cf. list) see File 56/94 . . . . . .

5. Description of product: summary of requirements under Art. 4(2)
a) name : ..... Azeite da Beira Baixa . . . . . .
. . . . . .

b) description: See File 56/94 - The Beira Baixa olive oil is clear yellow or clear greeny-yellow in colour with a sui generis aroma and a fruity flavour

c) geographical area: Restricted to the subdistricts of Sabugal, Covilhã, Belmonte, Fundão, Penamacor, Idanha-a-Nova, Castelo Branco, Vil Velha de Rodão, Proença-a-Nova, Oleiros, Sertã. Vila de Rei e Mação . . .

d) background : see File 56/94 . . . . . .
. . . . . .

e) production method : see File 56/94 . . . . . .

f) link : see File 56/94 . . . . . .

g) control body: Name: see File 56/94 . . . . . .
Address: see File 56/94 . . . . . .

h) labelling: AZEITE DA BEIRA BAIXA, Designation of origin . . . .
. . . . . .

i) national legislative requirements (where applicable) : .
. . . . . .

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TO BE COMPLETED BY THE COMMISSION

EEC No: .....
Date of receipt of dossier by EEC : .../.../....

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ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( X ) PGI ( )
National application No. 56B/94

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635

2. Applicant group:
(a) Name See sheet 56/94
(b) Address See sheet 56/94
(c) Composition: producer/processor ( X ) other ( )

3. Name of product: See sheet 56/94
.....

4. Type of product: (see list in Annex VI) See sheet 56/94
.....

5. Specification:
(summary of Article 4(2))

(a) Name: (see 3) .....
(b) Description: See sheet 56/94 and also the Beira Alta oil is clear yellow or clear greeny-yellow in colour with a *sui generis* aroma and a fruity flavour.
(c) Geographical area: Restricted to the subdistricts of Meda, Figueira de Castelo Rodrigo, Pinhel, Guarda, Fornos de Algodres, Trancoso, Celorico da Beira, Seia, Gouveia, Manteigas and Almeida.
(d) Evidence: See sheet 56/94
(e) Method of production: See sheet 56/94
f) Link: See sheet 56/94
(g) Inspection structure: Name: See sheet 56/94
Address: See sheet 56/94
(h) Labelling: AZEITE DA BEIRA ALTA - Denomination of Origin
.....
(i) National requirements: (if any) .....
.....
.....

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TO BE COMPLETED BY THE COMMISSION
EEC No.: VIB14/PO/0264/24.1.94
Date of receipt of the application: ../../....

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# COMMISSION REGULATION (EC) No 708/2005

## of 10 May 2005

## amending the specification for a designation of origin in the Annex to Regulation (EC) No 1107/96 (Azeites do Norte Alentejano) (PDO)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EEC) No 2081/92 of 14 July 1992 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs [1], and in particular Article 6(3), the second indent of Article 6(4) and Article 9 thereof,

Whereas:

(1) In accordance with Article 6(2) of Regulation (EEC) No 2081/92, Portugal's application to amend points of the specification of the protected designation of origin 'Azeites do Norte Alentejano', registered by Commission Regulation (EC) No 1107/96 [2], was published in the *Official Journal of the European Union* [3].

(2) As no statement of objections has been notified to the Commission under Article 7 of Regulation (EEC) No 2081/92, those amendments must be registered and published in the *Official Journal of the European Union*,

HAS ADOPTED THIS REGULATION:

*Article 1*

The specification for the designation of origin 'Azeites do Norte Alentejano' is hereby amended in accordance with Annex I hereto.

*Article 2*

The summary of the main points of the specification is given in Annex II hereto.

*Article 3*

This Regulation shall enter into force on the 20th day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 10 May 2005.

*For the Commission*
Mariann FISCHER BOEL
*Member of the Commission*

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[1] OJ L 208, 24.7.1992, p. 1. Regulation as last amended by Regulation (EC) No 806/2003 (OJ L 122, 16.5.2003, p. 1).
[2] OJ L 148, 21.6.1996, p. 1. Regulation as last amended by Regulation (EC) No 1345/2004 (OJ L 249, 23.7.2004, p. 14).
[3] OJ C 262, 31.10.2003, p. 17 (Azeites do Norte Alentejano).

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*ANNEX I*

PORTUGAL

**'Azeites do Norte Alentejano'**

Amendments:

— Chapter of specification:

- ☐ Name
- ☒ Description
- ☒ Geographical area
- ☐ Proof of origin
- ☐ Method of production
- ☐ Link
- ☐ Labelling
- ☐ National requirements

— Amendments

*Description* — North Alentejo olive oil is a slightly thick, fruity, greenish-yellow oil that meets the minimum grade of 6,5 for extra virgin olive oil and 6,0 for virgin olive oil.

In-depth studies conducted on the characteristics of this olive oil have shown that there is a need to revise some of its parameters, namely: Delta K, triglicerides LLL, OLLn, PLLn, OLL, PLL, POL, POO, OOO, PPO; fatty acids C16:0, C16:1, C17:0, C17:1, C18:0, C18:1, C18:2 and C18:3; trans fatty acids, cholesterol, Campestanol and Delta 7 — Stigmasterol.

The regional varieties Carrasquenha, Redondil and Azeiteira (or Azeitoneira) are added to the authorised varieties.

*Geographical area* — Extension of the geographical production area to include the municipalities of Alandroal, Nisa, Reguengos de Monsaraz, Évora (*freguesias* of Nª Sr.ª de Machede, S. Mansos, S. Vicente do Pigeiro, S. Miguel de Machede and S. Bento do Mato) and Mourão (*freguesias* of Luz and Mourão), on the grounds that:

— the same conditions obtain in these municipalities and *freguesias* with regard to soils and weather patterns,

— the olive oil produced there has the same physical, chemical and organoleptic characteristics as that obtained in the current geographical area,

— the inhabitants of these municipalities have inherited the same customs and authentic, unvarying know-how as those in the rest of the geographical area.

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*ANNEX II*

COUNCIL REGULATION (EEC) No 2081/92

**'AZEITES DO NORTE ALENTEJANO'**

(EC NO PO/0266/24.1.1994)

**PDO (X) PGI ( )**

This summary has been drawn up for information purposes only. For full details, in particular the producers of products covered by the PDO or PGI concerned, please consult the complete version of the product specification obtainable at national level or from the European Commission [1].

1. **Responsible department in the Member State:**

*Name:* Instituto de Desenvolvimento Rural e Hidráulica
*Address:* Av. Afonso Costa, 3 — P-1949-002 Lisboa
*Tel.* (351-21) 844 22 00
*Fax* (351-21) 844 22 02
*E-mail:* idrha@idrha.min-agricultura.pt

2. **Group:**

2.1. *Name:* APAFNA — AGRUPAMENTOS DE PRODUTORES AGRÍCOLAS E FLORESTAIS DO NORTE ALENTEJANO

2.2. *Address:* Parque de Leilões de Gado de Portalegre, Estrada Nacional 246, Apartado n.º 269 — P-7300-901 Portalegre, Portugal

*Tel.* (351-245) 33 10 64
*Fax* (351-245) 20 75 21
*E-mail:* aadp1@iol.pt

2.3. *Composition:* producers/processors (X) other ( )

3. **Type of product**

Class 1.5 — oils and fats — olive oil

4. **Specification**

(summary of requirements under Article 4(2))

4.1. *Name:* 'Azeites do Norte Alentejano'

4.2. *Description:* The designation 'Azeite do Norte Alentejano' is used to describe the oily liquid extracted mechanically from the fruit (once the vegetable water has been separated from the pomace, particles of skin, pulp and pits) of olives of the Galega, Carrasquenha, Redondil, Azeiteira or Azeitoneira, Blanqueta or Branquita and Cobrançosa varieties of the species *Olea europea sativa* grown in olive groves located in the abovementioned geographical area, processing and market preparation being carried out in the same area.

North Alentejo olives are slightly thick, fruity and greenish-yellow olives that meet the minimum grade of 6,5 for extra virgin olive oil and 6,0 for olive oil.

[1] European Commission — Directorate-General for Agriculture, Agricultural product quality policy unit — B-1049 Brussels.

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4.3. *Geographical area:* Limited to the municipalities of Alandroal, Borba, Estremoz, the *freguesias* of Na Sra de Machede, S. Mansos, S. Vicente do Pigeiro, S. Miguel de Machede and S. Bento do Mato in the municipality of Évora, the *freguesias* of Luz and Mourão in the municipality of Mourão, the municipalities of Redondo, Reguengos de Monsaraz and Vila Viçosa in the district of Évora, the municipalities of Alter do Chão, Arronches, Avis, Campo Maior, Castelo de Vide, Crato, Elvas, Fronteira, Marvão, Monforte, Nisa, Portalegre and Sousel in the district of Portalegre.

4.4. *Proof of origin:* Origin sanctioned by custom in the light in particular of the regional culinary tradition and the know-how existing since time immemorial.

To produce the olive oil, the processors can only use olives from registered producers and of authorised varieties.

A descriptive register of each operator approved by the PDO management consortium is kept updated with information on the origin of the olives used, the actual conditions of production/take-over and the technological conditions applying.

This daily register must show the names of the olive suppliers, the quantities received from each producer and the quantity of olive oil produced.

The varieties must be recorded by the olive growers or their representatives (cooperatives).

The producers must have and keep updated a register in which the quantities of olives to be used for producing olive oil bearing the PDO Norte Alentejano are recorded.

4.5. *Method of production:* The product is obtained by mixing quantities extracted from the abovementioned varieties in the following percentages.

| | | |
|---|---|---|
| Mandatory variety | Galega | Minimum 65 % |
| Varieties tolerated | Azeiteira; Blanqueta; Carrasquenha; Redondil | Maximum 5 % |
| | Cobrançosa | Maximum 10 % |

Given the special conditions that are a feature of the municipalities of Campo Maior and Elvas (which are especially suitable for the production of preserved olives), by way of an exception the following varieties may be used but only in the following percentages in the small olive-grove area intended for the remaining olive oil.

| | | |
|---|---|---|
| Mandatory variety | Galega | Minimum 50 % |
| Varieties tolerated | Azeiteira; Carrasquenha; Redondil; Cobrançosa | Maximum 10 % |
| | Blanqueta | Maximum 5 % |

The Picual variety may not be used under any circumstances; however, other traditional varieties may be used up to a maximum of 5 % on condition that they are authorised by the PDO management consortium.

The fruit must be gathered when it reaches the ideal ripening stage; olives collected from the ground may not be used to produce oil bearing the designation of origin; they must be transported in stackable boxes with provision for aeration.

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The varieties must be recorded by the olive growers or their representatives; for the purposes of producing olive oil bearing the PDO, presses may only accept olives from registered producers, of authorised varieties and of impeccable health and hygiene.

The temperature of the paste in the press or decanter and the water/oil mix in the centrifuge may never exceed 35 °C.

As olive oil is a miscible product, in order to prevent any impairment of traceability at the time of inspection, market preparation may be carried out solely by properly approved operators in the area of origin in order to guarantee the quality and authenticity of the product and to prevent consumers from being misled. The oil must be put up for market in recipients made from impermeable, inert, innocuous materials that meet all health and hygiene standards.

4.6. *Link:* The special characteristics of the olive oil can be put down to the soil and climatic conditions in the region.

4.7. *Inspection body*

*Name:* AADP — Associação de Agricultores do Distrito de Portalegre
*Address:* Parque de Leilões de Gado de Portalegre, Estrada Nacional 246, Apartado n.º 269 — P-7300-901 Portalegre
*Tel.:* (351-245) 20 12 96/33 10 64
*Fax:* (351-245) 20 75 21
*E-mail:* aadp1@iol.pt

4.8. *Labelling:* North Alentejo olive oil must bear the designation 'AZEITES DO NORTE ALENTEJANO — Denominação de Origem Protegida', together with the logo approved by the PDO management consortium and the approved Community logo for PDOs.

4.9. *National requirements:* —

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ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( X ) PGI ( )
National application No. 11/93

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635

2. Applicant group:
(a) Name ASSOCIAÇÃO DOS AGRICULTORES DO RIBATEJO
(b) Address Av. D. Afonso Henriques, 1 - 1º Esq., 2000 Santarém
(c) Composition: producer/processor ( X ) other ( )

3. Name of product: AZEITES DO RIBATEJO
.....

4. Type of product: (see list in Annex VI) Oil
.....

5. Specification:
(summary of Article 4(2))

(a) Name: (see 3) .....
(b) Description: The Ribatejo oils conform to the definition appearing in sub-paragraphs a), b) and c) of no. 2 of Annex I to (EEC) Reg. no. 136/66 and to Annex I of (EEC) Reg. 2568/91 and amendments thereto and have certain special chemical and sensory characteristics.
(c) Geographical area: Restricted to the subdistricts of Abrantes, Alcanena, Alcobaça, Alvaiazere, Azambuja, Cartaxo, Constância, Entroncamento, Ferreira do Zêzere, Gavião, Golegã, Mação, Ourém, Pombal, Porto de Mós, Santarém, Sardoal, Tomar, Vila de Rei, Vila Nova da Barquinha and Torres Noves.
(d) Evidence: Established through use, due to knowledge of the product since time immemorial and to studies of its production and consumption which date back to the 12th and 13th centuries.
(e) Method of production: The product is obtained by mechanical processes from olives of the Galega and Lentísca variety, originating from olive tees in the region indicated and from presses which are located in the same area.
f) Link: The olive trees are planted in the region of Ribatejo, in a distinctly Mediterranean agricultural climate, with dry and hot summers and where calcareous soils predominate.
(g) Inspection structure: Name: APRODER - ASSOCIAÇÃO PARA A PROMOÇÃO DO DESENVOLVIMENTO RURAL DO RIBATEJO
Address: Campo Emílio Infante da Câmara, 2000 Santarém
(h) Labelling: AZEITES DO RIBATEJO - Denomination of Origin
.....
.....
(i) National requirements: (if any) Order no. 739/88 of 14 November, Order no. 741/88 of 15 November and Decree-Law no. 96/90 of 20 March.

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TO BE COMPLETED BY THE COMMISSION
EEC No.: VIB14/PO/0219/24.1.94
Date of receipt of the application: 24/01/94.

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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Bairrada

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Portugal

## APPLICANT

Instituto da Vinha e do Vinho, IP
5 Rua Mouzinho da Silveira
1250-165 Lisboa
Portugal

351 213 506 700
info@ivv.min-agricultura.pt

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 24/12/1991
*Date of protection in the Member State and reference to national decision:* 28 December 1979, Portaria n.º 709-A/79, 28 December, currently Decreto-Lei n.º 301/2003, 4 December

## PRODUCT DESCRIPTION

- **Raw material**

Arinto
Bical
Cercial
Chardonnay
Fernão-Pires
Pinot-Blanc
Rabo-de-Ovelha
Sauvignon
Sercialinho
Verdelho
Alfrocheiro
Aragonez
Baga
Bastardo
Cabernet-Sauvignon
Camarate
Castelão

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Jaen
Merlot
Pinot-Noir
Rufete
Syrah
Tinta-Barroca
Tinto-Cão
Touriga-Franca
Touriga-Nacional

- **Characteristics of the product**

Wines with the controlled designation of origin Bairrada must have a minimum actual alcoholic strength by volume of

- white, red and rosé wine – 11% vol.;
- red wine entitled to the description 'Clássico' – 12.5% vol.;
- sparkling wine – 11% vol.

The sparkling wines undergo a second fermentation in the bottle (classical method) and are kept for nine months before being marketed.

They may bear the indication 'bruto natural', 'bruto', 'seco' or 'meio-seco'.

- **Organoleptic properties**

Wines and sparkling wines bearing the designation of origin Bairrada must meet the appropriate requirements regarding colour, clarity, aroma and taste.

The white wines are generally light citrine in colour, occasionally with greenish highlights. They feel naturally fresh in the mouth and have delicate aromas (floral or fruity), which sometimes are more intense (terpenic aromas). When they are fermented in casks made of young wood, they display a light golden colour, a good structure in the mouth, a good natural balance between acidity and alcohol and, often, intense tropical butter-like aromas.

The red wines are characterised by tannins and a high alcohol content. When they are young, they have rather intense fruity aromas (mulberry, bergamot and spices). These wines are uniquely long living owing to a good alcohol-acidity-tannin balance, and they develop tertiary aromas (a bouquet) that suggest forest berries, resin, spices and honey as well as well as smoky aromas.

The rosé wines, whose colour ranges from orangey to reddish, have fruity aromas indicative of the vine varieties they come from, most typically the Baga vine variety. Their acidity is moderately high and leaves a strong fresh feeling in the mouth.

The sparkling wines are fresh and have fruity aromas and, after a longer period of ageing, they

gain smoky aromas. Whichever method is used, their aroma is very fine and they have an excellent freshness and are distinctly frothy on the palate.

Marc spirits are usually colourless, but they may sometimes have a yellowish colour with a topaz tinge (old or prepared marc).The aroma and taste reveal the raw material (marc) and sometimes display the typical character of the grape marc from which they come. In the case of prepared eaux-de-vie, their aroma and taste may also reveal the presence of improvers.

**DESCRIPTION OF GEOGRAPHICAL AREA**

The geographical area of production of the controlled designation of origin Bairrada includes the following municipalities:

a) the municipalities of Anadia, Mealhada and Oliveira do Bairro;
b) in the municipality of Águeda, the localities of Aguada de Baixo, Aguada de Cima, Águeda, Barrô, Belazaima do Chão, Borralha, Espinhel, Fermentelos, Óis da Ribeira, Recardães and Valongo do Vouga;
c) in the municipality of Aveiro, the locality of Nariz;
d) in the municipality of Cantanhede, the localities of Ançã, Bolho, Cadima, Camarneira, Cantanhede, Cordinhã, Corticeiro de Cima, Covões, Febres, Murtede, Ourentã, Outil, Pocariça, Portunhos, Sanguinheira, São Caetano, Sepins and Vilamar;
e) in the municipality of Coimbra, the localities of Botão, Souselas, Torre de Vilela, Trouxemil and Vil de Matos;
f) in the municipality of Vagos,the localities of Covão do Lobo, Ouca, Santa Catarina and Sosa.

**LINK WITH GEOGRAPHICAL AREA**

The vines intended for the production of wines and wine products with the controlled designation of origin Bairrada must be located or be planted in soils having the characteristics indicated below and have the exposure recommended for the production of quality wines and wine products:

a) brown or red calcareous soils;
b) Humic or non-humic litholic soils;
c) Podzols composed of loose sandy materials.

Barraida, the land of the grape, vines and great wines, has a Mediterranean/Atlantic climate characterised by hot days and cool nights in the summer. The region has gentle, sunny and clayey hills that have natural boundaries formed by the beaches along the sea coast and the Buçaco and Caramulo mountains (the Bussaco-Bos Sacrum of the Romans).

The region is made up of soils with a mineral composition dating from different geological periods. Poor, sandy to clayey, land predominates, with the occasional presence of soils with a frankly sandy texture.

The vines are cultivated principally on clayey and limey-clayey soils.

**SPECIFIC LABELLING RULES, IF ANY**

[…]

**CONTROL BODY**

Comissão Vitivinícola da Bairrada
Av. Tavares da Silva, s/n
3780-203 Anadia
Portugal

Instituto do Vinho e da Vinha, I.P.
Rua Mouzinho da Silveira, 5
1250-165 Lisboa
Portugal

www.smartpi.com.br

Ref. Ares(2011)1406834 - 23/12/2011

# Nomes de Vinhos Existentes – Ficheiro técnico

## I. NOME(S) A REGISTAR

Beira Interior

## II. DADOS RELATIVOS AO REQUERENTE

| | |
|---|---|
| *Nome e título do requerente:* | Instituto da Vinha e do Vinho,IP |
| *Estatuto jurídico, dimensão e composição (no caso das pessoas colectivas):* | Instituto Público |
| *Nacionalidade:* | Portugal |
| *Endereço:* | 5 rua mouzinho da Silveira<br>1250-165 Lisboa<br>Portugal |
| *Telefone:* | 351213506700 |
| *Telecopiadora:* | 351213561225 |
| *Endereço(s) electrónico(s):* | info@ivv.min-agricultura.pt |

## III. CADERNO DE ESPECIFICAÇÕES

| | |
|---|---|
| *Estatuto:* | Em anexo |
| *Nome do processo:* | Caderno de Especificações DO Beira Interior - final.pdf |

## IV. DECISÃO NACIONAL DE APROVAÇÃO:

| | |
|---|---|
| *Referência jurídica:* | Portaria nº 165/2005, de 11 de Fevereiro |

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# V. DOCUMENTO ÚNICO

| | |
|---|---|
| *Nome(s) a registar* | Beira Interior |
| *Termo(s) equivalente(s):* | |
| *Nome utilizado tradicionalmente:* | Não |
| *Base jurídica para a transmissão:* | Artigo 118.º-S do R. (CE) n.º 1234/2007 |
| *O presente processo técnico inclui alterações adoptadas em conformidade com:* | Artigo 73.º, n.º 1, alínea c), do R. (CE) n.º 607/2009 |
| *Tipo de indicação geográfica:* | DOP – Denominação de Origem Protegida |

## *1. CATEGORIA DE PRODUTOS VITIVINÍCOLAS*

| |
|---|
| 1. Vinho |
| 4. Vinho espumante |

## *2. DESCRIÇÃO DO(S) VINHO(S)*

### Vinhos e vinhos espumantes DO Beira Interior

| *Características analíticas:* |
|---|
| Os vinhos DO Beira Interior, com excepção do clarete, devem apresentar um título alcoométrico volúmico adquirido mínimo de:<br>*a*) Vinho tinto — 12% vol.;<br>*b*) Vinho tinto com o designativo palhete ou palheto — 11,5% vol.;<br>*c*) Vinho branco e rosado — 11% vol.;<br>*d*) Vinho tinto com direito à menção «Selecção» — 13% vol.;<br>*e*) Vinho branco com direito à menção «Selecção» — 12% vol.;<br>*f*) Vinho espumante — 11% vol.<br>O vinho DO Beira Interior tinto com o designativo clarete deve apresentar um título alcoométrico volúmico adquirido máximo de 11,5% vol. |
| *Características organolépticas:* |
| Os vinhos com direito à DO Beira Interior apresentam caracteristicas organolepticas que se manifestam, nos vinhos brancos como vinhos de grande exuberância aromática e muita frescura, enquanto que, os vinhos tintos são mais complexos com aromas a especiarias e frutos vermelhos tendo grande frescura que lhe é dada essencialmente devido à altitude a que estes vinhos são produzidos.<br>Os vinhos espumantes reflectem muita frescura e apresentam grande exubrerancia arómatica . |

## *3. MENÇÕES TRADICIONAIS*

### a. Alínea a)

| |
|---|
| Denominação de origem controlada (D.O.C.) |
| Denominação de origem (D.O.) |

### b. Alínea b)

| |
|---|
| Superior |
| Superior |
| Super reserva |
| Reserva velha (ou grande reserva) |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Garrafeira |
| Garrafeira |
| Garrafeira |
| Escolha |
| Colheita Seleccionada |

## *4. PRÁTICAS VITÍCOLAS:*

### a. Práticas enológicas

**Vinhos e vinhos espumantes DO Beira Interior**

| *Tipo de prática enológica:* | Práticas culturais |
|---|---|
| *Descrição da prática:* | |
| As vinhas, instaladas nas áreas e solos definidos para a respectiva região vitivinícola, devem ser estremes, de forma baixa, (entende-se por forma baixa as cepas ou videiras que tenham a abertura de poda à altura máxima de 1 m). A forma de condução deve ser em cordão bilateral, unilateral, em guyot ou em taça, encontrarem-se no quarto ano de produção e as castas existentes e as respectivas percentagens devem estar em consonância com o estipulado na legislação sobre esta matéria.<br>As uvas devem ser colhidas em estado próprio de maturação e em boas condições sanitárias. | |

**Vinhos e vinhos espumantes DO Beira Interior**

| *Tipo de prática enológica:* | Restrição pertinente à vinificação |
|---|---|
| *Descrição da prática:* | |

Os mostos destinados aos vinhos DO Beira Interior devem possuir um título alcoométrico volúmico natural mínimo de:
Vinho tinto — 12 % vol.;
Vinho tinto com o designativo palhete ou palheto — 11,5 % vol.;
Vinho tinto com o designativo clarete — 11 % vol.;
Vinho branco e rosado — 11 % vol.;
Vinho tinto com direito à menção 'Selecção'— 13 % vol.;
Vinho branco com direito à menção 'Selecção'— 12 % vol.;
Vinho base para vinho espumante com DO — 11 % vol
A vinificação em separado de uma única casta, ou de duas castas em proporção determinada, deve ser previamente comunicada à entidade certificadora, que desenvolve as diligências necessárias ao seu acompanhamento e ao registo dos depósitos onde ficam contidos os respectivos mostos, permitindo a abertura de contas correntes específicas, onde se efectuam todos os lançamentos, incluindo as meras transferências de depósitos e todas as perdas verificadas.

## Vinhos DO Beira Interior

| *Tipo de prática enológica:* | Prática enológica específica |
|---|---|

*Descrição da prática:*

Na elaboração dos vinhos DO Beira Interior são seguidos os métodos de vinificação tradicionais e as práticas e tratamentos enológicos legalmente autorizados, sendo que:
Os vinhos tintos devem ser obtidos exclusivamente a partir de uvas tintas, por curtimenta e sua maceração intensa;
Os vinhos palhetes ou palhetos podem resultar de uma curtimenta parcial de uvas tintas ou de curtimenta conjunta de uvas tintas e brancas, não podendo as uvas brancas ultrapassar 15% do total;
Os vinhos claretes são elaborados segundo o processo estabelecido na alínea anterior, não podendo, neste caso, as uvas brancas ultrapassar 45% do total;
Os vinhos brancos devem ser obtidos exclusivamente a partir de uvas brancas pelo processo de «bica aberta» ou ainda por um processo de maceração muito leve das uvas;
Os vinhos rosados são elaborados segundo os processos estabelecidos na alínea anterior para os vinhos brancos, mas devem resultar apenas da vinificação de uvas tintas ou de uma mistura de uvas brancas e tintas em que aquelas não excedam 30% do total.
Os períodos mínimos de estágio para os vinhos com direito à denominação de origem Beira Interior são os seguintes:
a) Vinho branco, tinto, rosado, palhete ou palheto e clarete — não carecem de qualquer período de estágio, podendo ser engarrafados e comercializados logo que sejam certificados pela entidade certificadora;
b) Vinho branco com direito à menção «Selecção» — carece de um período mínimo de seis meses;
c) Vinho tinto com direito à menção «Selecção» — carece de um período mínimo de 12 meses;
d) Vinho espumante— carece de um período mínimo de nove meses de permanência nas instalações do preparador após a data do engarrafamento para poder ser comercializado.

## b. Rendimentos máximos

## Vinhos e vinhos espumantes DO Beira Interior

*Rendimento máximo:*

O rendimento máximo por hectare das vinhas destinadas aos vinhos com direito à **DO Beira Interior** é fixado em 55 hl.

# *5. ÁREA DELIMITADA*

| |
|---|
| Do concelho de Almeida, as freguesias de Almeida, Castelo Bom, Junça, Malpartida e Naves;<br>O concelho de Figueira de Castelo Rodrigo, exceptuando a freguesia de Escalhão, da Região Demarcada do Douro. Os concelhos de Belmonte, Castelo Branco,Covilhã, Fundão, Manteigas e Penamacor;<br>Do concelho da Guarda, as freguesias de Benespera, Famalicão, Gonçalo, Valhelhas e Vela;<br>Do concelho de Idanha-a-Nova, as freguesias de Aldeia de Santa Margarida, Idanha-a-Velha, Medelim, Monsanto, Oledo e São Miguel de Acha, do concelho do Sabugal, as freguesias de Bendada, Casteleiro e Santo Estêvão; do concelho de Vila Velha de Ródão, a freguesia com o mesmo nome, O concelho de Pinhel; do concelho de Celorico da Beira, as freguesias de Açores, Baraçal, Celorico (Santa Maria), Celorico (São Pedro), Forno Telheiro, Lajeosa do Mondego, Maçal do Chão, Minhocal, Ratoeira e Velosa; do concelho da Guarda, as freguesias de Avelãs da Ribeira, Codesseiro, Porto da Carne, Sobral da Serra e Vila Cortês do Mondego; do concelho de Meda, as freguesias de Barreira, Carvalhal, Coriscada, Marialva, Rabaçal e Vale Flor; do concelho de Trancoso, as freguesias de Carnicães, Cogula, Cótimos, Feital, Freches, Granja, Moimentinha, Póvoa do Concelho,Souto Maior, Tamanhos, Torres, Trancoso (São Pedro), Valdujo, Vale doSeixo, Vila Franca das Naves, Vila Garcia e Vilares. |

### a. Zona NUTS

| | |
|---|---|
| PT168 | Beira Interior Norte |
| PT167 | Serra da Estrela |
| PT1 | CONTINENTE |
| PT | PORTUGAL |

### b. Mapas da área delimitada

| | |
|---|---|
| *Número de mapas anexados* | 1 |

## *6. UVAS DE VINHO*

### a. Inventário das principais castas de uvas de vinho

| |
|---|
| |

### b. Castas de uvas de vinho da lista da OIV

| |
|---|
| Encruzado B |
| Petit Bouschet N |
| Petit Verdot N |
| Bical B |
| Siria B |
| Pinot Noir N |
| Bastardo N |
| Malvasia Rei B |
| Malvasia Fina B |
| Marufo N |

| |
|---|
| Syrah N |
| Arinto do Interior B |
| Cabernet-Sauvignon N |
| Camarate N |
| Arinto B |
| Rabo de Ovelha Tinto N |
| Merlot N |
| Folgasao B |
| Trincadeira N |
| Folha de Figueira B |
| Fonte Cal B |
| Fernao Pires B |
| Sauvignon B |
| Aragonez N |
| Riesling B |
| Alicante Bouschet N |
| Grand Noir N |
| Alicante Branco B |
| Alfrocheiro N |
| Caladoc N |
| Tinto Cao N |
| Gouveio B |
| Touriga Franca N |
| Touriga Nacional N |
| Tinta Carvalha N |
| Rufete N |
| Chardonnay B |
| Tinta Barroca N |
| Jaen N |
| Mourisco N |
| Baga N |

### c. Outras castas

| |
|---|
| |

## 7. RELAÇÃO COM A ÁREA GEOGRÁFICA

**Vinhos e vinhos espumantes DO Beira Interior**

| *Elementos relativos à área geográfica:* |
|---|
| A zona de produção dos vinhos com direiro à DO Beira Interior compreendem as Sub - regiões de Castelo Rodrigo Cova da Beira e Pinhel.<br>A altitude média das vinhas para a produção de vinhos DO Beira Interior varia entre os 300 e os 700 metros de altitude. O clima da região apresenta uma precipitação média é da ordem dos 800 a 1000 mm/ano encontrando-se contudo concentrada nos meses de Inverno e primavera, dando normalmente origem a um excesso de água no solo neste período.<br>No verão por sua vez quase não chove, apresentando-se os meses de Julho e Agosto como os mais secos do ano em que o valor médio de precipitação é inferior a 10 $mm/m^2$. As vinhas destinadas à produção dos vinhos DO Beira Interior devem estar, ou ser instaladas, em solos com as características a seguir indicadas e com a exposição aconselhável para a produção de vinhos de qualidade:<br>Solos mediterrânicos pardos ou vermelhos de xistos metamorfizados e gneisses;<br>Solos mediterrânicos pardos de xistos ou grauvaquesdo pré-câmbrico;<br>Solos litólicos não húmicos de granitos e migmatitos. |
| *Dados sobre o produto:* |
| A região dos vinhos com direito à DO Beira Interior caracteriza-se por uma irregular distribuição anual de precipitação com um Verão muito seco.<br>O clima associado às características dos solos são elementos fundamentais para se obterem vinhos brancos de grande exuberância aromática e muita frescura e vinhos tintos mais complexos com aromas a especiarias e frutos vermelhos e apresentam grande frescura. |
| *Nexo causal:* |
| A produção vinho naquela região remonta ao tempo dos romanos fazendo disso prova os diversos lagares talhados nas rochas graníticas onde na época o vinho era produzido.<br>O vinho foi durante séculos um produto de grande importância remontando à época romana, mas foi no limiar do século XII pelas mãos dos Monges de Cister que a vinha teve um grande incremento e foram tomadas medidas de protecção para os vinhos desta área geográfica dada a sua qualidade e importância social e económica para aquela região.<br>O clima mediterrâneo que caracteriza a região associado aos solos, castas utilizadas e sistema de instalação das vinhas são elementos fundamentais que contribuem para as características dos vinhos naquela área geográfica essencialmente devido à altitude a que estes vinhos são produzidos. |

## *8. CONDIÇÕES COMPLEMENTARES*

**Vinhos e vinhos espumantes DO Beira Interior**

| | |
|---|---|
| *Quadro jurídico:* | Na legislação nacional |

| *Tipo de condição complementar:* | Disposições adicionais relativas à rotulagem |
|---|---|
| *Descrição da condição:* | |
| Apreciação prévia à comercialização da rotulagem.<br>A marca é uma indicação obrigatória na rotulagem. | |

### Vinhos e vinhos espumantes DO Beira Interior

| *Quadro jurídico:* | Na legislação nacional |
|---|---|
| *Tipo de condição complementar:* | Derrogação relativa à produção na área geográfica delimitada |
| *Descrição da condição:* | |
| É permitida a elaboração de vinhos com denominação de origem Beira Interior a partir de uvas produzidas na área da região da Beira Interior e vinificadas fora dela, mediante autorização, caso a caso, da entidade certificadora, desde que, cumulativamente, estejam reunidas as seguintes condições:<br>O local de vinificação esteja situado a uma distância não superior a 10 km em relação ao limite da DO Beira Interior;<br>Haja parecer favorável da entidade certificadora da região limítrofe envolvida onde as uvas vão ser vinificadas. | |

### Vinhos e vinhos espumantes DO Beira Interior

| *Quadro jurídico:* | Na legislação nacional |
|---|---|
| *Tipo de condição complementar:* | Embalagem na área geográfica delimitada |
| *Descrição da condição:* | |
| Sempre que os operadores necessitem de movimentar o seu produto vínico a granel com denominação de origem Beira Interior é obrigatório informar a CVRBI dando indicação do motivo do transporte. | |

## *9. MATERIAL DE APOIO*

### a. Outro(s) documento(s):

| *Descrição:* |
|---|
| Portaria nº 178/2010 de 25 de Maio. |
| *Descrição:* |
| Nota justificativa artº 73 |
| *Descrição:* |
| Pedido da parte interessada |

# VI. OUTRAS INFORMAÇÕES

## *1. DADOS RELATIVOS AO INTERMEDIÁRIO*

| | |
|---|---|
| *Nome do intermediário:* | Instituto da Vinha e do Vinho,IP |
| *Endereço:* | 5 Rua Mouzinho da Silveira<br>1250-165 Lisboa<br>Portugal |
| *Telefone:* | 351213506700 |
| *Telecopiadora:* | 351213561225 |
| *Endereço(s) electrónico(s):* | info@ivv.min-agricultura.pt |

## *2. DADOS RELATIVOS ÀS PARTES INTERESSADAS*

| | |
|---|---|
| *Nome e título da parte interessada:* | Comissão vitivinicola Regional da Beira Interior (CVRBI) |
| *Estatuto jurídico, dimensão e composição (no caso das pessoas colectivas):* | Associação de direito privado e carácter interprifissional |
| *Nacionalidade:* | Portugal |
| *Endereço:* | Lt 7-1º Av. Cidade de Safed<br>6300-537 Guarda<br>Portugal |
| *Telefone:* | 351271224129 |
| *Telecopiadora:* | 351271223101 |
| *Endereço(s) electrónico(s):* | cvrbi@cvrbi.artelecom.pt |

## *3. LIGAÇÃO PARA O CADERNO DE ESPECIFICAÇÕES*

| | |
|---|---|
| *Link:* | https://webgate.ec.europa.eu/ecaudalie/attachmentDownload.do?attachmentId=7602 |

## *4. LÍNGUA DO PEDIDO:*

| |
|---|
| português |

## *5. LIGAÇÃO COM E-BACCHUS*

| |
|---|
| Beira Interior seguida ou não de Castelo Rodrigo |
| Beira Interior seguida ou não de Cova da Beira |
| Beira Interior seguida ou não de Pinhel |

Ref. Ares(2011)1405130 - 22/12/2011

# Nomes de Vinhos Existentes – Ficheiro técnico

## I. NOME(S) A REGISTAR

| |
|---|
| Carcavelos |

## II. DADOS RELATIVOS AO REQUERENTE

| | |
|---|---|
| *Nome e título do requerente:* | Instituto da Vinha e do Vinho, IP |
| *Estatuto jurídico, dimensão e composição (no caso das pessoas colectivas):* | Instituto Público |
| *Nacionalidade:* | Portugal |
| *Endereço:* | 5 Rua Mouzinho da Silveira<br>1250-165 Lisboa<br>Portugal |
| *Telefone:* | 351213506700 |
| *Telecopiadora:* | 351213561225 |
| *Endereço(s) electrónico(s):* | info@ivv.min-agricultura.pt |

## III. CADERNO DE ESPECIFICAÇÕES

| | |
|---|---|
| *Estatuto:* | Em anexo |
| *Nome do processo:* | CVRLisboa-Caderno Especificações DO Carcavelos final.pdf |

## IV. DECISÃO NACIONAL DE APROVAÇÃO:

| | |
|---|---|
| *Referência jurídica:* | Decreto-Lei nº 264/94, de 29 de Setembro |

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# V. DOCUMENTO ÚNICO

| | |
|---|---|
| *Nome(s) a registar* | Carcavelos |
| *Termo(s) equivalente(s):* | |
| *Nome utilizado tradicionalmente:* | Não |
| *Base jurídica para a transmissão:* | Artigo 118.º-S do R. (CE) n.º 1234/2007 |
| *O presente processo técnico inclui alterações adoptadas em conformidade com:* | |
| *Tipo de indicação geográfica:* | DOP – Denominação de Origem Protegida |

## *1. CATEGORIA DE PRODUTOS VITIVINÍCOLAS*

| |
|---|
| 3. Vinho licoroso |

## *2. DESCRIÇÃO DO(S) VINHO(S)*

### Vinho com DO Carcavelos

| *Características analíticas:* |
|---|
| O vinho generoso Carcavelos deve satisfazer as seguintes características analíticas:<br>a) Título alcoométrico volúmico total não inferior a 17,5% vol.;<br>b) Título alcoométrico volúmico adquirido não inferior a 15% vol. e não superior a 22% vol.;<br>c) Teor de açúcar residual inferior ou igual a 150 g/l;<br>d) Em relação aos outros parâmetros analíticos, são aplicáveis as características dos vinhos licorosos em geral. |
| *Características organolépticas:* |
| Do ponto de vista organoléptico, o vinho deve satisfazer os requisitos apropriados quanto à cor, limpidez, ao aroma e ao sabor, definidos por regulamentação interna da CVR.<br>Quanto à Limpidez, o Vinho com DO Carcavelos deve apresentar-se límpido.<br>No que respeita à Cor, o vinho branco Carcavelos deve apresentar cor entre palha-amarelado e dourado-carregado, enquanto que o vinho tinto deve apresentar cor entre rubi e topázio.<br>Quanto ao Aroma, são requisitos mínimos em termos de aroma a ausência de defeito. São ainda aceites os seguintes descritivos organolépticos: pouco aromático (tintos) ou ligeiro frutado (brancos), aroma com certa distinção, fino ou típico e aroma distinto ou típico intenso. |

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| |
|---|
| Quanto ao sabor, são aceites como descritivos organolépticos: Sabor Simples de Ataque - com ligeiro desequilíbrio (vestígios de tanino, de ácido) e equilibrado (fusão perfeita).<br>Sabor Complexo Final - sabor com certa distinção, sem defeitos e alguma persistência, sabor distinto, sem defeitos e com persistência, sabor distinto, sem defeitos e muito persistente e sabor muito distinto e muito persistente. |

## *3. MENÇÕES TRADICIONAIS*

### a. Alínea a)

| |
|---|
| Vinho generoso |
| Denominação de origem controlada (D.O.C.) |
| Denominação de origem (D.O.) |

### b. Alínea b)

| |
|---|
| Superior |
| Superior |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Garrafeira |
| Garrafeira |
| Garrafeira |

## *4. PRÁTICAS VITÍCOLAS:*

### a. Práticas enológicas

### Vinho com DO Carcavelos

| *Tipo de prática enológica:* | Práticas culturais |
|---|---|
| *Descrição da prática:* | |
| O vinho Colares deve provir de vinhas com, pelo menos, quatro anos de enxertia e a sua elaboração deve decorrer dentro da região, salvo em casos excepcionais a autorizar pela CVR, e em adegas inscritas e aprovadas para o efeito, que ficarão sob controlo da referida Comissão.<br><br>As vinhas destinadas à produção do vinho Carcavelos devem ser conduzidas em forma baixa, em taça ou cordão, em que o início da sebe de vegetação das cepas não seja superior a 60 cm do solo.<br>A densidade de plantação, relativamente às vinhas novas, deve ser, no mínimo, de 3300 pés por hectare.<br>As práticas culturais devem ser as usuais na região ou as recomendadas pela CVR, em ligação com os serviços da Direcção Regional de Agricultura. | |

### Vinho Carcavelos

| *Tipo de prática enológica:* | Restrição pertinente à vinificação |
|---|---|
| *Descrição da prática:* | |
| Os mostos a utilizar na elaboração de vinhos generosos de Carcavelos devem possuir um título alcoométrico volúmico natural mínimo, em potência, de 11% vol., sendo seguidos os métodos de vinificação tradicionais e as práticas e tratamentos enológicos legalmente autorizados. | |

### Vinho Carcavelos

| *Tipo de prática enológica:* | Prática enológica específica |
|---|---|
| *Descrição da prática:* | |
| É obrigatório para o vinho generoso Carcavelos o estágio mínimo de dois anos em vasilhame de madeira e de seis meses em garrafa, a contar da data da sua elaboração. | |

### b. Rendimentos máximos

### Vinho Carcavelos

| *Rendimento máximo:* |
|---|
| O rendimento máximo por hectare das vinhas destinadas ao vinho Carcavelos é fixado em 55 hectolitros |

## *5. ÁREA DELIMITADA*

A área de produção do vinho com direito à denominação de origem Carcavelos, conforme representação cartográfica em anexo, na escala de 1:500 000, compreende:
Do concelho de Cascais, as freguesias de Carcavelos, Parede e São Domingos de Rana e parte das freguesias de Alcabideche (lugares de Carrascal de Manique de Baixo e Bicesse) e do Estoril (lugares de Livramento e Alapraia);
Do concelho de Oeiras, parte da freguesia de Oeiras e São Julião da Barra (lugares de Ribeira da Laje, Cacilhas e Porto Salvo) e da freguesia de Paço de Arcos a faixa confinante com a freguesia de Oeiras e São Julião da Barra até à ribeira de Porto Salvo.
Os limites da região são os seguintes:

a) A norte: a linha que separa o concelho de Cascais do concelho de Sintra;

b) A sul: o oceano Atlântico;

c) A nascente: a ribeira de Porto Salvo desde a foz até à localidade que lhe deu o nome, continuando com a linha de separação da freguesia de Barcarena da freguesia de Oeiras e São Julião da Barra até ao encontro da linha limite nascente da freguesia de São Domingos de Rana;

d) A poente: a ribeira de Bicesse, passando pelos lugares da Galiza e Bicesse e seguindo daí pela estrada municipal até ao cruzamento com a EN 247-5, continuando por essa estrada de Manique, na direcção do cabeço de Manique, até ao encontro da linha que separa o concelho de Cascais do concelho de Sintra.

### a. Zona NUTS

| | |
|---|---|
| PT171 | Grande Lisboa |
| PT17 | Lisboa |
| PT1 | CONTINENTE |
| PT | PORTUGAL |

### b. Mapas da área delimitada

| | |
|---|---|
| *Número de mapas anexados* | 1 |

## *6. UVAS DE VINHO*

### a. Inventário das principais castas de uvas de vinho

### b. Castas de uvas de vinho da lista da OIV

| |
|---|
| Boal Branco B |
| Malvasia Fina B |
| Ratinho B |
| Seara Nova B |
| Arinto B |
| Rabo de Ovelha B |
| Trincadeira N |
| Castelao N |
| Amostrinha N |
| Galego Dourado B |
| Negra Mole N |
| Preto Martinho N |

### c. Outras castas

## *7. RELAÇÃO COM A ÁREA GEOGRÁFICA*

### Vinho DO Carcavelos

| |
|---|
| *Elementos relativos à área geográfica:* |

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| |
|---|
| A Denominação de Origem Carcavelos é bastante antiga, situa-se muito próximo da Foz do Rio Tejo, tem um clima temperado mediterrânico, sem grandes oscilações de temperatura devido à proximidade do mar e produz um vinho licoroso de grande tradição.<br>As vinhas destinadas à produção de vinho com denominação de origem controlada Carcavelos devem ser instaladas em solos mediterrânicos vermelhos de materiais calcários normais, solos calcários normais e barros castanho-avermelhados não calcários. |
| *Dados sobre o produto:* |
| O vinho generoso (licoroso) Carcavelos, é um vinho delicado, quando branco de cor palha-amarelado a dourado-carregado e quando tinto de cor topázio, ambos com aveludado, com um certo aroma amendoado, adquirindo um perfume acentuado e característico com o envelhecimento.<br>A qualidade e tipicidade deste vinho secular são realçadas pelo estágio mínimo obrigatório de dois anos em vasilhame de madeira e seis meses em garrafa. |
| *Nexo causal:* |
| A Denominação de Origem Carcavelos é uma micro região regulamentada há mais de cem anos, situada próximo de Lisboa, rodeada de suaves colinas paralelas à costa e que persiste dadas as características tradicionais de vinificação que continuam a ser utilizadas pelos produtores na elaboração deste vinho de características únicas, que melhoram com a idade, esbatem a cor e tornam-se mais perfumados.<br>Alguns dos terrenos onde estão instaladas as vinhas são pedregosos, outros anateirados, enxutos com excelente exposição a sudoeste, o que contribui para a produção de vinhos aveludados e suaves no gosto. |

## 8. CONDIÇÕES COMPLEMENTARES

### Vinho Carcavelos

| | |
|---|---|
| *Quadro jurídico:* | Na legislação nacional |
| *Tipo de condição complementar:* | Disposições adicionais relativas à rotulagem |
| *Descrição da condição:* | |
| Apreciação prévia à comercialização da rotulagem.<br>A marca é uma indicação obrigatória na rotulagem | |

## 9. MATERIAL DE APOIO

### a. Outro(s) documento(s):

| |
|---|
| *Descrição:* |
| Manual de Procedimentos Técnicos e de Gestão e Controlo de Produtos Vínicos com DO e IG |
| *Descrição:* |
| Requisitos Organolépticos Mínimos |

# VI. OUTRAS INFORMAÇÕES

## *1. DADOS RELATIVOS AO INTERMEDIÁRIO*

| | |
|---|---|
| *Nome do intermediário:* | Instituto da Vinha e do Vinho, IP |
| *Endereço:* | 5 Rua Mouzinho da Silveira<br>1250-165 Lisboa<br>Portugal |
| *Telefone:* | 351213506700 |
| *Telecopiadora:* | 351213561225 |
| *Endereço(s) electrónico(s):* | info@ivv.min-agricultura.pt |

## *2. DADOS RELATIVOS ÀS PARTES INTERESSADAS*

| | |
|---|---|
| *Nome e título da parte interessada:* | Comissão Vitivinícola da Região de Lisboa (CVR Lx) |
| *Estatuto jurídico, dimensão e composição (no caso das pessoas colectivas):* | Associação de direito privado e carácter interprofissional |
| *Nacionalidade:* | Portugal |
| *Endereço:* | --- Rua Cândido dos Reis<br>2560-312 Torres Vedras<br>Portugal |
| *Telefone:* | 351261316724 |
| *Telecopiadora:* | 351261313541 |
| *Endereço(s) electrónico(s):* | cvr.lisboa@mail.telepac.pt |

## *3. LIGAÇÃO PARA O CADERNO DE ESPECIFICAÇÕES*

| | |
|---|---|
| *Link:* | https://webgate.ec.europa.eu/ecaudalie/attachmentDownload.do?attachmentId=6141 |

## *4. LÍNGUA DO PEDIDO:*

| |
|---|
| português |

## *5. LIGAÇÃO COM E-BACCHUS*

| |
|---|
| Carcavelos |

**COUNCIL REGULATION (EEC) No 2081/92**
**APPLICATION FOR REGISTRATION: Art. 5**
PDO ( ) PGI (X)
National application : No 77/97

1. **Responsible department in the Member State:**
Name: Direcção Geral do Desenvolvimento Rural
Address: Av. Defensores de Chaves n° 6, 1000 Lisboa, Portugal
Tel: 01 - 357 92 76 Fax: 01 - 353 58 72

2. **Applicant group:**
(a) Name: Associação Nacional de Suínos da Raça Bísara
(b) Address: Edificio da Casa do Povo, Largo do Toural, 5320 Vinhais
(c) Composition: producer/processor (x) other ( )

3. **Type of product:** Class 1.2 - Meat product. Smoked sausage.

4. **Specification:**
(summary of requirements under Art. 4(2))

(a) name: CHOURIÇA DE CARNE DE VINHAIS or LINGUIÇA DE VINHAIS

(b) description: Sausage of meat and fat of swine of the Bísara breed or of crossbreeds thereof comprising at least 50% Bísara breed, in a casing of small intestine of pig or cow, of cylindrical section and smoked. The meat and fat used are suitably seasoned with salt, red or white wine of the region, water, garlic, paprika and/or chili powder and bay leaf. The sausage is shaped like a horseshoe, 30 to 35 cm long and reddish-brown in colour. The casing is tied at the two ends with cotton string and adheres closely and without breaks to the filling. The ties are characteristic, comprising two knots at the end of the casing, which is then turned over and knotted again. Diameter: 2 to 3 cm; when cut, the sausage forms a coherent mass and is uneven in colour, varying from bright red to white. Pleasant, highly characteristic flavour. Pleasant smell characteristic of the product. Smoked flavour and smell.
(c) geographical area: Given the organoleptic characteristics of the product, the soil and climatic conditions required for processing and the longstanding, local traditions which ensure the genuineness of the product, the geographical area of processing is naturally restricted to the municipalities of Alfândega da Fé, Bragança, Carrazeda de Ansiães, Macedo de Cavaleiros, Mirandela, Torre de Moncorvo, Vila Flôr and Vinhais.
(d) proof of origin: *Chouriça de Carne de Vinhais* can only be produced in authorized facilities located in the abovementioned geographical area of processing. The raw material comes from swine of the Bísara breed or of crossbreeds of at least 50% Bísara breed, reared according to the traditional system and fed essentially on potatoes, pumpkin, mast



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(or acorns), beet, cereal grits and other products of plant origin, in particular by-products of market gardening. During the finishing phase, the pigs consume substantial quantities of chestnuts, produced under the natural conditions applying in the region, which gives their meat highly distinctive organoleptic characteristics which are recognizable to the consumer. A system of controls exists to ensure the traceability of the whole production process.

(e) method of production: The production of *Chouriça de carne de Vinhais* involves the following phases: **cutting** (the loin, tenderloin, neck, belly and belly flanks are cut into cubes approximately 3 cm in size); **seasoning** (in two phases, with salt, water, wine, bay leaf, garlic and paprika); **stuffing** (after the meat has been left to stand, the casings of small intestine are stuffed and pierced with needles so the air can escape; the casings are stuffed entirely, the divisions being made subsequently by compression, after which they are tied; once the meat is firmly compacted, the ends are tied with two knots, then the sausage is turned over and the final knot tied; the same piece of cotton string is used to tie both ends, so the sausage takes on a horseshoe-like shape); **smoking and curing** (smoking takes place through the gradual effect of mild heat from a low fire burning dry oak and/or chestnut; once smoking is completed, the sausages are cured in cool, dark rooms until they take on the flavour and aroma characteristic of *Chouriça de Carne de Vinhais*). Smoking and curing must last at least 35 days.

(f) link: At the end of the 18th Century, chestnuts, potatoes and rye bread formed the staple diet in Terra Fria de Trás-os-Montes; pork provided a supplement of protein and fat to this diet. Testifying to the longstanding pigfarming tradition of the region is the existence of various sculptures in the form of animals, known as "berrões", "porcos", "verracos" and "toiricos", which are found in various places in upper Trás-os-Montes. In order to consume the meat throughout the year, ways were found to preserve pork and this ancestral craft was passed down from generation to generation.

**Fumeiro**, as these fine foods are called, owes much to the cold climate of this region, which calls for the constant companionship of the fireplace. The latter provided unique smoking conditions (gradual effect of thin smoke of oak and chestnut wood from the region), plus the constant moisture from the kettle always on the boil. Of greater importance is the care with which the swine are reared, using products from the region, in particular pumpkins, potatoes and chestnuts, the latter being essential for finishing.

The natural conditions of the region, its products, the way the swine are fed, the centuries-old knowledge of the craft passed down through the family and the deep-rooted traditions of the people give *Chouriça de Carne* or *Linguiça de Vinhais* its unique organoleptic characteristics.

(g) inspection structure:

Name: Associação Interprofissional para os Produtos Agro Alimentares de Trás-os-Montes
Address: Av. 25 de Abril, 273 s/l, 5370 Mirandela

(h) labelling: Compulsory indication: *Chouriça de Carne de Vinhais - geographical indication* or *Linguiça de Vinhais -geographical indication*. Affixing of duly numbered certification mark. The model for the latter in defined in the Rules on Controls and Certification.



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(i) national requirements : Despacho (Decree) No 139/96, published in Diário da República No 301 (2nd series) of 30 December 1996 laying down the main rules on the production and characteristics of *Chouriça de Carne de Vinhais* or *Linguiça de Vinhais* and determining the geographical area of processing thereof.

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EC No: G/PT/00037/97.01.31
Date of receipt of the full application: 31.01.97



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COUNCIL REGULATION (EEC) No 2081/92
APPLICATION FOR REGISTRATION: Art. 5
PDO ( ) PGI (X)
National application : 74/96

1. Responsible department in the Member State :
Name : Instituto dos Mercados Agrícolas e Indústria Agro-Alimentar
Tel. : 01-387.63.72 Fax : 01-387.66.35

2. Applicant group :
(a) Name : Natur-al-Carnes, Agrupamento de Produtores Pecuários do Norte Alentejo S.A.
(b) Address : Parque de Leilões de Gado de Portalegre, Estrada Nacional 246, 7300 Portalegre Tel 045-331064/26227
(c) Composition : producer/processor (X) other ( )

3. Name of product : CHOURIÇO DE PORTALEGRE

4. Type of product : Group 1.2 - Meat-based product. Smoked sausage

5. Specification : (summary of requirements under Art. 4(2))

(a) name : CHOURIÇO DE PORTALEGRE - Geographical indication
(b) description : Smoked sausage comprising meat and hard fat of Alentejo pigs, in pieces bigger than 1.5 cm, with added salt, non-germinated dry ground garlic, sweet pepper, red pepper paste and sometimes white wine of the Portalegre region. The casings used are dry, natural intestines of cattle or pigs. The sausage is horseshoe-shaped, individually made, secured with cotton string or twisted intestine at the ends, and measures up to 40 cm in length. It is reddish and shiny in appearance, of firm consistency, in a casing without breaks adhering closely to the meat. Diameter from 20 to 45 mm. A diagonal slice shows a perfectly bonded mass of marbled appearance, with a regular mix of meat and fat, reddish and white in colour. The flavour is pleasant, mild or subtle, low in salt, with at times a slightly piquant aftertaste. Pleasant distinctive odour, slightly smoked. Fat: shiny, whitish-pink colour, aromatic and of pleasing taste. The consistency varies with the rations and the percentage of acorns in the feed of Alentejo pigs.
(c) geographical area : Given the organoleptic characteristics of the product, the soil and climatic conditions required and the local, fair and consistent methods used, the geographical area of manufacture is naturally confined to the municipalities of Alter do Chão, Arronches, Avis, Campo Maior, Castelo de Vide, Crato, Elvas, Fronteira, Gavião, Marvão, Monforte, Nisa, Ponte de Sor, Portalegre and Sousel, in the District of Portalegre.

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(d) proof of origin : Chouriço de Portalegre can only be produced on authorized premises located in the abovementioned geographical area of processing. The raw material comes from swine of the Alentejo breed, reared outdoors under extensive or semi-extensive conditions in an agroforestry system (grazing and acorns) in the oak forests of the Alentejo region. A system of controls exists to monitor the whole production process. As proof of the renown enjoyed by the sausage products produced in the geographical area referred to by the name Portalegre, suffice it to quote the fact that back in 1750 a parish document referred to the products.

(e) method of production : The fresh meat and hard fat comes from carcases of Alentejo pigs and undergoes a traditional cutting process ("miga"), seasoning, filling and smoking, which gives the sausages the presentation, colour, flavour and aroma characteristic of Chouriço de Portalegre. The manufacturing process takes place in a natural environment, in accordance with local, fair and consistent practice.

(f) link : The region of Portalegre is characterised by its particular micro-climate, creating special conditions for the production of sausage products (cold, dry winters). Given the readily available supply of Alentejo pigmeat, based on the special features of the diet of these animals, the people of Portalegre have developed special ways of preserving the meat so as to enhance its particular flavour with a simple form of spicing using regional products or by smoking using wood from the region. The Chouriço de Portalegre has its own characteristics of presentation, taste and aroma which link it unmistakably to the region of Portalegre.

(g) inspection body :

Name : AADP - ASSOCIAÇÃO DE AGRICULTORES DO DISTRITO DE PORTALEGRE

Address: Parque de Leilões de Gado, ap. 269, 7301 Portalegre

(h) labelling : Obligatory marking: Chouriço de Portalegre - Indicação Geográfica. Placing of control mark with number. Specimens of the label and mark are held by the Register of Specialities.

(i) national requirements (if any) : Decree No 16/96, published in DR, no.94, series II, of 20/4/96. This lays down the main production rules and characteristics of Chouriço de Portalegre as well as stipulating the geographical area of manufacture.

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EC No : G/PT/00024/96.05.02

Date of receipt of the full application : 02.05.96



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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Dão

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Portugal

## APPLICANT

Instituto da Vinha e do Vinho, IP
5 Rua Mouzinho da Silveira
1250-165 Lisboa
Portugal

351 213 506 700
info@ivv.min-agricultura.pt

## PROTECTION IN COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 24/12/1991
*Date of protection in the Member State and reference to national decision:* 18 September 1908, Carta de Lei de 18 de Setembro de 1908 and Decreto-Lei n. º 24 516, 28 September 1934, currently Decreto-Lei n. º 376/93, 5 November

## PRODUCT DESCRIPTION

- **Raw Material**

Varieties:

a) Red varieties:

1 - Alfrocheiro, Alvarelhão, Aragonês, Bastardo, Jaen, Rufete, Tinto Cão, Touriga Nacional and Trincadeira.

2 – Água Santa, Baga, Camarate, Campanário, Castelão, Cidreiro, Cornifesto, Malvasia Preta, Marufo, Monvedro, Pilongo, Tinta Carvalha and Touriga Fêmea

3 – Alicante Bouschet, Cabernet Sauvignon and Pinot noir

b) White varieties:

1 - Barcelo, Bical, Cerceal Branco, Encruzado, Malvasia Fina, Rabo de Ovelha, Terrantez, Uva Cão and Verdelho

2 – Arinto do Interior, Assaraky, Dona Branca, Esganoso, Fernão Pires, Jampal, Luzidio, Malvasia Cândida Roxa, Malvasia Rei, Síria, Tália, Tamarez and Verdial-Branco

3 – Alicante Branco, Pinot blanc and Sémillon

- **Alcohol content :**

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a) Wines for which the designation 'Dão' is indicated together with the word 'Nobre' – 12 % by volume for red wines and 11.5 % by volume for white wines

b) Wines for which the designation 'Dão' is indicated together with the word 'Novo' – 10.5% by volume.

c) Other wines with the right to use the designation 'Dão' - 11 % by volume.

- **Organoleptic characteristics**

Red wine: clear appearance, ruby colour, complex fruity and floral aromas, good polyphenolic structure and soft tannins. Good fixed acidity. Wine well suited to ageing.

White wine: clear to bright appearance, citrine colour. Complex, fruity, mineral aromas. Fresh taste in the mouth, balanced, with good fixed acidity, giving it a persistent character.

Rosé wine: clear to bright appearance, rosé colour. Simple fruit aromas with some floral notes. Fresh and persistent taste in the mouth, with balanced acidity.

Sparkling wines: clear appearance, fine, persistent bubbles, fruity, fresh, balanced and persistent aromas and flavours.

**DESCRIPTION OF GEOGRAPHICAL AREA**

According to the map included in the annex to Decree-Law No 376/93 of 5 November 1993 (Diário da República [Portuguese official journal] I Series A of 5 November 1993, the region delimited as 'Dão' covers:

a) The municipalities of Arganil, Oliveira do Hospital and Tábua in the district of Coimbra;

b) The municipalities of Aguiar da Beira, Fornos de Algodres, Gouveia and Seia in the district of Guarda;

c) The municipalities of Carregal do Sal, Mangualde, Mortágua, Nelas, Penalva do Castelo, Santa Comba Dão, Sátão, Tondela in the district of Viseu and the *freguesias* [parishes] of Abraveses, Barreiros, Boaldeia, Cavernães, Cepões, Coração de Jesus, Côta, Couto de Baixo, Couto de Cima, Fail, Farminhão, Fragosela, Mundão, Orgens, Povolide, Ranhados, Repeses, Rio de Loba, Santa Maria de Viseu, Santso Evos, São Cipriano, São João de Lourosa, São José, São Pedro de France, São Salvador, Silgueiros, Torredeita, Vil de Soito and Vila Chã de Sá in the municipality of Viseu.

**LINK WITH GEOGRAPHICAL AREA**

Vines intended to be used to make wines bearing the 'Dão' PDO must be situated in areas rich in granite, with brown, non-humid litholic soils and Mediterranean brown non-humid soils on some slate outcrops.

The region is surrounded by mountains (the Serra do Caramulo to the west, the Serra do Buçaco to the south, the Serra da Nave to the north and the Serra da Estrela to the east) that protect it from external influences and provide a barrier against masses of moist air from the coast and against strong continental winds. The region's network of water courses has a rigid layout, indicating clear adaptation to the structure of the topography marked by the region's main rivers (the Dão and the Mondego), whose flows are strongly reflected throughout the granite massif.

Temperate climate with cold and wet winters and very hot and dry summers.

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**SPECIFIC LABELLING RULES (IF ANY)**

[…]

**CONTROL BODY**

Comissão Vitivinícola Regional do Dão (CVR Dão)
Apartado 10, Rua Aristides Sousa Mendes
3501-908 Viseu
Portugal

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Douro

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Portugal

## APPLICANT

Instituto da Vinha e do Vinho, I.P.
5 Rua Mouzinho da Silveira
1250-165 Lisboa
Portugal

Tel. +351213506700 / Fax. +351213561225
info@ivv.min-agricultura.pt

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 24.12.1991
*Date of Protection in the Member State:*
Decreto de 10 de Maio de 1907
Portaria nº 1080/82, de 17 de Novembro
Decreto-Lei nº 254/98, de 11 de Agosto
Decreto-Lei nº 190/2001, de 25 de Junho
Regulamento nº 48/2006, de 24 de Maio
Decreto-Lei nº 173/2009, de 3 de Agosto
Regulamento nº 242/2010, de 15 de Março

## PRODUCT DESCRIPTION

- **Raw Material**

Decreto-Lei nº 190/2001, de 25 de Junho: grape varieties : Alicante-Branco, Alvarelhão-Branco, Arinto (Pedernã), Avesso, Batoca, Bical, Branco-Especial, Branco-Guimarães, Caramela, Carrega-Branco, Cercial, Chasselas, Côdega-do-Larinho, Diagalves, Dona-Branca, Donzelinho-Branco, Estreito-Macio, Fernão-Pires (Maria Gomes), Folgasão, Gouveio, Gouveio-Estimado, Gouveio-Real, Jampal, Malvasia-Fina, Malvasia-Parda, Malvasia-Rei, Moscatel, Moscatel-Galego-Branco, Mourisco-Branco, Pé-Comprido, Pinheira-Branca, Praça, Rabigato, Rabigato-Franco, Rabigato-Moreno, Rabo-de-Ovelha, Ratinho, Samarrinho..

- **Alcohol content :**
  White and rosé wines - min. 10.5% vol.
  Red wines - min. of 11% vol.
  Licoroso Vinho "Moscatel do Douro" - min. 16.5% vol. and max. 22% vol
  Sparkling wines - min. of11% vol.

- **Physical Appearance**

White, rosé, red and liquor (sparkling or not).

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**DESCRIPTION OF THE GEOGRAPHICAL AREA**

Região Demarcada do Douro (Decreto-Lei nº 173/2009, de 3 de Agosto):
a) Baixo Corgo: no distrito de Vila Real abrange os concelhos de Mesão Frio, de Peso da Régua e de Santa Marta de Penaguião; as freguesias de Abaças, Ermida, Folhadela, Guiães, Mateus, Nogueira, Nossa Senhora da Conceição (parte), Parada de Cunhos, São Dinis e São Pedro, do concelho de Vila Real; no distrito de Viseu as freguesias de Aldeias, Armamar, Folgosa, Fontelo, Santo Adrião, Vacalar e Vila Seca, do concelho de Armamar; as freguesias de Cambres, Ferreiros de Avões, Figueira, Parada do Bispo, Penajóia, Samodães, Sande, Santa Maria de Almacave, Sé e Valdigem e as Quintas de Foutoura, do Prado e das Várzeas, na freguesia de Várzea de Abrunhais, do concelho de Lamego; a freguesia de Barrô, do concelho de Resende;
b) Cima Corgo: no distrito de Vila Real abrange as freguesias de Alijó, Amieiro, Carlão, Casal de Loivos, Castedo, Cotas, Favaios, Pegarinhos, Pinhão, Sanfins do Douro, Santa Eugénia, São Mamede de Riba Tua, Vale de Mendiz, Vilar de Maçada e Vilarinho de Cotas, do concelho de Alijó; as freguesias de Candedo, Murça e Noura, do concelho de Murça; as freguesias de Celeirós, Covas do Douro, Gouvães do Douro, Gouvinhas, Paços, Paradela de Guiães, Provesende, Sabrosa, São Cristóvão do Douro, São Martinho de Anta, Souto Maior, Vilarinho de São Romão, do concelho de Sabrosa; no distrito de Viseu as freguesias de Castanheiro do Sul, Espinhosa, Ervedosa do Douro, Nagozelo do Douro, Paredes da Beira, São João da Pesqueira, Soutelo do Douro, Trevões, Vale de Figueira, Valongo dos Azeites, Várzea de Trevões e Vilarouco, do concelho de São João da Pesqueira; as freguesias de Adorigo, Barcos, Desejosa, Granjinha, Pereiro, Santa Leocádia, Sendim, Tabuaço, Távora e Valença do Douro, do concelho de Tabuaço; no distrito de Bragança as freguesias de Beira Grande, Castanheiro do Norte, Carrazeda de Ansiães, Lavandeira, Linhares, Parambos, Pereiros, Pinhal do Norte, Pombal, Ribalonga, Seixo de Ansiães e Vilarinho de Castanheira, do concelho de Carrazeda de Ansiães;
c) Douro Superior: no distrito de Bragança abrange a freguesia de Vilarelhos, do concelho de Alfândega da Fé; as freguesias de Freixo de Espada à Cinta, Ligares, Mazouco, Poiares, do concelho de Freixo de Espada à Cinta; as propriedades que foram de D. Maria Angélica de Sousa Pinto Barroso, na freguesia de Frechas, e as da Sociedade Clemente Meneres, nas freguesias de Avantos, Carvalhais, Frechas e Romeu, do concelho de Mirandela; as freguesias de Açoreira, Adeganha, Cabeça Boa, Horta, Lousa, Peredo dos Castelhanos, Torre de Moncorvo e Urros, do concelho de Torre de Moncorvo; as freguesias de Assares, Freixiel, Lodões, Roios, Sampaio, Santa Comba da Vilariça, Seixo de Manhoses, Vale Frechoso e Vilarinho das Azenhas, as Quintas da Peça e das Trigueiras e as propriedades de Vimieiro, situadas na freguesia de Vilas Boas, e Vila Flor, do concelho de Vila Flor; no distrito da Guarda a freguesia de Escalhão, do concelho de Figueira de Castelo Rodrigo; as freguesias de Fontelonga, Longroiva, Meda, Poço do Canto, do concelho de Meda; o concelho de Vila Nova de Foz Côa.

**LINK WITH THE GEOGRAPHICAL AREA**

The link between the characteristics of wine with designation of origin and the Douro region defined uniqueness comes from the soil and climate of the region and the product development process.
The characteristics of the soil, the stoniness, altitude, sun exposure, climate and slope conditions allow wine producing Douro maintaining the multiplicity of its analytical characteristics, organoleptic and color.
Varieties suitable for the production of wines entitled to the appellation of origin Douro grapes are a key element of the quality characteristics, especially aromatic and flavor, this wine reflects the terroir of the Douro region defined. They have retained the native varieties of the region and its diversity. This diversity has contributed significantly to the uniqueness and authenticity of wines from Douro.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[…]

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**CONTROL BODY**

*To prevent fraud (quality, description tags and documents, trade):*

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1250 - 165 LISBOA
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Avenida Conde Valbom, nº 98
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# Names of Existing Wines – Technical File

## I. NAME(S) TO BE REGISTERED

| |
|---|
| Duriense (Pt) (pt) |

## II. APPLICANT DETAILS

| | |
|---|---|
| *Applicant name and title* | Instituto da Vinha e do Vinho, I.P. |
| *Legal status, size and composition (in the case of legal persons):* | Public Institute |
| *Nationality:* | Portugal |
| *Address:* | 5 Mouzinho da Silveira, 1250-165 Lisbon, Portugal |
| *Telephone:* | 351213506700 |
| *Fax:* | 351213561225 |
| *E-mail(s)* | info@ivv.min-agricultura.pt |

## III. PRODUCT SPECIFICATION

| | |
|---|---|
| *Status:* | Attached |
| *Name of file:* | 365es Duriense Final.pdf |

## IV. NATIONAL DECISION OF APPROVAL

| | |
|---|---|
| *Legal reference* | Decree-Law No 173/2009 of 3 August 2009 |

# V. SINGLE DOCUMENT

| | |
|---|---|
| *Name(s) to be registered* | Duriense (Pt) (pt) |
| *Equivalent term(s):* | |
| *Name traditionally used:* | No |
| *Legal basis for transmission:* | Article 118(s) of Regulation (EC) No 1234/2007 |
| *This technical file includes amendments adopted in accordance with:* | |
| *Type of geographical indication:* | PGI - Protected Geographical Indication |

## *1. CATEGORIES OF GRAPEVINE PRODUCTS*

| |
|---|
| 1. Wine |
| 4. Sparkling wine |

## *2. DESCRIPTION OF THE WINE(S)*

### Wine

| *Analytical Characteristics:* |
|---|
| Wines with the Duriense geographical indication are required to comply with regulations issued by the IVDP, I. P., after inter-professional consultation (see Annex II to these specifications) and must have:<br>a) Minimum acquired alcoholic strength by volume of 10% vol. for white, rosé and red wines;<br>b) Minimum acquired alcoholic strength by volume of 10.5% vol. for white, rosé and red wines. |
| *Organoleptic characteristics:* |
| From an organoleptic point of view, wines with the Duriense geographical indication must satisfy appropriate requirements in relation to appearance, colour, aroma and flavour, as recognised by the IVDP, I. P. chambers of tasters;<br>a) For white, rosé and red wines, a minimum (sensory) tasting grade compatible with a quality wine;<br>b) For white, rosé and red wines, a minimum (sensory) tasting grade compatible with a very good quality wine. |

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**Sparkling wine;**

| *Analytical Characteristics:* |
|---|
| The base wine used to prepare sparkling wine with the Duriense geographical origin must be a wine that is suitable to be recognised as having the Duriense geographical origin in all its characteristics.<br>It should have minimum acquired alcoholic strength by volume of 11 % vol. before the addition of the expedition liqueur.<br>The second alcoholic fermentation must be carried out in the bottle. |
| *Organoleptic characteristics:* |
| Sparkling wines with the Duriense geographical indication must, from an organoleptic point of view, satisfy appropriate requirements in relation to appearance, colour, aroma and flavour, as recognised by the IVDP, I. P. chambers of tasters. |

## *3. TRADITIONAL MENTIONS*

**a.**

| |
|---|
| Regional wine |

**b.**

| |
|---|
| Reserva velha (or grande reserva) |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Reserva |

## *4. GROWING PRACTICES*

### a. Oenological practices

| *Type of oenological practice:* | Growing practices |
|---|---|
| *Description of the practice* | |
| The vines used to produce the wines and wine products mentioned in the statutes for the designation of origin and geographical indication of the demarcated Douro region approved by Decree-Law No 173/2009 of 3 August 2009 | |

(Annex I to this list of specifications) must be continuous, trained to grow close to the ground and wired, preferably trained on stakes, with cane and spur or cordon pruning and with just one fructification area, cultivated using appropriate means for the location so as to maximise the suitability of the grapes to ensure a high quality production.

Planting density should not be less than 4 000 vines per hectare with a tolerance of 10%, with the exception of vines systematically arrayed in levels and terraces, where the minimum limit can be 3 000 vines per hectare with a tolerance of 20%, as well as of vines planted before 11 August 1998 and still being used for production, for which densities lower than these limits are allowed provided that the vines are active.

**Wine**

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Description of the practice* | |
| Duriense wine must have the following maturing periods, which determine the date after which they may be sold:<br>a) Six months from 1 October of the year of harvest, for white wines, with a minimum (sensory) tasting grade compatible with a very good quality wine;<br>b) Twelve months from 1 October of the year of harvest, for red wines, with a minimum (sensory) tasting grade compatible with a very good quality wine;<br>c) No maturing time is necessary for white, rosé and red wines with a minimum (sensory) tasting grade compatible with a good quality wine; | |

**Wine**

| *Type of oenological practice:* | Restriction relevant to wine making |
|---|---|
| *Description of the practice* | |

| |
|---|
| Production must be carried out within the demarcated Douro region, pursuant to the regulations in force. The grapes must be harvested at the ideal maturity stage and transported whole from the harvest location to the winery.<br>When produced with over-ripe grapes, known as ‘late harvest’ or the respective translation, the wine must have minimum acquired alcoholic strength by volume of 10.5% vol., maximum sulphur dioxide content of 400 mg/L, volatile acidity content of 30 meq/L (1.8 g/L expressed in acetic acid), total alcoholic strength by volume equal to or more than 16% vol. and residual sugar content of at least 80 g/L. |

**Sparkling wine;**

| *Type of oenological practice:* | Restriction relevant to wine making |
|---|---|
| *Description of the practice* | |
| Production must be carried out within the demarcated Douro region, pursuant to the regulations in force. The grapes must be harvested at the ideal maturity stage and transported whole from the harvest location to the winery. | |

**Sparkling wine;**

| *Type of oenological practice:* | Growing practices |
|---|---|
| *Description of the practice* | |
| The vines used to produce the wines and wine products mentioned in the statutes for the designation of origin and geographical indication of the demarcated Douro region approved by Decree-Law No 173/2009 of 3 August 2009 (Annex I to this list of specifications) must be continuous, trained to grow close to the ground and wired, preferably trained on stakes, with cane and spur or cordon pruning and with just one fructification area, cultivated using appropriate means for the location so as to maximise the suitability of the grapes to ensure a high quality production.<br>Planting density should not be less than 4 000 vines per hectare with a tolerance of 10%, with the exception of vines systematically arrayed in levels and terraces, where the minimum limit can be 3 000 vines per hectare with a tolerance of 20%, as well as of vines planted before 11 August 1998 and still being used for production, for which densities lower than these limits are allowed, provided that the vines are active. | |

**Sparkling wine**

| *Type of oenological practice:* | Specific oenological practice |
|---|---|
| *Description of the practice* | |
| Sparkling wines with the Duriense geographical indication must have the following maturity periods, which determine the date after which they may be sold:<br>a) Nine months in the bottle after the second fermentation, for wines indicating the year of harvest, white wines from green grapes or white wine from red grapes, with a minimum tasting grade compatible with a quality wine;<br>b) Twelve months in the bottle after the second fermentation, for sparkling wines with very good quality organoleptic characteristics in relation to very fine and subtle aromas and tastes, obtained from one or more harvests;<br>c) Twenty-four months in the bottle after the second fermentation, for wines with very good quality organoleptic characteristics in relation to very fine and subtle aromas and tastes, obtained from one or more harvests;<br>d) Thirty-six months in the bottle after the second fermentation, for wines with very good quality organoleptic characteristics in relation to very fine and subtle aromas and tastes, obtained from one or more harvests;<br>e) Thirty-six months in the bottle after the second fermentation for wines with high quality organoleptic characteristics in relation to very fine aromas and flavours and obtained from a single harvest. | |

## b. Maximum yield

### Wine and Sparkling Wine

| *Maximum yield:* |
|---|
| The maximum yield per hectare in the demarcated Douro region for vines used exclusively for the production of wines which may obtain the Duriense geographical origin is 55 hl for red and rosé wines and 65 hl for white wines. |

## *5. DEMARCATED AREA*

In the district of Bragança, the demarcated area includes the council districts of Alfândega da Fé (Ward of Vilarelhos), Carrazeda de Ansiães (Wards of Beira Grande, Carrazeda de Ansiães, Castanheiro, Lavandeira, Linhares, Parambos, Pereiros, Pinhal do Norte, Pombal, Ribalonga, Seixo de Ansiães, and Vilarinho da Castanheira), Freixo de Espada à Cinta (Wards of Freixo de Espada à Cinta, Ligares, Mazouco e Poiares), Mirandela (the properties belonging to Ms. Maria Angélica de Sousa Pinto Barroso, in the Ward of Frechas, and these belonging to the Sociedade Clemente Meneres, in the wards of Avantos, Carvalhais, Frechos and Romeu), Torre de Moncorvo (Wards of Açoreira, Adeganha, Cabeça Boa, Horta da Vilariça, Lousa, Peredo dos Castelhanos, Torre de Moncorvo and Urros), and Vila Flor (Wards of Assares, Freixiel, Lodões, Roios, Sampaio, Santa Comba da Vilariça, Seixo de Manhoses, Vale Frechoso, Vila Flor, Vilarinho das Azenhas, and the Peça Trigueiras farms and the properties belonging to Vimieiro located in the Ward of Vilas Boas).

In the district of Guarda, the council districts of Figueira de Castelo Rodrigo (Ward of Escalhão), Meda (Wards of Fonte Longa, Longroiva, Meda and Poço do Canto) and Vila Nova de Foz Côa.

In the district of Vila Real, the council districts of Alijó (Wards of Alijó, Amieiro, Carlão, Casal de Loivos, Castedo, Cotas, Favaios, Pegarinhos, Pinhão, Sanfins do Douro, Santa Eugédia, São Mamede de Ribatua, Vale de Mendiz, Vilar da Maçada and Vilarinho de Cotas), Mesão Frio, Murça, (Wards of Candedo, Murça, e Noura), Peso da Régua, Sabrosa (Wards of Celeirós, Covas de Douro, Gouvães do Douro, Gouvinhas, Paços, Paradela de Guiães, Provesende, Sabrosa, São Cristóvão do Douro, São Martinho de Antas, Souto Maior and Vilarinho de São Romão), Santa Marta de Penaguião, and Vila Real (Wards of Abaças, Ermida, Folhadela, Guiães, Mateus, Nogueira, Nossa Senhora da Conceição (parte), Parada de Cunhos, São Dinis and São Pedro).
In the district of Viseu, the council districts of Armamar (Wards of Aldeias, Armamar, Folgosa, Fontelo, Santo Adrião, Vacalar and Vila Seca), Lamego (Wards of Cambres, Ferreiros de Avões, Figueira, Lamego (Almacave, Sé), Parada do Bispo, Penajóia, Samodães, Sande, Valdigem and the Fontoura, Prado and Várzeas farms, in the Ward of Várzea de Abrunhais), Resende (Ward of Barrô), São João da Pesqueira (Wards of Castanheiro do Sul, Ervedosa do Douro, Espinhosa, Nagozelo do Douro, Paredes da Beira, São João da Pesqueira, Soutelo do Douro, Vale de Figueira, Valongo dos Azeites, Várzea de Trevões, and Vilarouco) and Tabuaço (Wards of Adorigo, Barcos, Desejosa, Granjinha, Pereiro, Santa Leocádia, Sendim, Tabuaço, Távora and Valença do Douro).

**a. NUTS area**

| | |
|---|---|
| PT117 | Douro |
| PT11 | North |
| PT1 | MAINLAND |
| PT | PORTUGAL |

**b. Maps of the demarcated area**

| | |
|---|---|
| *Number of maps attached* | 1 |

## *6. WINE GRAPES*

**a. List of the main varieties of wine grapes**

| |
|---|
| |

**b. Varieties of wine grapes listed by OIV**

| |
|---|
| Encruzado B |
| Perrum B |
| Barca N |
| Patorra N |
| Borraçal N |
| Bonvedro N |
| Pau Ferro N |
| Pedral N |
| Boal Espinho B |
| Boal Branco B |
| Boal Barreiro B |
| Viosinho B |
| Vital B |
| Pinot Gris G |
| Petit Bouschet N |
| Sevilhao N |
| Petit Verdot N |
| Pinot Blanc B |
| Sercial B |
| Sercialinho B |
| Pexem N |
| Pinheira Roxa R |
| Pinheira Branca B |
| Pical |
| Bical B |
| Pilongo N |
| Perigo B |
| Beba B |
| Nevoeira N |
| Siria B |
| Crato Espanhol B |
| Barreto N |
| Bastardo Branco B |
| Pinot Noir N |
| Bastardo N |
| Bastardo Roxo R |

| |
|---|
| Bastardo Tinto N |
| Sémillon B |
| Batoca B |
| Corvo N |
| Viognier B |
| Corval B |
| Mourisco Roxo R |
| Corropio N |
| Cornifesto N |
| Branda B |
| Branco Guimaraes B |
| Branco Gouvaes B |
| Branco Especial B |
| Branco Desconhecido B |
| Branco  Joao B |
| Branca de Anadia B |
| Bragao N |
| Padeiro N |
| Vinhao N |
| Marquinhas B |
| Verdelho Roxo R |
| Malvasia Parda B |
| Malvasia Preta N |
| Malvasia Rei B |
| Malvasia Romana B |
| Malvia B |
| Tamarez B |
| Cainho B |
| Manteudo B |
| Cabinda N |
| Manteudo Preto N |
| Malvasia Fina B |
| Mario Feld N |
| Malvasia Candida B |
| Arns Burguer B |
| Ratinho B |
| Marufo N |
| Syrah N |

| |
|---|
| Cabernet Franc N |
| Melhorio N |
| Ramisco Tinto N |
| Melra N |
| Ramisco N |
| Verdelho B |
| Talia B |
| Malvarisco N |
| Lusitano N |
| Luzidio B |
| Teinturier N |
| Carao de Moça B |
| Caramela B |
| Caracol B |
| Malandra N |
| Seara Nova B |
| Vencedor B |
| Tannat N |
| Malvasia Fina Roxa R |
| Arinto do Interior B |
| Cabernet-Sauvignon N |
| Arinto Roxo R |
| Arjunçao N |
| Malvasia B |
| Campanario N |
| Camarate N |
| Malvasia Bianca B |
| Calrao N |
| Malvasia Branca B |
| Malvasia Branca de Sao Jorge B |
| Malvasia Cabral Rg |
| Arinto B |
| Budelho B |
| Rabigato Moreno B |
| Rabo de Ovelha Tinto N |
| Mindelo N |
| Rabigato B |
| Merlot N |

| |
|---|
| Rabigato Franco B |
| Xara N |
| Assaraky B |
| Rabo de Ovelha B |
| Rabo de Lobo N |
| Verdelho Tinto N |
| Verdial Branco B |
| Rabo de Anho N |
| Lameiro B |
| Folgasao B |
| Fepiro N |
| Trincadeira N |
| Sarigo B |
| Gamay N |
| Amaral N |
| Carrega Branco B |
| Terrantez do Pico B |
| Folha de Figueira B |
| Carignan N |
| Galego Rosado R |
| Cascal B |
| Amor-Nao-Me-Deixes N |
| Transancora N |
| Galego N |
| Trajadura B |
| Agua Santa N |
| Agronomica N |
| Listrao R |
| Fonte Cal B |
| Lilas B |
| Alvarinho B |
| Farinheira N |
| Cerceal Branco B |
| Fernao Pires B |
| Carrega Burros N |
| Carrega Tinto N |
| Sauvignon B |
| Varejoa N |

| |
|---|
| Folgasao Roxo Rg |
| Cercial B |
| Castelao N |
| Santareno N |
| Leira B |
| Antao Vaz B |
| Triunfo N |
| Lariao B |
| Generosa B |
| Aramon N |
| Zé do Telheiro N |
| Castelo Branco B |
| Castelao Branco B |
| Castela N |
| Trincadeira das Pratas B |
| Aragonez N |
| Riesling B |
| Castelino N |
| Terrantez da Terceira B |
| Samarrinho B |
| Ricoca N |
| Amostrinha N |
| Trigueira R |
| Fernao Pires Rosado R |
| Labrusco N |
| Santoal B |
| Trincadeira Branca B |
| Galego Dourado B |
| Casculho N |
| Castalia B |
| Carrasquenho B |
| Terrantez B |
| Casteloa N |
| Ferral N |
| Chasselas Sabor B |
| Tinta N |
| Tinto Sem Nome N |
| Chenin B |

| |
|---|
| Uva Salsa B |
| Granho B |
| Grangeal N |
| Alicante Bouschet N |
| Grand Noir N |
| Tinta Mesquita N |
| Alicante Branco B |
| S. Saul N |
| Chasselas Salsa B |
| Grossa N |
| Gouveio Roxo R |
| Chasselas Roxo R |
| Tinta Martins N |
| Tinta Lisboa N |
| Tinta Lameira N |
| Côdega do Larinho B |
| Gouveio Real B |
| Gouveio Preto N |
| Gouveio Estimado B |
| Graciosa N |
| Tintem N |
| Roxo Flor R |
| Grenache N |
| Tintinha N |
| Roxo Rei R |
| Alfrocheiro N |
| Uva Cavaco B |
| Uva Cao B |
| Caladoc N |
| Loureiro B |
| Tinto Cao N |
| Tinta Negra N |
| Cidadelhe |
| Tinta Penajoia N |
| Tinta Tabuaço N |
| Tinta Porto Santo N |
| Tinta Pomar N |
| Zinfandel |

| |
|---|
| Alcoa N |
| Roupeiro Branco B |
| Tinta Pereira N |
| Tinto Pegoes N |
| Chasselas B |
| Cinsaut N |
| Alvarelhao Branco B |
| Concieira N |
| Gigante B |
| S. Mamede B |
| Cidreiro N |
| Saborinho N |
| Tinta Aurelio N |
| Coraçao de Galo N |
| Sabro B |
| Alvadurao B |
| Alvar B |
| Gouveio B |
| Alvar Roxo R |
| Jampal B |
| Gewürztraminer Rs |
| Valveirinho B |
| Touriga Branca B |
| Touriga Fêmea N |
| Alvarelhao Ceitao N |
| Touriga Franca N |
| Cornichon B |
| Touriga Nacional N |
| Rio Grande B |
| Tinta Aguiar N |
| Colombard B |
| Alvarelhao N |
| Tinta Francisca N |
| Tinta Fontes N |
| Valbom N |
| Tinta Carvalha N |
| Tinta Caiada N |
| Rufete N |

| |
|---|
| Rodo N |
| Valdosa N |
| Gorda N |
| Complexa N |
| Chardonnay B |
| Valente B |
| Tinta Bastardinha N |
| Roal R |
| Almafra B |
| Tinta Barroca N |
| Jacquere B |
| Almenhaca B |
| Jaen N |
| Godelho B |
| Roseira N |
| Gonçalo Pires N |
| Dona Joaquina B |
| Azal B |
| Mourisco de Trevoes N |
| Mourisco N |
| Lourela N |
| Babosa B |
| Malvasia Candida Roxa R |
| Tinta Miuda N |
| Mulata N |
| Portugues Azul N |
| Muller-Thurgau B |
| Dorinto B |
| Donzelinho Tinto N |
| Negra Mole N |
| Donzelinho Branco B |
| Avesso B |
| Dona Branca B |
| Sousao N |
| Baga N |
| Doce N |
| Doçal N |
| Diagalves B |

| |
|---|
| Semilao B |
| Deliciosa N |
| Dedo de Dama B |
| Pintosa B |
| Naia B |
| Donzelinho Roxo R |
| Primavera N |
| Branjo N |
| Molar N |
| Estreito Macio B |
| Molinha B |
| Espadeiro N |
| Espadeiro Mole N |
| Esganoso B |
| Esganinho B |
| Esgana Cao Tinto N |
| Mondet N |
| Promissao B |
| Engomada N |
| Mourisco de Semente N |
| Monvedro N |
| Mourisco Branco B |
| Moreto N |
| Preto Martinho N |
| Preto Cardana N |
| Moscadet B |
| Moscargo N |
| Moscatel Galego Branco B |
| Moscatel Galego Roxo R |
| Moscatel Galego Tinto N |
| Moscatel Graudo B |
| Moscatel Nunes B |
| Praça B |
| Barcelo B |

**c. Other varieties**

| |
|---|
| |

## *7. DESCRIPTION OF THE LINK*

| *Information relating to the geographical area:* |
| --- |
| Situated in north east Portugal, in the Douro River hydrographic basin, surrounded by mountains which shape its typical mesological and climate characteristics, the region encompasses a total area of 250 000 hectares and is divided into three distinct sub-regions. The characteristics of the Douro region facilitate the economic use of natural resources and the activities undertaken in this area.<br>Vines used to produce wine with the Duriense geographical indication must be grown in soils of a predominantly schist origin, without excluding patches of soil of granite origin, recognised to be suitable for producing quality wines. Two kinds of soil can be discerned: a) Soils where the influence of human actions is particularly evident, where the land has been cleared and terraces built prior to planting the vines, with deep mobilisation, the forced crushing of the rocky layer and the consequent deepening of the profile and modifications to the original morphology, further enhanced by the use of fertilizers. b) Another group consisting of units – soil where human actions have been less intense, where the soil maintains its original profile, with changes only to its surface layer.<br>The region's unique climate is due to its location, greatly influenced by the Marão and Montemuro mountain ranges, which serve as a barrier against the humid winds from the west. Located in deep valleys, protected by mountains, the region is characterised by very cold winters and very hot and dry summers. Precipitation is distributed unevenly and regularly varies over the course of the year, being more intense in December and January (in some places in March) and less frequent in July or August. Exposure to the sun, a very important physiographic factor for the climatic characteristics of any region, is especially interesting in the Douro region, since it allows a better understanding of how vines perform in different locations. The northern bank of the river is influenced by dry winds from the south, while the southern shore is exposed to colder and more humid winds from the north and receives less sun. The air temperature is higher in south-facing sites than in north-facing locations. Annual average temperatures vary between 11.8°C and 16.5°C. The maximum values of the annual average temperatures are distributed along the Douro River and the valleys of its tributaries, especially those on its right bank. Daily and annual temperature ranges are highest in Barca d'Alva and lowest in Fontelo, which can be explained by their respective distance from the sea. In relation to the cultivation of vines, the climate, orological, geographical and |

mesological characteristics in the Douro demarcated region all affect the economic use of natural resources and the activities undertaken in this region. Viticulture, which is the main activity for most of the farmers in the region, takes place in particularly demanding climate conditions, in rocky soils, with no alternative use. In order to install vines in the region it was necessary to resort to techniques of sculpting the soil into terraces in the steeper areas. This manner of planting vines was the solution found to adjust the influence of the climate and soil to the needs of the plants and production objectives. In most cases vineyards coexist with almond trees and olive groves, grown adjacent to the areas planted with vines.

*Product data:*

Red, white or rosé wine and sparkling wine bearing the Duriense geographical indication must have good quality organoleptic characteristics in terms of aromas and a fine palate, benefiting the reputation inherent to its association with the Douro demarcated region. After the grapes have been totally or partially de-stemmed they are then crushed, a task that was traditionally done in wine 'presses' (stone vats), without any mechanical crushing. Currently, most of the wines are produced in wineries which have high-tech equipment and the different crushing and maceration operations are fully mechanised. The fermentation off skins technique is usually used to prepare white wines, where the must is fermented without solid elements of the grape clusters. For red wines it is important to preserve the pigments and tannins of the grapes and hence the fermentation is carried out with the solid parts of the grape cluster. Fermentation normally takes place under temperature controlled conditions until the quantity of sugar reaches the desired levels.

With regard to sparkling wines, the first fermentation of the must intended for making sparkling wines takes place in fermentation vats and the technology is similar to that used for still wines, thus resulting in the base wine. Fermentation liqueur is added to the base wine in order to enable the second fermentation or the various composition elements of tirage liqueur (sugar or concentrated must and yeasts) are added and the process of fermentation begins in the bottles. The bottles are then slowly tilted with the neck facing downwards on supports or giropalettes (bottle containers) to carry out the riddling (rémuage), which consists of giving the bottles a quarter-turn every day so that the lees resulting from the fermentation are deposited near the neck, a relatively slow process. The fermentation temperature should be approximately15ºC and when the second fermentation is completed, the dégorgement then takes place. The volume which is lost during this operation is compensated by the expedition liqueur, consisting of high quality wine mixed with sugar or plain wine, which is added to the sparkling wine and will determine its level of sweetness.

Finally, the bottles are corked with cork stoppers. The bottles are lightly shaken to establish good distribution with the expedition liqueur. A wire cage (muselet) is then placed over each bottle.

*Causal link:*

Humans played a vital role in the creation of the stepped terraces, which are a characteristic feature of the entire region. Before the phylloxera crisis, a scourge which first appeared in the region in 1862, plantations were on small irregular terraces (known as 'geios'), with 1-2 rows of vines, supported by stone walls. The stepped terraces were carved out of the slopes, from the lower level to upper levels, the walls were built with the rocks removed from the ground, their height depended on the slope of the land and little earthmoving was done to prepare the soil for planting. Planting density was around 3 000 - 3 500 plants/hectare. These small terraces were later abandoned and are nowadays known as 'mortórios'. New terraces were built after the phylloxera outbreak. These terraces were broader and steeper, being built with and without supporting walls, enabling greater planting densities (about 6 000 plants/hectare). During this period, vines were also planted along natural slopes, following the landscape's contours. Mechanisation is impossible in such systems since roads accessing the vines are either scarce or do not exist at all and the lateral slopes have high planting density.
This fact, which entails higher labour costs, has resulted in the gradual abandonment of such vineyards. The introduction of mechanisation in the region required new ways of structuring the land. A new system emerged in the region during the late 1960s and early 1970s. This consisted of horizontal levels with earth slopes, with 1-2 rows of vines and with low planting densities of around 3 000 - 3 500 plants/hectare. As setting up such a system requires large parcels of land it is not suitable for areas with small landholdings. More recently, as an alternative to these horizontal levels, vines have been planted along steeper slopes of the landscape ('high vines'). With a planting density similar to those of traditional vineyards, of around 4 500 - 5 000 plants/hectare, this system is a suitable adaptation for smaller sections and tasks can be worked by mechanical means using pulleys or, on slopes with up to 40% inclines, direct traction with specialised tractors.

The list of grape varieties is also a relevant natural factor. It is important to note that the region's indigenous grape varieties have been preserved, as has the diversity of grape varieties allowed in Portugal. The great diversity of grape varieties in the Douro region, adaptable to different climate conditions, reflects the excellent conditions for growing grapes in the region. The grape varieties are grafted into diverse root stock, chosen according to their suitability for the different grape varieties and soil conditions.

| |
|---|
| The region's particular soil and weather conditions directly influence the analytical and organoleptic specificities of wines and sparkling wines bearing the Duriense geographical indication. The grape varieties suitable for producing wine with the Duriense geographical indication (still and sparkling wines) are a decisive element for the qualitative characteristics, especially the aromas and flavours of such wines, and reflect the terroir of the demarcated Douro region. |

## *8. FURTHER CONDITIONS*

**Wine**

| | |
|---|---|
| *Legal framework:* | In national legislation; |
| *Type of further condition:* | Packaging in defined geographical area |
| *Description of the condition:* | |
| Not applicable | |

**Wine and sparkling wine**

| | |
|---|---|
| *Legal framework:* | In national legislation; |
| *Type of further condition:* | Additional provisions relating to labelling |
| *Description of the condition:* | |
| Labelling requires prior approval before marketing | |

**Wine and sparkling wine**

| | |
|---|---|
| *Legal framework:* | In national legislation; |
| *Type of further condition:* | Derogation regarding production in the demarcated geographical area |
| *Description of the condition:* | |
| Not applicable | |

## *9. BACKGROUND MATERIAL*

**a. Other documents:**

| *Description:* |
|---|
| Ministerial Implementing Order No 30 - 2011 of 11 January |
| *Description:* |
| Regulation No 82 -2010 of 8 February |
| *Description:* |
| Regulation No 242 -2010 of 26 February |
| *Description:* |
| Decree-Law No 47/-2007 of 27 February |
| *Description:* |
| Rectification declaration No 27-2007of 19 April |
| *Description:* |
| Ministerial Implementing Order No 219-I-/2007 of 28 February |

# VI. OTHER INFORMATION

## *1. DETAILS CONCERNING THE INTERMEDIARY*

| | |
|---|---|
| *Name of intermediary:* | Instituto da vinha e do Vinho, I.P. |
| *Address:* | 5 Rua Mouzinho da Silveira,1250-165 Lisbon Portugal |
| *Telephone:* | 351213506700 |
| *Fax:* | 351213561225 |
| *E-mail(s)* | info@ivv.min-agricultura.pt |

## 2. DETAILS CONCERNING THE INTERESTED PARTIES

| | |
|---|---|
| *Interested party name and title:* | Instituto dos Vinhos do Douro e Porto, I.P. |
| *Legal status, size and composition (in the case of legal persons):* | Public Institute |
| *Nationality:* | Portugal |
| *Address:* | 90 Rua dos Camilos<br>5050-272 Peso da Régua,<br>Portugal |
| *Telephone:* | 351222071600 |
| *Fax:* | 351222080465 |
| *E-mail(s)* | geral@ivdp.pt |

## 3. LINK TO THE PRODUCT SPECIFICATION

| | |
|---|---|
| *Link:* | https://webgate.ec.europa.eu/ecaudalie/attachmentDownload.do?attachmentId=2657 |

## 4. LANGUAGE OF THE APPLICATION:

| |
|---|
| Portuguese |

## 5. LINK TO E-BACCHUS

| |
|---|
| Duriense Regional Wine |

# Existing Wine Names - Technical file

## I. SINGLE DOCUMENT*1.*

### *NAME AND TYPE* a.

**Name(s) to be registered**

'Lisboa'

**B. Type of geographical indication:**

PGI - Protected Geographical Indication

## 2. *CATEGORIES OF GRAPEVINE PRODUCTS*

1. Wine

3. Liqueur wine

4. Sparkling wine

## 1 *DESCRIPTION OF THE WINE(S)*

**Wine, sparkling wine and liqueur wine with the GI 'Lisboa'**

*Concise textual description*

The wines and sparkling wines have an actual alcoholic strength by volume of not less than 11 % vol.
The PGI 'Lisboa' wine designated light wine should have a maximum alcoholic strength of 10 % vol.
PGI 'Lisboa' liqueur wines have an acquired alcoholic strength of between 15% and 22% and a total alcoholic strength by volume of not less than 17.5%.
The wines are bright, light and balanced, but have some astringency that reduces with age. The whites have a yellow, citrus colour, and are fruity, aromatic and have a certain degree of aftertaste. The reds have a red, violet or garnet colour, and are aromatic and full-bodied with a vinous taste and a pronounced alcoholic strength, acquiring quality as they age.

| General analytical characteristics | |
|---|---|
| *Maximum total alcoholic strength (in % volume):* | |

| | |
|---|---|
| *Minimum actual alcoholic strength (in % volume):* | |
| *Minimum total acidity:* | |
| *Maximum volatile acidity (in milliequivalents per litre)* | |
| *Maximum total sulphur dioxide (in milligrams per litre):* | |

## *4. WINE MAKING PRACTICES:* a. Essential oenological practices

### Wines, sparkling wines and liqueur wines with PGI 'Lisboa'

*Type of oenological practice:* Relevant restriction on making the wines

*Description of practice:*

The musts intended for producing wine qualifying for PGI 'Lisboa' and for the wine used as a basis for making PGI 'Lisboa' sparkling wine, except wine that might be used as a complement to 'light wine', must have a natural alcoholic strength by volume of not less than 10%.

Wine with the PGI ‘Lisboa’ that bears the designation ‘light wine’, must have the minimum natural alcoholic strength established for the vine-growing area in question.

PGI 'Lisboa' liqueur wines must have an initial natural alcoholic strength by volume of not less than 12%.

### Wines and sparkling wines with PGI 'Lisboa'

*Type of oenological practice:* Specific oenological practice

*Description of practice:*

When PGI 'Lisboa' sparkling wines are produced, the traditional method is used, in compliance with the applicable legislation.

Rosé wine must be produced using the 'off skins' process or with a light fermentation 'on skins'.

### Wines, sparkling wines and liqueur wines with PGI 'Lisboa'

| | |
|---|---|
| *Type of oenological practice:* | Cultural practice |
| *Description of practice:* | |

The cultural practices used in the vines producing PGI 'Lisboa' wines are traditional and those recommended by the corresponding certifying body.

The vines used to produce these wines must be located, or be planted, in soil that meets one of the following characteristics:

Dark or reddish limy soils containing marl and fine sandstone or hard, layered limestone;

Dark or reddish limy soils containing friable limestone or marl;

Dark or reddish litholic non-humic soils containing fine and coarse layered sandstone;

Dark Mediterranean soils containing fine sandstone, clay or shale;

Reddish Mediterranean soils containing fine sandstone, clay, shale, hard lime or dolomite;

Podzols with and without layers of sand and sandstone;

Sandy psammitic regosols;

Recent alluvial soils;

Saline alluvial soils;

Reddish to brown-coloured mud containing basalt.

**b. Maximum yields**

**Wines, sparkling wines and liqueur wines with PGI 'Lisboa'**

*Maximum yield:*

200 hectolitres per hectare

## *5. DEMARCATED AREA*

The district of Lisbon, except the municipality of Azambuja; In the district of Leiria, the municipalities of Alcobaça, Batalha, Bombarral, Caldas da Rainha, Leiria, Marinha Grande, Nazaré, Óbidos, Peniche, Pombal, but not the parishes of Abiul, Pelariga, Redinha and Vila Cã, and Porto de Mós; and in the district of Santarém, the municipality of Ourém.

The geographical area producing wines that may be marketed with the name of a sub-region is as follows:

a) Estremadura:

The district of Lisbon, except the municipality of Azambuja; In the district of Leiria, the municipalities of Bombarral, Peniche and Óbidos and all the parishes in the municipality of Caldas da Rainha, except Carvalhal Benfeito, Santa Catarina and Salir de Matos.

b) Alta Estremadura:

In the district of Leiria, the municipalities of Alcobaça, Batalha,

Leiria, Marinha Grande, Nazaré, Pombal – but not the parishes of Abiul, Pelariga, Redinha and Vila Cã – and Porto de Mós and the parishes of Carvalhal Benfeito, Santa Catarina and Salir de Matos in the municipality of Caldas da Rainha; and in the district of Santarém, the municipality of Ourém.

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## 6 *MAIN WINE GRAPES*

Zinfandel (OIV)
Vital B (OIV)
Viosinho B (OIV)
Viognier B (OIV)
Verdelho B (OIV)
Camarate N (OIV)
Caladoc N (OIV)
Cabinda N (OIV)
Cabernet-Sauvignon N (OIV)
Cabernet Franc N (OIV)
Bonvedro N (OIV)
Boal Espinho B (OIV)
Boal Branco B (OIV)
Bical B (OIV)
Bastardo N (OIV)
Baga N (OIV)
Arinto B (OIV)
Aragonez N (OIV)
Antao Vaz B (OIV)
Amostrinha N (OIV)
Alvarinho B (OIV)
Alvadurao B (OIV)
Almafra B (OIV)
Alicante Branco B (OIV)
Alicante Bouschet N (OIV)
Alfrocheiro N (OIV)
Grand Noir N
Gewurztraminer Rs (OIV)
Galego Dourado B (OIV)
Fernao Pires Rosado R (OIV)
Fernao Pires B (OIV)
Encruzado B (OIV)
Diagalves B (OIV)
Jampal B (OIV)
Jaen N (OIV)
Mossa N (OIV)

Grenache N (OIV)
Cinsaut N (OIV)
Chenin B (OIV)
Chardonnay B (OIV)
Chardonnay B (OIV)
Cerceal Branco B (OIV)
Castelao N (OIV)
Carignan N (OIV)
Parreira Matias N (OIV)
Negra Mole N (OIV)
Moscatel Graudo B (OIV)
Moreto N (OIV)
Monvedro N (OIV)
Monvedro N (OIV)
Merlot N (OIV)
Marquinhas B (OIV)
Malvasia Rei B (OIV)
Malvasia Fina B (OIV)
Malvasia B (OIV)
Loureiro B (OIV)
Tannat N (OIV)
Tamarez B (OIV)
Talia B (OIV)
Syrah N (OIV)
Sousao N (OIV)
Siria B (OIV)
Sercial B (OIV)
Sémillon B (OIV)
Seara Nova B (OIV)
Sauvignon B (OIV)
Rufete N (OIV)
Valbom N (OIV)
Trincadeira N (OIV)
Trincadeira das Pratas B (OIV)
Trincadeira Branca B (OIV)
Touriga Nacional N (OIV)
Touriga Franca N (OIV)
Tinto Cao N (OIV)

Tintinha N (OIV)
Tinta Pomar N (OIV)
Tinta Miuda N (OIV)
Tinta Lisboa N (OIV)
Tinta Carvalha N (OIV)
Tinta Caiada N (OIV)
Tinta Barroca N (OIV)
Riesling B (OIV)
Ratinho B (OIV)
Ramisco Tinto N (OIV)
Rabo de Ovelha B (OIV)
Preto Martinho N (OIV)
Preto Cardana N (OIV)
Pinot Noir N (OIV)
Pinot Gris G (OIV)
Pinot Blanc B (OIV)
Petit Verdot N (OIV)

## 7. DESCRIPTION OF THE LINK(S)

### Wines, sparkling wines and liqueur wines with PGI 'Lisboa'

*label.newWinename.singleDocument.linkWithArea.conciseDetails*

The vines used to produce the white, red and rosé wines, liqueur wine and sparkling wine with PGI ‘Lisboa’ must be grown, or be planted, in soil that meets one of the following characteristics: Dark or reddish limy soils containing marl and fine sandstone or hard, layered limestone; Dark or reddish limy soils containing friable limestone or marl; Dark or reddish litholic non-humic soils containing fine and coarse layered sandstone; Dark Mediterranean soils containing fine sandstone, clay or shale; Reddish Mediterranean soils containing fine sandstone, clay, shale, hard lime or dolomite; Podzols with and without layers of sand and sandstone; Sandy psammitic regosols; Recent alluvial soils; Saline alluvial soils; Reddish to brown-coloured mud containing basalt.
The PGI 'Lisboa' region is very complex. From a geological perspective, all the ages are represented. Climatically, this can be considered a transitional region between the zone of constant and humid westerly winds and [the zone of] dry summers. The alluvial soils contrast with slopes where secondary limestone is found in abundance, and cultivated plains contrast with mountainous terrain on the eastern boundary. It also has a section of coast (Atlantic Ocean) with river basins made up of small watercourses formed on the slopes of the uplands (the Candeeiros, Montejunto and Sintra ranges).

The 'Lisboa' Regional Light Wine is characteristic of this region. It has a low alcohol content with a fruity and/or floral aroma and an acidic taste that is fresh and well-balanced.

In general terms, white, red, and rosé wines, liqueur wine and sparkling wine with PGI 'Lisboa' are pleasant to drink and are very refined as regards colour, aroma and taste. They display all of the region's richness. The PGI 'Lisboa' includes two sub-regions: Estremadura and Alta Estremadura.
The diversity of the terrain, soils and even climate, together with the diversity of lineage and aspirations of human beings, have led to a variety of wines (red, white, rosé, sparkling, liqueur and light) that make for a wide selection. This means there is always the right wine for every meal and occasion. The growing of vines since the 12th century has developed considerably due to the activity of various religious orders. We must make particular mention of the monastery of the Cistercian order established at Alcobaça by disciples of Saint Bernard.
The main aim at the time was to produce wine for celebrating masses, as the wines from the area then known as Estremadura were widely consumed and renowned, and were becoming the most important products in the region's economic activity.
Identified as one of the country's largest wine-producing regions in terms of both vineyards and wine production, the area of production for the PGI 'Lisboa' covers all the municipalities on the Atlantic seaboard on the north side of the Tagus estuary, bordered by Beira in the north and Ribatejo in the east.
The terrain is not very high, except in the south where there are some strata of basalt and granite.
The region sits on secondary formations of clay-limestone and sandy loam, which contribute to the intrinsic characteristics of the white, red and rosé wines and liqueur wines of this region, particularly with regard to their complexity and aroma. The intrinsic characteristics of the white, red and rosé wines used in the preparation of sparkling wines produced in this region are also essential for giving this category of wine its specific fruity and/or floral aroma, unique taste with a smooth freshness and high quality.
The region currently boasts around 26 000 hectares of vineyards, with an annual production of around one million hectolitres. Vines were grown during the Roman occupation. Their growth increased during the Middle Ages through religious orders, and they came to play an important role here.
Recognition of the geographical indication would give the white, red and rosé wines and liqueur and sparkling wines produced in this region the exclusive right to use the name 'Lisboa'.
With regard to the latter, the base wine for quality sparkling wine must meet the same requirements and demands as all the other wines and liqueur wines entitled to the PGI 'Lisboa'. The natural environment in which it is produced and the wine-making techniques used are thus the same as those used for the wines with the PGI 'Lisboa'.

## *8. OTHER ESSENTIAL CONDITIONS*

**Wines, sparkling wines and liqueur wines with PGI 'Lisboa'**

| | |
|---|---|
| *Legal framework:* | In national legislation |
| *Type of additional condition:* | Additional provisions relating to labelling |
| *Description of the condition:* | |
| Pre-market assessment of the labelling. The mark is a mandatory indication on the labelling. | |

# II. OTHER INFORMATION

## *1. GENERAL INFORMATION*

| | |
|---|---|
| *Equivalent term(s):* | |
| *Traditionally used name:* | No |
| *Application language:* | Portuguese |
| *Legal base for the transmission:* | Article 118(s) of Regulation (EC) No 1234/2007 |
| *The present technical file includes modification(s) adopted according to:* | |

## *2 CONTACT INFORMATION* a. Details of the applicant

| | |
|---|---|
| *Applicant name and title:* | Instituto da Vinha e do Vinho, IP |
| *Legal status, size and composition (in the case of legal persons):* | Instituto Público [public institute] (IP) |
| *Nationality:* | Portugal |
| *Address:* | 5 Rua Mouzinho da Silveira 1250-165 Lisboa Portugal |
| *Telephone:* | 351213506700 |
| *Fax:* | 351213561225 |
| *E-mail address(es):* | info@ivv.min-agricultura.pt |

### b. Details of the intermediary

| | |
|---|---|
| *Name of intermediary:* | Instituto da Vinha e do Vinho, IP |
| *Address:* | 5 Rua Mouzinho da Silveira 1250-165 Lisboa Portugal |
| *Telephone:* | 351213506700 |
| *Fax:* | 351213561225 |

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| | |
|---|---|
| *Address(es)* | info@ivv.min-agricultura.pt |

**c. Details of interested parties**

| | |
|---|---|
| *Interested party name and title:* | Comissão Vitivinícola da Região de Lisboa (CVR Lx) |
| *Legal status, size and composition (in the case of legal persons):* | Cross-industry association governed by private law |
| *Nationality:* | Portugal |
| *Address:* | Rua Cândido dos Reis 2560-910 Torres Vedras Portugal |
| *Telephone:* | 351261316724 |
| *Fax:* | 351261313541 |
| *E-mail address(es):* | cvr.lisboa@mail.telepac.pt |

**D. Information on the competent control authorities**

| | |
|---|---|
| Name of the competent control authority | Comissão Vitivinícola da Região de Lisboa (CVR Lx) |
| *Address:* | --- Rua Cândido dos Reis<br>2560-910 Torres Vedras Portugal |
| *Telephone:* | 351261316724 |
| *Fax:* | 351261313541 |
| *E-mail address(es)* | cvr.lisboa@mail.telepac.pt |

**e. Information on the control bodies**

## *3. TRADITIONAL TERMS* a. Point

**a)**

Vinho regional

**b. Point b)**

‘Superior
Superior
Super
reserva’
‘Reserva velha’ (or ‘grande reserva’)
‘Reserva’
‘Reserva’
‘Reserva’
‘Reserva’
‘Reserva’
‘Leve’
‘Leve’
‘Leve’
‘Leve’
‘Garrafeira
Garrafeira
Garrafeira’
‘Escolha’
‘Colheita Seleccionada’

## *4. NUTS area*

| | |
|---|---|
| PT171 | Grande Lisboa |
| PT17 | Lisbon |
| PT16B | West |
| PT1 | MAINLAND PORTUGAL |
| PT | PORTUGAL |

## *5 SECONDARY WINE GRAPES*

## *6 SUPPORT MATERIAL* a.

**Specifications**

*Status:* Attached

| | |
|---|---|
| *File name:* | CVRLisboa-Caderno Especificações IG Lisboa final 25.06.14.pdf |

**b. National decision of approval:**

| | |
|---|---|
| File name: | Port. n.$^{0}$ 426-2009, de 23.Abr. - IG Lisboa.pdf |
| *Legal reference:* | Ordinance No 426/2009, of 23 April 2009 |

**c. Other document(s):**

| | |
|---|---|
| *File name:* | portaria n$^{0}$ 1393-2009, 27 Nov.pdf |
| *Description:* | Order No 1393/2009 of 27 November 2009 |

| | |
|---|---|
| *File name:* | MPTGCPV Ed. 15 JUN2011.pdf |
| *Description:* | Manual of Technical Procedures for the Management and Control of Wine Products |

| | |
|---|---|
| *File name:* | RequisitosSensoriais 08SET10.pdf |
| *Description:* | Sensory requirements |

| | |
|---|---|
| *File name:* | IG Lisboa - alteração documento único - 24.06.14.pdf |
| *Description:* | Amendment of the single document - PGI 'Lisboa' |

**d. Maps of the delimited area**

| | |
|---|---|
| *File name:* | IG Lisboa.png |
| *Description:* | PGI 'Lisboa' map |

**e. Note for the European Commission**

## 7 *LINK TO THE PRODUCT SPECIFICATION:*

*Link:* https://webgate.ec.europa.eu/ecaudalie/attachmentDownload.do?attachmentId=20358

## *8. LINK COMEBACCHUS*

Lisbon

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Vinho da Madeira / Madère / Vin de Madère / Madera / Madeira Wein / Madeira Wine / Vino di Madera / Madeira Wijn / Madeira

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Portugal

## APPLICANT

Instituto da Vinha e do Vinho, IP 5 Rua Mouzinho da Silveira 1250-165 Lisboa Portugal

351 213 506 700 info@ivv.min-agricultura.pt

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 24/12/1991

*Date of protection in the Member State and reference to national decision:* To be confirmed

## PRODUCT DESCRIPTION

'Vinho da Madeira' is a liqueur wine whose main physical and chemical characteristics are:

| **Type of wine/variety** | **°Baumé** | **Maximum volatile acidity** (g acetic acid/l) | **Actual alcoholic strength by volume**[1] (% vol.) | **Actual alcoholic strength by volume** (% vol.) |
|---|---|---|---|---|
| Extra-seco | < 0.5 | 1.2<br>(wines aged < 10 years) 1.5<br>(wines aged > 10 years) | > 17 and < 22 | > 17.5 |
| Seco/Sercial | < 1.5 | | | |
| Meio-seco/Verdelho | > 1 and < 2.5 | | | |
| Meio-doce/Boal | > 2.5 and < 3.5 | | | |
| Doce/Malvasia | > 3.5 | | | |
| Rainwater | > 1 and < 2.5 | | | |

[1]'Vinho da Madeira' with a minimum total alcoholic strength by volume of 15.5%. may only be delivered/exported as an exception and subject to approval from IVBAM, I.P.

### • Organoleptic Characteristics

'Vinho da Madeira' is a liqueur wine whose main organoleptic characteristics are:

**WINE UNDER 5 YEARS:**

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This refers to any of the following: extra-seco (extra-dry); seco (dry); meio-seco (semi-dry); meio- doce (medium sweet) and doce (sweet).
**Appearance:** extra-seco, seco and meio-seco wines are clear and bright with a colour ranging from very pale to pale, topaz and golden; meio-doce and doce wines are clear and range in colour from topaz, to gold, semi-dark, dark and amber.
**Aroma:** wood and nut notes. The medium-sweet and sweet wines may also have a caramel aroma. **Flavour:** very fresh as a result of its characteristic acidity. The extra-dry wine, dry and semi-dry wines are light, smooth and balanced, with long finish. However, the medium sweet wind is medium- bodied with a long finish, whereas the sweetness of the sweet wines is counter-balanced by the acidity and the long finish;

**RAINWATER:**
**Appearance:** clear, with a colour ranging from golden to medium golden.
**Aroma:** a characteristic bouquet with notes of nuts, wood, vanilla, orange peel and caramel.
**Flavour:** dry or semi-dry, fine and light with good acidity, freshness and balance revealing and ending with an excellent finish.

**SOLERA:** a wine with markedly organoleptic characteristics.
**Appearance:** colour may vary from pale to topaz, gold and medium dark, with golden hints, changing to greenish hints in older wines.
**Aroma:** these wines have a bouquet whose intensity and complexity increases as the wine ages, and in older wines have lush notes of wood, varnish, spices, pine and eucalyptus.
**Flavour:** when aged, they become mellow, bodied and with just the right amount of acidity.

***WINE NAME WITH REFERENCE TO AGE:***

This refers to any of the following: extra-seco (extra-dry); seco (dry); meio-seco (semi-dry); meio- doce (medium sweet) and doce (sweet).

- **Five years:**
**Appearance:** clear, with seco, extra-seco and meio-seco being bright. Extra-seco, seco and meio- seco wines have a colour ranging from pale to topaz and golden, while the colour of meio-doce and doce wines range from topaz to gold, semi-dark, dark and deep amber.
**Aroma:** These wines have a bouquet consisting of a combination of flavours that develop during ageing and which include notes of nuts, vanilla, wood, orange peel, spices, chocolate, coffee, caramel and honey.
**Flavour:** their acidity is balanced, with notes of nuts, caramel and honey, developing into a long finish, the extra-dry, dry and semi-dry wines are light and fresh while the sweet and medium-sweet wines are more smooth and full bodied;

- **10 years:**
**Appearance:** clear. Extra-seco, seco and meio-seco wines have a colour which varies from pale to topaz and golden and somewhat intense, while the colour of meio-doce and doce wines vary between topaz, gold, semi-dark, dark and medium-intensity and dark or very deep amber.
**Aroma:** These wines have a bouquet consisting of a combination of flavours that develop during ageing and which include notes of nuts, vanilla, wood, orange peel, spices, chocolate, coffee, tea, caramel and honey which are more intense than in five-year-old wines.
**Flavour:** in the mouth these wines have balanced acidity, notes of nuts, caramel and honey with a long and persistent finish. The extra-dry, dry and semi-dry wines are light and fresh while the sweet and medium-sweet wines are more smooth and full bodied, with a complex and lingering finish.

**- 15 years:**

**Appearance:** clear. Extra-seco, seco and meio-seco wines have a colour which varies from pale to topaz and golden and semi-dark with golden hints, while the colour of meio-doce and doce wines vary between topaz, gold, semi-dark and dark or somewhat intense and dark amber or deep amber. **Aroma:** These wines have an intense and complex bouquet consisting of a combination of flavours that develop during ageing and which include notes of dried fruit (figs, almonds, hazelnuts and plums), vanilla, wood, orange peel, spices, chocolate, coffee, tea, caramel and honey.
Flavour: in the mouth these wines have balanced acidity, notes of concentrated nuts, caramel and honey which end in a lush finish. The extra-dry, dry and semi-dry wines are fresh and fine while the sweet and medium-sweet wines are more smooth and full bodied, smooth, mellow, velvety and mellow.

- ***20,*** **30 or more than 40 years:**
**Appearance:** Clear with a colour varies between pale, topaz, golden, semi-dark to amber, which is deeper and more intense in the older wines, with greenish hints.
**Aroma:** These wines have an intense bouquet which is complex and lush, especially evident in older, more developed wines, consisting of a combination of flavours that develop during the aging process, which include notes of dried fruits and nuts (figs, plums, almonds, hazelnuts), vanilla, wood (oak), pine, eucalyptus, varnish, chocolate, orange peel, coffee, tobacco, confectionary, caramel, tea, honey, spices (pepper, cloves, curry, nutmeg and cinnamon).
**Flavour:** good structure and complexity, balanced, may be fine, smooth, velvety and ripe, with a finish which is long, lush and lingering. The extra-dry, dry and semi-dry wines stand out as light and delicate, with a dry and extensive finish, while the sweet and medium-sweet wines are more have more body, are denser, smoother and have a complex and lingering finish.

**WINE NAME WITH REFERENCE TO *GRAPE VARIETY:***

- **Sercial** is a dry wine, which has the following characteristics:
**Appearance:** clear, in colour between pale and very pale, bright golden hints, which become stronger for older wines.
**Aroma:** bouquet of nut and wood, sometimes including some citrus notes when new.
**Flavour:** dry and fresh, firm character, long finish which increases for older wines;

- **Verdelho** is a medium-dry wine, which has the following characteristics:
**Appearance:** Clear; colour from pale to medium gold, developing towards topaz and light amber for older wines.
**Aroma:** Complex bouquet, with hints of nut, wood and spices.
**Flavour:** Full of body, well-balanced acidity, long finish, with hints of nut and wood, which are more evident and concentrated in older wines.

- **Boal** is a medium sweet wine, which has the following characteristics:
**Appearance:** Clear, colour is amber with hints of gold, becomes deeper with age.
**Aroma:** has a characteristic bouquet, which is intense and complex in older wines, revealing aromas of nut, wood, caramel and vanilla
**Flavour:** In the mouth it is balanced, well bodied and has an excellent finish, becoming smoother with age;

- **Malvasia** is a sweet wine, which has the following characteristics:
**Appearance:** Clear, colour is amber with hints of gold, becoming deeper and more intense with age. **Aroma:** has a characteristic bouquet, of which the most outstanding notes are of raisin, wood, caramel nut, spices, vanilla and molasses. In the mouth it is full bodied and velvety with notes of honey, caramel, chocolate and spices.

**Flavour:** complex taste, acidity balanced by sweetness, which is greater in older or more developed wines, finally becoming long and enjoyable;

- **Terrantez** is a wine that can be dry, semi-dry, medium sweet or sweet, having the following characteristics:
**Appearance:** colour between the pale and topaz with hints of gold, developing into a colour between topaz and amber which is intense and deep with golden-green hints.
**Aroma:** Lush and characteristic bouquet, with hints of nut, wood and spices.
**Flavour:** In the mouth it is a deeply balanced wine with a long, persistent and pleasant finish, which is more evident in older wines.

***TRADITIONAL WINE NAMES RELATING TO THE VINTAGE:***

- **Garrafeira or Frasqueira:** Wine with exceptional quality organoleptic characteristics.
**Appearance:** Clear with a colour ranging from golden, semi-dark to amber, which is deeper and more intense in older wines, with greenish hints.
**Aroma:** These wines have an intense bouquet which is complex and lush, especially evident in older, more developed wines, consisting of a combination of flavours that develop during the aging process, which include notes of dried fruits and nuts (figs, plums, almonds, hazelnuts), vanilla, wood (oak), pine, eucalyptus, varnish, chocolate, orange peel, coffee, tobacco, caramel, tea, honey, spices (pepper, cloves, curry, nutmeg and cinnamon).
**Flavour:** these wines are complex, structured and elegant with a perfect balance between the freshness of the acidity, maturity of the body and the aromas developed and brought together as a result of aging in casks;

- **Colheita:** Good-quality wine having the following characteristics:
**Appearance:** colour ranging from pale to very dark or deep amber, with green hints in older wines. **Aroma:** These wines have a bouquet consisting of a combination of flavours that intensify over time and which include notes of nuts, vanilla, wood, orange peel, spices, chocolate, coffee, caramel and honey.
**Flavour:** in the mouth these wines have balanced acidity, notes of nuts, caramel and honey which end in a lingering finish. This characteristic becomes more evident the older the wine is.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The Autonomous Region of Madeira (Região Autónoma da Madeira - RAM) is located in the Atlantic Ocean between 30° and 33° North, 978 km southwest of Lisbon and some 700 km from the African coast, on the same latitude as Casablanca, relatively close to the Strait of Gibraltar.

The RAM consists of two inhabited islands: Madeira (740.7 $km^2$) and Porto Santo (42.5 $km^2$) and a number of uninhabited islands and islets ('Ilhas Desertas' and 'Ilhas Selvagens').

As may be seen from the map below, the geographical area for the production of 'Vinho da Madeira' is the same as the area demarcated as the 'Região Demarcada da Madeira' (RDM), which covers the islands of Madeira and Porto Santo.

'Vinho da Madeira' may be produced only from grapes from the RDM demarcated area.

Representação Cartográfica da RDM

**LINK WITH THE GEOGRAPHICAL AREA**

Natural factors

The altitude of the land parcels and the direction they face account for the microclimates which distinguish the grapes from which 'Vinho da Madeira' is produced.

The mostly basalt soils which are low in pH give rise to the must and wines of high acidic content which are so characteristic of 'Madeira' wine and give it its well-known longevity. The temperature does not vary much throughout the whole growing period and temperatures during the maturing period are usually.

The distribution pattern of traditional varieties across the various microclimates of the island is not dictated by chance but is rather the result of a combination of natural and human factors, reflecting where the best conditions have been found for each of them to express their best qualities.

Human factors

One of the most distinctive human factors of the wine-growing landscape in the region are the 'poios' (terraces constructed to counteract the slope of our hills and allow them to be exploited for agricultural purposes).

In a poor farming area, there is a great deal of pressure on the land and adding organic matter to the soil is common practice, thus resulting in high organic matter readings for the soil.

The small size of the plots together with the orography of the land makes it as a rule impossible to use agricultural machinery, so that most of the farming is done by hand (harvesting, pruning, training, monitoring plant health, etc.).

The way in which the vines are trained is also a human factor inasmuch as efforts are made to adapt the vine to the environment in which it is grown and to the type of production sought. In this regard, the most popular training methods for 'Vinha da Madeira' production are the 'latada' (pergola) and the 'espaldeira' (trellis) systems and allowing the vine to trail on the ground. The natural factors together with the human factors give rise to unique characteristics and greater yield without any loss in quality of the musts used for 'Vinho da Madeira'.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[·.·]

**CONTROL BODY**

Instituto do Vinho, do Bordado e do Artesanato da Madeira, I.P.
44 Visconde de Anadia 9050-020 Funchal Portugal

www.smartpi.com.br

Ref. Ares(2012)483227 - 19/04/2012

# Nomes de Vinhos Existentes – Ficheiro técnico

## I. NOME(S) A REGISTAR

Madeirense

## II. DADOS RELATIVOS AO REQUERENTE

| | |
|---|---|
| *Nome e título do requerente:* | Instituto da Vinha e do Vinho, I.P. |
| *Estatuto jurídico, dimensão e composição (no caso das pessoas colectivas):* | Instituto Público |
| *Nacionalidade:* | Portugal |
| *Endereço:* | 5 Mouzinho da Silveira<br>1250-165 Lisboa<br>Portugal |
| *Telefone:* | 351213506700 |
| *Telecopiadora:* | 351213561225 |
| *Endereço(s) electrónico(s):* | info@ivv.min-agricultura.pt |

## III. CADERNO DE ESPECIFICAÇÕES

| | |
|---|---|
| *Estatuto:* | Em anexo |
| *Nome do processo:* | Caderno especificações DOP Madeirense - 16-03-2012 IVBAM final.pdf |

## IV. DECISÃO NACIONAL DE APROVAÇÃO:

| | |
|---|---|
| *Referência jurídica:* | Portaria nº 86/99 |

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# V. DOCUMENTO ÚNICO

| | |
|---|---|
| *Nome(s) a registar* | Madeirense |
| *Termo(s) equivalente(s):* | |
| *Nome utilizado tradicionalmente:* | Não |
| *Base jurídica para a transmissão:* | Artigo 118.º-S do R. (CE) n.º 1234/2007 |
| *O presente processo técnico inclui alterações adoptadas em conformidade com:* | |
| *Tipo de indicação geográfica:* | DOP – Denominação de Origem Protegida |

## *1. CATEGORIA DE PRODUTOS VITIVINÍCOLAS*

| |
|---|
| 1. Vinho |

## *2. DESCRIÇÃO DO(S) VINHO(S)*

### Vinho DO Madeirense

| *Características analíticas:* |
|---|
| Os vinhos brancos e rosados devem apresentar um título alcoométrico volúmico adquirido igual ou superior a 10,5% vol. e os vinhos tintos devem apresentar um título alcoométrico volúmico adquirido igual ou superior a 11,5% vol. |
| *Características organolépticas:* |
| Os vinhos brancos apresentam-se límpidos, de cor entre o amarelo-esverdeado e o ligeiramente dourado. Apresentam aromas frutados a fruta tropical (ananás e maracujá), algumas notas florais e em vinhos mais complexos podem encontrar-se aromas a baunilha, casca de tangerina e algumas notas a mel. De sabor harmonioso, leve a medianamente encorpado, são bastante frescos, com mineralidade característica e persistente.<br>Os vinhosa rosados apresentam-se límpidos, de cor entre o rosa-violeta e o salmão. Com aromas frutados, designadamente a frutos vermelhos, compota, notas florais podendo-se evidenciar algum vegetal. Na boca apresentam-se bastante frescos, de corpo médio, com acidez bem equilibrada e persistente<br>Os vinhos tintos apresentam-se límpidos, com uma cor entre o vermelho-violeta (rubi, granada, violeta) intensa. Quando novos apresentam aromas frutados |

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| |
|---|
| (frutos vermelhos, fruta confitada, fruta silvestre), compota, algumas notas florais mescladas com aromas a especiaria (pimentos, pimenta), baunilha, chocolate, evoluindo com a idade para aromas mais complexos (bouquet). De sabor harmonioso, equilibrado com taninos presentes mas bem incorporados, acidez presente mas bem equilibrada, com boa persistência. |

## *3. MENÇÕES TRADICIONAIS*

### a. Alínea a)

| |
|---|
| Denominação de origem controlada (D.O.C.) |
| Denominação de origem (D.O.) |

### b. Alínea b)

| |
|---|
| Superior |
| Superior |
| Reserva velha (ou grande reserva) |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Garrafeira |
| Garrafeira |
| Garrafeira |
| Escolha |
| Colheita Seleccionada |

## *4. PRÁTICAS VITÍCOLAS:*

### a. Práticas enológicas

### Vinho DO Madeirense

| *Tipo de prática enológica:* | Práticas culturais |
|---|---|
| *Descrição da prática:* | |
| Os sistemas de condução mais utilizados para a produção de vinhos com DOP Madeirense são a latada ou pérgola e a espaldeira.<br>As uvas são tradicionalmente vindimadas de forma manual. Na adega é verificado o teor alcoólico provável, de forma a garantir que as uvas apresentem, pelo menos, o valor mínimo para este tipo de vinho. | |

### Vinho DO Madeirense

| *Tipo de prática enológica:* | Prática enológica específica |
|---|---|
| *Descrição da prática:* | |
| As uvas provenientes de castas brancas podem sofrer maceração pelicular a temperatura controlada, seguida de prensagem. Aquando da prensagem e em circunstâncias especiais, pode haver segregação do mosto lágrima e do mosto de prensa, sendo o primeiro normalmente utilizado na produção de vinhos com DOP «Madeirense».<br>A vinificação dos vinhos brancos, tintos e rosados desta DO, segue o método clássico de vinificação aliado à tecnologia actual.<br>Efectua-se a vinificação em bica aberta para brancos, com curtimenta para os tintos e em bica aberta ou por sangria para os rosés.<br>Os vinhos tintos DO Madeirense só podem ser comercializados após um estágio mínimo de 6 meses, regra geral em madeira e com recurso a barricas | |

### Vinho DO Madeirense

| *Tipo de prática enológica:* | Restrição pertinente à vinificação |
|---|---|
| *Descrição da prática:* | |
| Os mostos a utilizar nos vinhos com DO Madeirense devem ter um título alcoométrico mínimo em potência de 10% vol. | |

### b. Rendimentos máximos

### Vinho DO Madeirense

| *Rendimento máximo:* |
|---|
| O rendimento máximo por hectare em mosto das vinhas destinadas à produção de vinho com DOP «Madeirense» é de 90 hl para os vinhos tintos e de 100 hl para os vinhos brancos e rosados. |

## *5. ÁREA DELIMITADA*

A Região Autónoma da Madeira (RAM) situa-se no Oceano Atlântico entre 30° e 33° de latitude norte, a 978 km a sudoeste de Lisboa e a cerca de 700 quilómetros da costa africana, quase à mesma latitude de Casablanca, relativamente perto do Estreito de Gibraltar.
A RAM é constituída por duas ilhas habitadas, a Ilha da Madeira (740,7 km²) e a Ilha de Porto Santo (42,5 km²) e por várias ilhas e ilhéus desabitados (Ilhas Desertas e Ilhas Selvagens).
A área geográfica de produção do vinho DOP «Madeirense», conforme representação cartográfica constante da Figura seguinte, corresponde à Região Demarcada da Madeira (RDM), abrangendo as ilhas da Madeira e do Porto Santo.
O vinho com DOP «Madeirense» deve ser obtido exclusivamente a partir de uvas produzidas na RDM.

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### a. Zona NUTS

| | |
|---|---|
| PT300 | Região Autónoma da Madeira |
| PT30 | Região Autónoma da Madeira |
| PT3 | Região Autónoma da MADEIRA |
| PT | PORTUGAL |

### b. Mapas da área delimitada

| | |
|---|---|
| *Número de mapas anexados* | 1 |

## *6. UVAS DE VINHO*

### a. Inventário das principais castas de uvas de vinho

| |
|---|

### b. Castas de uvas de vinho da lista da OIV

| |
|---|
| Sercial B |
| Bastardo N |
| Malvasia Fina B |
| Mario Feld N |
| Malvasia Candida B |
| Arns Burguer B |
| Syrah N |
| Verdelho B |
| Talia B |
| Carao de Moça B |
| Cabernet-Sauvignon N |
| Malvasia Bianca B |
| Malvasia Branca de Sao Jorge B |
| Merlot N |
| Folgasao B |
| Lilas B |
| Sauvignon B |
| Aragonez N |
| Chenin B |

| |
|---|
| Tinta Negra N |
| Touriga Franca N |
| Touriga Nacional N |
| Rio Grande B |
| Complexa N |
| Chardonnay B |
| Tinta Barroca N |
| Malvasia Candida Roxa R |
| Deliciosa N |

### c. Outras castas

| |
|---|
| |

## *7. RELAÇÃO COM A ÁREA GEOGRÁFICA*

### Vinho DO Madeirense

| *Elementos relativos à área geográfica:* |
|---|
| A altitude e a exposição das parcelas dão origem à formação de microclimas que marcam fortemente a produção do DOP «Madeirense». Um dos factores humanos que mais marca a paisagem vitícola e os vinhos aí produzidos são os “poios” (socalcos construídos de forma a contrariar o declive das nossas encostas e a permitir a sua utilização agrícola).<br>A distribuição tendencial das castas tradicionais pelos diversos microclimas da ilha também não é fruto do acaso e liga os fatores naturais aos fatores humanos, demonstrando o local onde o Homem encontrou as melhores condições para que cada uma delas expressasse as suas melhores qualidades. No entanto, o DOP «Madeirense» não restringe nenhuma casta a uma determinada localização.<br>No DOP «Madeirense» verifica-se um padrão de localização das castas autorizadas para este vinho, fruto da experiencia das últimas duas décadas de produção, dando preferência por localizações a cotas mais baixas e com uma melhor exposição solar. |
| *Dados sobre o produto:* |
| Os solos predominantemente de origem basáltica com pH baixo estão na origem de mostos e vinhos com elevada acidez, que tão caracteristicamente marcam o vinho «Madeirense» e lhe proporciona a sua tão conhecida frescura, fruto de mostos com uma acidez natural bem equilibrada com a graduação alcoólica e estrutura.<br>Esta característica será mais relevante nos vinhos brancos e rosados.<br>As amplitudes térmicas são baixas durante todo o ciclo vegetativo e as temperaturas durante a maturação são normalmente amenas, daí haver necessidade de maturações mais prolongadas. |
| *Nexo causal:* |
| Um dos factores humanos que mais marca a paisagem vitícola e os vinhos aí produzidos são os “poios” (socalcos construídos de forma a contrariar o declive das nossas encostas e a permitir a sua utilização agrícola).<br>Numa área agrícola escassa, a pressão sobre a terra é grande sendo comum a introdução de matéria orgânica aos solos, pelo que estes apresentam, normalmente, valores elevados deste parâmetro.<br>A pequena dimensão das parcelas aliada à orografia dos terrenos resulta na impossibilidade, quase generalizada, de recurso à mecanização, pelo que a maioria das práticas agrícolas se efectuam com recurso à mão-de-obra (vindimas, podas, intervenções em verde, controlo fitossanitário, etc.).<br>Também a forma de condução da videira é uma intervenção do Homem, em que este tenta adaptar a vinha ao meio ambiente em que está inserida e ao tipo de produção que pretende. Neste âmbito, os sistemas de condução mais utilizados para a produção de vinhos com DOP «Madeirense» são a latada (pérgola) e a espaldeira. |

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## 8. CONDIÇÕES COMPLEMENTARES

### Vinho DO Madeirense

| | |
|---|---|
| *Quadro jurídico:* | Na legislação nacional |
| *Tipo de condição complementar:* | Disposições adicionais relativas à rotulagem |
| *Descrição da condição:* | |
| Aprovação da rotulagem prévia à comercialização | |

## 9. MATERIAL DE APOIO

### a. Outro(s) documento(s):

| |
|---|
| *Descrição:* |
| Portaria nº 46/2009 |
| *Descrição:* |
| Portaria nº 105/2007 |
| *Descrição:* |
| Portaria nº 46/2009 |
| *Descrição:* |
| Portaria nº 105/2007 |
| *Descrição:* |
| Alterações C.E. DO Madeirense |

# VI. OUTRAS INFORMAÇÕES

## *1. DADOS RELATIVOS AO INTERMEDIÁRIO*

| | |
|---|---|
| *Nome do intermediário:* | Instituto da Vinha e do Vinho, I.P. |
| *Endereço:* | 5 Mouzinho da Silveira<br>1250-165 Lisboa<br>Portugal |
| *Telefone:* | 351213506700 |
| *Telecopiadora:* | 351213561225 |
| *Endereço(s) electrónico(s):* | info@ivv.min-agricultura.pt |

## *2. DADOS RELATIVOS ÀS PARTES INTERESSADAS*

| | |
|---|---|
| *Nome e título da parte interessada:* | Instituto do Vinho, do Bordado e do Artesanato da Madeira, I.P.<br>(IVBAM, I.P.) |
| *Estatuto jurídico, dimensão e composição (no caso das pessoas colectivas):* | Instituto Público |
| *Nacionalidade:* | Portugal |
| *Endereço:* | 44 Visconde de Anadia<br>9050-020 Funchal<br>Portugal |
| *Telefone:* | 351291211600 |
| *Telecopiadora:* | 351291224791 |
| *Endereço(s) electrónico(s):* | ivbam.sra@gov-madeira.pt |

## *3. LIGAÇÃO PARA O CADERNO DE ESPECIFICAÇÕES*

| | |
|---|---|
| *Link:* | https://webgate.ec.europa.eu/ecaudalie/attachmentDownload.do?attachmentId=9821 |

## *4. LÍNGUA DO PEDIDO:*

| |
|---|
| português |

## *5. LIGAÇÃO COM E-BACCHUS*

| |
|---|
| Madeirense |

ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( X ) PGI ( )
National application No. 60/94

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635

2. Applicant group:
(a) Name Flor de Incenso - Cooperativa Apicola da 11 ha do Pico, CRL
(b) Address IIha do Pico - AQORES
(c) Composition: producer/processor ( X ) other ( )

3. Name of product: **Mel dos Açores**

4. Type of product: (see list in Annex VI) Honey

5. Specification:
(summary of Article 4(2))

(a) Name: (see 3) .....
(b) Description: Nectar honey (incense honey and multifloral honey) revealing the typical melissopolinological composition of the local flora.
(c) Geographical area: All the islands of the archipelago of the Azores.
(d) Evidence: Azores honey enjoys a worthy and recognised reputation in view of its distinctive characteristics.
(e) Method of production: Honey resulting from nectar gathered either from Pittospor[illeg.] undulatum Hort or from traditional and subtropical fruit-trees. The production, extraction and packaging are carried out under conditions defined in the List of Specifications.
f) Link: The handling and feeding of the bees affects the organoleptic characteristics of the honeys (incense honey and multifloral honey) which reveals the floral composition of the region.
(g) Inspection structure: Name: Comissao Tecnica de Controlo e Certificagao
Address: R. do Passal, 150, 9500 PONTA DELGADA
(h) Labelling: **Mel dos Açores** - Denomination of Origin

(i) National requirements: (if any) Decree-Law no. 131/85 of 29 Apri1.

TO BE COMPLETED BY THE COMMISSION EEC
No.: VIB14/P0/0268/94.1.24

.
Date of receipt of the application:

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OTHER ACTS

# EUROPEAN COMMISSION

**Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2015/C 170/09)

This publication confers the right to oppose the amendment application, pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

APPLICATION FOR APPROVAL OF AN AMENDMENT TO THE PRODUCT SPECIFICATION OF PROTECTED DESIGNATIONS OF ORIGIN/PROTECTED GEOGRAPHICAL INDICATIONS WHICH IS NOT MINOR

**Application for approval of an amendment in accordance with the first subparagraph of Article 53(2) of Regulation (EU) No 1151/2012**

**'OVOS MOLES DE AVEIRO'**

**EU No: PT-PGI-0105-01169 — 31.10.2013**

**PDO ( ) PGI (X)**

1. **Applicant group and legitimate interest**

APOMA — Associação de Produtores de Ovos Moles de Aveiro
Address: Mercado Municipal de Santiago, R. Ovar, Praceta de Ílhavo, nº 106 – 1º AA, AB, AE, 3810 – 145 Aveiro, PORTUGAL

Tel./Fax +351 234428829
Email: apoma@sapo.pt

2. **Member State or Third Country**

Portugal

3. **Heading in the product specification affected by the amendment(s)**

— ☐ Name of product

— ☒ Description of product

— ☐ Geographical area

— ☒ Proof of origin

— ☒ Method of production

— ☒ Link

— ☒ Labelling

— ☐ Other (to be specified)

4. **Type of amendments**

— ☒ Amendment to a product specification of a registered PDO or PGI not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

[1] OJ L 343, 14.12.2012, p. 1.

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— ☐ Amendment to the product specification of a registered PDO or PGI for which a Single Document (or equivalent) has not been published not to be qualified as minor in accordance with the third subparagraph of Article 53(2) of Regulation (EU) No 1151/2012.

5. **Amendments**

*Description of product*

1. 'Ovos Moles de Aveiro' in the wafer may also be coated with chocolate, as this has been confirmed to have been in line with local and traditional production methods. Accounts by producers in days gone by and literature of the time bear witness to the validity of this amendment.

2. Throughout the shelf life of the 'Ovos Moles de Aveiro' there is a reduction in water content and an increase in sugar content as a result of the crystallisation process of the product, and this variation in the water and sugar contents may not be greater than 10 % of the initial values.

*Proof of origin*

The use of chocolate requires changes to the traceability system, and its associated records, which is the reason for this amendment to the proof of origin.

*Method of production*

The amendments included were:

1. The use of chocolate as a coating

The use of the chocolate coating alters the flow-chart and the description of the method of production of the product.

The process of coating the 'Ovos Moles de Aveiro' in the wafer with chocolate starts by 'tempering' the latter, a process during which the chocolate reaches a maximum temperature of 40 °C. The chocolate coating is applied manually or mechanically by immersing and recovering the wafer. Then the excess chocolate is removed, allowing the chocolate on the wafer to crystallise. The crystallisation of the chocolate is a determining factor for the final quality of the product, as it influences its appearance and makes the coating shiny.

2. The introduction of mechanically separating the fresh egg yolks as part of the production process

The use of fresh egg yolks which have been mechanically separated as part of the production process is permitted and does not alter the quality of the raw material.

The use of egg yolks which have been mechanically separated replicates the process of manual separation used by confectioners, since as the method is merely physical, it does not alter the intrinsic characteristics of the egg yolks, in particular the degree of freshness and the colour.

3. Introduction of cooling using temperature-reducing equipment

When cooling 'Ovos Moles de Aveiro' dough, the possibility of using temperature-reducing equipment must be subject to precise technical conditions for temperatures and specific registers to enable the product obtained in this way to be subsequently identified. The final temperature must be 15-18 °C. In this case there is no need for a rest period of 24 hours. The sensorial analyses for 'Ovos Moles de Aveiro', the cooling of which was carried out using temperature-reducing equipment, demonstrate that the specific characteristics of the product are preserved. This fact was validated by a panel of tasters who are experienced in sensorial analysis who checked that these variations do not alter the distinguishing characteristics of the product, with the quality remaining the same.

4. Conservation

4.1. Deep-freezing the 'Ovos Moles de Aveiro', for all forms of presentation, required the amendment of the production flow-chart and the description of precise technical rules for deep-freezing. This amendment required scientific studies to be carried out to validate the procedure, and this involved confirming the correct form of freezing and defrosting the product, in order to ensure that the unique quality characteristics of the product are maintained. These results were validated by means of sensorial studies, using a panel of tasters who are experienced in tasting this product, which confirmed that there were no statistically significant differences between the fresh product and one which has previously been frozen and defrosted. In order to allow the deep-frozen product to be marketed, it was also necessary to verify its shelf-life. Introducing the deep-freezing of the product facilitates access to international markets, as it means that the shelf-life of the product increases from 15 days to 6 months.

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4.2. The possibility of using 'intelligent' packaging materials, such as modified atmospheres and food preservation films, has been included as they increase the shelf-life of the product and help it to preserve its initial characteristics. This amendment is made to enable the product to be supplied to international markets. These results were validated using sensorial and microbiological studies carried out on different types of 'intelligent' packaging materials.

4.3. The shelf-lives of the product which are set at:

| Shelf-life | Conservation and packaging |
|---|---|
| 21 days | Packaged in smart packaging |
| 60 days | In wafers, coated with chocolate |
| 6 months | Deep-frozen product |

*Link*

Taking the original recipe as a basis and giving free reign to their creativity, confectioners carried out some experiments, in particular involving the production of 'Ovos Moles de Aveiro' coated in chocolate. Accounts by confectioners from days gone by such as Silvina Raimundo of the company Maria Apresentação da Cruz e Herdeiros, Lda, whose first permit dates from 1930, and who states: 'In our establishment they were known as "black Ovos Moles". Here the black Ovos Moles were only made for festivals, as they required a lot of labour. It didn't just involve dipping the wafer in chocolate and pulling it out again. … They were dipped one by one, and hand-finished to smooth each surface, so that they were perfect. They were produced for festivals and were only produced to order, as they were considered as a gift. Years later, there was a confectioner near the court which started making black Ovos Moles again, at the request of Dr Candal, and black Ovos Moles started being talked about again'.

Rosalina Jesus also makes a reference to this: 'On special occasions there were orders. There was a cafe below the Arcada which sold real cigars at the counter. At the Casa dos Ovos Moles we looked for empty cigar boxes there in which to present the black Ovos Moles when a customer bought them. In this case, all that was sold in these boxes were 6 Ovos Moles cigars (they are now in the shape of a crab). Later Conceição ordered silk ribbons with a bow on top for decorative purposes. The ribbon was tied around the lower part of the Ovos Moles cigar which was coated with chocolate and later they were tied around the cigar box…'

Literary records go back as far as 1928 in 'O Doce nunca amargou… doçaria portuguesa. História. Decoração. Receituário' [The sweet that never turned sour… Portuguese confectionery. History. Decoration. Recipes] by Emanuel Ribeiro, which included designs of different shapes of 'Ovos Moles de Aveiro' in wafers, and using one particularly careful design, via the shading on the chocolate-coated 'Ovos Moles de Aveiro' figures. An old model of a china barrel, used in 1935, was included.

*Labelling*

1. Certification mark

Under the heading 'Certification mark', the obligation to use a hologram was withdrawn, due to the cost it entails.

2. New packaging

The possibility of including new types of packaging better suited to technological advances was included, since studies show that the technical innovation does not interfere with the characteristics of the product.

Marketing of 'Ovos Moles de Aveiro', in wafers, in 150 g packages, was included, in line with new consumer requirements.

3. Form in which marketed

Authorisation was given for the marketing of 'Ovos Moles de Aveiro', in wafers, in individual units in the original box, open, provided that the label, lot number, sell-by date and certification mark are still visible. This amendment was made so that small resale establishments can market the product in bulk, whilst safeguarding compliance with the traceability requirements for the product.

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SINGLE DOCUMENT

**'OVOS MOLES DE AVEIRO'**

**EU No: PT-PGI-0105-01169 — 31.10.2013**

**PDO ( ) PGI ( X )**

1. **Name**

'Ovos Moles de Aveiro'

2. **Member State or Third Country**

Portugal

3. **Description of agricultural product or foodstuff**

3.1. *Type of product*

Class 2.3 — Confectionery, bread, pastry, cakes, biscuits and other baker's wares

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

'Ovos Moles de Aveiro' is a product obtained by the addition of raw egg yolk to sugar syrup. They may be put up for sale as they are, wrapped in Communion-type wafer, which may or may not be coated with a fine layer of sugar syrup or chocolate, or packaged directly in wooden or china barrels. They may also be marketed deep-frozen. Their colour is uniform, ranging from yellow to orange, shiny all over and not very intense, their complex aroma is of egg yolk developing towards a characteristic odour containing aromas as varied as caramel, cinnamon and dried fruit, as a result of the chemical reactions during cooking between the sugar and the components of the egg yolk. They are sweet, with the flavour of egg yolk and sugar softened by the cooking process and have a creamy consistency which does not run. The texture is uniform, with no yolk or sugar grains (although they are permissible several days after manufacture, inasmuch as they are the result of crystallisation of the product). The wafer occasionally used in the presentation is of even colour ranging from white to cream, opaque, matt and odourless or with a slight odour of flour and taste of wafer, its consistency soft and crumbly and its texture dry, smooth and uniform.

Its average chemical composition is as follows:

% Sugar = 41 ± 5

% Fat = 17 ± 3

% Total water = 29 ± 3

% Insoluble protein = 4,2 ± 1,1

The water activity is 0,864 ± 0,026

In no event is the presence of starch, colorants and preservatives permissible.

At the end of the shelf-life the reduction in water content and increase in sugar as a result of the crystallisation process which takes place in the product may not exceed 10 % of the initial values.

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

'Ovos Moles de Aveiro' are obtained solely from:

Egg yolk obtained exclusively from very fresh Category A eggs, L or XL in size, with a colour from 12 to 13 on the Roche scale.

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In view of the specific conditions required for the egg yolks, in particular in terms of colour and degree of freshness, the geographical production area for the eggs is limited from an administrative point of view to the municipalities of Águeda, Albergaria-a-Velha, Aveiro, Estarreja, Ílhavo, Mira, Murtosa, Oliveira de Frades, Ovar, S. Pero do Sul, Sever do Vouga, Tondela, Vagos and Vouzela.

The eggs used in the production of 'Ovos Moles de Aveiro' have always come from this geographical region, which lend the product its specific colour and freshness.

Refined, white, cane sugar.

Water, wafer and chocolate.

—

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

Preparation of the sugar syrup.

Incorporation of the raw separated egg yolks into the sugar syrup.

Cooking the dough (mixture of egg yolks with sugar syrup).

Cooling and resting the dough.

Filling the wafers or wooden or china barrels.

Coating the wafers with sugar syrup or with chocolate.

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

Due to the characteristics of the product, in order to avoid any contamination and to prevent changes to the dough or the wafer, the 'Ovos Moles de Aveiro' are marketed commercially packaged at source in barrels with the authorised format, materials and logos, or in cardboard or 'intelligent' packaging.

'Ovos Moles de Aveiro' may be put up for sale in bulk, without a wafer, but this is only authorised at a confectioners' premises, and always with documentation certifying their origin, lot number and date of manufacture.

In establishments involved in the resale of the products, the 'Ovos Moles de Aveiro' may be put up for sale prepackaged, irrespective of their form of presentation or in individual units, in the original box, open, provided that the label, lot number, sell-by date and certification mark are still visible.

'Ovos Moles de Aveiro' are kept at room temperature, which gives them a shelf life of 15 days.

Where the product is packaged in modified atmospheres or using food preservation film (smart packaging), its shelf-life is 21 days, at room temperature. Where the product is presented deep-frozen, it has a shelf life of 6 months, if sold in this form. The unpackaged product may only be deep-frozen on the production premises of the 'Ovos Moles de Aveiro', where the specific requisite know-how is demonstrated, as well as the need to preserve the product from undesirable handling and microbiological contamination.

'Ovos Moles de Aveiro' in wafers coated in chocolate have a shelf life of 60 days, provided that they are conserved at the technical temperature advised for chocolate and in premises without odours.

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

The labelling must bear the words 'Ovos Moles de Aveiro — Indicação Geográfica Protegida', the certification mark and the logo of 'Ovos Moles de Aveiro', as shown here:

The certification mark must show the name of the product, the name of the Certification Body and the serial number allowing the product to be traced.

4. **Concise definition of the geographical area**

In view of the edapho-climatic conditions and characteristics required for preparation of the 'Ovos Moles de Aveiro', in particular as regards humidity and atmospheric temperature and the requisite specific know-how, as well as the need to preserve the product from microbiological contamination, the geographical area for the preparation and packaging is limited to the districts bordering the Ria de Aveiro and adjoining areas bordering a lagoon. From an administrative point of view, the area covers the districts of Águeda, Albergaria-a-Velha, Aveiro, Estarreja, Ílhavo, Mira, Murtosa, Ovar, Sever do Vouga and Vagos.

5. **Link with the geographical area**

*Specificity of the geographical area*

Natural features:

The phytoclimatic aspects of the region are dominated by the basin of the River Vouga, which flows into the Ria de Aveiro, which is another significant geographical feature. This gives rise to specific conditions for agriculture, in particular those relating to the growing of maize and the raising of poultry which has developed with particular vigour along the banks of the lagoon.

The area of the Baixo Vouga has always been marshy and the Médio Vouga a fertile region for the production of good-quality maize in large quantities. Although centuries ago this form of farming was at subsistence level, by the end of the 19th and the beginning of the 20th centuries it had gained an entrepreneurial dimension with the establishment in the districts bordering on the river Vouga of undertakings with a large production capacity and a reputation for quality. The traditional maize used in chicken feed has no doubt contributed to the quality which distinguishes the resulting product.

Historical:

'Ovos Moles de Aveiro' have been manufactured for centuries. The tradition of manufacturing the product, which originated in convents, was maintained by ladies who had a convent education and passed the secret of its manufacture from generation to generation. There are documents showing that, in 1502, King Manuel I granted 10 'arrobas' of Madeira sugar per year to the Convent of Jesus in Aveiro for the manufacture of confectionery products in the convent, which at the time was used to help patients during their convalescence. 'Ovos Moles de Aveiro' are referred to in 1908 as a dessert dish for royalty, are expressly mentioned in 1888 by the great Portuguese writer Eça de Queiroz in 'The Maias' and 'The Capital' and by the great Brazilian author Erico Veríssimo, who mentions the product in 'Solo de Clarineta-Memórias' [Clarinet Solo], in 1973. The chocolate-coated Ovos Moles are also referred to in 'O Doce nunca amargou… doçaria portuguesa. História. Decoração. Receituário' [The sweet that never turned sour… Portuguese confectionery. History. Decoration. Recipes] by Emanuel Ribeiro, in 1928.

The distinctive barrels in which the 'Ovos Moles de Aveiro' are presented, the shapes of the wafers, which are almost always on maritime themes, and the typical sellers often feature in tiled panels, prints, popular poetry, plays and the regional songbook. As early as 1856 there existed a register of reputable manufacturers. Taking the original recipe as a basis and giving free reign to their creativity, confectioners carried out some experiments, in particular involving the production of Ovos Moles coated in chocolate. Accounts by confectioners from days gone by, whose first permit dates back to 1930, state: 'In our establishment they were known as "black Ovos Moles". Here the black Ovos Moles were only made for festivals, as they required a lot of labour'.

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*Specificity of the product*

'Ovos Moles de Aveiro' are special because of the basic raw materials with which they are produced — eggs and sugar — and from the local know-how, because the egg yolks are added to the sugar syrup in a way that resembles the rowing movement of the traditional boats, 'moliceiros', in the Aveiro lagoon.

The specific way of preparing them gives the 'Ovos Moles de Aveiro' a texture, colour and set of aromas which is very distinctive and unique to the region.

The eggs, which are very fresh, are carefully cracked open and the yolk 'separated' either by filtering through the fingers or by using an appropriate egg separator. At the same time, the sugar syrup is separately prepared; it must be heated to a point midway between thickening and forming threads (a temperature of 110 °C). The egg yolks are incorporated into the sugar syrup, and this mixture is baked until the bottom of the saucepan can be seen: the know-how linked to these operations is a key factor. Then follows the cooling and resting of the dough, which lasts 24 hours and must be carried out in suitable premises. The reason for this is the fact that, in this phase, the dough for 'Ovos Moles de Aveiro' is very sensitive to sudden changes in temperature and absorbs outside odours easily. Temperature-reducing equipment currently exists which allows the cooling operation to be carried out more quickly and in a controlled manner, in such a way that the characteristics of the dough for the 'Ovos Moles de Aveiro' are maintained. If the cooling is carried out with temperature-reducing equipment, the final temperature will be 15-18 °C. In this case there is no need for a rest period of 24 hours.

From this stage onwards, and depending on the final presentation format chosen, the cooled dough may be used:

— to fill the barrels, which are then sealed with the appropriate cover and removable film in order to insulate and protect the product,

— to fill the wafers, which are then compressed in a manual press after being sealed; the wafers may not be sealed using unpasteurised egg white. The shapes of the wafers are then separated using scissors and cut in straight lines into the various shapes or cut with appropriate cutting equipment. The shapes are placed on trays to be dried in the oven (where necessary), and may or may not be coated with sugar syrup or chocolate, which provides added protection against change.

Also specific and unique are the materials used in the packaging — the wafer, originating from the convent, and the wooden or china barrel, inspired by and made from materials present in the region and in both cases replicating shapes typical of the region — such as, in the case of the wafers, marine animals or instruments used in fishing or dried fruits which are very traditional in the highlands where the Ovos are produced, or, in the case of the barrels, the pictures linked to the specific scenes of the lagoon, such as its lighthouse or 'moliceiro' boats.

*Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The temperature and humidity of the lagoon are propitious to the manufacture of 'Ovos Moles de Aveiro' and the wafers, giving them the appropriate and long-lasting softness which is impossible to reproduce outside the region.

Both the use of the barrels made of wood or china and the moulds used in the manufacture of the wafer attest to an unmistakable link with the Ria de Aveiro and its lagoon motifs, in particular by means of the use of the lighthouse on the lagoon or of typical 'moliceiro' river boats as trademarks or by making the wafers in the shape of fish, shellfish and barrels and buoys to mark fishing nets, another of the activities which are typical of the region.

Presentation in the form of wafers with lagoon motifs linked to the Aveiro lagoon and the river Vouga — fish, crabs or razor clams, mussels, shells, common cockles, barrels, maritime buoys or bottles, cockles, casks or tubs, baby clams, oysters and 'moliceiro' boats, are factors providing an undeniable link to the geographical area. The unique elements inspired by local flora, nuts, acorns, chestnuts and wicker baskets, are also unequivocal proof of the link to the region, since they are fruit from native trees which spontaneously grow there. It is worth noting that barrels made locally of poplar wood and of china are made of typical and traditional raw materials in typical and traditional industries.

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And so it can be seen that 'Ovos Moles de Aveiro' are totally specific to the region, and that the mere mention of Ovos Moles in the mind of the people is a reference to the region of Aveiro, and the simple appearance of regional symbols (the lagoon, the Aveiro lighthouse or the 'moliceiros') on packaging or in a shop window causes the products to be immediately linked to Aveiro.

**Reference to publication of the specification**

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

http://www.dgadr.mamaot.pt/images/docs/val/dop_igp_etg/Valor/doc/CE_Ovos_Moles_Aveiro.pdf

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## 1. Name to be Protected

**DO Palmela**

## 2. Description of the wine

### 2.1. Characteristics of the product

Wines entitled to use the **DO Palmela** may be produced from the grape varieties listed in Annex II of Ministerial Implementing Order No 783/2009 of 24 July. In the case of red wine, the Castelão grape variety is required to make up at least 66.7% of the must.
The Palmela designation may be used to identify the following categories of products provided they satisfy the requirements laid out in the said order and in other applicable legislation:
a) White, red and rosé;
b) Semi-sparkling wine;
c) Sparkling wine;
d) Liqueur Wine.

Wines entitled to DO Palmela must have a minimum actual alcoholic strength by volume of:
a) White wine — 10.5% vol.;
b) Red wine — 11.5% vol.;
c) Rosé wine — 10% vol.;
d) Semi-sparkling wine — 10% vol.;
e) Sparkling wine — 10% vol.;
f) Liqueur wine — 16% vol.;

In relation to the other elements, wines entitled to use the DO Palmela are required to have the characteristics defined in the legislation in force.

**2.1.1.** Main analytical characteristics of DO Palmela Red Wine

**Legal analytical limits**

| Analytical parameter | Units | Content limit |
|---|---|---|
| Actual alcoholic strength by volume at 20º C. | % Vol. | ≥ 11.5 |
| Natural alcoholic strength by volume (in the must) | % Vol. | ≥ 11.0 |
| Total alcoholic strength by volume at 20º C. | % Vol. | ≤ 15.0 |
| Total acidity, expressed as tartaric acid | g/l<br>meq/l | ≥ 3.5<br>≥ 46.6 |
| Volatile acidity expressed as acetic acid | g/l<br>meq/l | ≤ 1.2<br>≤ 20 |



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| | | |
|---|---|---|
| Sugar-free extract | g/l | ≥ 18 |
| Sulphates, expressed as calcium sulphate | g/l | ≤ 2 |
| Chlorides, expressed as calcium chloride | g/l | ≤ 1 |
| Citric acid | g/l | ≤ 1 |
| Total sulphur dioxide | mg/l | ≤ 150 |
| Total sulphur dioxide, wines with residual sugars ≥ 5 g/l | mg/l | ≤ 200 |

**2.1.2.** Main analytical characteristics of DO Palmela White Wine

| **Legal analytical limits** | | |
|---|---|---|
| **Analytical parameter** | **Units** | **Content limit** |
| Actual alcoholic strength by volume at 20º C. | % Vol. | ≥ 10.5 |
| Natural alcoholic strength by volume (in the must) | % Vol. | ≥ 10.0 |
| Total alcoholic strength by volume at 20º C. | % Vol. | ≤ 15.0 |
| Total acidity, expressed as tartaric acid | g/l<br>meq/l | ≥ 3.5<br>≥ 46.6 |
| Volatile acidity expressed as acetic acid | g/l<br>meq/l | ≤ 1.1<br>≤ 18 |
| Sugar-free extract | g/l | ≥ 16 |
| Sulphates, expressed as calcium sulphate | g/l | ≤ 2 |
| Chlorides, expressed as calcium chloride | g/l | ≤ 1 |
| Citric acid | g/l | ≤ 1 |
| Total sulphur dioxide | mg/l | ≤ 200 |
| Total sulphur dioxide, wines with residual sugars ≥ 5 g/l | mg/l | ≤ 250 |

**2.1.3.** Main analytical characteristics of DO Palmela Rosé Wine

| **Legal analytical limits** | | |
|---|---|---|
| **Analytical parameter** | **Units** | **Content limit** |



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| | | |
|---|---|---|
| Actual alcoholic strength by volume at 20º C. | % Vol. | ≥ 10.0 |
| Natural alcoholic strength by volume (in the must) | % Vol. | ≥ 10.0 |
| Total alcoholic strength by volume at 20º C. | % Vol. | ≤ 15.0 |
| Total acidity, expressed as tartaric acid | g/l<br>meq/l | ≥ 3.5<br>≥ 46.6 |
| Volatile acidity expressed as acetic acid | g/l<br>meq/l | ≤ 1.1<br>≤ 18 |
| Sugar-free extract | g/l | ≥ 16 |
| Sulphates, expressed as calcium sulphate | g/l | ≤ 2 |
| Chlorides, expressed as calcium chloride | g/l | ≤ 1 |
| Citric acid | g/l | ≤ 1 |
| Total sulphur dioxide | mg/l | ≤ 200 |
| Total sulphur dioxide, wines with residual sugars ≥ 5 g/l | mg/l | ≤ 250 |

**2.1.4.** Main analytical characteristics of DO Palmela Semi-Sparkling Wine

**Legal analytical limits**

| **Analytical parameter** | **Units** | **Content limit** |
|---|---|---|
| Actual alcoholic strength by volume at 20º C. | % Vol. | ≥ 10.0 |
| Natural alcoholic strength by volume (in the must) | % Vol. | ≥ 10.0 |
| Total alcoholic strength by volume at 20º C. | % Vol. | ≤ 15.0 |
| Total acidity, expressed as tartaric acid | g/l<br>meq/l | ≥ 3.5<br>≥ 46.6 |
| Volatile acidity expressed as acetic acid (whites or rosés) | g/l<br>meq/l | ≤ 1.1<br>≤ 18 |
| Volatile acidity, expressed as acetic acid (reds) | g/l<br>meq/l | ≤ 1.2<br>≤ 20 |
| Sugar-free extract (whites or rosés) | g/l | ≥ 16 |
| Sugar-free extract (reds) | g/l | ≥ 18 |
| Sulphates, expressed as calcium sulphate | g/l | ≤ 2 |
| Chlorides, expressed as calcium chloride | g/l | ≤ 1 |



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| | | |
|---|---|---|
| Citric acid | g/l | ≤ 1 |
| Total sulphur dioxide (reds) | mg/l | ≤ 150 |
| Total sulphur dioxide (reds) wines with residual sugars ≥ 5 g/l | mg/l | ≤ 200 |
| Total sulphur dioxide (whites or rosés) | mg/l | ≤ 200 |
| Total sulphur dioxide (whites or rosés) wines with residual sugars ≥ 5 g/l | mg/l | ≤ 250 |
| Overpressure, in CO2 at 20º C. | Bar | ≤ 1 ≥ 2.5 |

**2.1.5.** Main analytical characteristics of DO Palmela Sparkling Wine

| **Legal analytical limits** | | |
|---|---|---|
| **Analytical parameter** | **Units** | **Content limit** |
| Actual alcoholic strength by volume at 20º C. | % Vol. | ≥ 10.0 |
| Natural alcoholic strength by volume (in the must) | % Vol. | ≥ 9.5 |
| Total alcoholic strength by volume at 20º C. | % Vol. | ≤ 15.0 |
| Total acidity, expressed as tartaric acid | g/l<br>meq/l | ≥ 3.5<br>≥ 46.6 |
| Volatile acidity expressed as acetic acid (whites or rosés) | g/l<br>meq/l | ≤ 1.1<br>≤ 18 |
| Volatile acidity, expressed as acetic acid (reds) | g/l<br>meq/l | ≤ 1.2<br>≤ 20 |
| Sugar-free extract (whites or rosés) | g/l | ≥ 16 |
| Sugar-free extract (reds) | g/l | ≥ 18 |
| Sulphates, expressed as calcium sulphate | g/l | ≤ 2 |
| Chlorides, expressed as calcium chloride | g/l | ≤ 1 |
| Citric acid | g/l | ≤ 1 |
| Total sulphur dioxide | mg/l | ≤ 185 |
| Overpressure, in CO2 at 20º C. | Bar | ≥ 3.5 |

**2.1.6.** Main analytical characteristics of DO Palmela Liqueur Wine



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| Legal analytical limits | | |
|---|---|---|
| **Analytical parameter** | **Units** | **Content limit** |
| Actual alcoholic strength by volume at 20º C. | % Vol. | ≥ 16 ≤ 22.0 |
| Natural alcoholic strength by volume (in the must) | % Vol. | ≥ 12.0 |
| Total alcoholic strength by volume at 20º C. | % Vol. | ≤ 17.5 |
| Volatile acidity expressed as acetic acid (whites or rosés) | g/l<br>meq/l | ≤ 1.2<br>≤ 20 |
| Total sulphur dioxide | mg/l | ≤ 200 |

| Other Legal Limits | |
|---|---|
| **Description** | **Limit** |
| Castelão grape variety in must (red wines) | ≥ 66.7% |
| Yield per hectare | ≤ 120hl |

**Note:** In relation to the other elements, the wines are required to comply with the characteristics set out in legislation in force.

Legal Framework: Regulation (EC) No 1234/2007
Regulation (EC) 479/2008,
Regulation (EC) 606/2008
Ministerial Implementing Order No 614/2008
Ministerial Implementing Order 783/2009

## 2.2 Organoleptic characteristics

In the case of red wine, at least 66.7% of the must has to be of the Castelão grape variety and the wines are generally full-bodied, with an intense garnet colour and deep bouquet, with a predominance of red fruit and jam, along with hints of dry fruit and spices. These wines soften with age, becoming more refined.

The white wines, which have a citrine yellow colour, are made mainly with the Fernão-Pires grape variety. They have a good structure and elegant and fruity bouquets, which, when coupled with the fresh taste and well-structured acidity, ensure that these wines have a very singular flavour. The rosé wines generally have a bright pink colour, with an intense bouquet evoking red fruit, strawberries and currants. They have a good acidity in the mouth, are well-balanced and have a refreshing and elegant finish.

The liqueur wines are well-balanced and have a good persistence. They generally have a deep amber colour, with golden tints and a bouquet of citrus, honey and dried fruits, but with a fresh taste.



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The rosé wines, base wines for semi-sparkling wine, sparkling wine and liqueur wines are prepared from suitable grape varieties, without any restrictions in relation to minimum percentages.

## 3. Oenological Practices and Applicable Restrictions

Wines that are entitled to use the DO Palmela nomenclature must be sourced from single-variety vines after at least three years having elapsed from grafting. In the case of 'ready grafts', vines are considered to be suitable to produce wines entitled to use this Designation of Origin after two years, or even in the same year, in the case of regrafting. Except in exceptional cases, to be authorized by the certifying body, the wines must be produced within the region of production, at registered wineries approved for the purpose, which are subject to checks by the certifying body.

Legally allowed oenological practices and processes are followed while preparing wines bearing the DO Palmela.

The musts used for wines entitled to bear the DO Palmela must have a natural minimum alcoholic strength by volume of:

a) White wine — 10% vol.;

b) Red wine — 11% vol.;

c) Rosé wine — 10% vol.;

d) Semi-sparkling wine — 10% vol.;

e) Base wine for sparkling wine — 9.5% vol.;

f) Liqueur wine — 12% vol.;

Rosé wines are prepared from red grapes or from red and green grapes wherein the latter cannot comprise more than one-third of the total, vinified by means of the 'fermentation off skins' system.

Semi-sparkling wine and sparkling wine must be made from a base wine that is suitable to be recognised as a DO Palmela wine, in which the carbon dioxide content results from a second fermentation and is in keeping with the provisions of applicable legislation.

Liqueur wines entitled to use the DO Palmela must be prepared from grape must which meets the conditions to be able to produce a DO Palmela wine at the start of the fermentation, to which neutral wine alcohol is added with an acquired alcoholic strength equal to or higher than 96% vol., or wine distillate with an acquired alcoholic strength equal to or higher than 52% vol., and less than or equal to 86% vol., provided that the characteristics laid out in legislation in force are met.

If the same winery also produces wines which are not entitled to use the DO Palmela, the certifying body must establish conditions in which they are to be prepared. The wines protected by the order must be kept in separate areas, in duly identified containers, stating the volume of the container, the type of wine contained and the year of harvest.



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## 4. Delimitation of the Geographical Area

The process of official regulation began in 1989, with the delimitation of the Palmela producing region.

### *Laws*

Decree-Law No 340/89 of 7 October 1989 – Recognised Palmela as a Regulated Indication of Provenance (Indicação de Proveniência Regulamentada - IPR) for the production of wines to be included in the category of 'quality wines' produced in specified regions (VQPRD) with Community nomenclature.

Decree-Law No 326/97 of 26 November 1997 – Expanded the Statutes for the Palmela Wine Region to the production of quality semi-sparkling wine, rosé wine, sparkling wine and liqueur wine, amending the previous statutes.

Decree-Law No 116/99 of 14 April 1999 – Amended the statutes for five wine regions, including Palmela. Article 1(1) of the Statutes for the Palmela Wine Region, an annex to Decree-Law No 326/97 of 26 November 1997, now had the following text: '1 — The nomenclature 'Palmela' is recognized as a Controlled Designation of Origin (DOC) for the production of wines included in the category of quality wines produced in specific regions (VQPRD), which can be used for red, white, rosé, semi-sparkling (VFQPRD) and sparkling (VEQPRD) wines, as well as for liqueur wines (VLQPRD), which satisfy the requirements of these Statutes and other legal requirements applicable to wines in general and especially to VQPRD, VFQPRD, VEQPRD and VLQPRD wines'

Decree-Law No 135/2000 of 13 July 2000 – Repealed Article 12(2) of the Statute for the Wine-Growing Zone of Palmela, approved by Decree-Law No 326/97 of 26 November 1997, which established that red wines entitled to use the 'Palmela' designation of origin could only be certified after a minimum ageing period of 12 months.

Ministerial Implementing Order No 783/2009 of 24 July 2009 – Recognised the 'Palmela' nomenclature as a Designation of Origin (DO) to identify white, red and rosé wine, semi-sparkling wine, sparkling wine and liqueur wine. It repealed previous orders.

Currently, the geographic area of production encompasses:

a) The municipality of Montijo;

b) The municipality of Palmela;

c) The municipality of Setúbal;

d) The municipality of Sesimbra, Ward of Castelo

Vines used to produce DO Palmela wines must be in soils with the following characteristics and have suitable exposure in order to produce quality wines:

a) Psammite regosols;

b) Brown or red calcareous soils, derived from sandstone, clays and claystones;

c) Non humic lithosols derived from poorly consolidated arenaceous materials;

d) Podzolized soils derived from sands and sandstones.



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## 5. Maximum Yield per Hectare

The maximum yield per hectare of vineyards intended for the DO Palmela is set at 120 hectolitres/hectare.

When the yield per hectare mentioned in the previous paragraph is exceeded, there are no restrictions on using the DO Palmela for the quantities produced up to the established limit. The excess can be used to produce wine with or without a geographic indication, provided that it satisfies the characteristics defined for the respective wines.

## 6. Varieties Used

1 - The grape varieties used to prepare DO Palmela wines are listed in the annex.
2 - In the DO Palmela wine category, the Castelão grape variety must represent at least 66.7% of the must in the case of red wines.
3 - Rosé wine, base wines for semi-sparkling wine, sparkling wine and liqueur wine are prepared from the grape varieties listed in the annex, but are not subject to any restrictions in terms of minimum percentage.

**White wine grape varieties**
Alvarinho, Antão-Vaz, Arinto, Chardonnay, Fernão Pires, Loureiro, Malvasia-Fina, Moscatel-Galego-Branco, Moscatel Graúdo, Pinot-Blanc, Rabo-de-Ovelha, Roupeiro-Branco, Sauvignon, Semillon, Verdelho, Viosinho.

**Red Wine Grape varieties**
Alicante-Bouschet, Aragonez, Bastardo, Cabernet-Sauvignon, Castelão, Merlot, Petit-Verdot, Syrah, Tannat, Tinta-Miúda, Tinto-Cão, Touriga-Franca, Touriga-Nacional, Trincadeira e Moscatel-Galego-Roxo.

## 7. Link to the Geographical Environment

### 7.1 Natural Factors

The Setúbal Peninsula covers a vast territory located south of Lisbon and is surrounded by the estuaries of the Tagus and the Sado rivers.

In the late 20th century, during the last archaeological excavations carried out in Almada, on the Tagus River estuary, grape seeds were found which were dated to the 8th century BC. Subsequent historical and archaeological research indicated that the Phoenicians introduced the cultivation of vines and the consumption of wine, which they exchanged for precious metals, through the Tagus and the Sado rivers.

Recent archaeological research has also discovered Phoenician, Greek and Roman artefacts on the Setúbal Peninsula associated with the cultivation and consumption of wine. Some objects were dated to the 5th century BC.

In recent years, more than one thousand Vitis Silvestris vines have been found in the Sado valley, which reinforces the theory that vines were planted in this region a long time ago.

Most of the region's soils have a light texture (sandy soil) and are relatively heterogeneous, while small areas show variations in the texture (patches of soil) with no or very low aggregation.



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This region's climate can be considered to be mixed, sub-tropical and Mediterranean/maritime, with low rainfall and average thermal ranges, being influenced by the proximity of the sea, the Sado and Tagus hydrographic basins and features of the terrain in the Arrábida hills.

## 7.2 Natural and Human Factors

The cultivation of vines in this region has a long history and is believed to have been introduced into the Iberian Peninsula – Tagus and Sado valley (around 2000 BC) – by the Tartessians, who established trade links with other peoples, exchanging diverse products, including wine.

Subsequently, the Phoenicians (around the 10th century BC) established commercial trading posts in Portugal and took control of this trade. However, viticulture developed only after the Greeks came to the Iberian Peninsula in the 7th century BC and particular attention was now paid to the art of making wine.

Nevertheless, it is believed that it was the Celts who - in the 6th century BC - introduced the varieties of grape vines which were cultivated at that time to the Peninsula, similarly introducing barrel-making cooper techniques that were indispensable for producing and trading 'wine flows'.

With the advent of the Romans – who consolidated their hold over the Peninsula in 15 BC – the cultivation of vines increased, not just with the introduction of new varieties but also due to modernisation and the honing of certain cultivation techniques, including pruning.

The town of Palmela received its first charter in 1185, attributed by King Afonso Henriques, which mentioned the region's vineyards and wines, having given the Palmela castle to the Knights of Santiago. Various conquests and reconquests subsequently ensued between Christians and Moors and Palmela was finally secured during the reign of King Sancho I.

In 1323, King Dinis raised Palmela to the status of a Town. In 1423, King João I ordered the construction of a master convent for the 'Friars of Santiago' and, in 1443, the Seat of the Religious Military Order of Santiago de Espada was installed in Palmela castle, where it remained until the military orders were abolished in 1834.

The continuous presence of this Religious Military Order was crucially important at various levels – political, military and symbolic – considering that, in addition to the religious aspect, the Order's objectives included promoting settlements, defending the territory and capturing new areas.

On 1 June 1512, King Manuel I gave the town a new charter.

In 1755, the earthquake which devastated Lisbon also had an impact on Palmela.

From the late 19th century onward, important figures have left an indelible mark on the agricultural economy of vineyards in the Palmela district. Some wine producers have stood out in winemaking history, achieving national and European recognition by winning awards and medals for quality.



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In this context José Maria dos Santos is the most important figure who, from the late 1800s onward, had an immense impact on the agricultural landscape in Palmela. He set up a 'wine world' in Pinhal Novo, acquiring new sections of land which he cleared and cultivated using the most modern methods of the age. He became famous as the owner of the largest vineyard in the world, planted in Poceirão, which covered an area of 2 400 hectares, with 6 million vines, producing between twenty and thirty thousand casks of wine annually.

During the early 20th century, another outstanding figure emerged in Palmela as a 'model entrepreneur', the owner of Portugal's most modern winery at the time. This was Dom Gregório Gonzalez Briz and the winery was the Adega de Algeruz, a unique industrial unit distinguished for being equipped with the most modern technological vinification system of the age. Currently the Adega de Algeruz is dedicated to the district's wine heritage and hosts the Wine and Vineyards Museum.

The Council District of Palmela was abolished in 1855, being integrated into that of Setúbal (the current district capital). The Council District was only restored on 8 November 1926 and then embarked on a new stage in its history – three new wards were created two years later: Pinhal Novo, Quinta do Anjo and Marateca.

Currently consisting of five wards – Palmela, Marateca, Quinta do Anjo, Pinhal Novo and Poceirão (created in 1988) – the council district covers an area of 462 $km^2$ and has around 55 000 inhabitants.

The excellent and proven qualities of wines from this region are due to a perfect symbiosis of various factors, such as the climate (underscoring the various micro-climates), the grape varieties established in this landscape and the types of soils, which define the terroir of this region and make it possible to obtain products with singular characteristics.

# 8. Applicable Requirements

## 8.1 Registration of the Economic Agent

Pursuant to applicable legislation, the following registration procedures at the Setúbal Peninsula Regional Wine Commission (CVRPS) are required for an economic agent to be allowed to operate in the wine sector and certify their products as being DO Palmela:

**TASK 1 – Registration of the vineyards to be approved as being suitable to produce grapes to prepare wines entitled to use the DO Palmela:**

TASK 2 – **Registration as an economic agent** – Without prejudice to other general requirements, all persons engaging in selling wine under the jurisdiction of this CVR, except those engaging in the distribution and retail sales of bottled products, are required to register their own details and those of the respective premises by means of the appropriate CVRPS registration form. This task consists of:

**Formal Registration** – Economic agents who intend to produce or sell products that are entitled to use the DO Palmela must complete forms CVR 4.009.1, the Economic Agent Identification and the Application for Registration as an Economic Agent, with the identification of the respective facilities.



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a) Economic Agent Identification must be accompanied by photocopies of the National ID card and the Tax Identification Number.

b) The Application for Registration as an Economic Agent must be accompanied by proof of having registered, as an operator in the wine sector, at the IVV, in accordance with Article 2 of Decree-Law 178/99 of 21 May 1999.

**Updating of Registration** – The CVRPS must be notified of any change in the details of the registration for a specific activity, including the cessation of wine production activities, within a maximum period of 30 days.

## 8.2 Registration of Facilities

When registering, economic agents engaged in the activities of winegrower, winegrower-bottler, producer and winemaker must submit a plan of their facilities, mentioning the respective scale, identifying the production and storage areas, with fixed vats, their location, numbering and respective capacities. Economic agents engaging in the activities of storage, bottling, exporting or importing must submit a plan of the facilities, mentioning the respective scale, all the fixed vats, their location, numbering and respective capacities.

Visit to inspect the premises – After registration, a visit is carried out to inspect the registered premises and a report is issued. A copy of this report will be sent to the economic agent along with the decision as to whether the facilities were approved or not.

## 8.3 Registration of the Vineyard Parcels / Record

Registration of the vineyards to be approved as being suitable for producing the grapes used to prepare wines entitled to use the DO Palmela occurs in the following stages:

**1. Voluntary Registration** – The registration (registry file) occurs after winegrowers who wish to have their vineyards approved to produce wines with the DO Palmela voluntarily register.

a) To this end, winegrowers must complete form CVR 4.001.3 (front).

b) Proof of ownership of the vineyards submitted for approval must be shown, by submitting the rural land record, photocopy of the taxpayer identification number and photocopy of the national ID card.

c) If the operator is not the owner, in addition to the documents mentioned in (b), the rental lease, or any other document proving the operator's status, must also be submitted.

**2. Assessment of the registry file** – If the respective vineyards meet the requirements laid out in specific legislation in force, they are duly registered and any observations deemed to be necessary are recorded over the course of the year.

**3. Rectification of the registry file** – Whenever there are any changes in the vine population of the registered and approved vineyards, the respective winegrowers must record this information by the start of the harvest immediately following the change. Failure to comply



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with this procedure will result in the declassification of the vineyard and its grapes cannot be used to produce wines entitled to use the DO Palmela for which they were approved. Information on changes to ownership, or leases, must also be submitted within the same deadline.

## 8.4 Growing Practices

Vineyards producing DO Palmela wines must follow the region's traditional cultivation practices or those recommended by the certifying body, with a view to obtaining superior quality products.

The grapes must be obtained from vines which have been grafted at least three years ago, or two years ago in the case of ready grafts, or in the same year in the case of regrafting, and apart from exceptional cases (to be authorised by the certifying body) the wines must be made within the production region, in duly registered wineries approved for the purpose, which are subject to checks by the certifying body.

## 8.5 Statement of Harvest and Production

All economic operators who have harvested grapes and/or have produced must/wine are required to submit a Declaration of Harvest and Production (DCP).
The Declarations of Harvest and Production are submitted electronically via the SiVV.
The Setúbal Peninsula Regional Wine Commission cooperates with IVV, I.P. to support the electronic submission of the DCPs.

After checking the DCPs and the volumes produced, the wines that qualify for certification are recorded in the respective current account.

Economic agents are to be informed of any non-compliance detected in the DCPs within a maximum period of 45 days. The economic agents must carry out any necessary corrective measures within 30 days from the notification date.

The volumes of wine produced that are suitable for certification are only registered after any non-compliance detected has been corrected.

## 8.6 marketing of Products Covered by the Designation of Origin

Wines entitled to use the DO Palmela may be marketed provided that:

a) The product designation is mentioned on the respective containers when the wines leave the facilities where they were made;
b) They are accompanied by the necessary official documentation confirming their designation of origin;
c) All other requirements specified in the Manual for Technical Procedures to Manage and Control Products Entitled to Use the DO and GI Nomenclatures, published by the Setúbal Peninsula Regional Wine Commission, and in national and Community legislation in force are met.



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## 8.7 Classification of Wines

For an economic agent to be able to request the Certification of a Suitable Wine, the respective DCP must have been submitted and the volumes produced of the wine suitable for certification must already be entered into the current account. If the wine has been acquired from a producer, or winegrower, the respective Accompanying Document (AD or e-AD) must have been certified by the CVRPS and the volume received must already be entered into the current account.

TASK 1 – **Assessment of wines suitable to be certified as DO Palmela** – Wines that are suitable to be certified as DO Palmela will have been obtained from grapes harvested in vineyards approved for the purpose. These wines will be proposed for certification by submitting an Application for the Certification of Suitable Wine.

TASK 2 – **Certification of Suitable Wine (PCA)** - Suitable wines will be certified after completing, signing, stamping and submitting form CVRPS 4.005.1 (Application for the Certification of Suitable Wine), along with form 4.011.3 (Quality Commitment), which must also be signed and stamped.

2.1 Deadlines for receiving applications and response time – The Application for the Certification of Suitable Wine (PCA) must be submitted by 17:30 on Thursday (or the following working day if it is a holiday or if the CVRPS services are closed) and a response will be issued within the following eight working days. When submitting the first Certification Application, the economic agent must also submit the CVRPS 4.011.3 (Quality Commitment) form and will receive a copy signed and stamped by the economic agent and by a CVRPS staff member.

TASK 3 – **Certification Procedures** - The Certification is issued per production batch, understood to be the set of units of a product which, having been prepared in identical conditions, have similar physical-chemical and organoleptic characteristics.

a) If the batch is stored in a single container, a single sample will be taken.

b) If the batch is stored in more than one container, then as many samples as there are containers with a capacity equal to or more than 2 000 litres will be taken, wherever the batch is kept. If the containers have a smaller capacity, then a weighted batch is considered.

c) If the wine is bottled, then a representative sample will be taken from the batch and in such situations a batch is considered to be the set of units for sale from the same production batch, packaged in practically identical circumstances.

TASK 4 – **Sampling** – The samples are collected after analysing the file.

In wineries, all the vats containing wine products as well as the containers storing semi-finished products (bottled wine without labels) must be fully identified and display the following information:

– Volume of the vat (written on the container in an indelible medium);

– Type of wine contained. e.g. Red wine suitable for DO Palmela .

– Volume of the wine;

– Year of harvest.

Plus, if required: information whether the wine falls under the categories of 'Quinta', 'Herdade', 'Casa', 'Paço', 'Palácio' or 'Solar' wines, provided that they satisfy the respective conditions specified in legislation in force.

The vats must have a graded tap hole enabling an effective assessment of the volume they contain.



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a) For each harvest to be sampled, six bottles are filled with the product of the batch to be certified. Bottles must be perfectly clean, green or Bordeaux with a nominal volume of 75 centilitres. The bottles will be corked with an unbranded cork stopper, identified and sealed by the Technical Verification Agent, or by a technical expert, in the presence of a company representative.

b) Of the six bottles, from each harvest, one remains at the economic agent's establishment, where the sample was taken, as a reference sample. The other five bottles of the product to be certified are brought to the CVRPS facilities.

c) Of the five bottles brought to the CVRPS facilities, three are coded and will be used for conducting physical-chemical and sensory analyses.

d) The other two bottles remain stored in the CVRPS wine cellar, as reference samples, for a period of three years, if a repeat analysis is not requested or if an appeal against a decision is not lodged.

Each sample is identified by a label and accompanied by an information sheet, both to be signed by the CVRPS agent and by a representative of the economic agent. The label and the information sheet, in the form of a report, set out the indications considered to be relevant for identifying the economic agent and the sample.

TASK 5 – **Assessment of the batch** – The batch is assessed by means of physical-chemical and organoleptic analyses.

a) The results of the physical-chemical analysis must be in accordance with legislation in force and meet the CVRPS specifications.

b) The sensory analysis will be carried out as stipulated in the respective regulations (CVRPS document 3.002.4). The result of the sensory analysis will be positive or negative, according to the decision issued by the members of the Tasting Chamber and duly recorded.

c) The batch will be approved if the results of a) and b) are positive.

d) Interested parties may appeal the results of the Tasting Chamber within a period of 10 working days from the date the notification is received. To this end they must inform the CVRPS of their intention, which will convene the board of appeals within 8 (eight) days from the date the appeal is lodged.

TASK 6 – **Certification Decision** – The decision relating to the certification of a batch of wine is recorded by means of the CVRPS 4.006.4 certificate. This certificate is signed by the official of the Certification Department responsible for the decision and is stamped.

The Certification Department technician will prepare a final assessment report based on the Analysis Report received from the Laboratory and the decision issued by the Tasting Session.

TASK 7 – **Appeals** – Economic agents may lodge appeals by completing form CVRPS 4.008.2 - Application for Appeal.

a) Should the appeal concern the results of the organoleptic analysis, the sample is reassessed by the Appeal Board and one of the reference samples is used for this purpose, as below:

– Convene the Appeal Board and appoint a Coordinator for the Tasting Session;

– Code one of the reference samples in the CVRPS wine cellar.

– If there is only a single sample available for the appeal, another sample with the same designation and from the same harvest



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(if possible) must be selected from the reference samples available at the CVRPS wine cellar that have been approved, which will similarly be assigned a code and will serve as a control during the tasting.

– If the decision is in favour of Certification, the procedure is complete and the batch is deemed to have been certified.

– If the decision is to uphold the rejection of the batch, no further appeal will be allowed and the wine will be declassified.

– Notify the economic agent of the decision, issuing the respective Rejection Note by completing form CVRPS 4.027.4.

– Close the case.

b) If the appeal concerns the results of the physical-chemical analysis, the tests are repeated using one of the reference samples, in the following manner:

– Analyse the application

– Code one of the reference samples in the CVRPS wine cellar. Send it to the Analysis Laboratory to repeat the parameter or parameters being contested.

– If the results which gave rise to the complaint remain unchanged, a sample is sent to the ASAE Laboratory in Lisbon to repeat the parameter or parameters being contested, as per the reference method(s).

– Assess the results and reach a decision.

– If the decision is in favour of the certification, notify the economic agent of the decision and issue the respective Certificate of Approval.

– Close the case.

– If the decision is to uphold the rejection of the batch, a new appeal may be lodged in accordance with ASAE rules, within a maximum period of five working days, appointing an Expert to observe a new physical-chemical analysis at the ASAE laboratory (Lisbon).

– Assess the results and reach a decision.

– Notify the economic agent of the decision, issuing the respective 'Certification Decision'.

TASK 8 – **Validity of the Certification** – The validity of a bulk batch of certified wine is six months for DO Palmela

A certified batch of wine must be bottled within a maximum period of six months. Should it not be bottled during this period, the batch will then be declassified from being suitably certified wine and will be required to undergo a new certification process..

## 8.8 Labelling

The labels used for wines that are entitled to bear the DO Palmela must comply with applicable legal standards and be submitted to the certifying body before being used in the national or export market.

The descriptions ‘Escolha’, ‘Superior’, ‘Reserva’, ‘Colheita seleccionada’ and ‘Garrafeira’ can only be used to designate quality for DO Palmela wines when the respective wines stand out for their quality in tasting trials and comply with the other conditions laid out in legislation in force, pursuant to the designation being used.



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The CVRPS may check the front and rear labels at the facilities of the economic agents whenever it deems fit.

## 8.9 Current Accounts

Current Account Records – The entry and exit of wine products must be registered. Different accounts will be maintained for each of the categories listed in Annex IV of Regulation (EC) No 479/2008 and in Article 39 of Regulation (EC) 436/2009, as well as for the oenological operations mentioned in Article 41(1) of Regulation (EC) 436/2009, in what are hereinafter referred to as current accounts.

a) All records must be based on a dated and numbered document, which may be consulted. Each record concerning entries and exits must correspond to a document that has accompanied the respective transportation, or any other document proving the movement, such as a certification, a declassification, rupture or commercial document.
b) During wine harvests, the CVRPS will carry out the checks it deems necessary and may access any documentation which makes it possible to verify compliance with the precepts set out in this manual, based on Community and national legislation.

## 9. Authorities or Bodies

Setúbal Peninsula Regional Wine Commission
Rua Padre Manuel Caetano, nº 26, 2950-253 Palmela -Portugal



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**Publication of an application for registration pursuant to Article 6(2) of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin**

(2002/C 102/09)

This publication confers the right to object to the application pursuant to Article 7 of the abovementioned Regulation. Any objection to this application must be submitted via the competent authority in the Member State concerned within a time limit of six months from the date of this publication. The arguments for publication are set out below, in particular under 4.6, and are considered to justify the application within the meaning of Regulation (EEC) No 2081/92.

COUNCIL REGULATION (EEC) No 2081/92 APPLICATION FOR REGISTRATION: ARTICLE 5

**PDO (x) PGI ( )**
**National application No 45/99**

1. **Responsible department in the Member State**

   Name: Direc^ao Geral do Desenvolvimento Rural

   Address: Av. Defensores de Chaves, n" 6, P-1049-063 Lisboa

   Tel. (351) 213 18 43 82

   Fax (351) 213 53 58 72.

2. **Applicant group**

   2.1. Name: Associa^ao Nacional de Produtores de Pera Rocha

   2.2. Address: Av. dos Bombeiros Voluntarios, 44-1º, P-2550 Cadaval Tel.

   (351) 262 69 11 55

   Fax (351) 262 69 56 44.

   2.3. Composition: producer/processor (x) other ( ).

3. **Type of product:** Class 1.6 — Fruit.

4. **Specification**

   (Summary of requirements under Article 4(2)):

   4.1. **Name**:Pera Rocha do Oeste.

   4.2. **Description**:The Rocha do Oeste pear is the fruit of the pear tree of the 'Rocha' variety obtained in the west region. The Rocha variety belongs to the family *Rosaceae,* sub-family of pome fruits, genus Pyrus and species Pyrus *communis L.* It is a Portuguese variety, obtained as a chance seedling about 150 years ago in the commune of Sintra, its natural range being in the west region. The fruit of the Rocha pear tree produced in the west region is ovate rounded, pyriform rounded or ovate puriform oblong; it has a distinctive russeted area around the base which becomes less marked and regular on the rest of the skin and then tends to concentrate around the stem cavity; it is pale yellow, sometimes with a pink tinge on the sunny side, has some russet spotting and mostly no pistil cavity. Picking takes place in August. The flesh of the Rocha do Oeste pear is white in colour, soft to melting, granular, sweet, non-acid, very juicy and moderately yet distinctively aromatic.

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4.3. ***Geographical area:*** *On* account of the weather conditions required for the production of Rocha do Oeste pears — the special micro-climate of the region, the know-how of the population and the authentic and unvarying local methods — the geographical processing area is confined to the communes of Sintra, Mafra, Arruda dos Vinhos, Sobral de Monte Agra^o, Alenquer, Vila Franca de Xira, Azambuja, Torres Vedras, Cartaxo, Lourinha, Bombarral, Cadaval, Santarem, Rio Maior, Peniche, Obidos, Caldas da Rainha, Torres Novas, Alcanena, Alcoba^a, Nazare, Porto de Mos, Batalha, Tomar, Ferreira do Zezere, Vila Nova de Ourem, Leiria, Marinha Grande and Pombal.

4.4. ***Proof of origin:*** *In* addition to the product's characteristics which clearly link it to the natural environment in which the production process takes place — a process which includes selecting soils, establishing and managing orchards, treating trees, determining the nature and frequency of plant health treatments, timing harvesting and breeding, packaging and preparing the fruit for market — the factors which prove that the Rocha do Oeste pear originates in the geographical production area are as follows: orchards must be situated in the geographical processing area and their management must be in accordance with the specification. Harvesting, transport, sizing and market preparation must also be in compliance with the specification. The entire process is subjected to a special control system which culminates in the certification of the pears.

4.5. ***Method of production:*** *The* Rocha do Oeste pear is obtained in accordance with authentic and unvarying local methods, starting with the choice of soils and the establishment and management of the orchards. Cultivation conditions are of great importance, given the region's specific weather conditions and the fact that the Rocha do Oeste pear requires a period of winter cold in order to develop properly. Picking also has its own well-defined rules, both as regards procedure and timing (the second fortnight in August). The Rocha do Oeste pear is distinguished by its good keeping qualities, which are further improved if harvesting and transport to storage centres are carried out with utmost care. Specific conditions are to be fulfilled for the standardisation, labelling and packaging of the pears.

4.6. **Linfe**:The region known by the name of Oeste (i.e. west, it being the most westward region of Portugal) enjoys very specific soil and climatic conditions, resulting from the soils (dating back to the Jurassic and neo-Jurassic period) and proximity to the sea. The region is hemmed in between the Sierra dos Candeeiros and the Atlantic Ocean. These factors combined confer distinctive and specific climatic characteristics. It is not surprising, therefore, that these conditions led to the spontaneous emergence more than 150 years ago of the Rocha variety. In its natural range, this variety bears fruits with very distinctive organoleptic characteristics that are recognised by consumers. The Rocha do Oeste pear quickly became a product that is symbolic of this region.

4.7. ***Inspection body***

Name: Codimaco — Associa^ao Interprofissional Gestora de Marcas Colectivas

Address: Av. Bombeiros Voluntarios, n" 36-1º, P-2550-102 Cadaval Tel. (351) 262 69

11 55 Fax (351)262 69 56 44.

4.8. ***Labelling:*** *The* following words must appear on the label: 'PERA ROCHA DO OESTE — DENOMINA^AO DE ORIGEM', as well as the certification mark, duly numbered. A specimen of the certification mark is shown in the notice of approval of the private inspection and certification body, in accordance with standard EN 45011.

4.9. ***National requirements:*** *Order* No 13 021/99, 2nd Series, from the Secretary of State for Rural Development of 11 June 1999, published in DR, Series II, No 154 of 9 July 1999, establishing the main rules for the production of the Rocha do Oeste pear and defining its characteristics as well as its geographical production area.

**EC No:** G/PT/00160/2000.14.09.

**Date of receipt of full application:** 23 July 2001.

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**1. Name for which protection is sought**

Pico (Decree-Law No 17/94 of 25 January 1994)

**2. Description of the Wine**

**2.1. Characteristics of the product**

Liqueur wine (Article 1(1) of Decree-Law No 17/94 of 25 January 1994).

Total alcoholic strength by volume: at least 16 % by volume (Article 11(1) of Decree-Law No 17/94 of 25 January 1994).

**2.2. Organoleptic characteristics**

Liqueur wines with a complex spicy aroma, full-bodied and well structured (Article 11(4) of Decree-Law No 17/94 of 25 January 1994).

It is a fortified wine, usually dry or medium dry, although it can also be sweet.

**3. Oenological practices and restrictions**

The legally authorised traditional oenological methods and practices must be followed when making these wines (Article 7(2) of Decree-Law No 17/94 of 25 January 1994).

Potential natural alcoholic strength by volume of the musts: at least 12 % by volume (Article 8(1) of Decree-Law No 17/94 of 25 January 1994).

Rest: at least three years (Article 10(1) of Decree-Law No 17/94 of 25 January 1994).

**4. Demarcation of the geographical area**

Areas with an altitude of 100 m or less in the civil parishes of Madalena, Candelária, Criação Velha and Bandeiras in the municipality of Madalena;

Areas with an altitude of 100 m or less in the civil parish of Santa Luzia, part of the civil parish of Prainha and the locality of Baía de Canas in the municipality of São Roque;

Areas with an altitude of 100 m or less in the civil parish of Piedade and the localities of Engrade e Manhenha in the municipality of Lajes.

(Article 2(b) of Decree-Law No 17/94 of 25 January 1994).

**5. Maximum yield per hectare**

The maximum yield per hectare of vineyards intended for the production of wines with the 'Pico' designation is set at 50 hl (Article 9(1) of Decree-Law No 17/94 of 25 January 1994).



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If the level of production exceeds the quantity set, the designation may not be used for the entire yield, except in years of exceptional production, in which the Vine and Wine Institute (Instituto da Vinha e do Vinho – IVV), acting on a proposal by the Regional Wine Committee of the Azores (CVRAçores), must set a limit for the amount that can be used for the designation and the purpose for which the excess may be used (Article 9(3) of Decree-Law No 17/94 of 25 January 1994).

## 6. Varieties

Arinto

Boal

Fernão Pires

Galego Dourado

Generosa

Malvasia

Sercial

Terrantês

Verdelho

(Article 4(1)(b) of Decree-Law No 17/94 of 25 January 1994).

## 7. Link to the Geographical Environment

It is said that vineyards were first planted on the island of Pico by Franciscan friars, who saw that conditions were the same as in Sicily and brought several plants of the most famous variety, Verdelho, from that island to make liqueur wine.

The geographical area in this region includes part of the municipalities of Madalena, São Roque and Lajes, where the climate is characterised by small fluctuations in temperature and high rainfall evenly spread throughout the year.

The grape varieties used to make DO 'Pico' liqueur wine are planted in cracks in the basalt rock, only a few metres from the sea and at an altitude of up to 100 m, and are protected by walls of loose volcanic stone. This is a unique landscape, which was classified as a world heritage site in 2004 by UNESCO.

DO 'Pico' liqueur wines have a rather complex spicy aroma.

It is a liqueur wine that can sometimes be sweet, but is usually dry or medium dry, full-bodied and well structured.

The region is of volcanic origin, and on land where vineyards are planted, the lava rocks (*travessas*) have been removed to uncover the soil and then used to wall off the plots (*curraletas*), giving the landscape a unique appearance.



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In the Azores, vineyards either have to be planted where they are naturally sheltered from the sea or protected by human intervention. *Currais* are stone walls built around where the vineyards are planted, thus protecting them from the wind and the spray of the sea.

At the coldest time of year, the branches are lowered by placing heavy stones on top of them; in warmer periods, they are lifted, either by using the same stones or by using canes or beech sticks shaped like a letter 'Y', which are known as *trinchões*.

The island has a temperate oceanic climate, just like the other islands in the archipelago, and average temperatures rarely exceed 24 °C or drop below 14 °C. However, the climate is slightly drier than that of the other islands, which is what has led to the planting of large areas of vineyards since colonisation started in the 15th century.

Soil and climatic conditions of this island in the Azores archipelago: the vineyards are planted in volcanic soils, where the most important variety is Verdelho, which spread quickly and abundantly.

It should be noted that the vineyards of Pico are cultivated entirely by hand, without the use of any machinery, as the vine training system does not allow it. This specific characteristic is fundamental in giving the usually dry, full-bodied DO 'Pico' wines their complexity.

The Verdelho variety, which is the Region's main variety, the rocky soils and the small temperature fluctuations combine to produce grapes which give DO 'Pico' liqueur wines their very specific characteristics, with a total alcoholic strength by volume of at least 16 % vol. DO 'Pico' liqueur wines are fortified wines that are usually dry or semi-dry – although they can also be sweet – have a complex spicy aromas and are full-bodied and well structured.

The islands of the Azores archipelago, including the island of Pico, were colonised in the 15th century, and the planting of vineyards has been part of their history ever since the first settlers arrived.

The quality and prestige of wines from the Azores has long been known and has led to the recognition of three geographical indications, including 'Pico'.

The white liqueur wine produced on the island comes from grapes grown on stony soils along the island's west coast. The vineyards are very small, and the plots are surrounded by loose stones.

The liqueur wine produced became famous in the 17th and 18th centuries and was exported to most countries in northern Europe. The fact that there are several bottles of Verdelho from Pico in the wine cellars of the former Russian Tsars is evidence of its fame.

## 8. Applicable requirements

### 8.1. Registration of the economic agent and the facilities

All natural or legal persons engaged in the sale of wines covered by this designation, with the exception of the distribution and retail sale of the bottled products, must register themselves and their facilities with CVRAçores and be entered in the appropriate register (Article 12 of Decree-Law No 17/94 of 25 January 1994).



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Under the Rules of Procedure of CVRAçores (Article 10(2)), all natural or legal persons that produce and/or age wines intended for certification must be registered with CVRAçores, as must all facilities and equipment that are in any way part of the process of receiving, processing, fortifying, ageing, clarifying, stabilising or bottling such wines.

**8.2. Registration of the vineyards / Register**

Vineyards must be registered with CVRAçores at the request of the parties concerned, with a view to verifying compliance with the necessary requirements. CVRAçores will then register the vineyard, making any observations it deems necessary over the course of the year (Article 6(1) of Decree-Law No 17/94 of 25 January 1994).

Whenever alterations are made to registered and approved vineyards, these must be notified by the wine growers, failing which their wines will cease to be entitled to carry the designation (Article 6(2) of Decree-Law No 17/94 of 25 January 1994).

Chapter I of the Rules of Procedure of CVRAçores states the following with regard to the approval of vineyards:

'Article 1

1. Vineyards intended for the production of wines in respect of which an application has been submitted for the Quality liqueur wine produced in a specified region (VLQPRD), Quality wine produced in a specified region (VQPRD) and Azores Regional Wine (Vinho Regional Açores) designations must be registered with the Regional Wine Committee of the Azores (CVRAçores).

2. In order to register, the following documents must be submitted:

. Wine grower's record (issued by the Regional Directorate for Rural Development – DRDA);

. Identity card;

. Tax identification number (tax card or business registration card);

. Number issued by the Financial Support Institute for the Development of Farming and Fishing (IFADAP);

. Identification of the holder of the vineyard (identity card and tax identification number), if different from the operator;

. Proof of the operator's registration with the Vine and Wine Institute as the wine sector body.

3. The Committee shall be responsible for maintaining a vineyard register and carrying out such checks as it deems necessary with a view to granting certification.

4. The Committee shall issue a 'wine approval certificate' in respect of plots that meet the necessary requirements.

5. The wines referred to in point 1 must be obtained exclusively from grapes from vineyards with the appropriate approval certificate.

Article 2



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Producers seeking certification of their vineyards must be registered as wine growers and, for the purposes of the register, they must:

(a) Request that CVRAçores carry out a cadastral survey of their vineyards during the months of May and June by submitting an application using the appropriate form;

(b) Submit the harvest and production declaration for the previous wine-growing year;

(c) Cooperate with CVRAçores's cadastral team by providing them with support in the field and giving them all the necessary information for their investigations.

Article 3

For the purposes of certification, the CVRAçores inspectors shall carry out a field survey on potentially suitable vineyards which must include the following mandatory parameters:

. Identification of the owner and/or holder of the holding;

. Location of the parcels;

. Types of holding;

. Land structure;

. Soil types and their soil classification;

. Orientation of the parcel;

. Distribution, nature and percentages of vine varieties;

. Age of the vineyard;

. Vine training systems;

. Number of vines per unit of area;

. Potential output;

. Conservation status of the crop;

. References to the cultivation practices.

Article 4

1. For the production of VQPRD and VLQPRD wines, CVRAçores shall approve only vineyards that comply with Articles 2, 3 and 4 of Decree-Law No 17/94 of 25 January 1994 by cumulatively meeting the following requirements:

(a) They must be located in the geographical area corresponding to the three wine-growing areas;

(b) They must be planted on soils with the characteristics defined for each area;

(c) They must be planted with the recommended and authorised vine varieties for each wine-growing area;

(d) They must be planted only with vines, trained along the ground using the goblet or cordon systems;

(e) They are well maintained.



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2. For the production of wines with the designation 'Vinho Regional Açores', CVRAçores shall approve only vineyards that cumulatively meet the requirements set out in Articles 2, 3 and 4 of Ministerial Implementing Order No 853/2004 of 19 July 2004.'

**8.3. Cultivation practices**

Wines with the protected designation 'Pico' must come from vineyards with at least four years of grafting, and, save in exceptional cases, to be assessed by CVRAçores, they must be made within the corresponding region, in wineries registered and approved for that purpose and monitored by CVRAçores (Article 7(1) of Decree-Law No 17/94 of 25 January 1994).

The vineyards must be planted only with vines, which may be trained along the ground using the goblet or cordon systems (Article 5(1) of Decree-Law No 17/94 of 25 January 1994).

**8.4. Harvest and production declaration**

Harvest and production declaration (Regulation (EC) No 436/2009 of 26 May 2009, Ministerial Implementing Order No 265/84 of 26 April 1984, Memorandum/Regulation IVV (DCP) in force, Regulation of CVRAçores (Article 9(c)).

**8.5. Movement of Products Covered by the Designation of Origin**

This wine may be put into circulation and marketed provided that, when they leave the production facilities, the bottles bear the product designation and are accompanied by the necessary official documentation stating this designation, and provided that the other requirements laid down by law or by CVRAçores are met (Article 13 of Decree-Law No 17/94 of 25 January 1994).

To this end, the Regional Oenology Laboratory analyses samples of wines with a view to their certification. There is also a Chamber of Tasters, whose purpose is to carry out organoleptic testing of products in respect of which an application has been submitted for use of a designation, i.e. 'Pico'.

Unpackaged and unlabelled wine products may be transported only within the island itself (a closed area which is easy to monitor), provided that they comply with the conditions laid down in the first paragraph.

**8.6. Wine classification**

Liqueur wine with the following possible indications:

- Reserve
- Superior

Article 24 of the Rules of Procedure of CVRAçores states that, in addition to the generic characteristics with which the musts and wines must comply and which are laid down by Decree-Law No 17/94 of 25 January 1994, the wines must have the following analytical values and parameters.

Volatile acidity (g/l acetic acid):



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. No more than 1.10 for VQPRD;

. No more than 1.20 for VLQPRD;

Volatile acidity (g/l tartaric acid):

. At least 4.50 for both.

Non-reducing dry extract (g/l):

. At least 17 for VQPRD;

. At least 21 for VLQPRD.

Chlorides (g/l NaCl):

. No more than 1

Citric acid (g/l):

. No more than 1

Sulphates (g/l K2 SO4):

. No more than 1.5 for VQPRD;

. No more than 2.0 for VLQPRD.

Ash (g/l):

. At least 1.7 for VQPRD;

. At least 2.1 for VLQPRD.

Total sulphur (mg/l):

. No more than 210 for VQPRD;

. No more than 280 for VLQPRD.

pH:

. No more than 3.4 for both.

Reducing sugars (g/l):

. No more than 5 for VQPRD;

. No more than 60 for VLQPRD. In this case, it is possible to produce three different types of wine: one with reducing sugars of no more than 15 g/l, one with reducing sugars of between 15 g/l and 30 g/l and one with reducing sugars of between 30 g/l and 60 g/l. For sales purposes, they are known as 'Seco' (dry), 'Meio Seco' (medium dry) and 'Doce' (sweet), respectively.

Copper (g/l):

. No more than 1.

In addition, in accordance with Articles 22 and 23 of the Rules of Procedure of CVRAçores:

- CVRAçores may take samples of certified wine products before they are bottled and sealed. Should the results of laboratory testing show that the product does not correspond to that



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which was previously certified, CVRAçores reserves the right to withhold the required seals, without prejudice to the right to take disciplinary action against the economic operator.

- It is not permitted to blend wines with the same DO produced on different islands; nor is it permitted to blend wines produced from grapes harvested in different years.

## 8.7. Labelling and packaging

The labels to be used must be submitted for prior approval by CVRAçores (Article 14(2) of Decree-Law No 17/94 of 25 January 1994).

Chapter IV of the Rules of Procedure of CVRAçores contains the following provisions:

Article 28

1. The overall presentation of the bottles (cap, collar, label and secondary label) and any other type of information accompanying the bottle of certified wine at sale shall be subject to approval.

2. It shall be the responsibility of the party concerned to submit the relevant full-scale prototypes or samples in good time, along with the following documents:

. All label elements to be used on a single container (label, secondary label, hangers collar, etc.), in JPEG 150 dpi format (or as a mock-up if submitted in paper form). The elements submitted must correspond exactly to those intended to be used, namely as regards the colours, (actual) size and indications;

. Copy of the certificate of, or application for, registration of the trademark with the National Institute for Industrial Property (INPI) (if it is a new trademark), in JPEG 150 dpi format (or in paper form);

. Other documents required in specific cases, e.g.: reference to other economic operators (see Internal Labelling Regulation), in JPEG 150 dpi format or in paper form.

3. CVRAçores reserves the right to take 8 (eight) working days to issue each opinion, until the final version is approved.

4. Only for liqueur wines may exceptional situations be considered, so as to allow possible ad hoc bottles with provisional decorations. In such cases, the aim should only be to distribute the wine as free samples and not to actually place it on the market.

Article 29

It is not permitted to sell certified wines in containers other than bottles. The capacity, model/type and colour of the bottles used shall be as follows:

For DO 'Pico'

. Capacity: 0.50 litres or 0.75 litres;

. Model/type: to be defined on a case-by-case basis;

. Colour: to be defined on a case-by-case basis.



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**8.8. Current accounts**

In accordance with Article 16 of the Rules of Procedure of CVRAçores, wines that have been registered and for which certification is sought must have their own current account, monitored by CVRAçores. The same is true for products used for fortification, as specified in Articles 28 and 29, and products used for enrichment.

**9. Authorities or bodies**

- CVRAçores – Regional Wine Committee of the Azores
- IVV - IP – Vine and Wine Institute



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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Oporto/Port /Port Wine/Porto/Portvin/Portwein/Portwijn/vin du Porto/vinho do Porto

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Portugal

## APPLICANT

Instituto da Vinha e do Vinho, I.P.
5 Rua Mouzinho da Silveira
1250-165 Lisboa
Portugal

Tel. +351213506700 / Fax. + 351213561225
info@ivv.min-agricultura.pt

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 24.12.1991
*Date of Protection in the Member State:*
Decreto de 10 de Maio de 1907 Portaria n$^{0}$
1080/82, de 17 de Novembro Decreto-Lei n$^{0}$
254/98, de 11 de Agosto Decreto-Lei n$^{0}$
190/2001, de 25 de Junho Regulamento n$^{0}$
48/2006, de 24 de Maio Decreto-Lei n$^{0}$
173/2009, de 3 de Agosto Regulamento n$^{0}$
242/2010, de 15 de Março

## PRODUCT DESCRIPTION • Raw Material

Portaria n$^{0}$ 413/2001, de 18 de Abril - Grape varieties : Donzelinho-Tinto, Marufo, Tinta- Francisca, Aragonez, Tinto-Cão, Touriga-Franca, Touriga-Nacional, Donzelinho-Branco, Sercia , Folgasão, Gouveio, Verdelho, Malvasia-Fina, Rabigato, Viosinho, Cornifesto, Malvasia-Preto, Rufete, , Tinta-Barroca, Arinto, Semillon, Cercial, Síria, Vital, Moscatel-Galego-Branco, Samarrinho, Bical, Gouveio-Estimado, Mourisco-de-Semente, Sousão, Tinto-Bastardinha, Tinta- Carvalha, Touriga-Fêmea, Côdega-de-Larinho, Gouveio-Real, Alvarelhão, Casculho, Castelã, Concieira, Lourela, Malvasia-Preta, Moreto, Pinot-Noir, Baga, Cidadelhe, Tinta-Tabuaço, Engomada, Tinta-Martins, Melra, Tinta-Penajóia, Tinto-sem-Nome, Avesso, Barreto, Branco- Guimarães, Ratinho, Estreito-Macio, Fernão-Pires, Malvasia-Parda, Pé-Comprido, Arinto, Pinheira-Branca, Praça, Rabigato-Moreno, Folgasão, Verdial-Branco, Alicante-Bouschet, Alvarelhão-Ceitão, Espadeiro, Petit-Bouschet, Tinta-Aguiar, Tinta-Mesquita, Tinta-Pereira, Tinta-Pomar, Roseira, Varejoa, Batoca, Alvarelhão-Branco, Branco-Especial, Chasselas, Malvasia-Rei, Mourisco-Branco, Touriga-Branca, Aramon, Carignan, Carrega-Tinto, Gonçalo- Pires, Grand-Noir, Grangeal, Mondet, Nevoeira, Patorra, Português-Azul, Preto-Martinho, Santareno, São-Saul, Sevilhão, Tinta-Lameira, Malandra, Tinta-Fontes, Nevoeira, Valdosa,

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Valente, Caramela, Carrega-Branco, Dona-Branca, Diagalves, Jampal, Moscadet, Rabigato, Rabo-de-Ovelha, Sarigo, Tamarez.

• **Alcohol content :**

Between 19% vol. and 22% vol., except dry white wines which may have a min of 16.5% vol.

• **Physical Appearance**

White or Red wine

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

Douro Region ( Decree - Law No. 173/2009 of 3 August) :

a) Low Corgo : in Vila Real district includes the municipalities of Mesão Frio , Weight and Ruler of Santa Marta de Penaguião ; parishes of Abaças , Hermitage , Folhadela Guiaes , Matthew , Nogueira , Our Lady of the Conception (part ) , Stop Dies , St. Denis and St. Peter, in the municipality of Vila Real , Viseu district in the parishes of Villages , Armamar , Folgosa Fontelo , Saint Adrian , Vacalar and Vila Seca , the county Armamar ; parishes of Cambres , smiths Avões , Figueira , Parade Bishop , Penajóia , Samodães , Sande , Santa Maria de Almacave See and Valdigem and Farms Foutoura , Prado and Floodplains in the parish of Lowland Abrunhais , the municipality of Lamego , the parish clay , the municipality of Resende ;

b ) Up Corgo : in Vila Real district covers the parishes of Alijó , Alder , Carlão , couple Loivos , Castedo , Quotas , Favaios , Pegarinhos Pine Nut Sanfins Douro , Santa Eugenia , São Mamede de Riba Tua Valley Mendiz , Vilar de Maçada and Quota Vilarinho , the county Alijó ; parishes of Candedo , Murça and Noura , the municipality of Murça ; parishes Celeirós , Covas do Douro , Douro Gouvães , Gouvinhas , Pacos , Paradela of Guiaes , Provesende , Sabrosa , Saint Kitts Douro , São Martinho de Anta , Souto Maior , Vilarinho de Sao Romao , the municipality of Sabrosa , in the Viseu district parishes of South Chestnut , Thorny , Ervedosa Douro , Douro Nagozelo , Paredes da Beira , São João da Pesqueira , Soutelo Douro , Trevões , Vale de Figueira , Valongo of Oils , Floodplain of Trevões and Vilarouco in the municipality of São João da Pesqueira , the parishes of Adorigo , Boats , Keen , Granjinha , Pereiro , Santa Leocadia , Sendim Tabuaço , Tavora and Valenca do Douro , the county Tabuaço , in the district of Bragança parishes of Beira Grande , North Chestnut , Carrazeda Ansiães , Lavandeira , Linhares , Parambos , Pereiros , North Pine , Pombal , Ribalonga , Pebble Ansiães Vilarinho and Chestnut , of Carrazeda Ansiães ;

c ) Upper Douro : the district of Bragança covers Vilarelhos parish in the municipality of the Faith Customs ; parishes Ash Espada à Cinta , bind , Mazouco , Poiares , the county Ash Espada a Cinta ; properties that were D. Angelica Maria de Sousa Pinto Barroso , in the parish of Broken Arrow , and the Company Meneres Clemente , in the parishes of Avantos , oak , Frechas and Romeo , in the municipality of Bragança , the parishes of Açoreira , Adeganha , Good Head , Horta , whiteboard , Peredo Castelhanos , Mirandela and Urros , the county Mirandela ; parishes of Assares , Freixiel , Lodões , Roios , Sampaio , Santa Comba Vilariça , Pebble Manhoses , Frechoso Valley and Vilarinho of watermills , Thursdays and Part of Trigueiras and properties of Vimieiro , located in the town of Vilas Boas , and Vila Flor , in the municipality of Vila Flor , in the Guarda district Escalhão parish in the municipality of Figueira de Castelo Rodrigo , the parishes of Fontelonga , Longroiva , Meda , Pit Corner , the county of Meda , the municipality of Vila Nova de Foz Coa.

**LINK WITH THE GEOGRAPHICAL AREA**

The link between the characteristics of wine with designation of origin Porto and the Douro region comes from the uniqueness of the region and the product development process, as described above.

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The characteristics of the soil, the stoniness, altitude, sun exposure, climate and slope conditions allow the wine of Porto to maintain its multiplicity of analytical and organoleptic characteristics.

Indeed, the particularity of the defined region of Douro is due to its location as a result of the great influence of Marão and Montemuro ranges, which serve as a barrier to humid westerly winds. The region is characterized by large range of annual temperatures, with very cold winters and hot, dry summers. Rainfall, asymmetrically distributed, varies regularly throughout the year, with the highest amounts falling in December and January, and the lowest in July or August. In terms of sun exposure, which is a major factor in the climate of any region, Douro acquires a heightened interest because it allows to better understand the behavior of the vineyard in different situations. The northern bank of the river is under the influence of the dry winds of the south, while the southern is exposed to northerly winds, colder, wetter, and less sunshine. Average annual temperatures vary between 11.8 and 16.5 $^{0}$ C. The maximum values of annual average temperatures are distributed along the Duero River and the valleys of its tributaries, especially those on the right edge.

Varieties suitable for wine production entitled to the appellation of origin Porto grapes are a key element of the quality characteristics. Especially aromatic, this wine reflects the terroir of the defined Douro region. Douro has retained the native varieties of the region and their diversity.

This diversity has contributed significantly to the uniqueness and authenticity of Porto wine .

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[...]

**CONTROL BODY**

To *prevent fraud (quality, description tags and documents, trade):*

Instituto da Vinha e do Vinho, I. P.
Rua Mouzinho da Silveira, n$^{0}$ 5 1250 - 165 LISBOA
Tel. +351 213 506 710 / Fax. +351 213 534 820 / presidencia@ivv.minagricultura.pt

Autoridade de Segurança Alimentar e Económica Avenida Conde Valbom, n$^{0}$ 98 1050 - 070 LISBOA
Tel. ++351 217 983 600 / Fax. +351 217 983 654 / correio.asae@asae.pt

Instituto dos Vinhos do Douro e do Porto, I. P.
Rua dos Camilos, 90
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Tel. +351 254 320 130 / Fax. +351 254 320 149 / ivdp@ivdp.pt

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**Publication of an application pursuant to Article 50(2)(a), of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2014/C 432/09)

This publication confers the right to oppose the application, pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**AMENDMENT APPLICATION ACCORDING TO ARTICLE 9**

**'PRESUNTO DE BARRANCOS'/'PALETA DE BARRANCOS'**

**EC No: PT-PDO-0105-0010-7.7.2010**

**PGI ( ) PDO ( X )**

1. **Heading in the specification affected by the amendment**

— ☒ Name of the product

— ☒ Description of product

— ☐ Geographical area

— ☐ Proof of origin

— ☒ Method of production

— ☐ Link

— ☒ Labelling

— ☐ National requirements

— ☒ Other (rules applicable to cutting and slicing, control body, producer group)

2. **Type of amendment(s)**

— ☒ Amendment to Single Document or Summary Sheet

— ☐ Amendment to Specification of registered PDO or PGI for which neither the Single Document nor the Summary sheet have been published

— ☐ Amendment to Specification which does not require amendments to the published Single Document (Article 9(3) of Regulation (EC) No 510/2006)

— ☐ Temporary amendment to Specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s)**

3.1. *Product name*

Introduction of the designation 'Paleta de Barrancos', as the shoulders — forelegs after curing — traditionally called 'Paleta de Barrancos', are included in the Specification.

3.2. *Description of product*

The description of the product 'Paleta de Barrancos' is introduced in the Specification and the Single Document. The characteristics of the 'Paleta de Barrancos', like the characteristics of the raw material, are described in detail, since this is obtained from the foreleg of the pig while the 'Presunto de Barrancos' is obtained from the hindleg.

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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The 'Paleta de Barrancos' is a piece of meat identical to 'Presunto de Barrancos' in every respect except for its weight, as it comes from the forelegs of the same animals from which the ham ('presunto') is obtained.

'Paleta de Barrancos' was initially not included in the protected designation of origin, because in the past it was only produced for domestic consumption or occasionally sold at local level. As a result of changing consumer habits and because these are smaller pieces of meat produced from the same method of production and thus have the same characteristics as the 'Presunto de Barrancos', these are now economically viable and reputable and equally in need of the proposed protection.

This application would give the producers the appropriate tools for better identifying and promoting these specific products, while at the same time protecting the producers from unfair practices.

The inclusion of 'Paleta de Barrancos' is also intended to ensure fair remuneration for the producers of the shoulders, who would thus be providing clear information on the specific characteristics of this product and its relationship with the geographical area, allowing consumers to buy these products in a safe and reliable way.

3.3. *Method of production*

The following table provides information on the duration of the different stages of rearing, the origin and quality of the animals' feed, and indicates a minimum fattening and finishing period under a 'Montanheira' system of at least 60 days during which the animals are out to pasture in the 'montado' (oak plantation and pig pasture), feeding exclusively on the natural resources present (i.e. grass and acorns), which is what allows the pigs to acquire the characteristics desired for producing the shoulders and hams.

| Stages | Duration | Food from the geographical area of the raw material |
|---|---|---|
| Suckling pig | 45 to 60 days | Maternal milk, which may be supplemented with compound feed. |
| Growth | > 8,5 months | Cereals, stubble, natural and cultivated pastures, feed |
| Fattening and finishing ('Montanheira' system) | > 60 days | Fed exclusively from the 'montado' |

In view of the addition of 'Paleta de Barrancos', details of the duration of the different stages of processing are provided. The table below describes the duration of the processing stages for each of the two products:

| Stage | Duration | |
|---|---|---|
| | Ham | Shoulder |
| Salting | 1 to 1,5 days/kg | 1 to 1,5 days/kg |
| Curing | 25 to 45 days | 25 to 45 days |
| Drying — maturing | > 6 months | > 4 months |
| Ageing | > 6 months | > 4 months |

3.4. *Labelling*

Depending on the product, shoulder or ham, the packaging should include the following: 'Presunto de Barrancos — Protected designation of origin' or 'Paleta de Barrancos — Protected designation of origin'.

The references to the 'best before' date, batch, name, business name and address of the producer are deleted, since these are covered by the general legislation on the labelling of products. The ingredients must be listed only if the ham has been treated with olive oil and ground pepper.

To meet the national requirements, it is now mandatory for the product label to include the certification mark, which includes the name of the product and the respective indication, the control body and the serial number.

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3.5. *Specific rules on slicing, grating, packaging, etc.*

As the cutting and slicing processes are subject to checks, the restriction on where they take place has been deleted, as this cannot affect the characteristics of the product and restricts its sale in the different formats intended.

3.6. *Control body and producer group*

AGRICERT — Certificação de Produtos Alimentares Lda. — is the control body responsible for verifying the conformity of the product and the ACPA — Associação de Criadores de Porco Alentejano — is the new producer group.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** ([1])

**'PRESUNTO DE BARRANCOS'/'PALETA DE BARRANCOS'**

**EC No: PT-PDO-0105-0010-7.7.2010**

**PGI ( ) PDO ( X )**

1. **Name**

'Presunto de Barrancos'/'Paleta de Barrancos'

2. **Member State or Third Country**

Portugal

3. **Description of the agricultural product or foodstuff**

3.1. *Product type*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

'Presunto de Barrancos' is the name given to the salted, dried, cured and unsmoked hindlegs of adult pigs of the 'Alentejana' breed (*Sus ibericus*), slaughtered aged between 12 and 20 months.

Shape and external appearance: an elongated cross-section, stylised, profiled or tapering to a narrow tip or point, as required for the traditional cut, with the outer skin present. The excessive fat may be trimmed, and the hoof is still attached to facilitate identification.

The minimum weight is 5 kg. The colour varies from characteristic rose to purplish red and its cut appearance shows fat-marbled muscle, after a drying-maturing period of at least 6 months and a cellar-ageing period of at least 6 months.

'Presunto de Barrancos' may be sold whole or in pieces, on or off the bone, or in slices.

'Paleta de Barrancos' is the name given to the salted, dried, cured and unsmoked forelegs of adult pigs of the 'Alentejana' breed (*Sus ibericus*), slaughtered aged between 12 and 20 months.

Shape and external appearance: an elongated cross-section, stylised, profiled or tapering to a rounded tip, as required for the traditional cut, with the outer skin present. The excessive fat may be trimmed, and the hoof is still attached to facilitate identification.

The minimum weight is 3 kg. The colour varies from characteristic rose to purplish red and its cut appearance shows fat-marbled muscle, after a drying-maturing period of at least 4 months and a cellar-ageing period of at least 4 months.

'Paleta de Barrancos' may be sold whole or in pieces, on or off the bone, or in slices.

([1]) Replaced by Regulation (EU) No 1151/2012.

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3.3. *Raw materials (for processed products only)*

'Presunto de Barrancos'/'Paleta de Barrancos' can only be produced using carcasses of pigs of the 'Alentejana' breed born, reared, fed and slaughtered in the defined geographical area for the production of the raw material.

Hams: Consist of fresh hindlegs weighing over 6 kg.

Shoulders: Consist of fresh forelegs weighing over 4 kg.

3.4. *Feed (for products of animal origin only)*

For a minimum of 45 days the suckling pigs feed on maternal milk, which may be supplemented with compound feed. After weaning, they begin the growth phase that lasts until they are put out to pasture under the 'Montanheira' system. The growth phase ends in September/October; during this period the animals are fed on cereals, concentrated feedstuffs and stubble from the geographical area for the production of the raw material.

The fattening and finishing phase under the 'Montanheira' system is essentially characterised by the fact that the animals are out to pasture in the 'montado', which means that they feed exclusively on the natural resources present, namely grass and acorns. The duration of this period coincides with the production of acorns from oak and cork oak trees in the 'montado', which occurs between October/November and January/February. The animals are farmed under this system for at least 60 days, which gives them the desired characteristics for the production of the hams and shoulders.

| Stages | Duration | Food from the geographical area of the raw material |
|---|---|---|
| Sucking pig | 45 to 60 days | Maternal milk, which may be supplemented with compound feed. |
| Growth | > 8,5 months | Cereals, stubble, natural and cultivated pastures, feed |
| Fattening and finishing ('Montanheira' system) | > 60 days | Fed exclusively from the 'montado' |

3.5. *Specific steps in production that must take place in the defined geographical area*

The animals are born, reared, fattened and finished under the 'Montanheira' system, and slaughtered in the defined geographical area for the production of the raw material. The production or preparation, curing and drying take place in the defined geographical area for the processing.

3.6. *Specific rules on slicing, grating, packaging, etc.*

Not applicable.

3.7. *Specific rules concerning labelling*

Depending on the product, shoulder or ham, the packaging should include the following: 'Presunto de Barrancos — Protected designation of origin' or 'Paleta de Barrancos — Protected designation of origin'.

## 4. Concise definition of the geographical area

Geographical area of production of raw material (municipalities):

Alter do Chão, Castelo de Vide, Crato, Marvão, Nisa, Portalegre, Avis, Mora, Ponte de Sôr, Arronches, Campo Maior (except the parish of S. João Baptista), Elvas (except the parish of S. Pedro), Fronteira, Monforte, Borba, Estremoz, Sousel, Vila Viçosa, Arraiolos, Évora, Montemor-o-Novo, Portel, Vendas Novas, Viana do Alentejo, Alandroal, Mourão, Redondo, Reguengos de Monsaraz, Alcácer do Sal (except the parish of S. Matias do Castelo), Grândola (except the parish of Melides), Alvito, Beja, Cuba, Mértola, Vidigueira, Barrancos, Moura, Serpa, Aljustrel, Almodôvar, CastroVerde, Ferreira do Alentejo, Ourique, Odemira (except the parishes of Vila Nova de Mil Fontes and S. Teotónio), Santiago de Cacém (except the parish of Santo André), and Sines.

Geographical area of processing (municipality): Barrancos.

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## 5. Link with the geographical area

### 5.1. *Specificity of the geographical area*

The soil, climate and altitude characteristics of the south-west of the Iberian Peninsular gave rise to a particular agrosilvopastoral system known as 'montado'.

This ecological system, unique in the world, is characterised by the extensive presence of oak trees, xerophyte-type flora and a herbaceous layer adapted to the scarce rainfall.

Depending on the dominant species, the 'montados' may consist of cork oak (*Quercus suber*), holm oak (*Quercus rotundifolia*) or a mixture of both species. Their geographical distribution varies from the coast to the interior, since the Atlantic ocean influences the climate conditions and determines the species present. Consequently, cork oak (*Quercus suber*) predominates in the west and holm oak (*Quercus rotundifolia*) predominates in the east.

The familiar landscape of holm oak and cork oak, native to the south of our country, is characterised by a slightly undulating topography with a stony subsoil. The soil is not very fertile and mainly lends itself to silvopastoral farming. A rare and spontaneous vegetation grows in the ground sub-cover, which also feeds into the pigs' diet. This ecological system contributes to soil conservation, by protecting against erosion and at the same time facilitating the availability of a significant source of feed, namely the acorn.

The municipality of Barrancos has particular soil-climate characteristics arising from its proximity to Serra Morena, its altitude (350 metres above sea level) and proximity to the river Ardila and the Murtigão watercourse.

Situated at high altitude, it is characterised by a Mediterranean microclimate, with prevailing winds from the northwest (NW) and west (W) reaching a maximum velocity of 60 km/h, and annual relative humidity of 70 %. Its maximum temperatures in July and August are 38 to 40 °C, and minimum temperatures in December and January are 3 to 5 °C.

The local microclimate makes it possible to dry, mature and age the hams and shoulders in natural conditions, without smoking them, which is the usual practice in other Portuguese ham-producing regions.

This special production technique is based on local, traditional and constant methods, which have remained practically unaltered from time immemorial.

### 5.2. *Specificity of the product*

The 'Presunto de Barrancos' and 'Paleta de Barrancos' are obtained at the end of a natural curing period, in the microclimate of Barrancos. Due to the high temperatures during the summertime, the hams and shoulders start to sweat, whereby the oleic acid infiltrates the muscular fibres, giving the whole piece of meat a specific aroma, flavour and characteristics such as the unctuousness and texture of the fat, tenderness and more pronounced aromatic characteristics.

These products are obtained exclusively from pigs of the 'Alentejana' breed, whose genetic characteristics allow fat to infiltrate the muscle, which gives the product a specific marbling.

The taste is smooth and delicate, a little salty and sometimes slightly piquant, very tender and succulent. It is aromatic, not very fibrous in texture and thus quite soft. The fat is bright, pearly white, aromatic and has a pleasant taste. The consistency varies depending on the feed and the percentage of acorns ingested.

### 5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

'Alentejana' pigs are by far the best consumers of the fruits of the 'montado' and the most efficient at turning them into meat. This exemplary exploitation of a natural resource, together with the metabolic characteristics of this breed, shapes the formation of a raw material of unique characteristics, closely connected with this particular geographical environment and is the foundation for the production of 'Presunto de Barrancos' and 'Paleta de Barrancos'.

Thus the defined geographical area for the production of the raw material corresponds to the municipalities where 'montado' areas of holm oak and cork oak predominate, which determines the distribution of the herd of 'Alentejana' pigs.

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The meat of the animals raised under the 'Montanheira' system, selected for the production of these hams and shoulders and controlled from birth, has particular qualitative characteristics due to how they are fed and farmed. The pigs are reared under the 'Montanheira' system of extensive grazing, under which the acorns they eat lead to the development of a particular type of fat, which is supple and rich in polyunsaturated acids.

The microclimate of the defined geographical area of production or preparation allows the hams and shoulders to be dried, matured and aged naturally, without being smoked, which is not the case in the other ham and shoulder producing regions, and which gives the product characteristics that distinguish it from its counterparts.

The climate characteristics of the geographical area of processing allow the processing to take place in natural climate conditions, in a slow and extended fashion, at temperatures and humidity levels that make it possible to obtain a product with a very characteristic texture, aroma and flavour with a unique reputation and renown.

http://www.dgadr.mamaot.pt/images/docs/val/dop_igp_etg/Valor/CE_Presunto_Paleta_Barrancos_DOP.pdf

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## SUMMARY TECHNICAL SPECIFICATIONS

## FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS

### NAME OF THE GEOGRAPHICAL INDICATION:

**Queijo S. Jorge** - Protected Designation of Origin

### CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Hard cheese made with cows' milk

### APPLICANT:

UNIQUEIJO - Uniao das Cooperativas Agricolas de Lacticinios de Sao Jorge UCRL Beira

9800 - Velas de Sao Jorge - Azores **PROTECTION IN EU MEMBER STATE OF ORIGIN**
Administrative Decision ("Despacho") n.$^{0}$ D/SRAP/94/1, of 14/01/1994, published in the Official Journal of the Autonomous Region of the Azores, 2$^{nd}$ Series, n.$^{0}$ 5, of 01/02/1994

Commission Regulation (EC) No 1107/96 of 12 June 1996 on the registration of geographical indications and designations of origin under the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92, published in OJ L 148, 21/06/1996, p. 1—10

### DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

Cured cheese, of firm consistency, yellowy, hard or semi-hard with small and irregular holes spread over the whole mass, obtained by weakening and pressing after coagulation of the raw whole cow's milk produced on the island of Sao Jorge.

**Shape:** cylindrical, regular, dimensions ranging from 25 cm to 35 cm of diameter and with a thickness from 10 cm to 15 cm.

**Weight:** variable, normally ranging from 8 to 12 kilos.

**Rind:** hard consistency, dark yellow, at times with reddish brown markings, smooth, well formed, coated or not with paraffin or other adequate colorless solutions.

**Body:** firm texture, at times crumbly, yellow colour with many irregular and pronounced air bubbles unevenly scattered.

**Ripening:** natural conditions or climate controlled room at a temperature between 12$^{0}$C and 14$^{0}$C, relative humidity from 80 to 85% and moderated ventilation

**Minimum period of ripening:** 3 months

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## Concise Definition Of The Geographical Area

Ilha de Sao Jorge

## Link With The Geographical Area

This is one of the most famous regional cheeses whose production has begun at least in the 19th century.

The handling and feeding of the cattle, based on natural pastures and very special soil and climatic conditions grant unique and distinctive characteristics to this cheese.

## Specific Rules Concerning Labelling (If Any)

Label with 15 cm, according to the model below, with golden background, letters and symbols in dark red or black.
In addition to the elements required by the national and EU legislation concerning marking and labelling of cheese, the label should contain the following:

- Selling denomination with the expression "QUEIJO SAO JORGE".
- Name and address of the producer and the storer.
- Indication on the designation of origin

**Control authority/control body** CONFRARIA DO QUEIJO SAO JORGE Canadinha Nova 9800 - Velas de Sao Jorge - Azores

# SINGLE DOCUMENT

Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs*

**'QUEIJO SERRA DA ESTRELA'**

**EC No: PT-PDO-0217-0213 - 17.1.2011**

**PGI ( )PDO (X)**

## 1. NAME

'Queijo Serra da Estrela'

## 2. MEMBER STATE OR THIRD COUNTRY

Portugal

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Specify type of product according to Annex II of COMMISSION REGULATION (EC) No 1898/2006

Class 1.3.Cheeses

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

Cheese obtained by slow draining of the curds, following coagulation of unadulterated raw ewe's milk obtained from Bordaleira Serra da Estrela and/or Churra Mondegueira ewes, using the cardoon flower *(Cynara cardunculus,* L) as rennet. The minimum ripening time for 'Queijo Serra da Estrela' cheese is 30 days. When the ripening time reaches a minimum of 120 days, the designation of origin 'Queijo Serra da Estrela' is qualified as 'Velho' (mature).

The main characteristics of the product are as follows:

| | 'Queijo Serra da Estrela' | 'Queijo Serra da Estrela' 'Velho' |
|---|---|---|
| Shape and consistency | Short (flat) regular cylinder with bulging sides and some bulging on the top and no defined edge | Short (flat) regular cylinder, slight or no bulging on the sides and no spine |
| Rind | Smooth and semi-soft | Smooth to slightly wrinkled and |

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs



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| | | |
|---|---|---|
| Weight | Between 0.5 and 1.7 kg | 0.7 to 1.2 kg |
| Diameter | 9 to 20 cm | 11 to 20 cm |
| Height | 4 to 6 cm | 3 to 6 cm |
| Texture | Closed, slightly buttery, loses its shape on cutting, well bound, creamy and smooth, with few or | Closed or with some eyes, slightly dry crumbly body, smooth |
| Colour | White or slightly sallow | Yellowish to orange/light brown, becoming darker from the outside |
| Sensory characteristics | Smooth, clean and slightly acidic bouquet | Pleasant, lingering, clean, strong to slightly strong and slightly spicy/salty bouquet |
| Protein | 26 to 33 % | 36 to 43 % |
| Fats | 45 to 60 % | > 6 0 % |
| Humidity | 61 to 69 % | 49 to 56 % |
| Ash | 5 to 6.5 % | 7 to 8 % |

### 3.3. Raw materials (for processed products only)

The raw materials used are exclusively as follows:

– unadulterated raw ewe's milk obtained from Bordaleira Serra da Estrela and/or Churra Mondegueira ewes in the defined geographical area. The rearing and feeding conditions of the animals are subject to specific rules;
– edible salt;
– the cardoon flower *(Cynara cardunculus,* L), a plant-based rennet.

### 3.4. Feed (for products of animal origin only)

Since open-air rearing is the most common technique, only extensive or semi-extensive production systems are permitted. The animals graze in an area with characteristically wild vegetation including pine forests, thickets and meadows. Transhumance, where the animals are moved to other zones (or pastures) located in the same geographical area (according to the time of the year and available feed) is practised regularly. Other pasture and fodder species are also usually grown in the region and are used as feed supplements for local sheep during periods in which feed is less available. However, and only in times of extreme climatic and soil conditions (snow or drought for instance), straight or compound feedstuffs may be used to strengthen animals' diets, mainly at the start and end of the gestation period or at the height of the lactation period. The use of these feedstuffs must be authorised by the producer group and is controlled both quantitatively and qualitatively by the certification body.



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

Given that the animals must be of certified genetic or territorial origin, that their diet is governed by strict rules in terms of pasture quality and quantity, that the natural surroundings are crucial for obtaining milk and cheese with the required characteristics, that of all the steps in production are regularly monitored both for product traceability and for the organoleptic qualities of the final product, and that the manufacture and ripening stages are delicate operations both in terms of traceability and the authenticity, hygiene and the sensory properties of the final product, all of the production steps of 'Queijo Serra da Estrela' must take place in the geographical area defined in point 4, from the birth of the animals to the packaging of the cheese, whatever commercial presentation is used.

### 3.6. Specific rules concerning slicing, grating, packaging, etc.

Since 'Queijo Serra da Estrela' is a live product which continues to develop even after it is preserved, cut and packaged, these operations may only take place in the region of origin in view of the need to:

– guarantee the product's authenticity and the physical, chemical and organoleptic characteristics which define the special quality of these cheeses - attributes which only the producers, who live in the region and regularly consume these products, are capable of recognising;

– assess the quality of each cheese individually before subjecting it to any of the above-mentioned operations;

– ensure that the cheese, even when cut, remains characteristically creamy. To achieve that, it is imperative to select cheeses which are sufficiently mature when the relevant operation is carried out;

– ensure that, for 'queijo velho', the slices have the required consistency, with crumbling. To achieve that, it is imperative to select cheeses with the appropriate bouquet and consistency during the ripening phase, which is an opportune time to cut the cheese;

– guarantee the traditional reputation of the product is maintained and is not imitated and that the consumer is not misled;

– guarantee that the health and hygiene conditions of the product are constantly maintained throughout the various operations;

– make it possible to monitor the operations properly and in line with regulatory requirements;

– guarantee that each unit or portion of cheese is traceable to its production facilities and its agricultural holding, thereby ensuring the geographical origin of the product.



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### 3.7. Specific rules concerning labelling

In addition to the mandatory wording required by the law, the following are also mandatory:

the words 'QUEIJO SERRA DA ESTRELA - Protected designation of origin', supplemented by the qualifier 'VELHO' for cheeses whose ripening exceeds 120 days;

– the certification mark bearing the name of the product, the name of the monitoring and certification body and a serial number rendering the product traceable.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area is limited to the municipalities of Carregal do Sal, Celorico da Beira, Fornos de Algodres, Gouveia, Mangualde, Manteigas, Nelas, Oliveira do Hospital, Penalva do Castelo and Seia and to the parishes of Carapito, Corti^ada, Dornelas, Eirado, Forninhos, Penaverde and Valverde, to the municipality of Aguiar da Beira and the parishes of Anceriz, Barril do Alva, Cerdeira, Coja, Pomares and Vila Cova do Alva, to the municipality of Arganil and the parishes of Aldeia de Carvalho, Cortes do Meio, Erada, Paul, Sarzedo, Unhais da Serra and Verdelhos, to the municipality of Covilha and the parishes of Aldeia Vi^osa, Cavadoude, Corujeira, Fala, Famalicao, Fernao Joanes, Ma^ainhas de Baixo, Mizarela, Pero Soares, Porto da Carne, Sao Vicente, Se Seixo Amarelo, Trinta, Vale de Estrelas, Valhelhas, Videmonte, Vila Cortez do Mondego and Vila Soeiro, to the municipality of Guarda and the parishes of Midoes, Povoa de Midoes and Vila Nova de Oliveirinha, to the municipality of Tabua and the parishes of Canas de Santa Maria, Ferreiros do Dao, Lobao da Beira, Molelos, Mosteiro de Fraguas, Nandufe, Parada de Gonta, Sabugosa, Sao Miguel do Outeiro, Tonda and Tondela, to the municipality of Tondela and the parishes of Aldeia Nova, Carnicaes, Feital, Fiaes, Freches, Santa Maria, Sao Pedro, Tamanho, Torres, Vila Franca das Naves and Vilares, to the municipality of Trancoso and the parishes of Fragosela, Loureiro de Silgueiros, Povolide and Sao Joao de Lourosa and to the municipality of Viseu.

## 5. LINK WITH THE GEOGRAPHICAL AREA

### 5.1. Specificity of the geographical area

The entire region is located on the Beira uplands, with agro-climactic conditions characterised by long, cold and rainy winters with occasional snow and hot, dry summers.

On top of the tree cover mentioned previously, this region contains stretches of shrubs and herbs which make up the diet of the grazing animals. The herbs are mainly composed of brushwood [ericas, ulex (gorse bushes), cytisus (jennets) and genistas (wild jennets or genistas purgans)]. The natural pasture is made up of wild perennial grasses and the cultivated pasture is mainly composed of white clover and subterranean clover. As for the flowers, acidophilus species prevail and are mainly composed of grasses and leguminous plants which can withstand the cold, acidity



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and low soil fertility. The fodder crops most regularly used are essentially as follows: oats, rye, corn, fodder sorghum and marsh grass or yearly ray-grass.

The region is home to two breeds used exclusively for producing this cheese: the 'Bordaleira Serra da Estrela' and the 'Churra Mondegueira'. For centuries, animals have fully taken advantage of the rough pasture in this region.

### 5.2. Specificity of the product

As a result of the know-how of its producers, 'Queijo Serra da Estrela' is obtained exclusively from raw milk, using the cardoon flower as a natural rennet.

'Queijo Serra da Estrela' has distinctive characteristics due to the production conditions described above. It is commercialised as a flat regular cylinder with slightly bulging sides on its upper surface and no defined edge, with a smooth, semi-soft rind and a closed, slightly buttery texture which loses its shape on cutting. It is well-bound, creamy and smooth, sometimes containing a few white or sallow eyes. It has a smooth, clean and slightly acidic bouquet. These characteristics grow naturally stronger during the maturing process, leading to the production of 'Queijo Serra da Estrela' Velho, which can be described as follows: smooth to slightly rough rind, hard to extra hard consistency, closed texture or with a few eyes, body dry and slightly crumbly, smooth, dark yellow to orange getting darker from the outside towards the centre; pleasant, lingering, clean, strong to slightly strong and slightly spicy/salty bouquet.

### 5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)

The climate and soil conditions of the Serra da Estrela region have allowed agricultural and forestry activities to develop, one of the main ones being the rearing of sheep from the local 'Bordaleira Serra da Estrela' and 'Churra Mondegueria' breeds. The milk they produce is used to make the renowned cheeses and creamy cheeses (requeijao) of Serra da Estrela, which have distinctive characteristics in terms of colour, fragrance, bouquet and texture.

The region and the cheeses produced there were already mentioned in texts by Roman authors. The cheeses were also described as the food of choice on board ship during the Age of Discovery and were mentioned in sixteenth- century plays.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006*)

http://www.dgadr.pt/images/docs/val/dop_igp_etg/Valor/CE_QueijoSE_Versao_Comissao.pdf

* Replaced by Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs



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ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( X ) PGI ( )
National application No. 6/93

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635

2. Applicant group:
(a) Name ASSOCIAÇÃO DE PRODUTORES DE QUEIJO DO DISTRITO DE CASTELO BRANCO
(b) Address Av. Nuno Álvares, 8 - 1º Dtº, 6000 Castelo Branco
(c) Composition: producer/processor ( X ) other ( )

3. Name of product: Queijos da Beira Baixa
.....

4. Type of product: (see list in Annex VI) Cheese
.....

5. Specification:
(summary of Article 4(2))

(a) Name: (see 3) .....
(b) Description: Encompasses the Queijo de Castelo Branco, Queijo Amarelo da Beira Baixa and Queijo Picante da Beira Baixa (see sheets 6A, 6B and 6C/93).
(c) Geographical area: See Annex.
(d) Evidence: Established through use, particularly due to regional knowledge, studies of the product and to the existence of the Association of Producers of Ovinos do Sul da Beira Sheep.
(e) Method of production: See sheets 6A, 6B and 6C/93.
(f) Link: The sheep and goats are entirely dependent on the natural pastures, with these resulting from the climate, nature of the soils and rainfall, and have well-defined characteristics ideally suited to the natural conditions. The milk echoes these characteristics, giving each of the cheeses unique characteristics which differ from the others.
(g) Inspection structure: Name: OVIBEIRA - ASSOCIAÇÃO DOS PRODUTORES DE OVINOS DO SUL DA BEIRA
Address: Av. Nuno Álvares, 8 - 1º Dtº, 6000 Castelo Branco
(h) Labelling: QUEIJOS DA BEIRA BAIXA - Controlled Denomination of Origin, encompassing the Denominations of Origin QUEIJO DE CASTELO BRANCO, QUEIJO AMARELO DA BEIRA BAIXA AND QUEIJO PICANTE DA BEIRA BAIXA
(i) National requirements: (if any) Order no. 73/90 of 1 February.

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TO BE COMPLETED BY THE COMMISSION
EEC No.: VIB14/PO/0214/24.1.94
Date of receipt of the application: 18/10/94

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APPLICATION FOR REGISTRATION: Art 5( ) Art 17 (x)
PDO ( X ) PGI ( )
National file No: 6C/93

1. Competent national authority :
Name: ..IMAIAA - Lisbon -Portugal . . . . . .
Tel: 3876262 . . . . . Fax: 387 66 35 . . . . . .

2. Applicant group :
Name: .ASSOCIACÃO DE PRODUTORES DE QUEIJO DO DISTRITO DE CASTELO BRANCO . . . . . .
Address: Av. Nuno Álvares, 8 - 1° Dt°
6000 Castelo Branco . . . . . .
Composition : producer / processor ( X ) other ( )

3. Name of product: Queijo Amarelo da Beira Baixa . . . . . .

4. Type of product: (cf. list) cheese . . . . . .....

5. Description of product: summary of requirements under Art. 4(2)
a) name : Queijo Amarelo de Beira Baixa . . . . . .
. . . . . .
b) description: Ripe cheese with a medium-hard or medium-soft texture, slightly yellowish in colour, with irregular holes
c) geographical area: See Annex . . . . . .
d) background : see File 6/93 . . . . . .
. . . . . .
e) production method : By draining of the curds after curdling of the raw ewes' milk, pure or mixed with goats' milk, by means of rennet from the demarcated area.
f) link : see File 6/93 . . . . . .
g) control body: Name: OVIBEIRA - ASSOCIACÃO DE PRODUTORES DE OVINOS DO SUL DA BEIRA
Address: Av. Nuno Alvares, 8 - 1° Dt° . . . . . .
6000 Castelo Branco
h) labelling: QUEIJO AMARELO DA BEIRA BAIXA-
REGISTERED DESIGNATION OF ORIGIN
i) national legislative requirements (where applicable) : . . . .
Order No. 73/90 of 1 February . . . . . .

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TO BE COMPLETED BY THE COMMISSION
EEC No: ..01.BI.4\PO\ 0214\96.01.24
Date of receipt of dossier by EEC : 18/10/..96

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ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( X ) PGI ( )
National application No. 6A/93

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635

2. Applicant group:
(a) Name ASSOCIAÇÃO DE PRODUTORES DE QUEIJO DO DISTRITO DE CASTELO BRANCO
(b) Address Av. Nuno Álvares, 8 - 1º Dtº, 6000 Castelo Branco
(c) Composition: producer/processor ( X ) other ( )

3. Name of product: Queijo do Castelo Branco
.....

4. Type of product: (see list in Annex VI) Ewe's milk cheese
.....

5. Specification:
(summary of Article 4(2))

(a) Name: (see 3) .....
(b) Description: Cured cheese, of semi-fine or semi-soft consistency, light yellow in colour, with some small holes.
(c) Geographical area: See Annex.
(d) Evidence: See sheet 6/93.
(e) Method of production: By slowly draining the curds, after coagulation of the pure, raw ewe's milk, through the action of a cardoon (*Cynara cardunculus, L.*) steep and originating in the indicated region.
f) Link: See sheet 6/93.
(g) Inspection structure: Name: OVIBEIRA - ASSOCIAÇÃO DOS PRODUTORES DE OVINOS DO SUL DA BEIRA
Address: Av. Nuno Álvares, 8 - 1º Dtº, 6000 Castelo Branco
(h) Labelling: QUEIJO DE CASTELO BRANCO - Controlled Denomination of Origin
(i) National requirements: (if any) Order no. 73/90 of 1 February.

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TO BE COMPLETED BY THE COMMISSION
EEC No.: G/Po/0214/94.1.24
Date of receipt of the application: 18/10/.94.

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ANNEX I

APPLICATION FOR REGISTRATION: Art. 5 ( ) Art. 17 (X)

PDO ( X ) PGI ( )
National application No. 6B/93

1. Responsible department in the Member State:
Name IMAIAA - LISBOA - PORTUGAL
Tel. 3876262 Fax. 3876635

2. Applicant group:
(a) Name ASSOCIAÇÃO DE PRODUTORES DE QUEIJO DO DISTRITO DE CASTELO BRANCO
(b) Address Av. Nuno Álvares, 8 - 1º Dtº, 6000 Castelo Branco
(c) Composition: producer/processor ( X ) other ( )

3. Name of product: Queijo Picante da Beira Baixa
.....

4. Type of product: (see list in Annex VI) Cheese
.....

5. Specification:
(summary of Article 4(2))

(a) Name: (see 3) .....
(b) Description: Cured cheese, of hard or semi-hard consistency, off-white to greyish in colour, without holes or with small irregular holes.
(c) Geographical area: See Annex.
(d) Evidence: See sheet 6/93.
(e) Method of production: By draining the curds, after coagulation of the pure or mixed, raw ewe's or goat's milk, through the action of animal rennet and originating in the indicated region.
f) Link: See sheet 6/93.
(g) Inspection structure: Name: OVIBEIRA - ASSOCIAÇÃO DOS PRODUTORES DE OVINOS DO SUL DA BEIRA
Address: Av. Nuno Álvares, 8 - 1º Dtº, 6000 Castelo Branco
(h) Labelling: QUEIJO PICANTE DA BEIRA BAIXA - Controlled Denomination of Origin
(i) National requirements: (if any) Order no. 73/90 of 1 February.

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TO BE COMPLETED BY THE COMMISSION
EEC No.: G/PO/0214/94.1.24
Date of receipt of the application: 11./10./.95.

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ANNEX

SUMMARY TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATION

**NAME OF THE GEOGRAPHICAL INDICATION**

Setúbal

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Wine

**APPLICANT**

Instituto da Vinha e do Vinho, I.P.
5 Mouzinho da Silveira
1250-165 Lisboa
Portugal

**PROTECTION IN COUNTRY OF ORIGIN**

Ministerial Implementing Order No 793/2009 of 28 July 2009

**DESCRIPTION OF PRODUCT**

Wine with DO Setúbal

**Analytic characteristics:**

| **Analytical parameter** | **Units** | **Content limit** |
|---|---|---|
| Actual alcoholic strength at 20° C | % vol. | ≥ 16 ≤ 22 |
| Natural alcoholic strength (of the must) | % vol. | ≥ 10.0 |
| Volatile acidity, expressed as acetic acid, wines ≤ 10 years | g/l<br>meq/l | * ≤ 1.5<br>≤ 25 |
| Volatile acidity, expressed as acetic acid, wines >10 years | g/l<br>meq/l | * ≤ 1.8<br>≤ 30 |
| Reducing sugars expressed as invert sugar, wines ≤ 20 years | g/l | 280 |
| Reducing sugars expressed as invert sugar, wines > 20 years | g/l | 340 |
| Total sulphur dioxide | mg/l | 200 |

*a 20 % tolerance is permitted in these thresholds for wine in storage but not bottled.

**Organoleptic characteristics:**

White DO Setúbal, or Setúbal muscatel

This fortified wine is characterised by its special aroma and its particular and unmistakeable taste. This is the result both of its grape varieties, in particular the Setúbal muscatel, which is considered one of the most aromatic varieties in the world, and also of the climatic and soil conditions. It is golden in colour, ranging from clear topaz to amber, with an exotic floral aroma, bringing to mind orange and

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lime blossom, with notes of honey, dates and oranges in the young wines and, in the more mature wines, more complex and subtle aromas, with notes of dried fruit and hazelnuts, almonds and walnuts.

Red DO Setúbal, or purple ('roxo') muscatel: This fortified wine has a drier and more complex aroma, but is still rich. Its taste exceeds the expectations created by its aroma, being particularly refined on the palate with strong notes of spices and sour cherry and fig jam. Ferreira da Lapa, an expert in the field, called it the 'quintessence of muscatel'.

## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

Currently the geographical area of production covers:

The municipality of Montijo; The municipality of Palmela; The municipality of Setúbal; and

The parish of Castelo in the municipality of Sesimbra.

## LINK WITH THE GEOGRAPHICAL AREA

Production dates back hundreds of years. In fact, in the time of King Dinis (Denis) of Portugal (1261-1325) wine from Setúbal already had a strong reputation.

By 1381, large quantities were exported to England. King Richard II mentioned imports of wine from Setúbal.

King Manuel 'The Fortunate' also mentioned the vines of Setúbal in a charter issued in 1514.

In 1675, there were references to the export of 350 barrels of Setúbal muscatel.

Louis XIV, the 'Sun King' (1638-1715) apparently served this fortified wine at his feasts in Versailles.

A menu for a banquet of the Knights of Malta in 1797 included, among many other famous wines, the much-valued Setúbal.

At the Exposition Universelle (World Fair) in Paris in 1855, the Setúbal muscatel of José Maria da Fonseca was awarded a gold medal. It should be noted that this fair, which ran from 15 May to 15 November, and was held in Paris at the Palais de l'Industrie, just off the Champs-Elysées, had 5 162 330 visitors, and 23 954 exhibitors from 36 countries.

Purple muscatel is produced in more limited quantities and is therefore less well known than its white version. It is however just as highly rated; Ferreira Lapa called it the 'quintessence of muscatels'.

In 1866, António Augusto de Aguiar, João Inácio Ferreira Lapa and the Viscount of Vila Maior, were responsible for evaluating the situation of the country's wine-making centres and to study the processes they used. Thanks to his knowledge of the reality of Portuguese wine-making, António Augusto de Aguiar was appointed Royal Commissioner at the London Wine Fair of 1874. It was precisely his participation in the London Wine Fair, and his scientific tour of European wine-making countries, which triggered a bold and critical assessment of the Portuguese wine-making sector. This found its expression in the celebrated 'wine lectures' which António Augusto de

Aguiar gave in 1875 at the Dona Maria II Theatre and, subsequently, at the Trindade Theatre.

The following references to Setúbal muscatel and purple muscatel were made at the 'wine lectures':

João Ignacio Ferreira Lapa (1866): 'Purple muscatel is made with muscatel of the same colour, a highly aromatic, sweet and fine plant. But, as happens with all delicate plants, it is unproductive and very sensitive. The purple colour of this wine lessens with age and makes it appear like an old white muscatel; however, the balsamic taste that it takes on is a compensation on the palate for its visible change in colour.'

João Ignacio Ferreira Lapa (1867) stated in his Report on the Processes of Wine-making that 'in Azeitão, two leagues from Setúbal, the land is ploughed to grow our best muscatels, belonging to José Maria da Fonseca, a wine-maker of great knowledge and skill. Mr Fonseca has become such an expert in this field that it can be said, without any need to resort to flattery, that his expertise is unrivalled in Portugal and abroad.'

The Viscount of Vila Maior (1875): 'Purple muscatels – there is a small variety, well produced, which makes the excellent purple muscatel of Setúbal. In France it is known as the red muscat of Madeira.'

On 9 September 1875, Ferreira Lapa, in his sixth wine lecture, concluded his study on Estremadura by remarking that 'the noteworthy and remarkable wine country of Setúbal is the preferred region for a muscatel with a reputation forged in Europe and a name made in Portugal, a country where so very few names are made'.

The region still preserves physical and 'spiritual' evidence of production of this fortified wine, dating back well before the publication of the first charter for this DO; the José Maria da Fonseca undertaking, which was awarded a gold medal for its Moscatel de Setúbal at the Exposition Universelle in Paris in 1855, still has a stock of fortified wine from the 1880 harvest.

## SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)

Pre-market assessment of the labelling.

The mark is a mandatory indication on the labelling.

The traditional term 'fortified wine' or 'fortified' may be used only when combined with the designation of origin.

The word 'Superior' may be used to describe the quality of Setúbal DO wines when their quality has been demonstrated by means of a test and when they have a minimum age of five (wine) years.

The markings '10 years', '20 years', '30 years' and '40 years' are only permitted when the wines in question have the corresponding age, following verification by the certifying body.

## CONTROL BODY/CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS

Ref. Ares(2011)1406801 - 23/12/2011

# Nomes de Vinhos Existentes – Ficheiro técnico

## I. NOME(S) A REGISTAR

| |
|---|
| Távora-Varosa |

## II. DADOS RELATIVOS AO REQUERENTE

| | |
|---|---|
| *Nome e título do requerente:* | Instituto da Vinha e do Vinho, I.P. |
| *Estatuto jurídico, dimensão e composição (no caso das pessoas colectivas):* | Instituto Público |
| *Nacionalidade:* | Portugal |
| *Endereço:* | 5 Rua Mouzinho da Silveira<br>1250-165 Lisboa<br>Portugal |
| *Telefone:* | 351213506700 |
| *Telecopiadora:* | 351213561225 |
| *Endereço(s) electrónico(s):* | info@ivv.min-agricultura.pt |

## III. CADERNO DE ESPECIFICAÇÕES

| | |
|---|---|
| *Estatuto:* | Em anexo |
| *Nome do processo:* | Caderno de específicações Tav-Varosa - IVDP.pdf |

## IV. DECISÃO NACIONAL DE APROVAÇÃO:

| | |
|---|---|
| *Referência jurídica:* | Decreto-Lei nº 20/2011, de 20 Fevereiro.Este diploma, nada acrescenta de substancial em relação ao diploma anterior |

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# V. DOCUMENTO ÚNICO

| | |
|---|---|
| *Nome(s) a registar* | Távora-Varosa |
| *Termo(s) equivalente(s):* | |
| *Nome utilizado tradicionalmente:* | Não |
| *Base jurídica para a transmissão:* | Artigo 118.º-S do R. (CE) n.º 1234/2007 |
| *O presente processo técnico inclui alterações adoptadas em conformidade com:* | Artigo 73.º, n.º 1, alínea c), do R. (CE) n.º 607/2009 |
| *Tipo de indicação geográfica:* | DOP – Denominação de Origem Protegida |

## *1. CATEGORIA DE PRODUTOS VITIVINÍCOLAS*

| |
|---|
| 1. Vinho |
| 4. Vinho espumante |

## *2. DESCRIÇÃO DO(S) VINHO(S)*

**Vinhos e vinhos espumantes com DO Távora-Varosa**

| *Características analíticas:* |
|---|
| Os vinhos e vinhos espumantes com DO Távora-Varosa devem ter um Título Alcoométrico Adquirido Mínimo de:<br>a) Vinho tinto – 11,5%vol<br>b) Vinho branco e rosado – 11,0%vol |
| *Características organolépticas:* |
| Do ponto de vista organoléptico, os vinhos Távora-Varosa devem satisfazer os requisitos apropriados quanto à cor, à limpidez, ao aroma e ao sabor.<br>Os vinhos brancos e tintos devem apresentar-se límpidos ou ligeiramente opalinos.<br>O vinho branco deve apresentar uma cor citrino clara e o amarelo claro. O vinho tinto apresenta geralmente a cor rubi aberta, que com o envelhecimento evolui para um tom acastanhado.<br>Os vinhos da zona de Távora são mais frescos que os da zona de Varosa mas naturalmente ácidos. Os brancos são normalmente suaves, muito frescos, frutados com aroma e sabor citrinos. Os vinhos tintos são abertos, frescos, menos |

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| |
|---|
| encorpados e pouco acídulos.<br>Os vinhos espumantes são fáceis de beber, evoluem muito bem e têm boa longevidade |

## 3. MENÇÕES TRADICIONAIS

### a. Alínea a)

| |
|---|
| Denominação de origem controlada (D.O.C.) |
| Denominação de origem (D.O.) |

### b. Alínea b)

| |
|---|
| Superior |
| Superior |
| Super reserva |
| Reserva velha (ou grande reserva) |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Reserva |
| Garrafeira |
| Garrafeira |
| Garrafeira |
| Escolha |
| Colheita Seleccionada |

## 4. PRÁTICAS VITÍCOLAS:

### a. Práticas enológicas

**Vinhos e vinhos espumantes Távora-Varosa**

| *Tipo de prática enológica:* | Práticas culturais |
|---|---|
| *Descrição da prática:* | |
| As vinhas inscritas para a produção de vinhos e vinhos espumantes com direito à DO Távora-Varosa devem ter pelo menos quatro anos de enxertia.<br>As vinhas devem ser estremes e conduzidas em forma baixa (a cerca de 80 cm) e a forma de poda deve ser em cordão ou em taça. | |

### Vinhos e vinho espumantes Távora-Varosa

| *Tipo de prática enológica:* | Restrição pertinente à vinificação |
|---|---|
| *Descrição da prática:* | |
| Os mostos devem possuir um título alcoométrico volúmico natural mínimo de<br>Vinho tinto – 10,5%vol<br>Vinho branco e rosado – 10,0%vol<br>Os vinhos espumantes são objecto de 2 certificações: a 1º certificação é feita ao vinho base sendo comunicado ao operador o prazo de 6 meses para engarrafar. O operador tem que comunicar a data de engarrafamento para acompanhamento/controlo e também porque o período de estágio (mínimo de 9 meses) começa a contar desde essa data (a 2º fermentação é feita na garrafa). Antes da comercialização e desde que o produto esteja "degorgemado" e pronto, a entidade certificadora efectua uma nova colheita de amostras sujeitas a análise físico-química (que inclui o parâmetro pressão) e sensorial, devendo ambos os resultados ser positivos. | |

### b. Rendimentos máximos

### Vinhos e vinhos espumantes com DO Távora-Varosa

| *Rendimento máximo:* |
|---|
| O rendimento máximo por hectare das vinhas destinadas aos vinhos e vinhos espumantes com direito à DO "Távora-Varosa" é fixado em 55 hectolitros para os vinhos tintos e 60 hectolitros para os vinhos brancos. |

## *5. ÁREA DELIMITADA*

A área geográfica correspondente à Denominação de Origem Távora-Varosa abrange:
Do concelho de Moimenta da Beira, as freguesias de Arcozelo, Baldos, Castelo, Moimenta da Beira, Nagosa, Paradinha, Rua e Vilar;
Do concelho de Penedono, as freguesias de Póvoa de Penela e Souto;
Do concelho de São João da Pesqueira, as freguesias de Pereiros e Riodades;
Do concelho de Sernancelhe, as freguesias de Escurquela, Faia, Ferreirim, Fonte Arcada, Freixinho, Granjal, Penso, Sarzeda, Sernancelhe e Vila da Ponte;
Do concelho de Tabuaço, as freguesias de Arcos, Granja do Tedo, Longra e

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| |
|---|
| Paradela;<br>Do concelho de Armamar, as freguesias de Cimbres, Goujoim, Queimada, Queimadela, Santa Cruz de Lumiares, Santiago, São Cosmado, São Romão e Tões;<br>Do concelho de Lamego, as freguesias de Britiande, Cepões, Ferreirim, Lalim, Vila Nova de Souto de El-Rei e a parte da freguesia de Várzea de Abrunhais que não pertence à Região Demarcada do Douro;<br>Do concelho de Tarouca, as freguesias de Dalvares, Gouviães, Granja Nova, Mondim da Beira, Salzedas, Tarouca e Ucanha |

### a. Zona NUTS

| | |
|---|---|
| PT117 | Douro |
| PT1 | CONTINENTE |
| PT | PORTUGAL |

### b. Mapas da área delimitada

| | |
|---|---|
| *Número de mapas anexados* | 1 |

## *6. UVAS DE VINHO*

### a. Inventário das principais castas de uvas de vinho

| |
|---|
| |

### b. Castas de uvas de vinho da lista da OIV

| |
|---|
| Barca N |
| Viosinho B |
| Pinot Blanc B |
| Bical B |
| Siria B |
| Pinot Noir N |
| Bastardo N |
| Vinhao N |
| Malvasia Preta N |
| Malvasia Rei B |
| Malvasia Fina B |

| |
|---|
| Marufo N |
| Verdelho B |
| Talia B |
| Cabernet-Sauvignon N |
| Arinto B |
| Rabo de Ovelha B |
| Folgasao B |
| Trincadeira N |
| Fernao Pires B |
| Cercial B |
| Castelao N |
| Aragonez N |
| Gouveio B |
| Touriga Franca N |
| Touriga Nacional N |
| Alvarelhao N |
| Rufete N |
| Chardonnay B |
| Tinta Barroca N |
| Jaen N |
| Dona Branca B |

### c. Outras castas

| |
|---|
| |

## 7. RELAÇÃO COM A ÁREA GEOGRÁFICA

### Vinhos e vinhos espumantes Távora-Varosa

| *Elementos relativos à área geográfica:* |
|---|
| Confinando nalgumas zonas com as terras Durienses, destaca-se, pela qualidade superior dos seus vinhos, a região que deu origem ao reconhecimento da DO **Távora-Varosa** que embora seja uma região de pequena dimensão, e todavia muito relevante na produção de espumantes, embora também nela se produzam vinhos brancos frescos e tintos suaves.<br>A região que fica situada no sopé das encostas da Serra da Nave, entre os rios Paiva e Távora, apresenta vestígios de ocupação humana desde a proto-história e por ela passaram Romanos, Suevos e Visigodos, tendo sido escolhida pelos |

Monges de Cister para aí construírem alguns dos mais belos exemplares arquitectónicos cistercienses como e o caso do Mosteiro de S. João de Tarouca, o primeiro da Península Ibérica, construído no século XII.
Com condições edafo-climáticas únicas, nesta região, os solos são predominantemente graníticos primários e pobres em calcário, por vezes xistosos com erosão acentuada e ácidos e bastante pobres em matéria orgânica. O clima é temperado continental e seco, com Invernos rigorosos (muito frios e húmidos), fazendo com que esta região seja privilegiada na produção de vinho.
As vinhas destinadas à produção dos vinhos e vinhos espumantes de qualidade com a DO Távora-Varosa encontram-se geralmente instaladas a grande altitude (entre os 500 e os 800 metros) e expostas a sul e devem estar, ou ser instaladas, nos seguintes tipos de solo e com exposição adaptada à produção destes vinhos: Solos litólicos não húmicos de granitos e de migmatitos; Solos de transição e solos mediterrânicos pardos ou vermelhos de xistos metamorfizados ou gneisses, apresentando no geral elevada acidez.

*Dados sobre o produto:*

O binómio clima/solo fazem desta região um das mais apropriadas, a nível nacional, para a produção de vinhos e em particular dos vinhos espumantes.
Os vinhos brancos, apresentam-se com uma natural acidez e aroma intenso, com um carácter citrino, brilhante e fresco, que permitem realçar a sua qualidade, tratando-se de uma região por excelência onde o vinho branco encontra condições únicas para se elevar ao mais alto patamar de qualidade.
De igual modo, os vinhos tintos, vêm buscar essa delicadeza no aroma e nobreza do corpo, alcançando excelentes aromas com o tempo. Nas freguesias mais a norte da região Távora-Varosa, devido à sua proximidade com a região do Douro, os vinhos tintos adquirem um especial carácter, estrutura e singularidade, que impressionam o consumidor mais exigente.

*Nexo causal:*

As castas contribuem igualmente para a especificidade dos produtos vínicos com direito à DO Távora-Varosa em conjugação com outros factores naturais e humanos. Para além das muitas castas autóctones que imprimem um forte carácter regional, existem na região variedades perfeitamente adaptadas à geografia e às condicionantes da paisagem, existem outras variedades de introdução relativamente recente, castas de valor reconhecido que reforçam a importância vitivinícola desta região.
As práticas culturais são manuais e executadas em condições extremas. As podas realizam-se geralmente entre Dezembro e Janeiro, mas quando as vinhas estão expostas a geadas, é mais tardia. A vindima inicia-se geralmente na região de Varosa e cerca de 15 dias mais tarde, em Távora
Há nesta região da DO Távora-Varosa uma evidente correlação entre os produtos

| |
|---|
| vínicos produzidos e a geografia, clima e castas plantadas na região. |

## 8. CONDIÇÕES COMPLEMENTARES

### Vinhos e vinhos espumantes Távora-Varosa

| | |
|---|---|
| *Quadro jurídico:* | Na legislação nacional |
| *Tipo de condição complementar:* | Disposições adicionais relativas à rotulagem |
| *Descrição da condição:* | |
| Apreciação prévia à comercialização da rotulagem.<br>A marca é uma indicação obrigatória na rotulagem. | |

## 9. MATERIAL DE APOIO

### a. Outro(s) documento(s):

| |
|---|
| *Descrição:* |
| Portaria nº108/2011, de 14 Março |
| *Descrição:* |
| Nota Justificativa art.73 |

# VI. OUTRAS INFORMAÇÕES

## *1. DADOS RELATIVOS AO INTERMEDIÁRIO*

| | |
|---|---|
| *Nome do intermediário:* | Instituto da Vinha e do Vinho, I.P. |
| *Endereço:* | 5 Rua Mouzinho da Silveira<br>1250-165 Lisboa<br>Portugal |
| *Telefone:* | 351213506700 |
| *Telecopiadora:* | 351213561225 |
| *Endereço(s) electrónico(s):* | info@ivv.min-agricultura.pt |

## *2. DADOS RELATIVOS ÀS PARTES INTERESSADAS*

| | |
|---|---|
| *Nome e título da parte interessada:* | Instituto dos Vinhos do Douro e Porto, I.P. |
| *Estatuto jurídico, dimensão e composição (no caso das pessoas colectivas):* | Instituto Público |
| *Nacionalidade:* | Portugal |
| *Endereço:* | 90 Rua dos Camilos<br>5050-272 Peso da Régua<br>Portugal |
| *Telefone:* | 351222071600 |
| *Telecopiadora:* | 351222080465 |
| *Endereço(s) electrónico(s):* | geral@ivdp.pt |

## *3. LIGAÇÃO PARA O CADERNO DE ESPECIFICAÇÕES*

| | |
|---|---|
| *Link:* | https://webgate.ec.europa.eu/ecaudalie/attachmentDownload.do?attachmentId=7732 |

## *4. LÍNGUA DO PEDIDO:*

| |
|---|
| português |

## *5. LIGAÇÃO COM E-BACCHUS*

| |
|---|
| Távora-Varosa |

ANNEX

SUMMARY TECHNICAL SPECIFICATIONS
FOR REGISTRATION OF GEOGRAPHICAL INDICATION

**NAME OF THE GEOGRAPHICAL INDICATION**

Tejo

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Wine

**APPLICANT**

Instituto da Vinha e do Vinho, IP

5 Rua Mouzinho da Silveira

1250-165 Lisboa

Portugal

**PROTECTION IN COUNTRY OF ORIGIN**

Order No 445/2009 of 27 April 2009

**DESCRIPTION OF PRODUCT**

**Analytic characteristics:**

Wines and semi-sparkling wines entitled to use the Tejo geographical indication must have a minimum actual alcoholic strength by volume of:

a) red, white and rosé wine - 11.0 % vol.

b) light wine - 9 % vol.

Maximum actual alcoholic strength by volume:

a) light wine - 10.5 % vol.

Total acidity expressed as tartaric acid:

a) light wine - 4 gr/l

**Organoleptic characteristics:**

From an organoleptic point of view, wines and semi-sparkling wines must meet the appropriate requirements regarding colour, clarity, aroma and taste.

White, red and rosé wines must be clear or slightly opaline. It is only permitted that the wine is slightly opaline when in a tank or in some other type of storage, except for wine that is bottled or packed.

White wines must be from pale lemon to golden in colour. Red wines must be from ruby to deep red in colour, which with age becomes garnet-brown. Rosé wine must be pink to salmon-like in colour.

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White wine, red wine and rosé wine must have a young, fruity aroma and taste, which is also floral when the wine is new. With age, the wine develops more complex, tertiary aromas with distinctive organoleptic characteristics, particularly in the structure and in the balance of aromas and taste.

## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

This covers the entire municipality of Azambuja in the Lisbon district, and the whole of the Santarém district, with the exception of the municipality of Ourém.

## LINK WITH THE GEOGRAPHICAL AREA

The history of vine-growing in the region is lost in the mists of time, as there were vines in the Tejo region long before Portugal became a nation, as is attested by yellowed papyrus manuscripts from the time of the Romans, who are said to have been the first to introduce vine-growing into this region.

In documents issued by such kings as Afonso Henriques, Sancho II and Fernando, to mention just a few, there are many different references to the vines and wines of the Tejo. Fernão Lopes, too, mentioned 'large shipments of wine', saying that 'average yearly exports came to 400 to 500 shiploads and that in one year the figure reached 12 000 barrels of wine'.

The high point of the trade in these wines, however, was above all at the end of the first half of the 13th century when exports to England alone reached a figure of nearly 30 000 casks.

Vines also played a decisive part in populating the region. Between 1900 and 1960, the population of the mainland increased by some 61 %, with the trend in the Tejo region being on substantially the same lines. However, in the Ribatejo municipalities where most wine-growing took place (Almeirim, Alpiarça, Cartaxo, Chamusca, Coruche, Rio Maior, Salvaterra de Magos and Santarém), population growth in the period in question was some 175 %, and in Almeirim alone the increase was roughly 228 %.

The Tagus ('Tejo') is Portugal's principal river, and is also known as the Tagus in Latin. The Tejo region has been recognised as a wine-producing region since the Middle Ages. Ribatejo (which means the 'banks of the Tagus' in Portuguese) is the name of the province, which is why it was chosen 15 years ago to designate the new wine-growing region which had just been created from the merging of a number of sub-regions.

Meanwhile, the region underwent considerable improvements, both in the quality of the wines and in the process of vinification, and it was decided to go back to using the name Tejo, the original name of this wine-producing area. The main aim of this change is to highlight the qualities of the region's wines, the tradition behind them and the new ambitions of their producers.

The main elevation in the Tejo region is the Serra de Aires e Candeeiros, which separates what are termed the lower and upper Tejo regions and, in hydrographic terms, the River Tagus which, on account of its size and the fact that it is prone to flooding, continues to exert its influence, positively and negatively, on the region's agricultural activity. Vines are nonetheless the crop that is normally the least affected

by the floods that occur all the more infrequently thanks to the water flow management carried out by various dams.

The region has a moderate climate, with average temperatures of between 15.5º C and 16.5º C, around 2 800 hours of sunshine a year and average annual rainfall of 750 mm, with levels of rainfall being a little higher in the north of the region, specifically in the area of Tomar, and a little lower in the south of the region, specifically in the area of Coruche.

The Tejo wine-producing region is situated in the Centro region of Portugal and has a utilised agricultural area of 258 000 ha, which is around 7 % of the national total, and has a forested area of 160 000 ha, close to 17 % of the national total. It has unequalled natural conditions for wine-growing.

**SPECIFIC RULES CONCERNING LABELLING AND USING (IF ANY)**

Check on labelling prior to placing on the market.

The marking is mandatory on the labelling.

**CONTROL BODY / CONTROL AUTHORITY RESPONSIBLE FOR CHECKING THE RESPECT OF THE PRODUCT SPECIFICATIONS**

**1. Name to be protected**

DO TRÁS-OS-MONTES

**2. Description of the wine**

**2.1. Characteristics of the product**

Physical and chemical characteristics to be analysed under the certification process:

- Density – g/cm³ (20°C);
- Actual alcoholic strength by volume - %vol. (20°C);
- Total alcoholic strength by volume - %vol. (20°C);
- pH;
- Volatile acidity – g/dm³ (acetic acid);
- Volatile acidity - mEq/dm³;
- Fixed acidity – g/dm³ (tartaric acid);
- Total acidity – g/dm³ (tartaric acid);
- Total acidity - mEq/dm³;
- Free sulphur dioxide - mg/dm³ (p.p.m);
- Total sulphur dioxide - g/dm³;
- Total sulphur dioxide - mg/dm³ (p.p.m);
- Total dry extract – g/dm³;
- Reducing sugars – g/dm³;
- Sugar free extract – g/dm³;
- Sulphates – g/dm³(K2SO4);
- Sucrose – g/dm³;
- Malvidol (investigated) – detect=1/non-detect=0;
- Relative density 20/20,
- Total sugars g/dm³;
- Sorbic acid – mg/dm³;
- Overpressure at 20°C – Bar.

Whenever producers so deem, early analyses may be conducted, although they will not be decisive.

1. The musts intended for use in wines entitled to use the DO Trás-os-Montes are required to have a natural minimum alcoholic strength by volume of:

a) Red wine – 11.5% vol.;
b) White and rosé wine – 11.0% vol.;
c) Base wine for sparkling wine PDO Trás-os-Montes – 10% vol.,
d) Liqueur wine DO Trás-os-Montes – 11% vol.,

2. Wines entitled to DO Trás-os-Montes are required to have minimum actual alcoholic strength by volume of:
   a) Red wine – 11.5% vol.;



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b) White and rosé wine – 11.0% vol.;
c) Sparkling wine – 10.0% vol
d) Liqueur wine – 16.5% vol.;

Sparkling wine;
Sparkling wine entitled to use the Trás-os-Montes designation of origin (DO) must use a base wine that qualifies as being recognized as DO Trás-os-Montes in all its characteristics, with the exception of the minimum natural alcohol strength by volume pursuant to Point 1(c).

Liqueur Wine
Liqueur wine entitled to use the Trás-os-Montes designation of origin (DO) must be prepared from grape must meeting the necessary requirements for the DO Trás-os-Montes at the start of the fermentation, to which neutral wine alcohol or alcohol distilled from wine may be added provided that the characteristics laid out in legislation in force are met.

Eaux-de-vie

- Eaux-de-vie or grape marc spirit entitled to use the DO Trás-os-Montes must be prepared from the distillation of grape marc derived from wine vinification of DO Trás-os-Montes wines. The distillation must occur by the end of November of the respective harvest.

- Wines used to produce DO Trás-os-Montes wine grape marc spirits must be suitable for the production of DO Trás-os-Montes wines and must be distilled within the region, by 31 January of the year following the start of the harvest.

- The systems used for distillation can be:
  - Continuous distillation;
  - Discontinuous distillation.

- No additives are allowed while producing wine spirits, with the exception of distilled water to reduce the alcoholic strength to a minimum of 35% vol. and caramel up to a maximum of 2%.

- The acquired alcoholic strength by volume must be a minimum of 40% Vol.

- The entire production and ageing process of grape marc spirits or wine spirits must take place in wineries based within the area corresponding to the demarcated geographic region for the production of DO Trás-os-Montes wines.

- Certification of the grape marc spirits will only take place after satisfying the minimum ageing period of 12 months in wood.



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## 2.2 Organoleptic characteristics

- Red wines – Wines with concentrated colour, intense and complex fruity aromas, well structured and full-bodied, with soft tannins, a long and persistent finish and slightly higher than average alcohol content.
- White wines – Normally have a citrine colour, with fresh and fruity aromas, a fixed, correct acidity on the palate and slightly higher than average alcohol content.

## 3. Oenological Practices and Applicable Restrictions

Irrigation of vines may only take place in exceptional conditions recognised by the IVV and after obtaining prior permission – Form (CVRTM) No 34, on a case by case basis, from the certifying body (CVRTM), which oversees compliance with the standards defined for the purpose.

The rosé or pink wine must be prepared according to the 'off skins' process or with slight tannins.

The addition of concentrated must is not allowed for white, red, pink or rosé wines that are entitled to use the DO Trás-os-Montes.

In the case of natural sparkling wines, the fermentation liqueur – apart from yeasts – may only contain partially fermented must, concentrated must or a solution of sucrose and wine.

Authorised oenological practices and processes must be followed while preparing wines and wine products protected by the DO Trás-os-Montes.

## 4. Delimitation of the Geographical Area

**The geographical area for the production of DO Trás-os-Montes wines** (Whites, reds and rosés), corresponds to the following of the sub-regions and covers the following municipalities and wards:

- Chaves:

In the district of Chaves, the wards of Anelhe; Arcossó; Bustelo; Calvão; Cela; Curalha; Eiras; Ervededo; Faiões; Lama de Arcos; Loivos; Madalena; Oura; Outeiro Seco; Póvoa de Agrações; Redondelo; Samaiões; Sanjurge; Santa Cruz/Trindade; Santa Maria Maior; Santo António de Monforte; Santo Estêvão; São Pedro de Agostém; Seara Velha; Selhariz; Soutelinho da Raia; Soutelo; Vale de Anta; Vidago; Vila Verde da Raia; Vilar de Nantes; Vilarelho da Raia; Vilarinho das Paranheiras; Vilas Boas; Vilela do Tâmega and Vilela Seca;

In the district of Vila Pouca de Aguiar, the wards of Capeludos and Valoura.



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- Planalto Mirandês:

The districts of Miranda do Douro; Mogadouro and Vimioso;

In the district of Freixo de Espada à Cinta, the wards of Fornos and Lagoaça;

In the district of Torre de Moncorvo, the wards of Carviçais; Felgar; Felgueiras; Larinho; Maçores; Mós and Souto da Velha.

- Valpaços

In the district of Macedo de Cavaleiros, the wards of Arcas; Cortiços; Lamalonga; Sesulfe and Vilarinho de Agrochão;

In the district of Mirandela, the wards of Abambres, Aguieiras; Alvites; Avantos (excluding the properties belonging to Sociedade Clemente Meneres); Bouça; Cabanelas; Carvalhais (excluding the properties belonging to Sociedade Clemente Meneres); Fradizela; Franco; Lamas de Orelhão; Múrias; Mascarenhas; Mirandela; Passos; São Pedro Velho; São Salvador; Suções; Torre D. Chama; Vale de Gouvinhas; Vale de Salgueiro and Vale de Telhas;

In the district of Murça, the ward of Jou;

In the district of Valpaços, the wards of Água Revés e Crasto; Argeriz; Barreiros; Bouçoães; Canaveses; Carrazedo de Montenegro; Ervões; Fornos do Pinhal; Possacos; Rio Torto; Sanfins; Santa Maria de Émeres; Santa Valha; São Pedro de Veiga de Lila; Sonim; Vales; Valpaços; Vassal; Veiga de Lila and Vilarandelo;

In the district of Vinhais, the wards of Agrochão, Ervedosa; Rebordelo; Vale das Fontes and Vale de Janeiro.

## 5. Maximum Yield per Hectare

- 55hl/ha

Depending on weather conditions and the quality of the musts, if proposed by the certifying body, the IVV may annually adjust the maximum limit of yield per hectare, which may not exceed 25% of the stipulated yield under any circumstances.

When the yield per hectare is exceeded, no restriction is imposed on the quantities produced up to the established limits used to make wines entitled to use the DO Trás-os-Montes nomenclature. Excess yield can be used for wines and wine products which are not entitled to use the DO Trás-os-Montes, provided that they satisfy the characteristics defined for the respective products.

## 6. Varieties Used



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# GRAPE VARIETIES USED IN THE PRODUCTION OF TRÁS-OS-MONTES WINES

**Grape varieties suitable for the production of DO TRÁS-OS- MONTES wines**

| Main name | COLOUR | RECOGNISED SYNONYM |
|---|---|---|
| Alvarinho | White | |
| Arinto | White | Pedernã |
| Bical | White | |
| Boal Branco | White | |
| Carrega Branco | White | |
| Côdega de Larinho | Branco | |
| Donzelinho Branco | White | |
| Fernão Pires | White | Maria Gomes |
| Gouveio | White | |
| Malvasia Fina | White | |
| Moscatel Galego Branco | White | |
| Rabigato | White | |
| Samarinho | White | |
| Síria | White | Roupeiro |
| Viosinho | White | |
| Alicante-Bouschet | Red | |
| Aragonez | Red | Tinta Roriz |
| Baga | Red | |
| Bastardo | Red | |
| Castelão | Red | Periquita |
| Cornifesto | Red | |
| Gorda | Red | |
| Malvasia Preta | Red | |
| Marufo | Red | |
| Rufete | Red | |
| Sousão | Red | |
| Tinta Barroca | Red | |
| Tinta Carvalha | Red | |
| Tinto Cão | Red | |
| Touriga Franca | Red | |
| Touriga Nacional | Red | |
| Trincadeira | Red | Tinta Amarela |
| Moscatel Galego Roxo | Purple | Moscatel Roxo |



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**Varieties suitable for the production of wines in the sub-region of Chaves**

| Main name | COLOUR | RECOGNISED SYNONYM |
|---|---|---|
| Alvarinho | White | |
| Arinto | White | Pedernã |
| Bical | White | |
| Boal Branco | White | |
| Côdega de Larinho | White | |
| Fernão Pires | White | Maria Gomes |
| Gouveio | White | |
| Malvasia Fina | White | |
| Moscatel Galego Branco | White | |
| Rabigato | White | |
| **Síria** | White | Roupeiro |
| **Viosinho** | White | |
| **Alicante-Bouschet** | Red | |
| **Aragonez** | Red | Tinta Roriz |
| **Baga** | Red | |
| **Bastardo** | Red | |
| **Castelão** | Red | Periquita |
| **Cornifesto** | Red | |
| **Malvasia Preta** | Red | |
| **Marufo** | Red | |
| **Tinta Barroca** | Red | |
| **Tinta Carvalha** | Red | |
| **Tinto Cão** | Red | |
| **Touriga Franca** | Red | |
| **Touriga Nacional** | Red | |
| **Trincadeira** | Red | Tinta Amarela |
| **Moscatel Galego Roxo** | Purple | Moscatel Roxo |



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**Varieties suitable for the production of wines in the sub-region of Planalto Mirandês**

| Main name | COLOUR | RECOGNISED SYNONYM |
|---|---|---|
| Bical | White | |
| Boal Branco | White | |
| Carrega Branco | White | |
| Côdega de Larinho | White | |
| Donzelinho Branco | White | |
| Fernão Pires | White | Maria Gomes |
| Gouveio | White | |
| Malvasia Fina | White | |
| Moscatel Galego Branco | White | |
| Rabigato | White | |
| Samarinho | White | |
| Síria | White | Roupeiro |
| Viosinho | White | |
| Alicante-Bouschet | Red | |
| Aragonez | Red | Tinta Roriz |
| Bastardo | Red | |
| Cornifesto | Red | |
| Gorda | Red | |
| Marufo | Red | |
| Rufete | Red | |
| Tinta Barroca | Red | |
| Touriga Franca | Red | |
| Touriga Nacional | Red | |
| Trincadeira | Red | Tinta-Amarela |



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**Varieties suitable for the production of wines in the sub-region of Valpaços**

| Main name | COLOUR | RECOGNISED SYNONYM |
|---|---|---|
| Arinto | White | Pedernã |
| Bical | White | |
| Boal Branco | White | |
| Côdega de Larinho | White | |
| Donzelinho Branco | White | |
| Fernão Pires | White | Maria Gomes |
| Gouveio | White | |
| Malvasia Fina | White | |
| Moscatel Galego Branco | White | |
| Rabigato | White | |
| Síria | White | Roupeiro |
| Viosinho | White | |
| Aragonez | Red | Tinta Roriz |
| Bastardo | Red | |
| Cornifesto | Red | |
| Marufo | Red | |
| Tinta Barroca | Red | |
| Tinta Carvalha | Red | |
| Tinto Cão | Red | |
| Touriga Franca | Red | |
| Touriga Nacional | Red | |
| Trincadeira | Red | Tinta-Amarela |

## 7. Link to the Geographical Environment

### 7.1 Natural Factors

Vines used to produce wines and wine products entitled to use the DO Trás-os-Montes must be planted in soils that meet the following requirements and with suitable exposure to produce quality wines and wine products:

- Chaves:



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Non humic granite lithosols;
Brown or red Mediterranean soils, derived from argillic, gneiss or similar soils;

- Planalto Mirandês:

Non humic granite lithosols;
Brown or red Mediterranean soils, derived from schists and gneiss;

- Valpaços

Non humic granite lithosols;
Brown or red Mediterranean soils, derived from schists.

## 7.2. Natural Factors

The excellent and proven qualities of wines from the Trás-os-Montes region are due to a perfect symbiosis of various factors, such as the climate (underscoring the various micro-climates), the grape varieties established in this landscape and the types of soils, which define the terroir of this region and make it possible to obtain products with singular characteristics.
The climate in the Trás-os-Montes region is defined by very hot summers, with high temperatures and low rainfall, thus resulting in complete maturity and enabling the production of wines with concentrated colour and high alcohol content. The essentially granite soils, with a few areas of schist, as well as the centuries-old grape varieties that are typical of this region coupled with newly planted noble grape varieties combine perfectly and confer a good structure and great aromatic complexity upon the resulting wines.
Trás-os-Montes wines are produced with superior quality regional grape varieties. The combination of the quality of these grape varieties with a micro-climate that has exceptional conditions for producing superior wines results in wines that have repeatedly won international awards.

Trás-os-Montes red wines are generally full-bodied and have a clear, garnet red appearance with hints of brown. An intense wine aroma, with notes of vanilla and red fruit. A balanced flavour, good structure, soft and harmonious tannins, well rounded and fruity, easy to drink. The white wines have a clear appearance, citrine, golden-hued straw colour, denoting the presence of young and fresh aromas evoking tropical fruit, reflecting the characteristics of the grape varieties. With an ample flavour and good structure, these wines have well-balanced tannins and a long and persistent finish.

The sparkling wines generally have a clear appearance, good continuous to persistent effervescence, fine and abundant bubbles. With fine and elegant aromas, fruity notes and good aromatic expressions, harmonious and involving fresh flavours and a good balance of acidity. They are fresh, light and appetizing. The reds have pink and persistent froth, fruity aromas and a palate with a slight and discernible vegetal aspect. A fruity, fresh and correct sparkling wine. The whites generally have fine and elegant bubbles, exuberant, floral aromas evoking exotic fruit, with hints of lychees.



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## 8. Applicable Requirements

### 8.1. Registration of the Economic Agent

Individuals or companies wishing to produce and market wine products that are certified and monitored by the CVRTM, namely those corresponding to:

DO Trás-os-Montes wine (red, white and pink or rosé);
- DO Trás-os-Montes sparkling wine;
- DO Trás-os-Montes liqueur wine;
- Eaux-de-vie or grape marc spirits and wine spirits,

must register with the CVRTM – Form (CVRTM)No 32, which must match the prior registration with the IVV, as an operator in the wine sector.

Economic agents who are exclusively dedicated to the distribution and retail sales of packaged and labelled wine products, sealed with non-reusable caps, are not require to register with the CVRTM.

The CVRTM will only accept the registration of economic agents after the entire registration process is concluded.

### 8.2. Registration of Facilities

Facilities and equipment must be described while registering with the CVRTM as an Economic Agent, including the following information:

a) Map of the facilities;
b) Description of available equipment;
c) Hygiene and food safety conditions;
d) Reception of the grapes;
e) Fermentation capacity;
f) Storage capacity;
g) Maturing capacity.

Standards for the operation of wineries:

- In wineries where any other wine products are also produced which are not entitled to use the Designation of Origin, the process of preparing these products must take place separately during all stages of the respective production process;
- All containers must:
  - Be duly numbered sequentially;
  - Indicate the capacity;
  - Indicate the type of wine, category, year of harvest and the respective quantity of the product;
- Whenever opportune, economic agents may request the Commission (CVRTM) to issue an opinion in relation to the operations of their wineries.

### 8.3. Registration of the Vineyard Parcels / Register



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- Grape growers and winemakers who wish to produce and sell wine products entitled to use the Trás-os-Montes Designation of Origin must register their vineyards with the CVRTM.

**Registration**

a) Grape growers must register their vineyards with the CVRTM, or with any other specified authority, using the respective form – Form (CVRTM) No 2;
b) While registering, each grape grower must show the document proving ownership of or use and cultivation of the vineyards or the sections of vineyards they are registering, P1, P3 and the vineyard licence, or a copy of the Wine Heritage – Central Wine Production Registry Identification Form.
c) The deadline for registering the vineyards set out in (a) above is 15 August.
d) The CVRTM, or any entity it may designate to delegate the task of visiting the registered vineyards, will visit by 31 August.
e) The CVRTM is required to notify the grape growers and economic agents of the results of the visit by 10 September.

- Whenever changes are made to the composition of the vine population of the registered and approved vineyards, the respective winemakers must inform the certifying body (CVRTM), on penalty of these vineyards being declassified. Similarly, whenever a vineyard is abandoned, uprooted or transferred, the respective winemakers must inform the certifying body (CVRTM), which is an indispensable condition for access to DO Trás-os-Montes certification.

- Protected wines and wine products must be made from vines which have been grafted at least four years prior.

## 8.4. Growing practices

Planting and growing standards:

Planted vines must be:
a) Single-variety vines;
b) Low (which means that the stumps or vines are pruned to a maximum height of 1 m);
Trained with bilateral, unilateral cordon pruning, guyot pruning or gobelet pruning;
d) In their fourth year of production;
e) Grape varieties and the respective percentages must comply with applicable legislation in this regard.

## 8.5. Statement of Harvest and Production

Pursuant to legislation in force, the harvest and production declarations must be submitted within the following time frames:
a) Declaration of Harvest and Production: must be submitted through the SiVV (Vineyard and Wine Information System ) within the deadlines established for the respective harvest year.



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b) A copy of the respective declarations must be submitted to the CVRTM within the same deadlines. Pursuant to applicable legislation in force, producers who do not submit the declaration or who submit it after the deadline are subject to the following penalties:

1) Prohibition from selling the wine products with designation of origin or geographical indication;

2) Administrative offence proceedings.

Pursuant to legislation in force, the following grape producers are not required to have a Declaration of Harvest and Production:

1) Those producing grapes exclusively for eating, the production of raisins or for grape juice;

2) Where operations cover less than 1 000 $m^2$ of vines and who do not sell any of their production.

c) Whenever the time periods mentioned in the previous points are amended, the CVRTM is required to notify registered economic agents.

## 8.6. Sale of Products Covered by the Geographical Indication

**BULK PRODUCT**

- Bulk exports are allowed provided that the following conditions are fully satisfied:

- Placing of the Guarantee Seal on the rear label;
- Written guarantee that the bottler will allow the certifying body to verify compliance with all the procedures associated with bottling the product entitled to use the DO;
- Moreover, the bottler is required to send the CVRTM three randomly selected bottles of the wine being exported, duly bottled and labelled;
- If any anomalies or procedures known to be illegal are detected, the CVRTM will use all possible legal mechanisms against the exporter and the importer, such as physical verification of the merchandise at the destination;
- The exporter and importer are responsible for all the expenses inherent to all these procedures.

**BOTTLED PRODUCTS**

Wines entitled to use the DO may be bottled outside the demarcated geographical area after obtaining prior permission from the certifying body.

## 8.7. Classification of Wines

The quality designations used for DO Trás-os-Montes wines are as follows:

- DO sparkling wines
    1. Reserve – when the wine has been bottled for between 12 and 24 months



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before the dégorgement;
2. Super-Reserve or Extra-Reserve – when the wine has been bottled for between 24 and 36 months before the dégorgement;
3. Old Reserve or Grand Reserve – when the wine has been bottled for more than 36 months before the dégorgement.

Traditional indications relating to the level of sweetness (expressed in grams of sugar per litre) are as follows:

1. - Brut (exclusively for natural wines) – less than 15;
2. - Extra-dry – between 12 and 20;
3. - Dry – between 17 and 35;
4. - Medium dry – between 33 and 50;
5. - Sweet – Over 50.

- DO Wines
    1. Selected Harvest;
    2. Reserve;
    3. Escolha;
    4. Grande Escolha,
    5. Superior.

**8.8. Labelling**

Labels for wines and wine products entitled to use the DO Trás-os-Montes are required to comply with applicable legislation. Economic agents must submit a mock-up of the front and rear labels to the certifying body to verify if they meet the DO Trás-os-Montes requirements. The economic agent is entirely responsible for obtaining final approval for the said labels.
Economic agents must submit a copy of the front and rear labels to the certifying body before use in the domestic or export markets.

**8.9. Current accounts**

Wine products registered for the DO Trás-os-Montes are subject to specific current accounts, which are controlled by the CVRTM.
Certification seals for wine products may only be provided after the physical-chemical and organoleptic analysis, and the records for the corresponding current accounts must be duly updated.

**9. Authorities or Bodies**

- CVRTM – Comissão Vitivinícola Regional de Trás-os-Montes - the Trás-os-Montes Regional Wine Commission



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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Vinho Verde

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Portugal

## APPLICANT

Instituto da Vinha e do Vinho, IP
5 Rua Mouzinho da Silveira
1250-165 Lisboa
Portugal

351 213 506 700
info@ivv.min-agricultura.pt

## PROTECTION IN COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 24/12/1991
*Date of protection in the Member State and reference to national decision:* 18 September 1908, Carta de Lei de 18 de Setembro de 1908 and Decreto n. º 12 866, 21 December 1926, currently Portaria n. º 668/2010, 11 August

## PRODUCT DESCRIPTION

- **Raw Material**

Varieties:

| | | |
|---|---|---|
| Borraçal N | Rabo de Anho N | Touriga Nacional N |
| Pedral N | Lameiro B | Alvarelhao N |
| Sercial B | Folgasao B | Godelho B |
| Pical | Trincadeira N | Azal B |
| Sémillon B | Amaral N | Mourisco N |
| Batoca B | Cascal B | Avesso B |
| Padeiro N | Trajadura B | Sousao N |
| Vinhao N | Alvarinho B | Baga N |
| Malvasia Rei B | Fernao Pires B | Doce N |
| Cainho B | Labrusco N | Doçal N |
| Malvasia Fina B | Alicante Bouschet N | Diagalves B |
| Talia B | Grand Noir N | Pintosa B |
| Arinto B | Loureiro B | Verdial Tinto N |
| Verdelho Tinto N | S. Mamede B | Espadeiro N |

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Espadeiro Mole N Esganoso B Esganinho B

- **Alcohol content:**

  a) Wines entitled to the designation of origin 'Vinho Verde' (called 'Vinho Verde'): the minimum actual alcoholic strength by volume is 9% vol. for wines entitled to a reference to a sub-region and 11.5% vol. for wines entitled to use the Alvarinho vine variety

  b) Wines entitled to the designation of origin 'Vinho Verde' with the description 'Vindima tardia' have a minimum natural alcoholic strength by volume of 15% vol.

  c) Quality sparkling wines entitled to the designation of origin 'Vinho Verde' (called 'Espumante de Vinho Verde') have an actual alcoholic strength by volume equal to or above 10% vol.

- **Physical Appearance**

'Vinho Verde' white wines must be of a colour varying between discoloured citrine and light golden. 'Vinho Verde' red wines must be of a colour varying between ruby red and dark red. 'Vinho Verde' red wines of the 'Palhete' or 'Palheto' type and 'Vinho Verde' red wines of the 'Clarete' type must be of a light ruby or ruby colour. 'Vinho Verde' rosé wines must be of a pink colour.

## DESCRIPTION OF GEOGRAPHICAL AREA

The geographical area of production of 'Vinho Verde' includes the following administrative divisions:

a) All the municipalities of the districts of Braga and Viana do Castelo;
b) In the district of Aveiro, the municipalities of Arouca, Castelo de Paiva and Vale de Cambra and the parish of Ossela in the municipality of Oliveira de Azeméis;
c) In the district of Porto, the municipalities of Amarante, Baião, Felgueiras, Gondomar, Lousada, Maya, Marco de Canaveses, Matosinhos, Paços de Ferreira, Paredes, Penafiel, Póvoa do Varzim, Santo Tirso, Trofa, Valongo and Vila do Conde;
d) In the district of Vila Real, the municipalities of Mondim de Basto and Ribeira de Pena;
e) In the district of Viseu, the municipalities of Cinfães and Resende, with the exception of the parish of Barrô.

## LINK WITH GEOGRAPHICAL AREA

Topography and climate

The climate of the region depends to a great extent on the orographic characteristics and the river network. The annual rainfall patterns are the most distinctive feature. Annual rainfall is relatively high (1 200 mm on average) and irregular throughout the year, with the heaviest rainfall occurring in the winter and the spring. Temperatures vary according to the amount of rainfall. The warmest periods are those when there is the least rain and the coldest are those when there is the most rain.

The average annual temperature and the average maximum and minimum temperatures are not too high or too low, which means that the climate is mild.

The topography of the region is relatively irregular. The area is crossed by a dense network of valleys linked to the river network. The network becomes denser as you move inland, away from the coast.

Geology and soils

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Most of the soils are of granite origin. Two narrow strips of slate origin cross the area from the south-east to the north-west starting south of the River Douro; one of the strips dates back to the Silurian Period and features carboniferous and salty formations, while the other strip is composed of schists from the Archaic Period.

The soils are generally shallow and somewhat heterogeneous. Therefore vine growers must select soils that are the best suited to viticulture, such as soils of average depth with good internal drainage.

Viticulture

The vines are characterised by their wide coverage and different cultivation systems. The vines are found principally in river valleys, because it is there that they reveal their full potential at mid-height and that people have settled over the centuries.

Vines growing on trellises, tree trunks or stakes and covering pathways and vines interspersed with trees along fields are some of the most distinctive landscape features of northwest Portugal. Several wines are still produced from these vines. Their character is linked as much to the natural conditions of the region as to these typical ways of growing vine.

Nowadays specific support structures are needed to implant vines in the RDVV. For this reason and in order to preserve the characteristics of these wines, the most recent cultivation systems have been developed for the purpose of facilitating vineyard tilling and improving the production conditions without, however, changing the traditional principles of vine growing.

**SPECIFIC LABELLING RULES (IF ANY)**

[…]

**CONTROL BODY**

Comissão de Viticicultura da Região dos Vinhos Verdes (CVRVV)
318 Rua da Restauração
4050-501 Porto
Portugal

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**Transmission of an established geographical indication of spirit drinks**

I. TECHNICAL FILE

***1. Name and type***

***a. Name(s) to be registered***

| |
|---|
| ŢUICĂ ZETEA DE MEDIEŞU AURIT (ro) |

***b. Category***

| |
|---|
| 9. Fruit spirit |

***c. Application country(ies)***

| |
|---|
| Romania |

***d. Application language:***

| |
|---|
| Romanian |

***e. Type of geographical indication:***

| |
|---|
| PGI - Protected Geographical Indication |

***2. Contact details***

***a. Applicant name and title***

| | |
|---|---|
| **Applicant name and title** | S.C. Privat Silviu Zetea S.R.L. |
| **Legal status, size and composition (in the case of legal persons)** | S.R.L. (Limited Liability Company) and single shareholder |
| **Nationality** | Romanian |
| **Address** | Strada Principală, nr. 540, Localitatea Medieşu Aurit, Judeţul Satu Mare, Cod Postal 447185, Romania. |
| **Country** | Romania |
| **Telephone** | +40744.426.323 |
| **E-mail(s)** | contact@zetea.ro |

***b. Intermediary details***

***c. Interested party details***

***d. Competent control authority details***

| | |
|---|---|
| **Competent control authority details** | Ministerul Agriculturii şi Dezvoltării Rurale (Ministry of Agriculture and Rural Development) |



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| | |
|---|---|
| **Address** | B-dul Carol I, nr. 2-4, sector 3, codul postal 030163, oficiul postal 37, Bucharest |
| **Country** | Romania |
| **Telephone** | +4-021-307-24-46 |
| **E-mail(s)** | relatii.publice@madr.ro, dopigp@madr.ro |

*e. Control body details*

*3. Description of the spirit drink*

| | |
|---|---|
| **Title – Product name** | ŢUICĂ ZETEA DE MEDIEŞU AURIT |
| **Physical, chemical and/or organoleptic characteristics** | Physical and chemical characteristics:<br>Alcoholic strength: minimum 37.5% vol. and maximum 86% vol.; Methanol content: maximum 1200g/hl 100% vol. alcohol;<br>Volatile substance content: minimum 200g/hl 100% vol. alcohol;<br>Hydrocyanic acid content: maximum 7g/hl 100% vol. alcohol<br>Organoleptic characteristics:<br>Appearance: clear liquid without particles in suspension, without sediment or opalescence;<br>Colour: colourless – golden yellow to ruby;<br>Taste and nose: product with subtle flavour and taste, characteristic of the plums from which it was obtained, harmonious, specific without foreign nose and taste. |
| **Specific characteristics (compared with spirit drinks of the same category)** | The specific characteristic of Ţuica Zetea de Medieşu Aurit is given by the third distillation in traditional, direct fired stills, with discontinuous distillation, equipped with a simple dephlegmation system designed by the owner.<br>This technology, unique in Romania, referred to in the specialised literature as the "ZETEA method", confers upon the end product a specific hint of refined drink, as compared to the other drinks of the same category. This characteristic is given mainly by the organoleptic, sensory properties, influenced to a certain extent by the physical and chemical characteristics falling within the margin of values accepted by domestic and European legislation.<br>The triple distillation method, specific to Zetea products, whereby certain components are extracted, confers on the |



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| | product specific characteristics, such as its fine taste. |

### *4. Define the geographical area*

#### *a. Description of the defined geographical area*

The geographical area for the production of the Ţuica Zetea de Medieşu Aurit product is the administrative area of Medieşu Aurit Municipality, which is part of Câmpia Someşului (Someşului Plain) and Dealurile Codrului (Codrului Hills).
Medieşu Aurit Municipality is sited in the eastern part of Satu Mare County. It is crossed by parallel 47 degrees and 49 minutes North latitude and meridian 23 degrees and 14 minutes East longitude.

#### *b. NUTS area*

| | |
|---|---|
| RO115 | Satu Mare |

### *5. Method used to obtain the spirit drink*

| | |
|---|---|
| **Title – Type of method** | triple distillation |
| **Method** | Ţuica Zetea de Medieşu Aurit is a spirit obtained from local populations and varieties of plums (Semisălbatice, Peneghei, Caieşti, Bistriţene, Agen, Stanley, Tuleu gras), harvested at full maturity without over-maturation.<br><br>Plums, either whole or crushed with a special motorised crusher without cracking the plum stones, are fermented. Crushing the plums makes the fermentation process faster and shortens its duration.<br><br>Ţuica Zetea de Medieşu Aurit is produced according to a special method, involving certain specific elements.<br><br>'Ţuica Zetea de Medieşu Aurit' is produced by the alcoholic fermentation of fruit extract with stones, followed by triple distillation (successive distillation, discontinuous, with direct fired heaters and simple dephlegmation systems performing fractions under strict control). Distillation is performed according to a distillation curve, which finally gives the fruit spirit the flavour and taste specific to the fruit from which it is obtained and an alcoholic strength of between 37.5 and 86% vol. alcohol, depending on market demand and within the limits of the specific standards. There is no added alcohol, in the sense of the definition provided for in point 5 of Annex I, diluted or undiluted.<br><br>After quantitative and qualitative acceptance of the plums, they are stored in wooden tanks or barrels (1000 litres – 6000 litres) for fermentation. Maceration extract |



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| | fermentation is a technological stage lasting between 10 and 30 days depending on temperature, on the storage method, whether the plums are whole or crushed.<br><br>Completion of the maceration extract fermentation process is established through organoleptic and laboratory methods. The organoleptic method consists in viewing the 'bridge' detaching from the walls of the fermentation tank as a result of fermentation.<br><br>Distillation of the fermented maceration extract starts immediately after completion of the fermentation process. The distillation tanks are fitted with serpentine cooling systems made of stainless steel for food products, and the redistillation, rectification tank is also equipped with a dephlegmation system designed by the owner.<br><br>The maceration extract is inserted in the direct fired distillation tank. The first distillation is performed until the alcohol in the maceration extract is depleted, which is established through the classical method of tasting and with flame. The alcohol vapour resulting from boiling condensates when passing through the serpentine cooler where water circulates in counter-current with the alcohol vapour.<br><br>The product resulting from the first distillation, with an alcoholic strength between 15 and 35%, is generally stored in wooden or stainless-steel recipients. This is subject to the second distillation resulting in a product with an alcoholic strength of approximately 50%. This product is subject to the third distillation, where the dephlegmation system and distillation temperature control are used to make sure the fractions are correctly made. Consequently, the resulting product maintains its basic characteristics.<br><br>When the evaporation process starts for the first alcohol vapours resulting from the redistillation process, the foreshots are be collected in a smaller recipient and the redistillation is pursued until organoleptic identification of the tails, which do not have to reach in the final product.<br><br>The third distillation is performed according to the redistillation rules.<br><br>The alcoholic strength is determined using different types of thermo-alcoholmeters and correction tables, helping to establish an exact alcoholic strength.<br><br>The final distillate is stored in small capacity oak barrels (preferably between 300 and 700 l) and left for maturation and ageing for minimum 6 months in oak barrels. |



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|---|---|
| | Bottling is performed in bottles of different contents, as well as in different recipients depending on the requests of the beneficiaries, in compliance with the legislation concerning labelling. Ţuica is produced in 3, 5, and 7 stars, depending on the specific standard.<br><br>Production and bottling take place in the bonded warehouse sited in Medieşu Aurit Municipality, Satu Mare County, Romania, in compliance with European legislation.<br><br>The identification elements have been protected by the registration of the intellectual property right since the 1990's.<br><br>They do not represent a restriction to bottling, but a certification of the fact that 'ZETEA' products are only produced by those who comply with the specifications and have sound knowledge of the production method and observe the intellectual property rights.<br><br>As regards Ţuica Zetea, it is common knowledge that its production involves a lot of manual labour and the human factor has a decisive role in the process, which provides its traditional nature as well as uniqueness and specificity.<br><br>In order to preserve these identification and recognition elements of the quality and traditional nature of Ţuica Zetea de Medieşu Aurit, it must be produced only by persons having (profound) knowledge of the production method, perfected over tens or even hundreds of years. |

### *6. Link with the geographical environment of origin*

| | |
|---|---|
| **Title – Product name** | ŢUICĂ ZETEA DE MEDIEŞU AURIT |
| **Details of the geographical area or origin relevant to the link** | Details of the geographical area or origin relevant to the link<br><br>The main morphological factor of the region is the Someş River. The plain is undulating and the Oaşului hills stretch north to Medieş Vii Municipality.<br><br>Due to the temperate-continental climate, Medieşu Aurit fruit tree basin is propitious to the growing of plum trees and other species.<br><br>The area is characterised by the following soil types: luvisol with different levels of stagnogleysation, and eutricambosol.<br><br>The soils North to Medieş Vii Municipality are in different stages of erosion, scraped, which appear as andesite |



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| | conglomerates, volcanic tufa and porous volcanic rock gravel at the surface. These porous fragments are a basic source fertilising the soil profile and is propitious to plum tree growing.<br><br>The annual average temperature is 9.1°C. The annual average rainfall is 736 mm. The first autumn frosts occur in October and the last spring frosts are recorded in April. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | Specific characteristics of the spirit drink attributable to the geographical area:<br><br>In addition to the quality of plums, as raw material, the relation with the geographical environment and the origin is mostly based on the production method of Ţuica ZETEA.<br><br>This method, unique in Romania, was developed in the geographical area of Medieşu Aurit, which is the only place it is used. |
| **Causal link between the geographical area and the product** | Causal link between the geographical area and the product:<br><br>The soil, the annual average temperature and the annual average rainfall give Ţuica Zetea de Medieşu Aurit a specific taste and sweetness.<br><br>The specific characteristic of Ţuica Zetea is given by the unique production method, by triple distillation in direct fired stills, with discontinuous distillation, equipped with a simple dephlegmation system designed by the owner.<br><br>'ZETEA' is the name of a family from Medieşu Aurit, a family with extensive experience, of more than a century, in the distillation of fermented fruit (macerate) to produce natural distilled drinks under various generic names.<br><br>Over time, Ţuica Zetea de Medieşu Aurit has obtained numerous prizes and acknowledgments which, together with the product's characteristics, have contributed to turning the Zetea brand into a brand representative of Romania.<br><br>The presence of Ţuica Zetea de Medieşu Aurit was appreciated at the specialised exhibitions: The Berlin Exhibition - Grune Woche, the Brussels 2001 World Fair, Bucharest 1st Edition 16-17 December 2002 - General Union of Industrialists in Romania - National Exhibition, Autumn Celebrations in Vălenii de Munte, Ţuica Festival 4th Edition, 25-27 October 2001, NOVVIN, Bucharest, 2002, ALCOROM Exhibition of Alcoholic Drinks, 8th Edition, Bucharest, 21-25 February 2005. |



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### *7. EU, national or regional requirements*

| | |
|---|---|
| **Title** | List of geographical indications for spirits protected and recognised in Romania. |
| **Legal reference** | Order No 147 of 8 March 2005 approving the List of geographical indications for spirit drinks protected and recognised in Romania. ORDER No 368 of 13 June 2008 approving the Detailed rules on the definition, description, presentation and labelling of Romanian traditional drinks. |
| **Description of the requirement(s)** | Description of the requirement(s): |
| | 1. 'Ţuica' is a Romanian traditional spirit produced exclusively by the alcoholic fermentation and distillation of plums (different varieties), whole or crushed, or of the must obtained from plums, with or without stones:<br>a)plum fermentation is performed in wooden tanks or in fermentation tanks or stainless-steel recipients, depending on the plum production area, on the variety, and on the specific technology applied;<br>b)distillation is performed in direct fired copper stills or in distillation facilities, at alcoholic strength of maximum 86% vol., so that the distillation product has the flavour and taste of the fruit; redistillation at the same alcoholic strength is allowed;<br>c)with a volatile substance content equal to or exceeding 200 grams per hectolitre of 100% vol. alcohol;<br>d)with a hydrocyanic acid content, for the fruit spirit obtained from plums with stones, of maximum 7 grams per hectolitre 100% vol. alcohol;<br>e)with methanol content of maximum 1.200 grams per hectolitre of 100% vol. alcohol;<br>f) depending on the ageing period, the product name 'ţuică' may be replaced by:<br>- 'ţuică bătrână' (old fruit spirit), obtained from distillates aged for minimum 3 years;<br>- 'ţuică extra' (extra fruit spirit), obtained from distillates aged for minimum 7 years;<br>g)the use of sweetening products, as defined in Article 2 point 2, in the production of 'ţuica' is prohibited;<br>i)the use of flavouring substances, flavouring preparations, colorants, ethyl alcohol of agricultural origin or distillate of |



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| | agricultural origin as defined in Article 2 points 4, 5, 7, 11 and 12 in the production of 'ţuica' is prohibited;<br>j) blending (coupage), as defined in Article 2 point 17, is allowed;<br>k) product storing, keeping and ageing is performed in wooden, stainless steel or glass containers. |

***8. Supplement to the geographical indication***

***9. Specific labelling rules***

| | |
|---|---|
| **Title** | Labelling - ŢUICĂ ZETEA DE MEDIEŞU AURIT |
| **Description of the rule** | Bottling is performed in glass bottles of different capacities, of up to a maximum of 3 litres, customised and registered as industrial models, as well as in different recipients depending on the requests of the beneficiaries, in compliance with the legislation concerning labelling.<br>All labels and packaging will bear, on a mandatory basis, additional identification elements, specific to Zetea products.<br>The production place of Ţuica Zetea, located in a Municipality named Medieşu Aurit has become a tourist attraction with documentary evidence dating back over 2000 years. This dates back to the era of the free Dacians, who left us the Dacian Ovens (archaeological site) and the Medieval era, when the Castle in Medieşu Aurit was built (15th - 16th Century), which is depicted on one of our labels.<br>The production and labelling process observes the domestic and European regulations, bearing additional identification and guarantee elements (wax seal, figurative elements, producer signature, customised packaging, etc.) for a better and more accurate information of the consumer. |

II. Other information

***1. Supporting material***

| | |
|---|---|
| File name | Reply DG AGRI - Ares(2017)697661 - ŢUICĂ ZETEA DE MEDIEŞU AURIT PGI-RO-02001.pdf |
| Description: | Reply DG AGRI -Ares (2017) 6976661 |
| Type of document | Other |



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### *2. Link to the product specification*

| | |
|---|---|
| Link: | http://www.madr.ro/docs/ind-alimentara/2017/Dosarul-Tehnic-TUICA-ZETEA-DE-MEDIESU-AURIT.pdf |

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

COTEŞTI

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Romania

## APPLICANT

Asociaţia Interprofesională Vitivinicolă Vrancea- Pietroasa
12 str. Avântului
62075 Focşani
România

0040 237/221574
corina.nedelcu@vinconromania.com

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 10/05/2007
*Date of protection in the Member State and reference to national decision:* 1993, Government Ordinance no. 16/1993

## PRODUCT DESCRIPTION

- **Raw Material**

Varieties:

1. **Still white wines:** Aligoté, Băbească gri, Chardonnay, Crâmpoşie selecţionată, Fetească albă, Fetească regală, Frâncuşa, Mustoasă, Pinot gris, Riesling de Rhin, Riesling italian, Sauvignon, Galbenă de Odobeşti, Plăvaie, Traminer roz, Traminer aromat, Furmint.
2. **Red/rosé still wines:** Fetească neagră, Cabernet Sauvignon, Merlot, Pinot Noir, Băbească neagră, Burgund mare, Cadarcă.
3. **Flavoured still wines:** Şarbă, Muscat Ottonel, Tămâioasă românească, Busuioacă de Bohotin, Negru Aromat
4. **Sparkling wines:** Aligoté, Muscat Ottonel, Tămâioasă românească, Fetească albă, Fetească regală, Chardonnay, Sauvignon, Pinot Gris, Riesling de Rhin, Riesling italian, Băbească neagră, Merlot, Fetească neagră, Pinot noir.
5. **Wine distillate:** Aligoté, Galbenă de Odobeşti, Plăvaie, Miorita, Fetească regală, Traminer, Băbească gri, etc.

- **Alcohol content :**

The total alcoholic strength of wines bearing the 'COTEŞTI' controlled designation of origin, when released for consumption, may not exceed 15% by volume.

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The total alcoholic strength of the wines may be higher than 15% by volume and may even reach 20% by volume if such wines are obtained without enrichment. Such wines should also be classified in the still wine category.

Under these specifications and the European legislation in force, it is permitted to obtain non-alcoholic wines and wines with controlled designation of origin that have undergone partial de-alcoholisation

- **Physical Appearance**

White, Rosé, Red Wine.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The COTEŞTI vineyard is located on the Southern side of the Vrancea foothills of the Eastern Carpathian and Sub-Carpathian Mountains, forming a continuation of the Panciu and Odobeşti vineyards, which are located to the North. Together, the three form the widely-known 'Vrancea Vineyards' or the 'Putna Vineyards'. The vineyard is arranged in rows running from North to South between the valleys of the Milcov and Râmna rivers. The vineyard overlays the biological, pedological and climate foothill transition zone between the 'Câmpia Română' (the Romanian Plain) to the East (altitudes below 100 m) and the Sub-Carpathian arc to the West (Deleanu Hill, 698 m and Căpăţânei Hill, 592 m) at an absolute altitude of over 300 m, with a length of over 33 km and a width of 3-6 km, at the intersection between the 45° parallel and the 27° meridian.
The area demarcated for the production of the wines bearing the COTEŞTI controlled designation of origin includes the following localities in

Vrancea County:

-Localities: Vârteşcoiu, Câmpineanca, Pietroasa, Faraoanele, Râmniceanca, Beciu, Pietroasa, Olteni;

- Localities: Broşteni, Căpătanu, Pituluşa, Arva
- Localities: Cârligele, Dălhăuţi, Bonţeşti, Blidari;
- Localities: Coteşti, Budeşti, Valea Coteşti, Goleştii de Sus;
- Localities: Urecheşti, Popeşti, Tercheşti;
- Localities: Dumbrăveni, Dragosloveni, Cândeşti, Alexandru Vlahuţă, Dumbrăveni;
- Localities: Bordeşti, Bordeştii de Jos
- Localities: Tâmboeşti, Slimnic, Trestieni, Pietroasa, Pădureni, Obrejiţa
- Localities: Slobozia Bradului, Sihlea, Coroteni, Valea Beciului, Cornetu, Olăreni;

Buzău County:

- Localities Grebănu, Zăplazi, Livada, Livada Mică, Plevna, Homeşti;
- Localities: Podgoria, Oratia, Coţatcu, Tăbăcari
- Localities: Topliceni, Răduceşti

The list of the abovementioned localities shall also be deemed to include the villages and any other territorial-administrative division in the area demarcated as specified.

**LINK WITH THE GEOGRAPHICAL AREA**

**Lithologic substrate:** alternation of foothill sands and gravel of the Lower and Middle Pleistocene, covered by a mantle of clayish and sandy loess sediment. This continental Pleistocene deposit lies on top of the Pliocene marine clay, sand and marl sediments.
**Relief:** wide, quasi-horizontal stretches between rivers, mainly exposed to sunshine on their Southern and Eastern sides, but the Western slopes also benefit from sufficient sunshine and, as such, they are

adequate for the cultivation of vines, and as a result vine plantations account for a large proportion of agricultural land in the area.

**Water:** the region takes its water from the Siret, Milcov, Putna, Râmna rivers and their tributaries (Valea Seacă, Dălhăuţi, Mera, Dalgovu, Oreavu, Slimnic, Râmna, etc). The annual water flow regime is typically continental, and there is a water network which to a great extent provides the necessary water. In order to counteract the negative impact of periods of drought, especially those generated by global warming, it is advisable to set up a drip irrigation system to provide the necessary quantity water in the optimum period for the growth of the plantation.

**Climate:** typical to the steppe woods found in this area, it provides excellent conditions for the growth of high quality grape varieties, mainly due to rich solar warmth and a favourable rainfall regime. The abundant radiative flux and the average sunshine hours ensure optimal conditions for vine growth, grape ripening and sugar concentration in grapes.

**Soils:** they have a light and medium texture, ensuring a granular structure, permittivity, aeration, vertical drainage and allows for mechanical working. The chemical and biological characteristics complement the physical characteristics, forming an ensemble of characteristics that is conducive to vine growth.

The factors presented above show that the ecosystem as a whole, with its soil and climate and litho-geomorphic components, displays a clear vocation for viticulture and that it is not by chance that the Coteşti vineyard has existed for centuries and that it has a designation of origin.

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

Without additional provisions.

## CONTROL BODY

Oficiul Naţional al Viei şi Produselor Vitivinicole,
National Office for Vine and Wine Products (O.N.V.P.V.)

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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF THE GEOGRAPHICAL INDICATION

Cotnari

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Romania

## APPLICANT

Asociatia de Producatori "Domeniile Cotnari"
1 Castel
707120 sat Cotnari, Comuna Cotnari
România

0040 232 730205
office@cotnari.ro

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 10/05/2007
*Date of protection in Member State: 1993, Government Ordinance no.16/1993*

## PRODUCT DESCRIPTION

- **Raw material**

Varieties:

**White wine grape varieties:** Grasă de Cotnari, Frâncuşă, Fetească albă, Chardonnay, Sauvignon, Pinot gris, Traminer roz, Tămâioasă românească, Muscat Ottonel.

**Red/rosé wine grape varieties:** Fetească neagră, Busuioacă de Bohotin.

- **Alcohol content:**
  a) Wines bearing the traditional expression C.M.D.:
     WHITE/ROSÉ: min 11 % vol.
     RED: min 12 % vol.
  b) Wines bearing the traditional expression C.T.:
     WHITE/ROSÉ: min 12 % vol.
     RED: min 12.5 % vol.
  c) Wines bearing the traditional expression C.I.B.:
     WHITE/ROSÉ: min 12 % vol.
- **Physical Appearance**

White, Rosé, Red wine.

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**DESCRIPTION OF GEOGRAPHICAL AREA**

1. The area defined for the production of wines with the COTNARI controlled designation of origin includes the following places located in the administrative departments of Iaşi and Botoşani: Department of Iaşi

- municipality of Cotnari – the villages of: Cotnari, Hodora, Cârjoaia, Bahluiu, Iosupeni, Lupăria;
- municipality of Cepleniţa – the villages of: Cepleniţa, Buhalniţa, Zlodica;
- municipality of Scobinţi – the villages of: Scobinţi, Bădeni, Zagavia, Feteşti;
- the town of Hârlău – Hârlău town
- municipality of Deleni – the villages of: Deleni, Maxut, Feredeni, Slobozia, Poiana;
- municipality of Cucuteni – the villages of: Cucuteni, Băiceni, Săcăreşti;
- municipality of Todireşti – the villages of: Todireşti, Băiceni;
- municipality of Balş – the villages of: Balş, Boureni, Coasta Măgurii;

Department of Botoşani

- municipality of Frumuşica – the villages of: Frumuşica, Rădeni.

2. The Cotnari controlled designation of origin may be supplemented by the designation of one of the following vine-growing areas, should the producers so wish: Dealul Castel, Dealul Episcopului, Dealul Paraclis, Dealul Mândrului, Zlodica, Ţiglăi, Dealul Cătălina, Cârjoaia, Lupăria, Cepleniţa, Dealul lui Vodă, Buhalniţa, Scobinţi, Dealul Furcilor, Dealul Stânca, Hodora, Zagavia, Dealul Naslău, Hârlău, Deleni, Cucuteni, Boureni, Balş, Coasta Măgurii.

**LINK WITH THE GEOGRAPHICAL AREA**

The climate and the soil in the region are the main factors which guarantee the quality of the wines bearing the Cotnari controlled designation of origin. The natural conditions in the region are particularly suited to growing vines since the entire area is located in a CI zone.

The geological deposits which make up the landscape of the municipality of Cotnari and stud the surface of the soil on the plateau, slopes, terraces and the valleys in Lower Samartia (Volhynia), Mid-Samartia (Bessarabia) and Quaternary include marl, sand and clay mixed with fine sandstone.

In terms of climate, the Cotnari vineyards lie where the east-European air mass characteristic of the Moldavian Plain meets the Baltic air mass specific of the Suceava Plateau. The climate of the area occupied by the municipality of Cotnari is characterised by annual average temperatures of 9°C, average annual rainfall of 474.6 mm and mainly north-easterly, south-easterly and southerly winds.

In hydrographical terms, the Cotnari vineyards are part of the mid-Bahlui Basin. It should also be noted that chernozem can be found on the Cotnari vineyards, in particular on the high plateaus. This is particularly suited to growing vines and has given these vineyards their historic reputation.

The landscape of the Cotnari vineyards is characterised in particular by the Mare-Hârlău hillside (between the upper stretches of the Bahluieţ and Miletin streams) which separates the two large geomorphological sub-units of the northern Moldavian Plateau, namely the Suceava Plateau and the Moldavian Plain.

Most of the vines in these vineyards are located on this hillside, in particular the eastern slopes of the Mare-Hârlău hill. The hillside has a difference in height of some 300 m between the lowest point of the dip at the foot of the hill (100-200 m) and the summit of the structural plateaus (around 400 m) and an average gradient of 7°, but this varies between 1°

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and 3° on the sloping bank at the foot of the hill, 3° and 15° in the large section in the middle (where the vines are mainly located) and more than 15°-20° on the upper reaches of the structural plateaus.

The entire length of the hillside slope in question (between the Bahluieţ and the Miletin streams) is very uneven, so that these general figures are purely indicative. In reality, the huge variety in the landscape means hydrographical features have had a major impact on and often severely fragmented it, thus further complicating the landscape's detailed morphological configuration. The largest transverse valleys (Bahlueţ, Cârjoaia, Buhalniţa, Bahlui, Miletin) have gradually extended in a regressive manner far to the west, and mark the boundary between several areas along the hillside (Cucuteni, Cotnari, Hârlău, Frumuşica), while smaller valleys with a stream (Cucuteni, Băiceni, Stroreşti, Horodiştea, Mitoc, Graur, Zlodica, Zagavia, Deleni, Feredeni, Rădeni, Flămânzi) have sculpted within these areas a series of small basins with deposits (perfect for growing vines) which maximise the diversity of the hillside's topography as well as its aspect and incline.

The micro and medium landscape features of the hillside are subject to the potential and actual effects of heavy rainfall or the washing away of colluvial soil, which vary in intensity depending on a range of natural and anthropological factors including the gradient of the slope, which cannot be considered negligible. Thus, on the gentlest slopes (1° to 5°), erosion of the colluvial soil is relatively balanced, harder to spot and easier to take steps to prevent, while the effect of gravity and the hills' special lithological features make the moderately and very steep slopes (5° to 15°), which make up most of the wine-producing area of the region, highly unstable due to erosion and landslides, which is of particular concern when using them to grow vines. It goes without saying that empirical measures have been taken in the past at a local level, as well as current scientific and generalised initiatives on the ground, aimed at staving off these harmful processes, and indeed the vineyards and orchards (in particular in terraces) themselves act as a brake. The slopes with a gradient of more than 15° to 20° which lie in particular along the structural "cuestas" facing N, NW and NE, the most impressive of which are the hills of Cătălinei, Dealului Baltă, Zlodicăi, Buhalniţei and the hill of Bahluiului (Zagavia-Polovraci), are the ones which have the greatest morphodynamic instability (in particular, heavy landslides). Since growing vines there is risky, transforming these hillsides into forest has proven to be the soundest economic anti-erosion investment.

The Vodă hillside ("Dealul lui Vodă" (317 m)) situated to the east of Scobinţi is a special case. Due to its almost conical shape it forms a sort of miniature Tokaj. However, in terms of how it came into being, it has been eroded in a completely different way to the big hillside to the west of which it is still part due to its structural aspect and altitude. Its form and isolation and the fact that it has large radial ridges as a result of heavy rainfall and landslides are the reasons why it is only partially covered in vineyards planted to prevent erosion. Equally picturesque is the peak of the "Ţiglaiele lui Baltă" located on the eastern border of Cotnari, which is in fact three peaks ("ţiglaie") with an altitude of between 212 and 232 m, protected by the sandstone slabs of the Samartia area. This peak, which is partially separated from the Cotnari hillside by the Zlodicăi dip and the Valea Ungurilor, is asymmetrical: its eastern flank falls less steeply and is covered by tightly growing vines, while the western flank (front de cuesta) slopes steeply and is covered by pasture and forest plantations.

The wines produced by these vineyards vary greatly in terms of the special features of the varieties used because they are influenced by the characteristics of the slope on which

they were produced.

The wines are usually full-bodied, very often with residual sugar, but when the autumn is long and dry, with the effect of noble rot, it is possible to produce the very high quality wines which have given the vineyards their reputation, namely the natural sweet wines designated as "sélection de grains nobles".

These wines, which often have an alcohol content of more than 12 % vol and which contain residual sugar, are suitable for ageing.

**SPECIFIC LABELLING RULES (IF ANY)**

Without additional provisions.

**CONTROL BODY**

Oficiul Naţional al Viei şi Produselor Vitivinicole,
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## NAME OF THE GEOGRAPHICAL INDICATION

**DEALU MARE**

## PRODUCT CATEGORY

**Wine**
**Quality sparkling wine**
**Semi-sparkling wine**
**Quality aromatic sparkling wine**

## COUNTRY OF ORIGIN

Romania

## APPLICANT

Asocia^ia Profesionala Vitivinicola Dealu Mare 92 Gageni
107402 Ploie§ti, jud. Prahova Romania

Tel 0040 244 530 955, Fax 0040 244 599216
office@halewood.com.ro

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union: 10/05/2007*
*Date of protection in the Member State and reference to national decision: 1994, Government Ordinance no. 16/1994*

## PRODUCT DESCRIPTION

***WINE***

**Raw Material**
The grape varieties which may be used for obtaining wines with the 'DEALU MARE' controlled designation of origin are the following:
**White varieties:** Chardonnay, Pinot gris, Pinot blanc, Riesling de Rhin, Riesling italian, Sauvignon, Feteasca alba, Feteasca regala, Muscat Ottonel, Tamaioasa romaneasca, Viognier, Aligote, Traminer roz, Grasa de Cotnari, Crampo§ie selectionata, Trebbiano.
**Red/rose varieties:** Busuioaca de Bohotin, Cabernet Sauvignon, Cabernet franc, Pinot noir, Feteasca neagra, Merlot, Burgund mare, Syrah, Novac, Negru de Draga§ani, Negru aromat, Sangiovese, Grenache, Mourvedre, Petit verdot, Nebbiolo, Barbera, Babeasca neagra.
**Alcohol content:**

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Wine produced in the area demarcated for the 'DEALU MARE' has an actual alcoholic strength of minimum 11 % by volume, depending on the quality of grapes at harvest, given by the sugar content**.Physical Appearance** White, Rose, Red Wine.

**QUALITY SPARKLING WINE**

**Raw Material**
The grape varieties which may be used for obtaining quality sparkling wines with the 'DEALU MARE' controlled designation of origin are the following:
**White varieties:** Chardonnay, Pinot Gris, Pinot blanc, Sauvignon, Riesling Italian, Riesling de Rhin, Feteasca regala, Feteasca alba, Traminer roz, Viognier.
**Red/rose varieties:** Pinot noir, Merlot, Burgund mare.

**Alcohol content:**
The actual alcoholic strength of quality sparkling wines, including that resulting from the addition of expedition liqueur is minimum 10, 0% by volume.
**Physical Appearance**
White, Rose, Red Wine.

**SEMI-SPARKLING WINE Raw Material**
The grape varieties which may be used for obtaining semi-sparkling wines with the 'DEALU MARE' controlled designation of origin are the following:
**White varieties:** Feteasca regala, Feteasca alba, Riesling italian, Riesling de Rhin, Chardonnay, Sauvignon, Muscat Ottonel, Tamaioasa romaneasca, Viognier, Pinot gris.
**Red/rose varieties:** Feteasca Neagra, Merlot, Pinot noir, Burgund mare.

**Alcohol content:**
The actual alcoholic strength of the wines which can become semi-sparkling wines is minimum 7 % by volume and the total alcoholic strength of wines is minimum 9 % by volume.

**Physical Appearance**
White, Rose, Red Wine

**QUALITY AROMATIC SPARKLING WINE Raw Material**
The grape varieties which may be used for obtaining quality aromatic sparkling wines with the 'DEALU MARE' controlled designation of origin are the following: Muscat Ottonel, Moscato Bianco, Tamaioasa romaneasca and Busuioaca de Bohotin.

**Alcohol content:**
The actual alcoholic strength of the quality aromatic sparkling wines is minimum 6 % by volume and the total alcoholic strength is minimum 10.0 % by volume.

**Physical Appearance**
White, Rose.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The demarcated area for the production of wines, quality sparkling wines, semi-sparkling wines with the **'DEALU MARE'** controlled designation of origin, shall consist of the following localities grouped according to sub-designations of origin, located in Prahova and Buzau counties; As regards quality aromatic sparkling wines also the harvest of grapes, grape production, fermentation and bottling are made in the localities situated in the Prahova and Buzau counties.

Prahova County

**1. 'DEALU MARE-BOLDE§TI' sub-designation of origin**
- the town of Bolde§ti-Scaieni: Seciu;
- the municipality of Bucov: the villages of Plea§a and Bucov;
- the municipality of Plopu: the villages of Galmeia and Plopu.

The 'DEALU MARE-BOLDE§TI' sub-designation of origin may also be supplemented by one of the following single vineyard designations*: SECIU, DEALU FRUMOS, VALEA CORBULUI.

**2. 'DEALU MARE-VALEA CALUGAREASCA' sub-designation of origin**

- the municipality of Valea Calugareasca: the villages of Valea Calugareasca, Valea Larga, Valea Nicovani, Valea Poienii, Valea Mantei, Valea Popii, Valea Ursoi, Varfurile, Schiau, Rachieri, and Valea Saraca;
- the municipality of Bucov: the villages of Chi^orani, Valea Orlei, Bucov, and Bighilin;
- the municipality of Albe§ti-Paleologu: the village of Albe§ti - Paleologu;
- the town of Urlafi: Valea Mieilor.

The 'DEALU MARE-VALEA CALUGAREASCA' sub-designation of origin may also be supplemented by one of the following single vineyard designations *: CHIJORANI, VALEA ORLEI, VALEA POPII VALEA SARACA, VALEA MANTEI, VALEA POIENII, VALEA NICOVANI, VALEA LARGA, VALEA MIEILOR.

**3. 'DEALU MARE-URLAJI' sub-designation of origin**
- the town of Urlafi: Urla^i, Arione§tii Noi, Arione§tii Vechi, Cherba, Marun^is, Orzoaia de Jos, Orzoaia de Sus, Valea Bobului, Valea Crangului, Valea Nucetului, Valea Pietrei, Valea Seman, Valea Urloi, and Jercalai.

The 'DEALU MARE-URLAJI' sub-designation of origin may also be supplemented by one of the following single vineyard designations*: VALEA PIETREI, VALEA BOBULUI, VALEA NUCETULUI, VIA DOMNEASCA, VALEA URLOI, VALEA SEMAN, VALEA CRANGULUI.

**4. 'DEALU MARE-CEPTURA' sub-designation of origin**
- the municipality of Ceptura: the villages of Ceptura de Jos, Ceptura de Sus, Malu Ro§u, Rotari, and §oime§ti;
- the municipality of Fantanele: the villages of Fantanele and Bozieni.

The 'DEALU MARE - CEPTURA' sub-designation of origin may also be supplemented by one of the following single vineyard designations*: MALU RO§U, VALEA GARDULUI, VALEA MANASTIRII.

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**5. 'DEALU MARE-TOHANI' sub-designation of origin**
- the municipality of Gura Vadului: the villages of Gura Vadului, Per§unari, and Tohani;
- the municipality of Vadu Sapat: the villages of Vadu Sapat, Ghinoaica, and Ungureni;
- the municipality of Calugareni: the villages of Calugareni, and Valea Scheilor;
- the municipality of Jugureni: the villages of Jugureni and Boboci;

The 'DEALU MARE-TOHANI' sub-designation of origin may also be supplemented by one of the following single vineyard designations*: VARFUL CU DOR, GURA VADULUI, DUMBRAVA, VADU SAPAT.

Buzau County

**6. 'DEALU MARE-BREAZA' sub-designation of origin**
- the municipality of Breaza: Breaza, Badeni, Greceanca, Valeanca-Vilane§ti, and Vispe§ti;
- the municipality of Naeni: Naeni, Fin^e^ti, Fantanele, Prosca, and Varf;
- the municipality of Sahateni: Sahateni, and Istri^a de Jos.

The 'DEALU MARE-BREAZA' sub-designation of origin may also be supplemented by one of the following single vineyard designations*: BREAZA, GRECEANCA, NAENI, VISPE§TI, FINTE§TI, SAHATENI.

**7. 'DEALU MARE-MEREI' sub-designation of origin**
- the municipality of Merei: Merei, Dealul Viei, Ciobanoaia, Izvoru Dulce, Gura Sara^ii, Nenciule§ti, Dobrile§ti, Sarata Monteoru, Valea Putului-Merei, and Ograzile;
- the municipality of Ulmeni: the village of Valcele.

The 'DEALU MARE-MEREI' sub-designation of origin may also be supplemented by one of the following single vineyard designations*: IZVORU DULCE, GURA SARAJII, DEALUL VIEI, DOBRILE§TI, NENCIULE§TI, VALEA PUJULUI, CIOBANOAIA.

**8. 'DEALU MARE-ZORE§TI' sub-designation of origin**
- Verne§ti: the villages of Veme§ti, Zore§ti, Sasenii pe Vale, Sasenii Noi, Sasenii Vechi, Niscov, Nenciu, Carlomane§ti, and Cande§ti.

The 'DEALU MARE-ZORE§TI' sub-designation of origin may also be supplemented by one of the following single vineyard designations*: VALEA TEANCULUI, DEALUL ZORILOR, NI§COV.

## LINK WITH THE GEOGRAPHICAL AREA

The quality and characteristics of "Dealu Mare" wines are mainly due to the geographical environment with its natural and human factors.

### (WINE, QUALITY SPARKLING WINE)

The Dealu Mare vineyards falls into the southern Carpathian hills, covering hills and valleys located between the river Teleajen to west and the river Buzau to east. The vineyard is bounded on the north by the high hills and forests and on the south by a demarcation which corresponds for Calugareasca Valley viticulture center with Ploiesti-Buzau highway, and which, from the Buzau Urlafi retreats to the foot of the slope to a distance of 2-3 km north of the road. As a settlement, Dealu Mare vineyard is located between parallels 44 $^{0}$ 59 '- 45 $^{0}$ 32' north latitude and 26 o 02 '- 27 o 00' east longitude. From the geomorphologic, it is part of the great unity of Sub Carpathians of curvature, whereby the slopes of hills and vineyards occupy their depressions. Massive vineyard stretches over a length of about 65 km and a width ranging between 3 and 12

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km. The vineyard is situated on the territory of Prahova and Buzau counties on administrative chart.
**Natural setting:** The lithology is represented by facies belonging both to the Levantine and to the Villafranchian eras, with successive layers of gravel, sand and clay which have formed soil-forming sediments made of clay, loam, sand and gravel.
**Soils:** A great diversity of soils is found in this wine-growing area, due both to the turmoil this region has been subjected to and to very active erosion.
The western part of the Dealu Mare area has soils formed on red clay and marl and, to a lesser extent, on fine reddish sand. These soils which have high iron oxide content are highly recommended for the cultivation of red wine varieties.
The base of the soils in the eastern part of the area consists of Sarmatic limestone, clay, sandstone and dacitic tuff, and fine sand deposits alternating with gravel made of fragments of crystalline rocks, loam and loess.
In terms of genetic types, the western part is dominated by eroded forest brown-red soils , while the eastern part is dominated by rendzina, pseudo-rendzina and, to a lesser extent, soils formed from sandy soils. Certain wine-growing centres have skeletal soils, with the source rock at shallow depth and a high content of calcium carbonate, which favours the production of aromatic wines.
**Topography:** Geologic studies have shown that the Dealu Mare area acquired its present appearance at the end of the Pliocene Epoch (the Levantine sub-stage), following the last tectonic moves that caused the elevation of the Carpathian Mountains. In certain places, on the slopes, Levantine deposits appear at the surface.
The hilly area is crossed by a large number of valleys generally opened towards the south-east, which demarcate a series of almost parallel hills with an altitude varying between 134 to 170 m towards the plain and 460 to 550 m in the area of the higher hills.
The general orientation of the valleys from the north to the south creates very favourable conditions for vine cultivation, which occupies both slopes of the hills. The slopes are mainly exposed to the south, south-east and south-west.
Vine is mainly cultivated on slopes with a gradient varying between 8% and 30% and, to a lesser extent, on slopes with a higher gradient.
The evolution of the topography tends towards the deepening of the valleys and the steepening of the slopes through the intensification of the erosion process which increases towards the centre and the western boundary of the vineyard.
**Water:** The main rivers (Buzau, Cricovul Sarat, Teleajen) have important flow rates even during seasons with reduced precipitation and the streams on the southern slopes of Dealul Mare have more reduced flow rates and a torrential character. As a whole, the water supply in this vineyard can be regarded as sufficient and of good quality.
**Climate:** The weather data recorded over a period of 30 years show that the average annual temperature oscillates around 10.8 °C in the western part of the vineyard and around 11.2 °C in the eastern part.
Winters are relatively short and the cold weather intensifies in January and the first half of February. The average temperature of the coldest month (January) is of -2.1 °C, varying between -9.5 °C and +4.3 °C.
The last spring frost comes around the date of 10 April, while the first autumn frost is recorded on average on 30 October. The length of the period without frost is 202 days on average.
The average temperature of the hottest month (July) is of +22.4 °C, with variations between +20.7 °C and +25.6 °C.
The number of days with temperatures above 10 °C varies between 175 and 226.
The sum of active temperatures is between 3 300 and 4 040.
Generally, the heliothermal resources in the Dealu Mare vineyard are significant, favouring a good ripening of the fruit and of the vine wood.

The vineyard benefits from the shelter offered by the sub-Carpathian hills the altitude of which increases gradually, blocking the cold currents from the north, north-west and north-east.
Precipitations are richer in the western part of the vineyard, i.e. 587.7 mm, and decrease towards the east to 508 mm.
The water accumulating in the soil during winter favours the intense growth of the sprouts in the first part of the vegetation period, while the rains at the beginning of summer stimulate the growth of grape berries. During the grape maturation stage (August - September), precipitations are more reduced, favourable for ripening.
Summer rains are sometimes torrential, causing the erosion of the humus horizon or even of the entire profile on lands with high gradient.

## LINK WITH THE GEOGRAPHICAL AREA (SEMI-SPARKLING WINE, QUALITY AROMATIC SPARKLING WINE)

Dealu Mare viticultural area is the massive wine rennet, which covers a long stretch of about 65 km long and 5-12 km wide between the rivers Teleajen and Buzau. It runs from one side of sides of the parallel 45 o and between the meridians 26 o and 26 o 45 'east longitude. From administrative point of view, Dealu Mare vineyard is located in Prahova and Buzau counties. **The natural factors**
Sedimentary deposits of the viticultural Dealu Mare area facies consist of belonging both Levantine and Vilafranchian and sequence of gravels, sands and clays which were solidification sediments formed, consisting of clays, clays, sands and gravels. Dealu Mare viticultural relief differentiates two component units: external Subcarpathians and Piedmont Plain Buzau-Teleajen. External Subcarpathians are hills named generic Dealu Mare. He shows a lower trend from east to west. The maximum in eastern side is 754 m (Dealu Istria) and in the west by 406 m. Piedmont Plain Buzau-Teleajen bowed slowly from 300-200 m to 100-80 m. It enhances the vines because most forms its southern exhibition.
Dealu Mare viticultural area has sufficient water resources. Main Rivers (Teleajen, Cricovul Sarat and Buzau) have important flow even in seasons with low rainfall and streams in the Southern Clin of Dealu Mare have low flow rates and drainage system torrential. Groundwater flows are discontinuous and variable, rich in the Carpathian- piedmont plain.
Climate in Dealu Mare is temperate continental characterized by cold winters and hot summers, but with a Eastern Europe soften excessively. The average of anual temperature is 11.3oC and precipitation are anual 642 mm. During conventional vine growing in Dealu Mare record amount of useful temperatures 3411 o, insolation of 1520 hours the solar energy and amount of rainfall of 395 mm. In some harvested years Dealu Mare presents exceptional oenoclimatic skill.
**The human factors**
In Dealu Mare area wines are produced from ancient times. At the beginings wines were used in religious worship. Later wine production has become an economic activity, wines from Dealu Mare vineyards being sold in the country and beyond. The tradition of working in the vineyard, winery and cellar was transmitted from generation to generation. Today in the Dealu Mare area are small, medium and large wine producers, which defined your specific products with their typicality that carefully performed each year. In recent years were distinguish several manufacturers of high quality wines. In Dealu Mare, oenology defined as the science of wine and wine products was founded by achievement of the knowledge base associated to vine and wine, developing and implementing new technologies respecting the principles of sustainable development and the achievement of quality systems which ensures quality and consumer safety . All these objectives were realised by the Winemaking Research - Development Valea Calugareasca Institute functioning in Dealu Mare since 1949.
Over the time, planting of vine became a tradition passing from generation to generation, being part of the lifestyle of wine growers villages. Vineyards represents a way of economic capitalize

of less fertile land of hills but and a way of environmental protection and enhancement of it, without affecting his integrity.
White wines from the Dealu Mare vineyard is characterized by extractivity, balanced structure and a good acidity, transmitted by the south-east exhibition of slopes, and cultural practices which maintains moderate production levels. Red wines from Dealu Mare are recognised for fine tannins and color such as the wines from the centers Urlafi and Valea Calugareasca, where the influence of brown-reddish soils rich in ferric salts is obvious. At the same time, in other known centers like Ceptura, Tohani or Merei, red wines are more robust, vigurous, with increased staining intensity, features transmited by the good heliothermic resources and the soils with light texture.

## SPECIF RULES FOR LABELLING

WITHOUT ADDITIONAL PROVISIONS

## CONTROL BODY

Oficiul National al Viei §i Produselor Vitivinicole

National Office for Vine and Wine Products (O.N.V.P.V.)
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V

*(Announcements)*

# OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2010/C 241/04)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ([1]). Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**'MAGIUN DE PRUNE TOPOLOVENI'**

**EC No: RO-PGI-0005-0763-04.03.2009**

**PDO ( ) PGI ( X )**

This Single Document sets out the main elements of the product specification for information purposes.

1. **Name:**

'Magiun de prune Topoloveni'

2. **Member State or third country:**

Romania

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product:*

Class 1.6. Fruit, vegetables and cereals fresh or processed

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

*Magiun de prune Topoloveni* is a fine, homogenous paste with a shiny surface and which contains no lumps or pieces of peel. These qualities are imparted by the specific local production method. *Magiun de prune Topoloveni* is made using quality plums that are carefully selected when they are fully ripe. The skin of the fruit is incorporated into the final product, thereby increasing its nutritional value, as it is well-known that the skin contains that greatest proportion of active biological substances and nutrients (antioxidants, vitamins, soluble and insoluble dietary fibre, etc.).

The magiun is dark brown in colour because it is made from plums that are fully ripe. The colour is also influenced by the long boiling time during the concentration phase.

([1]) OJ L 93, 31.3.2006, p. 12.

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The magiun has a pleasant sweet-sour taste derived from the fully ripe plums, and a strong, pleasant smell. It has no taste or smell of burning, fermentation or mould.

3.3. *Raw materials (for processed products only):*

*Magiun de prune Topoloveni* is made from fully ripe common plums (*Prunus domestica* L. ssp *domestica*) and derivatives thereof: Stanley, Pitestean, Tuleu timpuriu, Tuleu gras, Grasa ameliorata, Grasa Romanesca, Bistriteana, Vinata Romaneasca, Brumarii, Valcean, Centenar, Pescarus, Dimbovita, Tomnatici de Caran Sebes, Silvia, Boambe de Leordeni.

These varieties of plum have the qualities needed to make magiun: when they ripen fully over a long period of time at a moderate (mild) temperature they are rich in carbohydrates (natural sugar) and vitamin C.

Only fully ripe and carefully selected fruit are used to produce *Magiun de prune Topoloveni*. The fruit must be healthy, picked from orchards where chemical fertilisers are not used excessively, and bear no signs of rot, machine damage or visible damage caused by insects, mites or other pests.

3.4. *Feed (for products of animal origin only):*

—

3.5. *Specific steps in production that must take place in the defined geographical area:*

The facility in which plums used to make *Magiun de prune Topoloveni* are processed must be located within the geographical area defined under point 4.

Reception: the plums are delivered to the processing facility and stored in areas especially intended for that purpose, which are cool, clean, and free of any foreign odours.

Washing: performed mechanically in washing machines with showers for rinsing, using cold drinking water. The washing is permanently supervised to ensure that sand or other impurities do not get into the final product.

Sorting: the washed plums travel along a raised conveyor belt, where unsuitable plums are identified and removed.

Heat treatment: the plums are heated in special stainless steel recipients, using steam at a temperature of 80 °C and a pressure of 1,5 atm for 4-5 minutes.

Crushing takes place in two stages: the plums are first passed through fruit pulpers (sieves) with apertures of maximum 3 mm and then through fruit finishers (sieves) with apertures of 1,8-2 mm, so that the pulp is as clean and homogenous as possible.

Concentration: the plum pulp is concentrated by boiling in open, double-walled vats, up to a concentration of minimum 55 % dry matter, thereby producing the *Magiun de prune Topoloveni*. The purpose of the concentration process is to eliminate water from the plums at a controlled temperature. The concentration process uses steam, which circulates through the double walls of the vats until the product reaches a concentration of 50-52 °Bx. The process lasts 9-12 hours depending on the dry matter content of the raw material.

The double-walled vats are fitted with wooden anchor stirrers, which ensure that the plum pulp is constantly kept in a homogenous state in order to prevent sticking and caramelisation. Concentration is checked by qualified staff using a portable refractometer to determine the quality of the finished product. Boiling time should not be extended beyond the point where a concentration of 60 °Bx has been attained, as this can result in the *Magiun de prune Topoloveni* acquiring a burnt smell and taste. Reducing boiling time, on the other hand, may cause the finished product to ferment.

Decanting — cooling: The batch of *Magiun de prune Topoloveni* is decanted evenly by hand into three 200 litre capacity barrels lined with PVC sacks (food-quality film), using large wooden spoons. The magiun is deposited in thin layers to speed up the process of cooling at room temperature before being stored in special storage areas.

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The barrels lined with food-quality film are filled gradually over 5-7 days, which is the time it takes the *Magiun de prune Topoloveni* to cool completely, depending on room temperature. Cooling is checked organoleptically, using a wooden paddle or ladle (spoon).

The addition of preservatives or sweeteners is prohibited, regardless of the quality of the raw material used.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

*Magiun de prune Topoloveni* is packaged and stored within the defined geographical area, specifically in the town of Topoloveni, to prevent any alteration of its qualities. The procedure for maturing and drying the magiun must be strictly followed.

If the packaging is not properly done, physical, chemical and biological agents acting under the effects of the air and heat outside the barrels may affect the colour, smell and taste of the magiun.

The product must be monitored throughout the packaging and cooling period to prevent condensation (i.e. the appearance of microscopic quantities of water), which could facilitate the growth of micro-organisms such as bacteria, yeasts and moulds.

*Magiun de prune Topoloveni* is packaged in bulk and in jars.

The bulk product is packaged in barrels lined with food-quality film (PVC sack). The barrels containing the magiun are cooled, the edges of the PVC sacks (food-quality film) are cleaned and folded over, a PVC disk of food-quality film is placed on top and the barrels are then sealed with a lid.

Bulk packaging is necessary because only fresh plums are used as raw material, and these are available for a short period of time only, up to 60 days per year (15 August to 15 October). The bulk-packaged product is not pasteurised.

Packaging in glass jars: the jars are filled automatically (i.e. on a packaging line)with *Magiun de prune Topoloveni*, sealed and then pasteurised as follows:

— for 350 g jars, the following method is used: the temperature is raised to 100 °C over 15 minutes, maintained at this level for 25 minutes and then returned to the original temperature over 15 minutes,

— for 800 g jars, the following method is used: the temperature is raised to 105 °C over 15 minutes, maintained at this level for 45 minutes and then returned to the original temperature over 15 minutes.

The jars containing *Magiun de prune Topoloveni* are removed from the autoclave, placed in containers and stored in the special storage area, i.e. in clean, cool (maximum temperature 20 °C), well-ventilated storage spaces that are protected from freezing and which contain no foreign odours.

The different stages in the process of making *Magiun de prune Topoloveni* (the heating of the plums, the concentration of the plum pulp and lastly the bulk packaging of the magiun in barrels) all take a long time, in keeping with the tradition of the product.

3.7. *Specific rules concerning labelling:*

Labelling takes place in the storage area and is carried out in accordance with the legislation in force.

Each container must bear the producer's label. The name 'Magiun de prune Topoloveni' must appear on this label.

After Community registration, the words 'protected geographical indication' or the abbreviation PGI will have to appear on the packaging label, next to the product name: 'Magiun de prune Topoloveni'.

The right-hand part of the label must bear the inspection and certification body's product certification mark: 'LAREX CERT'.

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4. **Concise definition of the geographical area:**

The geographical area of production of *Magiun de prune Topoloveni* comprises the following administrative area:

— the town of Topoloveni,

— the village of Vițicheşti,

— the village of Țigăneşti,

— the village of Boțarcani,

— the village of Gorăneşti,

— the village of Crinţeşti,

— the village of Inuri,

— the village of Goleştii Badii.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The Topoloveni fruit-growing area is ideal for plum-growing, owing to the temperate continental climate and local pedoclimatic conditions. The slopes, where average annual temperatures are higher than in other fruit-growing areas, are particularly suitable. The area is characterised by podzols and red-brown podzolic soils.

The predominant type of soil is brown earth, ranging from luvisols to eroded, colluvial and alluvial brown earths, with an average or low humus content.

Weather conditions in the area are favourable for fruit tree cultivation: the average multi-annual temperature is 9,7 °C, the absolute maximum temperature is 38,8 °C and the absolute minimum temperature is – 24,4 °C; total annual precipitation is 663,3 mm.

The first autumn frosts come at the end of October and the last frosts occur in the second 10-day period of April or, very occasionally, later.

The proportions of the different plum varieties vary each year depending on weather conditions.

Plums are grown on approximately 25 % of the total area of fruit-growing land. In Argeş county plum orchards occupy around 17 000 ha.

Local expertise in selecting the plums, monitoring the boiling and maturing process and testing the product organoleptically have helped to preserve and develop the method of making magiun that is specific to the geographical area.

5.2. *Specificity of the product:*

*Magiun de prune Topoloveni* is a product with a firm consistency, made from plums that are harvested when fully ripe, carefully selected and then boiled in indirectly fired special double-walled vats and continuously stirred with wooden stirrers. Because water is eliminated during the manufacturing process, *Magiun de prune Topoloveni* is rich in soluble and insoluble dietary fibre (34,2 %). It does not contain any added sugars or other sweeteners and it has the aroma and flavour of plums.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The link between *Magiun de prune Topoloveni* and the production region lies chiefly in the product's reputation, which stems from a long-standing and unique production tradition and its exceptional health-giving qualities. These are the result of local expertise and the local production method.

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The locally developed production method consists in processing specific varieties of plum by boiling them over a long period of time in open, double-walled vats while constantly stirring the pulp until the magiun is obtained, without adding sugar or preservatives.

The skill and experience of the local population are different from the methods used in other parts of Romania and in neighbouring regions, as the boiling and concentration process takes place in twin open vats and never in a vacuum.

The local method of preparing magiun has been passed down from one generation to the next, and its reputation has been maintained, both in the geographical area and throughout Romania.

Magiun is mentioned in ethnographic documents as being an important product for most of the inhabitants of the Topoloveni area, and is one of the local sources of income. Topoloveni market, which is the main market in the area, is well-known throughout the southern sub-Carpathians for the plum products that are sold there, and in particular for magiun.

The quality and the characteristic features of *Magiun de prune Topoloveni* are guaranteed by the method used to produce it: the boiling of the plums to eliminate water, the concentration of the plums at a controlled temperature and the constant stirring of the product with wooden stirrers to give it a homogenous texture. These production stages are not part of the process in other regions.

The reputation of *Magiun de prune Topoloveni* is linked to a long tradition of magiun production in Topoloveni. According to local archives, the tradition of making magiun in the area dates back to 1914, when the first magiun factory was established by a local family (the family of Maximilian Popovici).

In 1941, the factory was taken over by the Ministry of Agriculture and given the name 'Cooperativa din Topoloveni' (Topoloveni Cooperative) so that magiun production capacity could be increased. In 1972, the factory's name was changed to 'Intreprinderea de legume și fructe Pitești' (Pitești Vegetable and Fruit Enterprise). In 1981, the factory was taken over by the local authorities and renamed 'Intreprinderea de prelucrarea și industrializarea legumelor si fructelor Topoloveni' (Topoloveni Vegetable and Fruit Processing Enterprise). In 2001, the factory was purchased by SC Sonimplex Serv Com SRL. Production of *Magiun de prune Topoloveni* currently stands at around 200 tonnes per year.

The reputation of *Magiun de prune Topoloveni* is attested by frequent articles and specialist reports in the local and national media (*Jurnalul Național, Adevărul, the Money Channel, Gândul, Capital*) and by the prizes it has won since 2002 at exhibitions, such as *Salonul Național de Conserve* (National Canned Products Fair) organised by the Romanian General Industrial Association, where it won the *Marca de Aur* (Golden Trademark) prize for excellence in the magiun category. In 2010, *Magiun de prune Topoloveni* was awarded a prize by the ITQI (International Taste & Quality Institute).

In 2008-2010, programmes were broadcast in the local and national media, promoting the specific qualities of *Magiun de prune Topoloveni*. The authenticity of *Magiun de prune Topoloveni* is maintained by the fact that it continues to be sold at farmers' markets like the one in Topoloveni.

The local culinary tradition of magiun has also been strengthened by presentations and tastings at national and international trade fairs and exhibitions (Green Week Berlin, Fruit Logistica Berlin, Alimentaria Barcelona).

**Publication reference of the specification:**

Website: http://www.mapam.ro, link 'Agricultura' and sub-heading 'produse alimentare'

http://www.madr.ro/pages/page.php?self=01&sub=0103&art=010305&var=010302

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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Murfatlar

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Romania

## APPLICANT

Asociaţia producătorilor şi comercianţilor devinuri cu denumire de origine Murfatlar
1 Murfatlar
905100
România

Tel: 0040 241 706850
office@murfatlar.com

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 10/05/2007
*Date of protection in the Member State and reference to national decision:* 1993 *Government Ordinance no. 16/1993*

## PRODUCT DESCRIPTION

- **Raw Material**

  The following grape varieties may be used to obtain white, red or rosé liqueur wines with the 'Murfatlar' protected designation of origin:

  - **White varieties:** Muscat Ottonel, Pinot Gris, Chardonnay, Sauvignon, Riesling italian, Riesling de Rhin, Fetească regală, Fetească albă, Crâmpoşie, Columna, Tămâioasă Românească
  - **Red/rosé varieties:** Pinot Noir, Fetească Neagră, Merlot, Cabernet Sauvignon, Syrah, Burgund mare.

- **Alcohol content :**

  **- Minimum alcohol content: 11 % vol**

  **- Maximum alcohol content: 15 % vol**

- **Physical Appearance**

White, rosé, red wine.

## DESCRIPTION OF GEOGRAPHICAL AREA

The area defined for the production of liqueur wines with the 'Murfatlar' registered designation of origin includes the following areas in the county of Constanţa:
'**MURFATLAR**' designation of origin:
- Town of Murfatlar - Villages of Murfatlar, Siminoc

| | |
|---|---|
| - Commune of Valu lui Traian | - Village of Valu lui Traian |
| - Commune of Poarta Albă | - Villages of Poarta Albă, Nazarcea |
| - Town of Ovidiu | - Commune of Ovidiu, village de Poiana |
| - Commune of Ciocârlia | - Village of Ciocârlia |

'**MEDGIDIA**' sub-designation of origin, which may accompany the designation of origin 'MURFATLAR':

| | |
|---|---|
| - City of Medgidia | - Areas of Medgidia, Remus Opreanu, Valea Dacilor |
| - Commune of Castelu | - Villages of Castelu, Cuza Vodă, Nisipari |
| - Commune of Siliştea | - Village of Siliştea |
| - Commune of Tortoman | - Village of Tortoman |
| - Commune of Peştera | - Villages of Peştera, Ivrinezu Mic |
| - Commune of Mircea Vodă | - Villages of Mircea Vodă, Satu Nou, Tibrinu, Saligny, Stefan cel Mare, Gherghina |

'**CERNAVODĂ**' sub-designation of origin, which may accompany the designation of origin 'MURFATLAR':

| | |
|---|---|
| - Town of Cernavodă | - Commune of Cernavodă |
| - Commune of Seimeni | - Villages of Seimeni, Seimenii Mici; |
| - Commune of Rasova | - Villages of Rasova, Cochirleni. |

**LINK WITH GEOGRAPHICAL AREA**

The climate and soil in the region are the main factors ensuring the quality of liqueur wines with the 'Murfatlar' registered designation of origin. The natural conditions which converge in this region are particularly well suited to vine cultivation, with the whole area located within the CII region, as established under Order No 645/2005 of the Ministry of Agriculture and Rural Development (MARD) on the approval of the classification of Romanian wine-growing regions in the wine-growing regions of the European Union, and on the conditions for applying corrections to the alcoholic strength and acidity of harvested grapes at different processing stages.

The Murfatlar vineyard is situated on the southern Dobrogean Plateau on both sides of the Carasu valley, on the parallel 44°15' north latitude. From a geographical perspective, the Murfatlar vineyard is located in south east Romania, between the Danube and the Black Sea, lying at the centre of the Dobrogean Plateau.

In terms of the climate, the area enjoys plentiful sunshine and considerable heliothermal resources, with the lowest atmospheric precipitation rates in the country, both in terms of quantity and on average. The soil consists primarily of Muschelkalk, rich in calcium carbonate, which is an important factor influencing the quality of the wine.

All the conditions of the natural environment, in particular the pedological and heliothermal conditions are especially well suited to vine cultivation and the provision of higher quality products. A well organised irrigation system compensates for the lack of humidity.

**The geological substrate** of the Murfatlar vineyard comprises loess and loess sediment covering the Mesozoic and Tertiary limestone and calcareous sandstone of the southern Dobrogean Plateau, or diluvial and colluvial sediment.

The relief is tabular in structure, at an absolute altitude of 100 to 130 m, and shows infrequent but deep fragmentation in the form of sharply inclined valleys (15 to 30°) like the frontslopes of cuestas (left bank of the Carasu asymmetric valley), or relatively symmetrical valleys, like canyons, which have been affected by intense slope processes stabilised locally by means of terraces and other forms of human intervention for preventing erosion, with a view to harnessing the farming (in particular wine-growing) potential.

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**The climate** is continental, with hot, dry summers, mild winters, and an early spring and late autumn, conditions which are ideal for grapes to ripen and over-ripen in. The heliothermal potential, which is amongst the highest in the country, produces 130 kcal/cm$^2$ of solar radiation, 2 220 to 2 300 hours of sunshine and positive temperatures of 4 200°C per year.
**The sub-climate** is predominantly influenced by the canal linking the Danube to the Black Sea, which cuts through the vineyard from the west to the east, as well as the reflection of the sunlight and thermal inertia of the bordering areas. The slopes of the Danube-Black Sea Canal and the difference in temperature between the soil and water cause air to shift, overlaying wind flows coming from the centre of Dobrogea.
**The soil** is largely steppe chernozem mollisols (carbonated and typical chernozems) on loess substrates, typical and lithic rendzinas, regosols and erodosols on slopes having undergone significant natural or anthropogenic degradation.

**Causal interaction**: the characteristics of the grape must from which it is made give liqueur wine with the 'Murfatlar' registered designation of origin its specific nature. These characteristics are linked to the grape varieties which benefit from plentiful sunshine, heliothermal resources which are amongst the highest in the country, and low precipitation. These factors help the grapes to ripen better which enables a sugar-rich must to be obtained. The sea has a favourable impact on the local climate, particularly in autumn, by moderating the temperature. The soil, which is rich in calcium carbonate, is an important factor influencing the quality of the wine.

**SPECIFIC LABELLING RULES (IF ANY)**

[…]

Without additional provisions.

**CONTROL BODY**

Oficiul Naţional al Viei şi Produselor Vitivinicole (O.N.V.P.V.),
the National Office for Vine and Wine Products
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**TECHNICAL SPECIFICATIONS FOR**
**REGISTRATION OF GEOGRAPHICAL INDICATIONS**

## NAME OF GEOGRAPHICAL INDICATION

Odobeşti

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

România

## APPLICANT

Asociaţia Interprofesională Vitivinicolă Vrancea-Pietroasa
12 Avântului
620075 Focşani
România

0040 237 221574
corina.nedelcu@vinconromania.com

## PROTECTION IN COUNTRY OF ORIGIN

*Date of protection in the European Union:* 10/05/2007
*Date of protection in the Member State and reference to national decision:* 1993, *Government Ordinance no. 16/1993*

## PRODUCT DESCRIPTION

- **Raw Material**

1. White varieties: Aligoté, Fetească Albă, Fetească regală, Galbenă de Odobeşti, Pinot Gris, Riesling italian, Riesling de Rhin, Sauvignon, Plăvaie, Traminer roz, Chardonnay, Furmint, Băbeasca Gri, Crâmpoşie selectionată, Crâmpoşie, Donaris, Mustoasă de Măderat, Frâncuşa

2. Red/rosé varieties: Fetească neagră, Cabernet Sauvignon, Merlot, Pinot Noir, Babească Neagră, Codană

3. Aromatic varieties: Şarba, Muscat Ottonel, Tămâioasă românească, Traminer aromat

4. Sparkling wines : Plăvaie, Aligoté, Muscat Ottonel, Tămâioasà Românească, Fetească Albă, Fetească Regală, Sauvignon, Pinot Gris, Riesling Varietal, Băbească Neagră, Merlot, Fetească Neagră, Pinot Noir

5. Wine distillate: Plăvaie, Aligoté, Galbenă de Odobeşti, Mioriţa, Fetească Regală, Băbească Gri.

- **Alcohol content :**

  The total alcoholic strength of wines bearing the 'ODOBEŞTI' registered designation of origin when released for consumption may not exceed 15% by volume. The total alcoholic strength of the wines may be higher than 15% by volume and may be as high as 20% by volume where such wines are not enriched.

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- **Physical Appearance**

White, rosé, red wine.

**DESCRIPTION OF GEOGRAPHICAL AREA**

The area defined for the ODOBEŞTI DESIGNATION OF ORIGIN is within the CI wine-growing area.

**Communes in the county of VRANCEA:**

- Town of Odobeşti – village of Unirea;
- Commune of Jariştea – villages of Jariştea, Pădureni, Scânteia, Vărsătura;
- Commune of Boloteşti – villages of Boloteşti, Pietroasa, Vităneştii de sub Măgură, Găgeşti, Putna, Ivănceşti;
- Commune of Broşteni – villages of Broşteni, Pituluşa, Arva.

Villages and all other administrative-territorial units in the defined area are deemed part of the above list of communes.

**LINK WITH GEOGRAPHICAL AREA**

A. GEOGRAPHICAL LOCATION

The Odobeşti vineyard is located at the foot of the Curvature Sub Carpathians, the average altitude of which is at 200 m, where it dominates the eastern Romanian Plain (Câmpia Română de Est). Whilst from a biological, soil and climate point of view this area is part of the Romanian Plain, it shares a genetic link with the Sub Carpathians and constitutes a distinct area of contact, with its own ecological qualities which make it a suitable area for vine cultivation. Lying at the centre of the vineyards of Vrancea, the Odobeşti vineyard measures between 5 and 12 km in width and approximately 30 km in length, and is surrounded by the Putna valley (to the north, separating it from Panciu) and the Milcov valley (to the south, marking the border with Coteşti).

The vineyard is located at the intersection of the parallel 45º north latitude and the meridian 27º east longitude.

As a result of the soil and climate conditions, including notably high soil acidity, the wines which are produced are appreciated for their freshness and fruity taste.

B. SOIL AND CLIMATE CHARACTERISTICS

**Lithological** substratum: sand/gravel sediment of alluvial and diluvial origin, covered by a layer of loess sediment, which together forms a Pleistocene detritic complex on top of alternating Pliocene marine marl, clay and sand.

**Relief:** alluvial pediment comprising alluvial and diluvial deposits with a relatively regular incline, reaching its highest elevation at 300 metres to the west and 100 metres to the east, from the foot of the Măgura Odobeşti slope to the top of the embankment that forms a junction with the Romanian Plain. The overall geomorphology of the area is characterised by wide interfluves, running parallel along a W-E axis. The morphometric differences in altitude, exposure and gradient enable a wide variety of vines to grow.

Hydrography: a surface hydrographic network belonging to the Siret basin runs through the vineyard. The network is mostly replenished by precipitation. Groundwater is found at a relative depth of between 5 and 8 metres and is accessible; in terms of mineralisation, the hydrochemical type is calcium bicarbonate.

**Climate:** temperate, continental climate, with significant fluctuations throughout the year, but in particular during transitional seasons, caused by east European air masses and Atlantic air masses to the west and north west. Overall solar radiation produces average annual values in excess of 120 kcal/cm$^2$, varying between 110 in north-facing areas and

140 in south-facing areas. On average, there are approximately 2 100 hours of sunshine per year. These high values also explain why, despite temperatures below or equal to 0ºC, the total annual temperature is approximately 3 800ºC, providing optimum conditions for ripening and the concentration of sugar and aromatic substances in the grape. The average annual temperature is approximately 9 to 10ºC, i.e. moderate.
According to data from the Odobeşti research station, temperatures have increased in the region over the last 40 years.
**Soil:** mollisols are the most prevalent soil type in the region, in the form of levigated chernozem (cambic and diluvial clay) mainly to the east and centre of the vineyard, and grey soils to the west. The balanced, light texture of the soil ensures permeability and drainage while the physical and technological properties promote a beneficial chemical processes and a high humus and nutrient content particularly well-suited to vine cultivation.

**SPECIFIC LABELLING RULES (IF ANY)**

[…]

Without additional provisions.

**CONTROL BODY**

Oficiul Naţional al Viei şi Produselor Vitivinicole (O.N.V.P.V.), the National Office for Vine and Wine Products
49 Soseaua Iancului
021719 Bucureşti
România

Tel: 0040 212505098
office@onvpv.ro

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**Transmission of an established geographical indication of spirit drinks**

I. TECHNICAL FILE

***1. Name and type***

***a. Name(s) to be registered***

| |
|---|
| PĂLINCĂ (ro) |

***b. Category***

| |
|---|
| 9. Fruit spirit |

***c. Application country(ies)***

| |
|---|
| Romania |

***d. Application language:***

| |
|---|
| Romanian |

***e. Type of geographical indication:***

| |
|---|
| PGI - Protected Geographical Indication |

***2. Contact details***

***a. Applicant name and title***

| | |
|---|---|
| **Applicant name and title** | Federaţia Producătorilor de Palincă Naturală din Nord Vestul României (Federation of Natural Palinca Producers in North-Western Romania) |
| **Legal status, size and composition (in the case of legal persons)** | Non-profit organisation, having in total 765 members belonging to 6 associations:<br>Ţara Oaşului and Codreanca from Satu Mare County, Associations of Natural Palinca and Rachiu Producers in Sălaj, Maramureş, Bihor, Cluj, Bistriţa Năsăud Counties |
| **Nationality** | Romanian |
| **Address** | Aleea Trandafirilor, bloc 13, apartament 14, localitatea Negreşti Oaş, judeţul Satu Mare, cod poştal 445200, Romania |
| **Country** | Romania |
| **Telephone** | +40744547580 |
| **E-mail(s)** | ciocangheorghe54@yahoo.com |

***b. Intermediary details***

***c. Interested party details***



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*d. Competent control authority details*

| | |
|---|---|
| **Competent control authority details** | Ministerul Agriculturii şi Dezvoltării Rurale (Ministry of Agriculture and Rural Development) |
| **Address** | B-dul Carol I, nr. 2-4, sector 3, codul postal 030163, oficiul postal 37, Bucharest |
| **Country** | Romanian |
| **Telephone** | +4-021-307-24-46 |
| **E-mail(s)** | relatii.publice@madr.ro, dopigp@madr.ro |

*e. Control body details*

*3. Description of the spirit drink*

| | |
|---|---|
| **Title – Product name** | PĂLINCĂ |
| **Physical, chemical and/or organoleptic characteristics** | Physical and chemical characteristics:<br>- minimum alcoholic strength at 20 degrees C is 40% vol. alcohol - maximum 52% vol. alcohol;<br>- acetic acid in grams/hl of 100% alcohol - minimum 50 – maximum 400;<br>- aldehydes – acetaldehyde in grams/hl of 100% alcohol - minimum 6 – maximum 60;<br>- Methanol content – methyl alcohol in grams/hl of 100% alcohol - minimum 200 – maximum 1200;<br>- Esters – ethyl acetate in grams/hl of 100% alcohol - minimum 20 – maximum 500;<br>- higher alcohols – isoamyl alcohol in grams/hl of 100% alcohol - minimum 20 - maximum 500;<br>- hydrocyanic acid - grams/hl anhydrous alcohol - minimum 3 – maximum 7.<br>Organoleptic characteristics:<br>Pălinca is clear, colourless when it is not aged, and straw yellow or golden yellow, depending on the ageing period, with taste and flavours specific to the fruit from which it is made, a harmonious smell and taste, without foreign taste or smell.<br>- Plum pălinca – has a pleasant taste and specific flavour, with a slight bitter hint from the plum stones;<br>- Pear pălinca – colourless at manufacturing, |



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| | characterized by special smoothness and flavour. By ageing, pear pălinca becomes yellowish, with pleasant reflexions.<br><br>- Apple pălinca – the colour at manufacturing is white-lucent, with slightly astringent taste, but it gains a lot through ageing when it becomes smooth and flavoured, in particular the spirit made of the Golden auriu variety;<br><br>- Quince pălinca – it has pleasant smell and taste, subtle perfume and honeycomb taste;<br><br>- Cherry pălinca – it has a pleasant cherry aroma and after maturing in wooden recipients, it receives a subtle ageing bouquet;<br><br>- Sour cherry pălinca – it is made of sour cherries harvested at full maturity or at over maturity, when they are rich in sugar content and strongly flavoured; it has flavour specific to the ripe fruit;<br><br>- Apricot pălinca – it has a fruit specific flavour which becomes very subtle after 1-2 years of ageing, with sweetish taste.<br><br>- Peach pălinca – due to the high level of sugar content of the fruit, it has a higher alcoholic potential. The aged distillate receives a special bouquet, very lively, harmonious, balanced;<br><br>- Wild berry pălinca – wild berries (natural or grown) have stronger flavour and total acidity, and mineral salt and vitamin content higher than the fruit in orchards. Due to the low sugar content of the fruit, the alcoholic potential of the distillate is lower. The distillates obtained are extremely subtle even raw and have flavours specific to the fruit from which they are made. By ageing, they become more balanced and receive a special bouquet. |
| **Specific characteristics (compared with spirit drinks of the same category)** | Specific characteristics (compared with spirit drinks of the same category)<br><br>The specific characteristics of pălinca are given by the traditional production method, the specific fermentation method, the raw material used (fruit), distillation and redistillation in copper and stainless-steel stills at an alcoholic strength of 52 degrees of alcohol by volume, ageing in oak, mulberry or acacia barrels, which finally lead to a subtle and smooth spirit.<br><br>Direct fire is used for distillation and redistillation, which is well coordinated especially at the redistillation stage in order to obtain a high quality final product. The separation |



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| | of the heads and tails is mandatory.<br><br>Pălinca has the following specific characteristics: a higher alcoholic strength of up to 52 degrees of alcohol by volume, with a harsher taste immediately after manufacturing and with a specific and smooth aroma after being aged at least one year in oak, mulberry or acacia barrels. |

### *4. Define the geographical area*

#### *a. Description of the defined geographical area*

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|---|
| Palinca is produced in 13 counties within the Carpatian arc: Satu Mare, Maramureş, Sălaj, Bihor, Cluj, Mureş, Braşov, Bistriţa, Harghita, Covasna, Sibiu, Arad and Alba |

#### *b. NUTS area*

| | |
|---|---|
| RO115 | Satu Mare |

### *5. Method used to obtain the spirit drink*

| | |
|---|---|
| **Title – Type of method** | double distillation |
| **Method** | Pălinca is a Romanian traditional spirit obtained exclusively by alcoholic fermentation and distillation of various varieties or local populations of each of the following fruit: plums, apples, pears, quince, cherries, sour cherries, apricots, peaches and wild berries, whole or crushed, with or without stones. Fruit fermentation is performed in wooden, stainless steel or PVC tanks of different capacities. No additives or sugar addition to the fruit subject to fermentation are allowed.<br><br>Distillation is performed in copper and stainless stills of various capacities (100 – 700 l). The first result of the fermentation process is the 'fraction', whose alcohol strength is between 15 and 32 degrees of alcohol by volume, depending on the sugar content of the fruit subject to fermentation. The fraction obtained is submitted to redistillation in a special tank exclusively used for this purpose.<br><br>The 'heads' (the first quantities of alcohol coming out and containing the most volatile substances) and the 'tails' (the last quantities of alcohol, of low quality) are separated, so that the product obtained should be a high quality product.<br><br>The alcoholic strength ranges between 40 and 52 degrees of alcohol by volume, which shall be adjusted by addition of |



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| | spring water with hardness of maximum 5 German degrees, and pălinca shall be bottled and marketed in glass recipients.<br><br>After redistillation, pălinca is subject to ageing in oak, mulberry or acacia barrels, which gives the product a straw yellow or golden yellow colour and smoothens it. Pălinca ageing period is minimum 6 months and it depends on the age of the barrel where it is kept, until obtaining the straw yellow or golden yellow colour. The ageing period may be extended if the ageing barrel was used for the purpose for several years. |

### *6. Link with the geographical environment of origin*

| | |
|---|---|
| **Title – Product name** | PALINCA |
| **Details of the geographical area or origin relevant to the link** | Details of the geographical area or origin relevant to the link<br><br>Pălinca is a regional spirit which has won recognition in the Transylvania area and is characterised by double distillation.<br><br>Hilly areas are most propitious and are efficiently used through fruit tree cultivation, whose fruit is the raw material for the production of pălinca distillate.<br><br>The relief and climate are propitious to fruit-growing, in particular in high fruit-growing potential counties (Satu Mare, Maramureş, Sălaj, Bihor, Cluj, Bistriţa, Mureş).<br><br>A comparison between the production requirements for the fruit tree varieties, the local varieties and populations and the characteristics of the geographical area indicate a fortunate coincidence, many of the hills in Transylvania having orchards and fruit bushes.<br><br>Transylvania has become a traditional production area for pălincă, which is a calling card of the area.<br><br>Distillate preparation based on fruit is an old tradition in Romania and has been a basic activity for many inhabitants in various fruit-growing areas.<br><br>The production of fruit distillates is a very old tradition in Romania. The first mentions about pălinca preparation in the territory inhabited by Romanians were recorded in 1570 in Turţ Municipality, Satu Mare County.<br><br>In 2007, the Federation of Pălincă Producers in North-Western Romania is established, which includes four |



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| | associations: Ţara Oaşului Palinca Producers Employers' Association, Sălaj Natural Palinca Producers Employers' Association, Maramureş Palinca Producers Employers' Association, Codreanca Palinca Producers Employers' Association. The purpose of these associations is to promote and carry forward these old traditions of producing palinca. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | Specific characteristics of the spirit drink attributable to the geographical area:<br><br>Pălinca is produced in Transylvania, where the predominant hilly areas are very propitious to fruit tree growing, in particular the southern exposures, which gives the fruit a specific flavour, which is partially conveyed to the final product of distillation.<br><br>The siting of orchards in all the counties mentioned has been made based on thorough pedological, climatic surveys, with demarcation of the areas and basins for each fruit tree species in each county. |
| **Causal link between the geographical area and the product** | Causal link between the geographical area and the product:<br><br>- The soil, the more or less sunny slopes and the humidity have a significant effect on the fruit, which convey the pălinca an original tone, a particular flavour and colour that cannot be found elsewhere. The fruit from which palinca is obtained in the 13 counties making up the geographical area is obtained from species of trees growing on hills, areas which are beneficial for the quality of the fruit.<br><br>- Specificity of the regional varieties due to pedological and climatic conditions.<br><br>The geographical area where 'pălinca' is produced overlaps with a Romanian region having specific cultural traditions and lifestyle, which have contributed to product specificity, to the cultivation of fruit and varieties specific to industrialization and to the technological process including mandatory double distillation.<br><br>The large number of local populations of fruit trees cultivated in the area concerned is a veritable biological heritage for the production of raw material that is to be distillated.<br><br>Due to the manufacturing tradition of palinca in Romania and to its reputation in the country and abroad, several books were published on the production technology of |



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| | palinca. Of these books, we mention the following:<br><br>-Țara pălincii (*Country of Palinca*) - CERES Publishing House 2009, Authors: Nicolai Pomohaci and collaborators;<br><br>-Fabricarea distilatelor naturale din fructe (*Production of natural fruit distillates*) - RISOPRINT Publishing House Cluj 2008, Author: Dr. Eng. Cioltean Ioan. The local newspapers in Satu Mare presented the 14 annual editions of the County Palinca Festivals organised by the County Council in collaboration with the specialised associations.<br><br>The best varieties of Palinca were awarded diplomas and gold, silver and bronze medals, and the variety obtaining the maximum score was awarded the prize Great Gold. Romanian palinca is famous both in Europe and in third countries.<br><br>Romanian palinca was present at numerous internal and international contests over time, where it was highly appreciated and won various awards. |

### *7. EU, national or regional requirements*

| | |
|---|---|
| **Title** | List of geographical indications for spirit drinks protected and recognised in Romania. |
| **Legal reference** | Order No 147 of 8 March 2005 approving the List of geographical indications for spirit drinks protected and recognised in Romania. ORDER No 368 of 13 June 2008 approving the Detailed rules on the definition, description, presentation and labelling of Romanian traditional drinks. |
| **Description of the requirement(s)** | Description of the requirement(s): |
| | Description of the requirement(s):<br><br>'Pălinca' is a Romanian traditional spirit produced exclusively by the alcoholic fermentation and distillation of fleshy fruit, or fruit marc, as defined in Article 2 point 8, or of the juice of such fruit or fruit mixture, with or without stones:<br><br>a) the fermentation of the fruit is performed in wooden tanks or in fermentation tanks or stainless-steel recipients, depending on the fruit production area, on the variety, and on the specific technology applied;<br><br>b) distillation is performed in direct fired copper stills or in distillation facilities, at alcoholic strength of |



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| | maximum 70% vol., so that the distillation product has the flavour and taste of the fruit; redistillation at the same alcoholic strength is allowed;<br><br>c) with a volatile substance content equal to or exceeding 200 grams per hectolitre of 100% vol. alcohol;<br><br>d) with a hydrocyanic acid content, for the palinca obtained from plums with stones, of maximum 7 grams per hectolitre 100% vol. alcohol;<br><br>e) with methanol content of maximum 1,000 grams per hectolitre of 100% vol. alcohol; the methanol content is maximum 1200 grams per hectolitre of 100% vol. alcohol for the following fruit varieties: plum (Prunus domestica L.), mirabelle (Prunus domestica L subsp. Syriaca- Borkh., Janch. Ex. Mansf.), quetsch (Prunus domestica L), apple (Malus domestica Borkh.), pear (Pyrus communis L), except for Williams pears (Pyrus communis L. ev 'Williams'), raspberries (Rubus idaeus L), blackberries (Rubus fruticosus auct. aggr), apricots (Prunus armeniaca L) and peaches [Prunus persica (L) Batsch]; the methanol content is maximum 1350 grams per hectolitre of 100% vol. alcohol for the following fruit varieties: Williams pears (Pyrus communis L. ev "Williams"), redcurrants (Ribes rubrum L), blackcurrants (Ribes nigrum L), rowanberries (Sorbus aucuparia L), elderberries (Sambucus nigra L), quinces (Cydonia oblonga Mill.) and juniper berries (Juniperus communis L. and/or Juniperus oxicedrus L);<br><br>f) the use of sweetening products, as defined in Article 2 point 2, in the production of palinca is prohibited;<br><br>g) the use of burned sugar as defined in Article 2 point 3 in the production of pălinca is prohibited including as a means to adapt colour, as the yellow or golden yellow colour is obtained by ageing in oak barrels;<br><br>h) the use of flavouring substances, flavouring preparations, colorants, ethyl alcohol of agricultural origin or distillate of agricultural origin as defined in Article 2 points 4, 5, 7, 11 and 12 in the production of palinca is prohibited;<br><br>i) blending (coupage), as defined in Article 2 point 17, is allowed;<br><br>j) the minimum alcoholic strength for consumption sale is 40% vol.;<br><br>k) product storing, keeping and ageing is performed in wooden, stainless steel or glass containers. |



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### *8. Supplement to the geographical indication*

### *9. Specific labelling rules*

II. Other information

### *1. Supporting material*

| | |
|---|---|
| File name | Reply DG AGRI - Ares(2017) 649154 - PALINCA PGI-RO-02005.pdf |
| Description: | Reply DG AGRI - Ares 649154 |
| Type of document | Other |

### *2. Link to the product specification*

| | |
|---|---|
| Link: | http://www.madr.ro/docs/ind-alimentara/2017/Dosarul-Tehnic-PALINCA.pdf |



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## NAME OF THE GEOGRAPHICAL INDICATION

**PANCIU**

## PRODUCT CATEGORY

**Wine (DOC)**
**Quality sparkling wine**
**Quality aromatic sparkling wine**

## COUNTRY OF ORIGIN

Romania

## APPLICANT

Asocia^ia Interprofesionala Vitivinicola Vrancea-Pietroasa

12 str. Avantului
62075 Foc§ani, jud . Vrancea
Romania

Tel 0040 237 221574, Fax 0040 237 221574 office@onvpv.ro

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union: 10/05/2007*
*Date of protection in the Member State and reference to national decision: 1994, Government Ordinance no. 16/1994*

## PRODUCT DESCRIPTION

***WINE***
**Raw material**
**Still white wines:** Aligote, Babeasca gri, Chardonnay, Crampo§ie, Crampo§ie selec^ionata, Feteasca alba, Feteasca regala, Francu§a, Mustoasa de Maderat, Pinot gris, Riesling de Rhin, Riesling italian, Sauvignon, Galbena de Odobe§ti, Plavaie, Traminer aromat, Traminer roz, Furmint;
**Red/rose still wines:** Feteasca neagra, Cabernet Sauvignon, Merlot, Pinot Noir, Babeasca neagra, Burgund mare, Codana, Cadarca, Negru Aromat, ,Oporto, Arca§;
**Aromatic still wines:** §arba, Muscat Ottonel, Tamaioasa romaneasca;
**Sparkling wines:** Plavaie, Aligote, Muscat Ottonel, Tamaioasa romaneasca, Feteasca alba, Feteasca regala, Chardonnay, Sauvignon, Pinot Gris, Riesling de Rhin, Riesling italian, Babeasca neagra, Merlot, Feteasca neagra, Pinot noir.

**Alcohol content:**

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The total alcoholic strength of wines bearing the"PANCIU" controlled designation of origin, when released for consumption, may not exceed 15% by volume. The total alcoholic strength of the wines may be higher than 15% by volume and may even reach 20% by volume if such wines are obtained without enrichment.

**Physical Appearance**
White, Rose, Red Wine.

**QUALITY SPARKLING WINE Raw material**
**White wines:** Aligote, Chardonnay, Feteasca Alba, Feteasca Regala, Riesling Italian, Sauvignon, Galbena de Odobe§ti, Muscat Ottonel, §arba;
**Red/rose wines:** Cabernet Sauvignon, Merlot, Pinot Noir, Babeasca Neagra.

**Alcohol content :**
Wines with secondary fermentation in the bottles must have an actual alcoholic strength including the addition of the expedition liqueur of minimum 10,5 % by volume.

**Physical Appearance**
White, Rose, Red Wine.

**QUALITY AROMATIC SPARKLING WINE Raw material**
**Varieties:** Muscat Ottonel, Tamaioasa romaneasca and §arba.

**Alcohol content:**
Quality aromatic sparkling wines with controlled designation of origin "Panciu" must have the actual alcoholic strength of minimum 6 % by volume and the total alcoholic strength of minimum 10 % by volume.

**Physical Appearance**

hite

## DESCRIPTION OF THE GEOGRAPHICAL AREA

Wine

**Panciu Winegrowing Centre:**
- Localities: Panciu, Crucea de Sus, Dumbrava, Crucea de Jos, Satu Nou, Neicu
- Localities: Movili^a, Diocheti-Rediu, Movili^a Trotu§anu, Freca^ei, Valeni
- Localities: Straoane, Repedea, Muncelu, Valeni
- Localities: Fitione§ti, Holbane§ti, Ghimice§ti, Ciolane§ti, Manastioara
- Localities: Mara§e§ti, Haret, Calimane§ti, Modruzeni, Siretu, Ti§ita, Padureni.

**Tife^ti Winegrowing Centre**
- Localities: Jife^ti, Sarbi, Ole§e§ti, Vitane§ti, Clipice§ti, Batine§ti, Ige§ti, Patra§cani

**Paune^ti Winegrowing Centre**

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- Localities: Paune§ti, Vii§oara
- Localities: Rugine§ti, Copace§ti, Valeni, Anghele§ti
- Localities: Pufe§ti, Domne§ti-Targ, Ciorani, Domne§ti-Sat.

Quality parking wine

The geographical area for producing quality sparkling wines with "Panciu" controlled designation of origin comprises the following localities situated in Vrancea county:

- Localities: Panciu, Crucea de Sus, Dumbrava, Crucea de Jos, Satu Nou, Neicu;
- Localities: Movili^a, Dioche^i-Rediu, Movili^a, Trotu§anu, Freca^ei, Valeni ;
- Localities: Straoane, Repedea, Muncelu, Valeni;
- Localities: Fitione§ti, Holbane§ti, Ghimice§ti, Ciolane§ti, Manastioara;
- Localities: Jife^ti, Sarbi, Ole§e§ti, Vitane§ti, Clipice§ti;
- Localities: Rugine§ti, Copace§ti, Valeni, Anghele§ti.

Quality aromatic sparkling wine

The harvest of grapes, grape production, fermentation and bottling of quality aromatic sparkling wines are made in the following localities situated in Vrancea county:

- city of Panciu with the villages of Crucea de Sus, Dumbrava, Crucea de Jos, Satu Nou, Neicu;
- the municipality of Movili^a with the villages of Dioche^i-Rediu, Movili^a Trotu§anu, Freca^ei, Valeni ;
- the municipality of Straoane with the villages of Repedea, Muncelu, Valeni;
- the municipality of Fitione§ti with the villages of Holbane§ti, Ghimice§ti, Ciolane§ti, Manastioara;
- the municipality of Jife§ti with the villages of Sarbi, Ole§e§ti, Vitane§ti, Clipice§ti;
- the municipality of Rugine§ti with the villages of Copace§ti, Valeni, Anghele§ti.

## LINK WITH THE GEOGRAPHICAL AREA **Wine**

**Lithological substrate:** foothill glacis resulting from the successive intertwining of alluvial fans of the Quaternary Era, which become lower and younger to the east, in the order they were deposited by the rivers that cut across the Carpathians and Sub-Carpathians. Constitutively, these deposits are accumulations of gravel and sand covered by a layer of Quaternary clayish loess sediments, which lies on top of marine sediments (marl, clay, sand) of the Pliocene era. **Topography:** divided into two functional foothill subunits: the high foothill plain (Lower and Middle Pleistocene) and the low foothill plain (Late Pleistocene - Holocene), extending to the current Siret River meadow. Winegrowing has reached maximum development in these areas, particularly thanks to the alternating altitudes and slope expositions.

**Hydrography:** The vineyard is crossed by a 1$^{st}$ level hydrographic network, which is directly tributary to Siret River and its streams. Water supply is predominantly from rain and snow. Underground waters contribute little due to the soil structure, which does not allow the formation of consistent water-bearing layers. Waters have relatively high mineralisation: large streams are mostly bicarbonate while small streams contain sodium chloride and bicarbonate. The area requires careful management of water resources and the supplementation of water from adjacent areas or by investing in the installation of deep wells.

**Climate:** Typical of the forest steppe of the temperate continental climate, influenced by Scandinavian-Baltic air masses from the north, which combine with warm Mediterranean

tropical air masses from the south. This provides excellent conditions for the growth of high quality grape varieties, mainly thanks to solar and thermal diversity and favourable rainfall. The annual average temperature, the annual average rainfall and particularly the radiative flow and the solar radiation angle provide optimal conditions for winegrowing. However, it should be noted that accidental hydro-meteorological phenomena occur in this area, with a negative effect on the health of plantations. Such phenomena include advections of polar air, which can cause temperatures to drop to $-30^0$C, frosts (particularly late frosts), rime, hoar, ice, blizzards and fog, torrential rains, hail, drought caused by invasions of tropical air and foehn processes. All of these require special attention and, whenever possible, the installation of warning and protection systems.

**Soils:** the soil texture provides this vineyard with the most favourable physico-chemical and hydro-physical characteristics for vine cultivation: porosity, aeration, permittivity, glomerular structuring and good vertical drainage of rainwater, resulting in the limitation of cryptogrammic diseases and ensuring the relatively easy working of the vineyards. Typologically, mollisols (Cambian and clay-illuvial) and forest soils are predominant. The Cambian chernozem cumulates all favourable chemical-biological and trophicity characteristics.

## Quality sparkling wine

The quality of raw material wines for sparkling wines with 'PANCIU' controlled designation of origin is mainly given by the climate and soil of the region. The natural conditions encountered here are among the most favourable for vine cultivation, this area being included in the winegrowing zone C 1.

The Panciu Vineyard territory is located in the foothill area of the Carpathian arc and Sub- Carpathians of the Vrancea region. This foothill forms a transition from the Carpathian and Sub- Carpathian orogen (west) to the Lower Siret River Plain (east). Mathematically, the vineyard is located between the 45050' and 46°06' parallels north and the 27°03' and 27°15' meridians east. The Panciu Vineyard is located in Vrancea County.

### Natural setting

The lithology is characteristic of foothill lands, resulting from the successive intertwining of alluvial fans of the Quaternary era. These deposits are accumulations of gravel and sand, covered by a mantle of clayish loess sediments.

The Quaternary foothill loess sediment deposit lies on top of marine sediments (marl, clay, sand) of the Pliocene.

### Types of soil

In the majority of the vineyard, soils are formed on the loess sediment mantle and have a generally loamy or loamy and sandy texture, forming a 1 to 10 cm thick layer that covers the deposit of foothill sands and gravel.

Typologically, mollisols predominate. These occupy around 90% of the Panciu Vineyard area and are represented by levigated chernozems (Cambian and clay-illuvial) and grey forest soils. **Topography**

Topography is divided into two functional foothill units: the high foothill plain and the low foothill plain extending to the current Siret River meadow. Both plains represent the area with the maximum wine-growing development. The high foothill plain has absolute altitudes between 350 m to the west and 150 m to the east. It has an average 3° east-south-easterly gradient.

The low foothill plain ranges between an absolute altitude of around 125 m and 65 m and has an imperceptible easterly gradient.

### Water

The first order hydrographical network providing water to the vineyard area (the Putna, §u§ita, Zabraut, Carecna and Trotu§ rivers) is allochthonous and directly tributary to the Siret River. The water supply is mainly due to rainfall, as groundwater participation in this network is almost inexistent. The local streams that are tributary to the five main watercourses are short and highly torrential, with water flows only during wet periods. Groundwater is found at significant depths, below 30 m in the high plain and below 10 to 15 m in the low plain. Small, lenticular and temporary aquifers are formed and emerge at the surface in the form of intermittent springs with reduced flow rates.
As a whole, the region has a deficit of water, especially quality water.

**Climate**

The vineyard is located in the forest-steppe area of temperate-continental climate of the plain and low hills. The influences of the moderate Central-European climate can be felt in the area.

**History:** A special importance to demonstrate the age of winegrowing on current territory of Panciu vineyards is the carpe fragment of the bowl discovered in Padureni, which has an ornamental vine with two stylized grapes. In the second journey undertaken in Moldova, Goerg von Reichersterffer, emissary of Ferdinand of Habsburg around Petru Rares (1527-1538; 15411546), refers in his report to **large** plantations and vineyards in the area, known under the name of Crucilor vineyard. The first writings relating to the vineyard appear only at the end of the XVI Century. In 1589, Prince Peter §chiopu, strengthened to his governor Bucium the command on the Crucilor vineyards.
In the XVII Century, between localities in the area, one that it stands from the others is Crucea. Documents written in this period shows that the locality was most significant in vineyard. In Panciu vineyard where the wine was made good and much, wanted to get in representatives of the social layers of Moldova, starting from the rulers of the country and the church hierarchy, to large and small landowners, artisans, merchants.
A conclusive picture on the situation of viticulture in this vineyard at half of XIX Century, results from the dates published in 1861 "statistical works in Moldova ", with referring to 1859, when is stated that the lands for viticulture on the present vineyards were about 2870 hectares, respectively 14% of the total growing area of Moldova, estimated at that time to 20274 hectares.

**Quality aromatic sparkling wines**

The quality of the quality aromatic sparkling wines with 'PANCIU' controlled designation of origin is provided by the climate and soil of the region. Natural conditions encountered here are among the most favourable for vine cultivation and the area is included in wine-growing zone C I.
The territory of the Panciu Vineyard is located in the foothill area outside the Carpathian arc and Sub-Carpathian Hills in Vrancea region. This foothill area forms a transition from the Carpathian and Sub-Carpathian orogen (west) and the Lower Siret River Plain (east). Mathematically, the vineyard is located between the 45°50' and 46°06' parallels north and the 27°03' and 27° 15' meridians east.

**Natural setting**

The lithology is characteristic of foothill lands, resulting from the successive intertwining of alluvial fans of the Quaternary era. These deposits are accumulations of gravel and sand, covered by a mantle of clayish loess sediments.

The Quaternary foothill loess sediment deposit lies on top of marine sediments (marl, clay, sands) of the Pliocene.

**Types of soil**

In the majority of the vineyard, soils are formed on the loess sediment mantle and have a generally loamy or loamy and sandy texture, forming a 1 to 10 cm thick layer that covers the deposit of foothill sands and gravel.

Typologically, mollisols predominate. These occupy around 90% of the Panciu Vineyard area and are represented by levigated chernozems (Cambian and clay-illuvial) and grey forest soils. **Topography**

Topography is divided into two functional foothill units: the high foothill plain and the low foothill plain extending to the current Siret river meadow . Both plains represent the area with the maximum wine-growing development. The high foothill plain has absolute altitudes between 350 m to the west and 150 m to the east. It has an average 3° east-south-easterly gradient.

The low foothill plain ranges between absolute altitudes of around 125 m and 65 m and has an imperceptible easterly gradient.

**Water**

The first order hydrographical network providing water to the vineyard area (the Putna, §u§ita, Zabraut, Carecna and Trotu§ rivers) is allochthonous and directly tributary to Siret River. The water supply is mainly due to rainfall, as groundwater participation in this network is almost in existent. The local streams that are tributary to the five main watercourses are short and highly torrential, with water flows only during wet periods. Groundwater is found at significant depths, below 30 m in the high plain and below 10 to 15 m in the low plain. Small, lenticular and temporary aquifers are formed and emerge at the surface in the form of intermittent springs with reduced flow rates.

As a whole, the region has a deficit of water, especially quality water.

**Climate**

The vineyard is located in the forest-steppe area of the temperate-continental climate of the plain and low hills. The influences of the moderate central-European climate can be felt in the area.

| Annual period | | Conventional vegetation period | | | Oenoclimatic potential |
|---|---|---|---|---|---|
| Average temperature (°) | Sum of precipitation (mm) | Sum of temperatures n | Sunshine (hours) | Sum of precipitation (mm) | |
| 99.8 | 590 | 3 228 | 1 426 | 462 | 4 442 |

## SPECIF RULES FOR LABELLING

WITHOUT ADDITIONAL PROVISIONS

## CONTROL BODY

Oficiul National al Viei §i Produselor Vitivinicole

National Office for Vine and Wine Products (O.N.V.P.V.)

www.smartpi.com.br

49 Soseaua Iancului 021719 Bucuresti Romania
Tel 0040 21 2505097, Fax 0040 21 2505098, office@onvpv.ro, web: www.onvpv.ro

**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

**NAME OF THE GEOGRAPHICAL INDICATION**

RECA§

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

Romania

**APPLICANT**

Asocia^ia Profesionala Vie Vin Reca§ Timi§ (AVV Reca§) fara numar Complex Vinifica^ie 1 307340 Reca§, jud Timis Romania

Tel 0040 256 330100, Fax 0040 256 330240
office@recaswine.ro

**PROTECTION IN THE COUNTRY OF ORIGIN**

*Date of Protection in the European Union:* 10/05/2007
*Date of protection in the Member State and reference to national decision:1994 Government Ordinance no. 16/1994*

**PRODUCT DESCRIPTION**

- **Raw Material**

The following grape varieties may be used for the production of wines with the 'RECA§' controlled designation of origin:

- white varieties: Muscat Ottonel, Sauvignon, Pinot gris, Feteasca regala, Mustoasa de Maderat, Riesling italian, Riesling de Rhin, Chardonnay, white blend (originating from the specified white varieties mixed in different combinations);

- red varieties: Cabernet Sauvignon, Merlot, Pinot noir, Feteasca neagra, Burgund mare, Cadarca, Syrah, Novac, red blend (originating from the specified red varieties mixed in different combinations).

- **Alcohol content :**

  The wine produced in the area demarcated for the 'RECA§' controlled designation of origin shall have an actual alcoholic strength of a minimum 11% by volume.

- **Physical Appearance**

White and Red Wine.

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**DESCRIPTION OF THE GEOGRAPHICAL AREA**

**1.** The area demarcated for the production of wines with the 'RECA§' controlled designation of origin is situated in the following areas of Timi§ County:

- the town of Reca§, and the villages of Izvin, Herneacova and Petrovaselo.

**2.** One of the following single vineyard designations may be added to the 'RECA§' controlled designation of origin, depending on the wishes of producers: IZVIN, HERNEACOVA, DEALU TIGANULUI, DEALU VIILOR, DEALU VECHI, UBERLAND, PETROVASELO.

**LINK WITH THE GEOGRAPHICAL AREA**

The quality and characteristics of wines produced within the area demarcated for the 'RECA§' controlled designation of origin are essentially due to the geographical environment and its natural and human factors.

The specific natural factor consists in a hilly area with altitudes of up to 150 m, benefitting from strong sunshine throughout the year. The area contains podzolic soils rich in iron oxides and microelements. Vineyards benefit from southern, south-western or south-eastern exposure, most plantations being located on gentle slopes and plateaus. Ecoclimatic data: annual average temperature $10.6^{0}$C, sum of annual precipitation 636 mm, sum of active temperatures 3206 °C, sum of sunshine hours 1519 and sum of active precipitation 364 mm. The oenoclimatic potential of the wine-growing region in which the area demarcated for the 'RECA§' controlled designation of origin is located has a score of 4 606 on the hydro-helio-thermal index, which has a range of between 4 600 and 5 100. This means that the region is particularly apt for the production of high quality red wines.

Wines obtained from ferruginous soils have a bright red colour, are extremely subtle and have an outstanding personality. Such wines are intended for connoisseurs. They are homogenous, and reveal their qualities gradually. In terms of taste, the wine not only confirms its aromas but amplifies them, providing a fleshy, firm, almost fat drinking sensation. Beginning with a strong impression of fruits, the wine develops over time, shifting from small forest fruits (wild strawberry and raspberry) to floral notes of linden, acacia and elder flowers, covering a wide range of intermediary notes, interspersed with mineral impressions of cold basalt, combined with a pleasant acidity, all of which comes together in a harmonious whole, without the range of aromas becoming separated into their individual components. The after-taste is unique, very long-lasting and complex. It is hard to compare it to any other wine.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

Without additional provisions.

[...]

**CONTROL BODY**

Oficiul National al Viei §i Produselor Vitivinicole National
Office for Vine and Wine Products (O.N.V.P.V.)
49 Soseaua Iancului
021719 Bucuresti
Romania

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**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2015/C 329/06)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**'SALAM DE SIBIU'**

**EU No: RO-PGI-0005-01280 — 21.11.2014**

**PDO ( ) PGI ( X )**

1. **Name**

'Salam de Sibiu'

2. **Member State or Third Country**

Romania

3. **Description of the agricultural product or foodstuff**

3.1. *Product type*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

'Salam de Sibiu' is a dried raw salami with noble mould. It has the following characteristics:

Organoleptic:

External appearance: cylindrical, regular-shaped sticks of uniform thickness, with a length of 15 cm to 100 cm and a diameter of between 45 mm and 75 mm, and having a weight of between 300 g and 1 kg.

The casing of the sticks has small, uniform grooves and is covered with a thin, uniform layer of white noble mould. The mould may have a yellowish-white or greyish-white tint. Portions of yellowish-white or greyish-white mould and portions not covered by mould are permitted, but they should not together account for more than 10 % of the total surface of the casing.

The stick has a semi-hard to hard consistency at the surface, a softer consistency in the area adjacent to slicing, but firm and elastic towards the centre. Slices of 'Salam de Sibiu' have a consistency that is both firm and semi-elastic at the same time.

The taste and smell are characteristic of a product smoked using hardwood, seeded with noble mould and subject to a lengthy maturation and drying process. The intensity of the taste is due to sufficient proteolytic and lipolytic breakdown resulting from appropriate maturation. It does not have any unusual taste or smell.

With regard to the appearance of slices, the mass of the composition has a reddish-brown to ruby-red colour and is glossy, compact, consistent and coarse, with flecks of white fat distributed uniformly throughout the entire cross-section. A darker hue is permitted in cross-section on a portion of up to 10 mm from the edge. Slices of 'Salam de Sibiu' maintain their consistency and do not fall apart. Tendon and cartilage pieces and air holes are not permitted.

'Salam de Sibiu' must be matured for at least 60 days.

Physical and chemical characteristics at the end of the maturation-drying period: Humidity: maximum 30 %; Fat: maximum 46 %; Protein: minimum 20 %; Salt: < 6 %; Sodium nitrites (the nitrates used are chemically reduced to nitrites) < 50 mg/kg.

Microbiological characteristics at the end of the maturation period: Listeria monocytogenes — absent/25 grams; Salmonella — absent/25 grams; E. Coli — 500 — 5 000 CFU/g

[1] OJ L 343, 14.12.2012, p. 1.

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'Salam de Sibiu' is presented in one of the following 2 (two) forms: *cylindrical sticks*, clipped at both ends; *sliced, without the casing* (the mouldy casing is removed before slicing).

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

There are no specific requirements relating to the quality or origin of feed.

The main raw materials are minimum 70 % pork selected when raw (where present, bone fragments, soft fat, tendons, ligaments, cartilage, large blood vessels, bleeding parts, ganglia and stamped parts are removed from the meat) and maximum 30 % hard fat, taken from pigs that have reached maturity (with a live weight in excess of 100 kg).

The use of slaughterhouse by-products and mechanically separated meat is not permitted.

The following ingredients are used:

— salting-seasoning mixture (made up of food salt — maximum 5 %; natural condiments: pepper, allspice and garlic; preservatives: salt mixed with sodium nitrite or nitrate, in accordance with the law);

— antioxidants (ascorbic acid and its salts), approved in accordance with the law;

— maturation agents — starter cultures and/or bioprotection cultures, sugars — maximum 1 %.

The following ingredients may optionally be used:

— alcoholic maturation agents — one of the following: white wine/red wine/rosé wine/brandy/Vinars/sparkling wines/stout.

NOTE: Alcoholic maturation agents are used in the production of limited editions/collectors' editions of 'Salam de Sibiu' and are mentioned explicitly in the name of the variety. The dose used for each type of alcoholic maturation agent is a maximum of 3 %.

The following are not permitted: flavour enhancers (e.g. monosodium glutamate); acidifying agents (e.g. Glucono delta-lactone); colourings; protein additives (vegetable protein, animal protein); any other additive that could replace the meat; sea salt.

The paste obtained is filled into collagen casings with a diameter of between 60 mm and 90 mm and/or into natural horse casings.

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

The specific steps in production that take place in the defined geographical area are the following:

1. acceptance and storage of raw materials and ingredients;

2. dicing/chopping of the meat and fat in a bowl cutter to the size of a grain of rice (approx. 2-4 mm), in order to obtain the paste;

3. kneading of the paste with the salting and seasoning mix, the antioxidants and the maturation agents;

4. filling the paste into natural and/or collagen casings;

5. drying of the sticks for 24 hours at a minimum temperature of +10 °C, with moderate air circulation;

6. cold smoking — carried out at an air temperature of between +9 °C and +24 °C and a relative air humidity of 85-92 %, exclusively using hardwood from Romania (beech, oak or a mixture of beech and oak). Smoking lasts for a minimum of 3 days and a maximum of 10 days.

7. Maturation-drying — lasts a minimum of 60 days, is carried out in specifically fitted and climate-controlled stores at a temperature of between +8 °C and +24 °C) and involves the following stages:

   a) mould seeding: once the maturation-drying store has been filled, a solution containing spores of noble mould (*Penicillium nalgiovensis* or a mixture of different types of *Penicillium*, but *Penicillium nalgiovensis* must be present in such mixtures) is sprayed on the surface of the sticks of salami. 10-12 days after the seeding of the mould, the sticks are covered with the mould mycelium. During this period, the temperature should be between +10 °C and +24 °C).

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b) maturation and brushing of the sticks: 25 to 45 days after applying the mould, and once the sticks are completely covered with mould, manual brushing of the sticks is carried out. The mould that forms towards the end of maturation, under conditions of high humidity, has a white to yellowish-white or greyish-white colour. During this stage, the temperature should be between +10 °C and +15 °C).

c) drying of the sticks: this is done by gradually reducing the relative humidity of the air in the maturation stores by means of ventilation at controlled temperature and humidity so that the product dries to the standard humidity of a maximum 30 %. During this period, the temperature should be between +10 °C and +15 °C).

At the end of the manufacturing period, after a minimum of 70 days, the product must fall within the parameters defined in point 3.2.

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

'Salam de Sibiu' is packaged individually, piece by piece, manually or by automated means (in the case of sticks), in permeable cellophane microperforation packaging, in a protective atmosphere or vacuum packed, after the mouldy casing has been removed in the case of slices.

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

The name 'Salam de Sibiu', accompanied by the words 'Protected Geographical Indication' or the acronym PGI (translated into the language of the country in which the product is being marketed) must be affixed to the label or on the hologram (if present), in a manner that renders it distinguishable from other writing. The EU logo for PGI and the manufacturer's trade name are to be illustrated.

## 4. Concise definition of the geographical area

The area in which 'Salam de Sibiu' is produced covers the territory of the following administrative regions: Bacău county, Braşov county, the city of Bucharest, Covasna county, Călăraşi county, Ilfov county, Prahova county and Sibiu county.

## 5. Link with the geographical area

*Specificity of the geographical area*

The climate conditions in the production areas (i.e. a temperate continental climate with cold winters and warm summers) are conducive to obtaining this type of dried raw salami with mould. The production areas are dominated by a succession of topographical forms specific to hilly areas, where hills are separated by wide river valleys and plains, in which the tradition of making charcuterie products dates back centuries, initially in peasant homesteads and then later increasingly under industrial conditions in specialised facilities. These areas also contain an abundance of forests, from which producers obtained and continue to obtain the hardwood that is such an integral part of successfully smoking the product.

The history of the production of this type of salami is closely linked to the development of the agricultural areas in the territory referred to above and to training at the local level of groups of workers specialised in the production of this variety. Over time, these people have contributed to the spread of its production outside the Mediaș-Sinaia area and to the consolidation of the tradition in the other parts of the specified production areas.

*Specificity of the product*

'Salam de Sibiu' differs from other products in the same commercial category due to its taste, its semi-hard consistency, supported by the very low humidity in the finished product, and through its ruby-red colour in cross-section.

The taste of 'Salam de Sibiu' is derived directly from the meat, fat, salt and condiments used, the aromatic substances in the smoke and the aromatic substances that form during fermentation from sugars, proteins and lipids.

The most important contribution to creating the taste comes from the aromatic products formed during fermentation (starting from the moment the casing is filled and coming to fruition through the cold smoking and maturation-drying processes) from the added sugars, from amino acids present or formed from the hydrolysis of proteins and those formed from the breakdown of lipids.

As a result, the lengthy maturation-drying period (minimum 60 days, in the presence of noble mould) contributes to creating the aroma of 'Salam de Sibiu'.

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In the course of decades of tradition during which the production process has remained virtually unchanged, a firm connection has clearly been forged in the minds of consumers between the product, its name and the geographical area. Consequently, when consumers think of 'Salam de Sibiu', they think of the same dried raw salami produced in the indicated geographical area from pork and hard fat mixed with salt and condiments, with a ruby-red colour, a casing covered with white, yellowish-white or greyish-white noble mould and an aroma and taste resulting chiefly from cold smoking with hardwood and the lengthy maturation-drying process.

*Causal link between the geographical area and a specific quality, the reputation or other characteristic of the product*

The reputation of 'Salam de Sibiu' is attested to by a copious bibliography of references and citations.

In a historical review of the product, an article dated 15 July 2009 in a supplement to the daily newspaper 'Academia Cațavencu' stated that 'Salam de Sibiu has been and remains a culinary emblem'.

References to the production and sale of 'Salam de Sibiu' already appeared in the late 19th century. It was initially known as 'Salam de iarnă' [winter salami]. National consumers' clear appreciation of the product also spread beyond the borders of the country. This enabled salami produced in Sinaia, Mediaș, etc. to be exported through the Sibiu customs post. As a result of repeated exports through that customs post, the product came to be known as salami from the Sibiu customs post, and subsequently as 'Salam de Sibiu' [Sibiu salami]. Soon the name also established itself on the domestic market and we find it in advertisements of the era and on restaurant menus (from 1890 until today).

The characteristics of 'Salam de Sibiu' are the result of very close links with the environment, the concept here covering both climate (geographic) factors and human factors.

The interaction of these elements underpins the continuity in the production of 'Salam of Sibiu' from its origins until the present day.

The industrial process for manufacturing 'Salam de Sibiu' includes manual stages that have kept the production method intact. The hand-to-eye coordination required to chop to the size of a 'grain of rice', the *în ploaie* ('raining'] method used to add the salt and seasoning mix, the manual checking of the firmness of the stick during smoking, maturation and drying, the loading of stores by hand and the brushing by hand of each stick require a high level of know-how and skill, most often passed down from generation to generation, in workers with the experience and intuition needed to obtain the characteristic taste of 'Salam de Sibiu'.

'Salam de Sibiu' is an emblematic product that producers constantly present at national and international trade fairs. It is always the first product that visitors, customers, the authorities and the press ask to taste.

**Reference to publication of the specification**

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

http://www.madr.ro/ro/industrie-alimentara/sisteme-de-calitate-europene-si-indicatii-geografice/produse-agricole-si-alimentare/caiete-de-sarcini-2014.html

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## NAME OF THE GEOGRAPHICAL INDICATION

**TARNAVE**

## PRODUCT CATEGORY **Wine**

**Quality sparkling wine**

## COUNTRY OF ORIGIN

Romania

## APPLICANT

Asocia^ia Vitis Transilvania 34 Str. Garii 517385 Jidvei, jud Alba Romania

Tel 0040 258 881881, Fax 0040 258 881666 office.udvei@udvei.ro

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union: 10/05/2007*
*Date of protection in the Member State and reference to national decision: 1994, Government Ordinance no. 16/1994*

## PRODUCT DESCRIPTION

***WINE***

**Raw Material**
**White varieties:** Traminer aromat (Gewurztraminer), Chardonnay, Pinot Gris, Muscat Ottonel, Sauvignon, Neuburger, Riesling Italian, Riesling de Rhin, Feteasca Regala, Feteasca Alba, Furmint.
**Red varieties:** Cabernet Sauvignon, Pinot Noir, Feteasca Neagra, Syrah, Merlot.

**Alcohol content :**
Actual alcoholic strength of wines bearing the "Tamave"controlled designation of origin must be minimum 11% by volume.

**Physical Appearance**
White, red

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## QUALITY SPARKLING WINE

**Raw Material**
**White varieties:** Chardonnay, Pinot Gris, Muscat Ottonel, Sauvignon, Riesling Italian, Riesling de Rhin, Feteasca Regala, Feteasca Alba, Iordana.
**Red varieties:** Pinot Noir.

**Alcohol content:**
Quality sparkling wines with controlled designation of origin with secondary fermentation in bottles must have an actual alcoholic strength, including by adding the dosage liquor, of minimum 10.5 % by volume.

**Physical Appearance** White,
Rose, Red Wine.

Greenish-yellowish or yellowish-greenish for white wines, from pink to ruby red for rose and red wines.

**DESCRIPTION OF THE GEOGRAPHICAL AREA Wine**
The area demarcated for the production of wines with the 'TARNAVE' controlled designation of origin comprises the following localities:
**1. Designation of origin "TARNAVE-sub-designation of origin BLAJ"** may also be supplemented by one of the following single vineyard designations: CRACIUNELU DE JOS, VALEA LUNGA, MANARADE, SANCEL, CENADE, MfflALJ, CERGAU and RO§IA DE SECA§.
The demarcated area for vinification, conditioning and bottling of wines with controlled designation of origin „TARNAVE" includes the following cities located in the **Alba County:**
- the city of Blaj, with the following localities: Blaj, Veza, Manarade, Deleni-Obar§ie, Flite§ti Izvoarele, Petrisat, Tiur, Spatac;
- the municipality of Craciunelu de Jos - the villages Craciunelu de Jos, Bucerdea Granoasa;
- the municipality of Sancel - the villages Sancel, Iclod, Panade;
- the municipality of Valea Lunga - the villages Valea Lunga, Glogove^, Lunca, Lodroman;
- the municipality of Cenade - the village Cenade;
- the municipality of Mihal^ - the villages Mihal^, Cistei, Obreja;
- the municipality of Cergau - the villages Cergau Mare, Cergau Mic, Lupu;
- the municipality of Ro§ia de Seca§ - the villages Ro§ia de Seca§, Ungurei, Tau.

**2. Designation of origin "TARNAVE-sub-designation of origin JIDVEI"** may also be supplemented by one of the following single vineyard designations: BALCACIU, CETATEA DE BALTA, §ONA, SANMICLAU§, CAPALNA.

The demarcated area for the production of wines with controlled designation of origin "TARNAVE - JIDVEI" includes the following cities located in the **Alba county:**

- the municipality of Jidvei - the villages Jidvei, Tauni, Faget, Balcaciu, Capalna de Jos, Feisa, Veseu§;
- the municipality of Cetatea de Balta - the villages Cetatea de Balta, Santamarie, Tatarlaua, Craciunelul de Sus;
- the municipality of §ona - the villages §ona, Sanmiclau§, Lunca Tarnavei, Biia.

3. **Designation of origin "TARNAVE-sub-designation of origin MEDIA§"** may also be supplemented by one of the following single vineyard designations: DANE§, SELEU§, §EICA MICA, §EICA MARE, AGARBICIU, VALEA VIILOR, MO§NA, RICHI§, AJEL,BLAJEL, BIERTAN, AXENTE SEVER, DUPU§, §ORO§TIN, GURA CAMPULUI, RU§I, DUMBRAVENI, SLIMNIC.

   The demarcated area for the production of wines with controlled designation of origin "TARNAVE -sub-designation of origin MEDIA§" includes the following cities located in the Sibiu county:

**Sibiu County**

- the city of Media? - localities Media?, Tarnava, Ighi§u Nou;
- the city of Dumbraveni with the localities: §aro§ pe Tarnave, Ernea;
- the municipality of A^el- the villages A^el, Dupu§ , Alma, Giaca§, §mig;
- the municipality of Axente Sever- the villages Axente Sever, Agarbiciu, §oala;
- the municipality of Bazna - the villages Boian, Vel^ ;
- the municipality of Biertan - the villages Biertan, Richi§;
- the municipality of Blajel- the villages Blajel, Paucea, Romane§ti;
- the municipality of Brateiu - the village Buzd;
- the municipality of Darlos- the villages Darlos, Curciu, Valea Lunga
- the municipality of Hoghilag- the villages Hoghilag, Prod, Valchid;
- the municipality of Laslea - the villages Malancrav, Flore§ti, Roandola, Nou Sasesc;
- the municipality of Micasasa - the villages Micasasa,Chesler, Valeni, Japu;
- the municipality of Mo§na - the villages Mo§na, Nem§a;
- the municipality of Slimnic - the villages Slimnic, Ru§i, Veseud;
- the municipality of §eica Mare - the villages §eica Mare, Boarta;
- the municipality of §eica Mica - the villages §eica Mica, §oro§tin;
- the municipality of Valea Viilor - the villages Valea Viilor, Moti§.

4. **Designation of origin "TARNAVE-sub-designation of origin TARNAVENI"** may also be supplemented by one of the following single vineyard designations: ADAMU§, BAGACIU, SEUCA, IDRIFAIA, GANE§TI, MICA, SUPLAC.

The demarcated area for the production of wines with controlled designation of origin "TARNAVE-TARNAVENI" includes the localities situated in the wine center "Tarnaveni" from the Mure? county:

- the city of Tarnaveni with the localities Tarnaveni, Botorca, Bobohalma, Cu?telnic;
- the municipality of Adamu? - the villages Adamu?, Craie?ti, Dambau, Come?ti;
- the municipality of Bagaciu - the villages Bagaciu, Delenii;
- the municipality of Gane?ti - the villages Gane?ti, Pauci?oara, Sub Padure, Seuca;
- the municipality of Mica- the villages Mica, Abu?, Capalna de Sus, Haranglab, Ceua?, Deaj;

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- the municipality of Supalc - the villages Suplac, Idrifaia, Laslau Mare, Laslau Mic;
- the municipality of Bahnea - the villages Bahnea, Bernadea, Gogan, Cund, Lepindea, Daia, Idiciu.

**5. For the wine centers "ZAGAR" and "VALEA NIRAJULUI", the designation of origin "TARNAVE"** may also be supplemented by one of the following single vineyard designations: ZAGAR, JIGMANDRU, BALAU§ERI, SENEREU§, NADE§, VII§OARA, ORMENI§, SANTIOANA, FILITELNIC, VALEA NIRAJULUI . The demarcated area for the production of wines with controlled designation of origin "TARNAVE", includes the localities situated in the Mure§ county:
- the municipality of Zagar - the villages Zagar, Seleu§;
- the municipality of Vii§oara - the villages Vii§oara, Ormeni§, Santioana;
- the municipality of Coroisanmartin - the villages Coroisanmartin, Coroi, Odrihei, §oimu§;
- the municipality of Balau§eri - the villages Balau§eri, Filitelnic, Senereu§, Agri§teu, Chedu, Dumitreni;
- the municipality of Fantanele - the villages Calimane§ti, Bordo§iu, Cibu, Roua, Viforoasa; -the municipality of Nade§ - the villages Nade§, Tigmandru, Magheru§, Pipea;
- the municipality of Acatari - the villages Acatari, Corbe§ti, Gaie§ti, Roteni, Murge§ti, Stejeri§, Grui§or, Valenii;

- the municipality of Craciune§ti - the villages Craciune§ti, Corne§ti, Budiu Mic, Cinta. **Quality**

**sparkling wine**

The area demarcated for the production of raw material wines for the production of sparkling wines with the 'TARNAVE' controlled designation of origin comprises the following localities in the counties of Alba, Sibiu and Mure§:

**ALBA County:**
- the city of Blaj, with the localities Blaj, Veza, Manarade, Petrisat, and Tiur;
- the municipality of Craciunelu de Jos: the villages of Craciunelu de Jos and Bucerdea Granoasa;
- the municipality of Sancel: the villages of Sancel, Iclod and Panade;
- the municipality of Valea Lunga: the villages of Valea Lunga, Glogovet, Lunca, and Lodroman;
- the municipality of Cenade: the village of Cenade;
- the municipality of Mihalt: the villages of Mihalt and Cistei;
- the municipality of Cergau: the villages of Cergau Mare, Cergau Mic and Lupu;
- the municipality of Ro§ia de Seca§: the villages of Ro§ia de Seca§, Ungurei, and Tau;
- the municipality of Jidvei: the villages of Jidvei, Tauni, Faget, Balcaciu, Capalna de Jos, Feisa and Veseu§;
- the municipality of Cetatea de Balta: the villages of Cetatea de Balta, Santamarie, Tatarlaua and Craciunelul de Sus;
- the municipality of §ona: the villages of §ona, Sanmiclau§, Lunca Tarnavei, and Biia.

**SIBIU County:**
- the city of Sibiu with the localities Tarnava and Ighi§u Nou;
- the municipality of Atel : the villages of Atel and Dupu§;
- the municipality of Axente Sever: the villages of Axente Sever and Agarbiciu;
- the municipality of Biertan: the villages of Biertan and Richi§;

- the municipality of Blajel : the villages of Blajel and Paucea;

- the town of Dumbraveni: Dumbraveni and §aro? pe Tarnave;
- the municipality of Mo?na: the villages of Mo?na and Nem?a;
- the municipality of §eica Mica: the villages of §eica Mica and §oro?tin;
- the municipality of §eica Mare: the village of §eica Mare;
- the municipality of Slimnic: the villages of Slimnic, Ru?i and Veseud;
- the municipality of Valea Viilor: the villages of Valea Viilor and Moti?;
- the municipality of Bazna: the villages of Boian, Velt, and Bazna;
- the municipality of Darlos: the villages of Darlos and Valea Lunga;
- the municipality of Hoghilag: the village of Hoghilag;
- the municipality of Micasasa: the villages of Micasasa and T$^{a}$pu;
- the municipality of Laslea: the villages of Laslea and Roandola;

**MURE§ County:**
- the municipality of Dane?: the villages of Dane?, Seleu?, Cri?, and Stejarenii;
- the city of Tarnaveni with the localities of Tarnaveni, Botorca, Bobohalma, and Cu?telnic;
- the municipality of Bagaciu: the villages of Bagaciu and Delenii;
- the municipality of Gane?ti: the villages of Gane?ti, Pauci?oara, Sub Padure, and Seuca;
- the municipality of Mica: the villages of Mica, Abu?, Capalna de Sus, Haranglab, Ceua?, and Deaj;
the municipality of Suplac: the villages of Suplac, Idrifaia, Laslau Mare, and Laslau Mic.

## LINK WITH THE GEOGRAPHICAL AREA (WINE)

The quality of the wines with 'TARNAVE' controlled designation of origin is primarily ensured by the climate and soil of the region. The natural conditions found here are among the most favourable for vine growing.
TARNAVE Vineyard is located in the **hydrographic basin** of two rivers, the Tarnava Mica and Tarnava Mare, at the following geographical coordinates: between 45$^{0}$57" and 46$^{0}$32" parallels north and between 23052" and 24048" meridians east, offering confirmation of favourable conditions for vine growing.

### II. 1. Relief

Relief is fragmented, made up of a generally south-western facing, typical hill configuration, including almost all types of relief and elements of gradient. The largest share is made up of medium altitude (400-600 m) relief. Between altitudes of 250-270 m and 400-450 m, the land gradient ranges between 5% and 20%, allowing for mechanised works on the vine plantations.
The slopes exposed to sunshine (south, south-east, south-west) on which the vine is cultivated are short with, more prominent inclines in the upper and medium third, where they are affected by erosion. The foot of the gradient of these slopes is uniform, slightly inclined and adequate for agriculture.
The vine plantations are generally located on the southern, south-eastern and southwestern slopes and on the valleys between the hills where there are heat and light sources; they provide shelter for vines against wind, and late spring and early autumn hoar frost.

The hydrographical network is supplied by underground springs and partially by slope springs, which appear quite frequently on slopes made up of characteristic alternating clay layers or impermeable marls, permeable sandstones and sands.

**2. Temperatures**

The climate has been an essential environmental component for the establishment and development of the Tarnave wine growing area. The area has a moderate continental- temperate climate with moderately hot summers and harsh and humid winters, but long and predominantly cloudless autumns, influenced by western air masses and the presence of the Carpathian mountain range protecting the region against cold currents from the north-east and east.

Air temperature is the main factor limiting vine growing, the commencement and duration of vegetation phases, and the quantity and quality of production. The multiannual average value (1995-2006) of the air temperature at the Jidvei wine-making centre is $9.7^0$C, which is $0.7^0$C higher than the value recorded at the Tarnave wine growing area, Tarnaveni 8.3°C, with average monthly variations between that of January, of -4 - -5°C, and that of July, of+18 - +19°C.

The specificity of the area is represented by the occurrence of fog at the end of summer and during almost a third of the autumn days (September, October), which causes a slow maturation of grapes, preserving aromas and a constantly high acidity; such elements have a positive impact on the quality of the wines obtained. Moreover, during the maturation of grapes, daytime temperatures vary around an average value of 22°C, while night time temperatures vary around an average value of 12°C.

The two factors cause a constant increase in the sugar content of grapes, while acidity decreases and remains constant or nearly constant at a slightly higher level (approximately 8-9 g/l tartaric acid). The oxide reducing environment in grapes becomes favourable for a qualitative increase in the content of free and bound aromas, which reaches high values at the end of the ripening period.

**3. Humidity**

Vine is a plant that adapts easily both to high humidity and to drought conditions. Humidity is of relevance in terms of the quantity of precipitation and air hygroscopicity. Vine growing is possible in regions with precipitation ranging between 500 and 700 mm, with a minimum 250-300 mm in the vegetation period.

The relative air humidity is 60 to 80%, which is optimum for vine growing.

**4. Wine-growing soils**

The Tarnave wine growing area has a wide variety of soil types and sub-types: eutric cambisols, illuvial brown clay soils, carbonaceous regosols, colluvial soils and anthrosols. The best soils for vine growing are the typical eutric cambisols and illuvial brown clay soils, and the luvisols, due to their medium texture and moderate acidity, and their humus content.

Regosols can be found on the steep slopes and on the rounded hillocks whereas the anthrosols can be found on the terraces resulted from the dislocation of large amounts of soil. Owing to the high content of active calcium and low values of easily assimilable iron, such soils frequently experience chlorosis. Black grassland soils with a loam-clayey

texture and high humus content have formed on marls where groundwater is at a depth of 3-5 m. On slopes, in particular in the upper third and on ridges, the soils are in different phases of erosion, ranging from weakly to excessively eroded.
In general, the soils are poor in nitrogen (9-29 ppm) and mobile phosphorus (8-24 ppm), and have moderate mobile potassium content (120-237 ppm).
The predominant type of soil is the brown soil. Black grassland soils with a loam-clayey texture and high humus content have formed on marl where groundwater is at a depth of 3-5 m.
Carbonated colluvial soils can be found at the base of the gradients and in small depressions. Vertisols have a high share whereas arenosols appear only in isolated cases. The low temperatures during the harvesting period, of 5-10°^ slow down the oxide reduction and enzymatic processes, thus enabling the grapes to stay healthy and the aromas specific to each variety to be preserved. The high level of acidity in must represents a significant factor in must clarification and subsequently serves as an accelerator of the fermentation process.
Over the centuries, the varieties cultivated in this wine growing area, the vineyard works, and vine and wine technology have been a major preoccupation for wine growers. The quality sparkling wines of the Tarnave wine growing area reflect the variety, the soil, the micro-climate, the vine-grower and the wine-maker. They are characterized by freshness and slightly higher acidity. The wines are smooth and display a wealth of aromas specific to the variety used.

## LINK WITH THE GEOGRAPHICAL AREA

### (QUALITY SPARKLING WINE)

The quality of raw material wines for quality sparkling wines with the 'TARNAVE' controlled designation of origin is primarily ensured by the climate and soil of the region. The natural conditions found here are among the most favourable for vine cultivation, the area being included in the wine-growing zone B.

The Tarnave wine-growing area is located in the basin of the Tarnava Mica and Tarnava Mare rivers. Geographical coordinates: between parallels 45057' north (the village of Loamne§, Sibiu County) and 46032' north (Miercurea Nirajului) and between meridians 23052' east (Craciunelu de Jos) and 24048' east (Sighi§oara-Miercurea Nirajului). These geographical coordinates, together with the hilly topography, justify the biological, soil and climate advantages favouring the cultivation of vine in the area.

Vine has been known in the Tarnave wine-growing area since the Iron Age (5$^{th}$ century BC), as attested to by the archaeological diggings which unearthed winemaking tools and recipients specific for that period.

Herodotus (484-425 BC) mentioned in his writings that the Agathyrsi, settled in the valleys of the Mure§ and the two Tarnava rivers, had renowned vine plantations in the 6$^{th}$ century BC. Well known Hungarian historian Sigismund Kabal mentioned in his writing that the region had prosperous vineyards when the Hungarians arrived.

The wines from these lands have been known since ancient times, both domestically and abroad. They have been appreciated and rewarded with diplomas and medals at the great international events in Europe, America and Asia.

The great gold medals obtained by the Traminer wines at Montpellier in 1958 and Ljubljana in 1974 confirmed their value and exceptional nature.

The fact that new vine varieties were introduced for cultivation and the use of the latest developments in the fields of agricultural technology, agricultural chemistry and winemaking techniques have enabled the Tarnave Vineyard to win, through its legendary wines, numerous gold and silver medals at national and international contests in Bucharest, Brussels, Verona, Barcelona, Prague, Erfurt, Monte Carlo, London, Quebec and so on, thus confirming the particular qualities of these wines which reflect the vocation of this area and the specificity of the varieties used, conferring them an acknowledged and admired identity.

**1 Topography**

The topography is uneven, characterized by a typically hilly configuration, with a general south-western orientation. It includes almost all types of terrain and inclination. Medium- altitude landforms (400-600 m) are predominant. Between the altitudes of 250-270 m and 400-450 m, the land gradient ranges between 5% and 20%, enabling the performance of mechanized works on the vine plantations.
The sun-exposed slopes (south, south-east, south-west) where vine is cultivated are short and have steeper inclination in the upper and medium third, where they are affected by erosion. The base of these slopes is even, slightly inclined, and adequate for agriculture. The vine plantations are generally located on the southern, south-eastern and southwestern slopes and in the valleys between the hills where there is heat and light; they protect the vine against the wind, and late spring and early autumn hoar frost. The hydrographical network is supplied by underground springs and partially by streams which appear quite frequently on the slopes made up of characteristic alternating clay layers or impermeable marls, permeable sandstones and sands.

**2. Temperatures**

The climate has been an essential environmental component for the establishment and development of the Tarnave wine growing area. The area has a moderate continental- temperate climate with moderately hot summers and harsh and humid winters, but long and predominantly cloudless autumns, influenced by western air masses and the presence of the Carpathian mountain range protecting the region against cold currents from the north-east and east.
Air temperature is the main factor limiting vine growing, the commencement and duration of vegetation phases, and the quantity and quality of production. The multiannual average value (1995-2006) of the air temperature at the Jidvei wine-making centre is 9.7°C, which is 0.7°C higher than the value recorded at the Tarnave wine growing area, Tarnaveni 8.3°C, with average monthly variations between that of January, of -4 - -5°C, and that of July, of+18 - +19°C.
The specificity of the area is represented by the occurrence of fog at the end of summer and during almost a third of the autumn days (September, October), which causes a slow maturation of grapes, preserving aromas and a constantly high acidity; such elements have a positive impact on the quality of the wines obtained. Moreover, during the

maturation of grapes, daytime temperatures vary around an average value of 22°C, while night time temperatures vary around an average value of 12°C.
The two factors cause a constant increase in the sugar content of grapes, while acidity decreases and remains constant or nearly constant at a slightly higher level (approximately 8-9 g/l tartaric acid). The oxide reducing environment in grapes becomes favourable for a qualitative increase in the content of free and bound aromas, which reaches high values at the end of the ripening period.

**3. Humidity**

Vine is a plant that adapts easily both to high humidity and to drought conditions. Humidity is of relevance in terms of the quantity of precipitation and air hygroscopicity. Vine growing is possible in regions with precipitation ranging between 500 and 700 mm, with a minimum of 250-300 mm during the vegetation period (Sighi?oara 635 mm, Media? 626 mm, Tarnaveni 599 mm), a maximum during the interval May-July/August (favourable for vegetation phenophases) and a prolonged autumn minimum (favourable for ripening and the accumulation of sugar and aromas). Of the total 110-130 days with precipitations, 20-30 are days of snow, but the snow layer lasts for 50 to 60 days. The relative air humidity is 60 to 80%, which is optimum for vine growing.

**4. Wine-growing soils**

The Tarnave wine growing area has a wide variety of soil types and sub-types: eutric cambisols, illuvial brown clay soils, carbonaceous regosols, colluvial soils and anthrosols. The best soils for vine growing are the typical eutric cambisols and illuvial brown clay soils, and the luvisols, due to their medium texture and moderate acidity, and their humus content.
Regosols can be found on the steep slopes and on the rounded hillocks whereas the anthrosols can be found on the terraces resulted from the dislocation of large amounts of soil. Owing to the high content of active calcium and low values of easily assimilable iron, such soils frequently experience chlorosis. Black grassland soils with a loam-clayey texture and high humus content have formed on marls where groundwater is at a depth of 3-5 m. On slopes, in particular in the upper third and on ridges, the soils are in different phases of erosion, ranging from weakly to excessively eroded.
In general, the soils are poor in nitrogen (9-29 ppm) and mobile phosphorus (8-24 ppm), and have moderate mobile potassium content (120-237 ppm).
The predominant type of soil is the brown soil. Black grassland soils with a loam-clayey texture and high humus content have formed on marl where groundwater is at a depth of 3-5 m.
Carbonated colluvial soils can be found at the base of the gradients and in small depressions. Vertisols have a high share whereas arenosols appear only in isolated cases. The low temperatures during the harvesting period, of 5-10°C, slow down the oxide reduction and enzymatic processes, thus enabling the grapes to stay healthy and the aromas specific to each variety to be preserved. The high level of acidity in must represents a significant factor in must clarification and subsequently serves as an accelerator of the fermentation process.
Over the centuries, the varieties cultivated in this wine growing area, the vineyard works, and vine and wine technology have been a major preoccupation for wine growers. The quality sparkling wines of the Tarnave wine growing area reflect the variety, the soil, the micro-climate, the vine-grower and the wine-maker. They are characterised by freshness

and slightly higher acidity. The wines are smooth and display a wealth of aromas specific to the variety used.

## SPECIF RULES FOR LABELLING

WITHOUT ADDITIONAL PROVISIONS **CONTROL BODY**
Oficiul National al Viei §i Produselor Vitivinicole

National Office for Vine and Wine Products (O.N.V.P.V.)
49 Soseaua Iancului 021719 Bucuresti Romania

Tel 0040 21 2505097, Fax 0040 21 2505098, office@onvpv.ro, web: www.onvpv.ro

OTHER ACTS

# EUROPEAN COMMISSION

## Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs

(2015/C 6/06)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on protected geographical indications and protected designations of origin for agricultural products and foodstuffs** [2]

**'TELEMEA DE IBĂNEŞTI'**

**EC No: RO-PDO-0005-01182 — 20.11.2013**

**PGI ( ) PDO ( X )**

1. **Name**

'Telemea de Ibăneşti'

2. **Member State or Third Country**

Romania

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.3 Cheeses

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

'Telemea de Ibănești' is a cheese produced by acid coagulation of milk obtained from indigenous cows.

On release for consumption, it has the following characteristics: blocks with a square base may weigh 0,3-1,0 kg, while blocks with a rectangular base may weigh 0,3-0,7 kg. It is a compact, firm mass with even consistency, and is smooth and buttery. It comes apart easily, without breaking. Its colour ranges from white to white with slightly yellowish notes, and is uniform throughout the entire mass. It has a pleasant taste which is slightly sweet and sour and slightly salty, becoming stronger as the cheese matures. The aroma and fragrance are delicate and pleasant and also become stronger with maturing. It has a marked aroma of mountain pasture. Moisture is below 62 % and the fat content of the dry matter is less than 38 %. Its energy value is 198 kcal per 100 grams of product. The minimum calcium (Ca) and magnesium (Mg) contents of 'Telemea de Ibănești' cheese are, respectively, 400 mg and 35 mg per 100 grams of product.

This type of cheese can be produced throughout the year.

It is marketed using the indications '*proaspătă*' (fresh) or '*maturată*' (mature). Fresh 'Telemea de Ibănești' — Protected Designation of Origin can be consumed 24 hours after manufacture. The minimum maturation period for mature 'Telemea de Ibănești' – Protected Designation of Origin is 20 days from the date of manufacture.

3.3. *Raw materials (for processed products only)*

The raw material used to produce the cheese 'Telemea de Ibănești' — Protected Designation of Origin is milk obtained from extensively farmed healthy cows reared and kept in the Gurghiu Valley.

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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For the renneting of the milk, microbial rennet is used.

For salting, brine extracted from the salt water well in Orșova is used. This brine contains: 184,4 mg of calcium and 94,6 mg of magnesium per litre, compared with 88,2 mg of calcium and 32,4 mg of magnesium per litre in brine produced from drinking water and salt, at the same salt concentration of 21-23 %.

The brine causes a rise in osmotic pressure, slows down or stops the activity of unwanted micro-organisms, and regulates the micro-flora in the cheese as a result of its bacteriostatic effect. This also ensures that the cheese can be preserved for a longer time.

3.4. *Feed (for products of animal origin only)*

The dairy cows which produce the raw material for 'Telemea de Ibănești' — Protected Designation of Origin are fed exclusively fibre feed from the defined geographical area, in the Gurghiu Valley.

In spring and summer, the cows feed on green mass by means of grazing or, in exceptional cases, indoors. In autumn and winter, they are fed hay harvested on grassland within the defined geographical area.

The feed for these dairy cows does not include any concentrated feedstuffs. The minimum annual grazing period is six months.

The quality of the milk stems both from the free-range method of dairy farming and from the quality of feed available in the Gurghiu Valley. The pastures and the grassland areas are maintained and fertilised using exclusively natural fertilisers (manure).

3.5. *Specific steps in production that must take place in the defined geographical area*

Rearing the dairy cows, collecting the milk and the brine, and the processing, salting and maturation all take place in the defined geographical area.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

The blocks of 'Telemea de Ibănești' — Protected Designation of Origin are packaged in vacuum-sealed bags immediately after salting. The blocks may also be packaged, immediately after salting, in drums in which the cheese is covered in brine. This ensures that the cheese retains its combined sweet and salty flavour and consistency, and eliminates the risk of dehydration and of the blocks crumbling.

3.7. *Specific rules concerning labelling*

The cheese 'Telemea de Ibănești' — Protected Designation of Origin is marketed in the form of parallelepiped or cubic blocks to which is attached the product label bearing the words 'Telemea de Ibănești' — Protected Designation of Origin.

## 4. Concise definition of the geographical area

The production area comprises the administrative areas of the municipalities Gurghiu, Hodac and Ibănești in Mureș county. The territories of these municipalities in part form the Gurghiu Valley.

## 5. Link with the geographical area

5.1. *Specificity of the geographical area*

The geographical area in which the cheese 'Telemea de Ibănești' — Protected Designation of Origin is produced corresponds in part to the valley of the river Gurghiu. This area is characterised by a specific flora favourable to the farming of animals, especially dairy cows; by salt water springs which the locals use to preserve dairy products, meat and vegetables; and not least by the people who preserve ancestral culinary and craft traditions.

The Gurghiu Valley has an alpine temperate climate, which is wet and cool in its higher sections, and a continental temperate climate in the plateau area. The richness and diversity of the flora in the area is due to this climate.

The richness of the flora in the Gurghiu Valley (1 194 species) and the presence of a relatively large number of endemic, endangered, vulnerable or rare species bear witness to the absence of pollution sources in this area.

The varied topography of the Gurghiu Valley is an asset for dairy farmers and Telemea cheese producers. The areas in question can provide the green mass necessary for feeding the dairy cows in summer and the hay used to feed them in winter.

The Sânioara, Osoiul and Orungii hills in the northern part of the Gurghiu Valley, and the Isticeu and Măgura hills in the Orșova Valley are sub-Carpathian anticline hills composed of Miocene deposits, with isolated salt deposits.

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During the Roman occupation, several salt mines were built and operated. Following the collapse of one of those mines, a salt lake known as Jabenița was formed.

The ground water in this area is not drinkable, because it greatly exceeds the admissible salt concentration (665,23 mg/l of Cl anion and 420,5 mg/l of Na+ and K+ cations).

The feed for the dairy cows does not include any concentrated feedstuffs, which would increase the milk's acidity. All of these actions have only one aim, namely to produce a clean and tasty milk with the fragrance and aroma characteristic of the Gurghiu Valley.

Given the cheese's reputation, based on its taste and preservability, the local method of producing 'Telemea de Ibănești' — Protected Designation of Origin has been passed on from generation to generation.

5.2. *Specificity of the product*

The name of the cheese 'Telemea de Ibănești' — Protected Designation of Origin corresponds to a soft to semi-hard cheese which owes its pleasant, slightly salty taste to the milk obtained from dairy farms in the Gurghiu Valley.

Its consistency and high Ca and Mg contents are achieved thanks to the salting and preservation method using brine extracted from the salt water well in Orșova. These characteristics make it stand out clearly from a product manufactured using brine made from drinking water and salt.

Test reports on the minerals found in the cheese 'Telemea de Ibănești' — Protected Designation of Origin kept in brine extracted from the salt water well in Orșova and a product kept in brine made from drinking water and salt (NaCl) show a calcium (Ca) content of 540 mg per 100 grams of product for the former compared with 380 mg per 100 grams of product for the latter. The respective values for magnesium (Mg) are 50 mg and 32 mg per 100 grams of product. This is what gives 'Telemea de Ibănești' its specificity compared with a product kept in brine composed of drinking water and salt.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

The link between the product and the production area is based in particular on a long tradition specific to the Gurghiu Valley in dairy farming and in the production and salting of 'Telemea de Ibănești' — Protected Designation of Origin.

The cows' rich and varied diet confers particular organoleptic characteristics to the milk, which gives the cheese the unique flavour and aroma differentiating it from other products of the same category.

The skill and experience of the locals, combined with the local specific methods of wet salting using brine from the salt water well in Orșova, make the product specific to the area in question.

The long-standing techniques that are still practised in the production stages of 'Telemea de Ibănești' — Protected Designation of Origin include rapid rennet-based curdling (less than one hour) and breaking the curds to a fine grain. Utensils of the past which are still used today in the production of 'Telemea de Ibănești' — Protected Designation of Origin include a tool popularly known as the '*harfă*', for shredding the curd, and other mixing tools, such as the '*dog de lemn*' (wood board), a craft tool made mainly of wood and used for mixing the curd and preventing it from sticking to the sides of the vessel.

The wet salting process creates a permanent balance between the soluble constituents in the brine and those in the cheese, and an exchange of Na, Ca and Mg ions and the ions in the cheese. Soluble nitrogen, fat, lactose and mineral salts pass to the brine, causing partial solubilisation of the protein content in the cheese and changes in the proteins inside the cheese, which influence the texture, solubility and conformation of the proteins. At the same time, sodium, calcium and magnesium ions pass to the cheese.

Absorption of salt in the course of brining is sometimes accompanied by a rise in the amount of water close to the cheese-brine contact area, in particular in light brines lacking calcium or magnesium, which causes defects such as a soft rind or gas holes. Such phenomena do not occur when using brine extracted from the Orșova salt water well, due to its high content of calcium and magnesium.

Another advantage of using brine from the Orșova well is the fact that the cheese dehydrates more slowly and a lower percentage salt content can be achieved.

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The salt water springs in the Orșova area provide a natural source of brine for salting and preserving 'Telemea de Ibănești' — Protected Designation of Origin. These salt water springs have higher concentrations of calcium and magnesium.

Since time immemorial, the rearing of dairy cows has traditionally been carried out by nuclear families for whom milk processing has been an important source of income. There is a considerable amount of historical evidence, dating as far back as the 17th century, proving that 'Telemea de Ibănești' — Protected Designation of Origin is part of the area's gastronomic tradition.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 ([3]))

(http://www.madr.ro/docs/ind-alimentara/produse-traditionale/caiet-de-sarcini-telemea-ibanesti.pdf)

([3]) See footnote 2.

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# Transmission of an established geographical indication of spirit drinks

## I. TECHNICAL FILE

### *l. Name and Type*

**a. Name(s) to be registered**

VINARS TÂRNAVE (ro)

**b. Category**

4. Wine spirit _____

**c. Applicant country(ies)**

Romania

**d. Application language:**

Romanian

**e. Geographical indication type:**

PGI - Protected Geographical Indication

### *2. Contact details*

**a. Applicant name and title**

| | |
|---|---|
| **Applicant name and title** | JIDVEI SRL ALBA COUNTY BRANCH |
| **Legal status, size and composition (in the case of legal persons)** | SRL (Limited liability company), 2 shareholders, Claudiu Necşulescu and Textil Promotional SRL Constanţa. |
| **Nationality** | Romanian |
| **Address** | Strada Gării, Nr. 45, Localitatea Jidvei, cod postal 517385, judeţul Alba, Romania |
| **Country** | Romania |
| **Phone** | +40258 881 881 |
| **E-mail(s)** | office.jidvei@jidvei.ro |



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**b. Intermediary details**

**c. Interested parties details**

**d. Competent control authorities details**

| | |
|---|---|
| **Name of the competent control authority** | Ministry of Agriculture and Rural Development |
| **Address** | B-dul Carol I, nr. 2-4, sector 3, cod postal 030163, oficiul postal 37, Bucharest |
| **Country** | Romania |
| **Phone** | +4-021-307-24-46 |
| **E-mail(s)** | relatii.publice@madr.ro |

**e. Control bodies details**

## *3. Description of the spirit drink*

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|---|---|
| **Title - Product name** | VINARS TÂRNAVE |
| **Physical, chemical and/or organoleptic characteristics** | Physico-chemical characteristics:<br>- volatile substance content equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol; - maximum methanol content of 200 grams per hectolitre of 100 % vol. alcohol;<br>- minimum alcoholic strength by volume of wine spirit of 37.5 %;<br>- dry matter at 100°Centigrade (g/l): 0.400 - higher alcohols (mg/100 ml A.A): maximum 300 - esters (mg/100 ml A.A): maximum 500 - aldehydes (mg/100 ml A.A): maximum 60 - total acidity (mg/100 ml A.A): maximum 350 - furfural (mg/100 ml A.A): maximum 2<br>Organoleptic characteristics:<br>Appearance: crystal clear, no sediment or particles in suspension;<br>Colour: light golden-yellow with amber hues; Nose: pleasant hints of vanilla, with a typical bouquet acquired during ageing in oak barrels (Jidvei), rich in volatile compounds specific to the distillate and maturation.<br>Taste: fine, harmonious and typical of aged distillates. |
| **Specific characteristics (compared to spirit drinks of the same category)** | Specific characteristics: compared with spirit drinks of the same category<br>Compared to similar spirit drinks, Vinars Târnave is finer and more unctuous, with an aromatic composition well balanced between alcohols, esters, aldehydes and maturation in oak barrels. The wine, the raw material, is produced only in the vineyards of Jidvei. Floral and fruity flavours specific to the Fetească regală and Riesling varieties predominate in the young distillate. |



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## *4. Define geographical area*

### a. Description of the defined geographical area

Geographical area concerned:
The Târnave vineyard is located in the hydrographic basin of two rivers, the Târnava Mică and Târnava Mare, in Alba County, Romania.

### b. NUTS area

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| RO12<br>1 | Alba<br>Cou<br>nty |

## *5. Method for obtaining the spirit drink*

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| **Title – Type of method** | Distillation and redistillation, depending on the starting material (wine) |
| **Method** | The name Vinars Târnave is used for wine spirit obtained exclusively by distilling wine or redistilling wine distillate up to 86 % vol., made from grapes harvested from the Jidvei wine-growing centre (Fetească regală and Riesling) situated in the demarcated area. Grapes are harvested at full maturity, starting in September, at a sugar concentration of between 145 and 200 g/l, combined with a high acidity of between 5 and 7 g/l $H_2SO_4$. After harvesting, the grapes are transported to the Winemaking Centre as soon as possible (not more than 1 hour) to avoid oxidation and destruction of the aroma compounds. The next step is destemming (stems are removed), while avoiding breakage of seeds, and then crushing. The marc is pressed immediately after destemming or a short maceration (up to 8 hours). The must obtained undergoes a brief decantation for about 8 hours, and then is poured into fermentation tanks. Alcoholic fermentation takes place in stainless steel tanks fitted with fermentation temperature control systems. Following completion of the slow fermentation phase the tanks are filled up and the wine is protected with no more than 15 mg/l $SO_2$. Until distillation, the wine is kept on the lees at temperatures below 15°C. The wine used as raw material must have the following features:<br>Parameters — Unit of measurement — Value<br>Alcoholic strength — % vol. — 8.5 - 12<br>Total acidity (min.) — g/l $C_4H_6O_6$ — 6.5<br>Volatile acidity (max.) — g/l $CH_3COOH$ — 1 |



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| Free sulphurous anhydride (max.) mg/l | 6 |
| 5 | |
| Reducing sugar (max.) g/l | 3 |

Distillation should take place as soon as possible, but not later than 15 June the following year. Wines are distilled to obtain high quality distillate with a specific taste and aroma.
The distillate with an alcoholic strength of 30 to 64 % by volume is redistilled, a very delicate operation the success of which depends on the distiller's craftsmanship. The head (the first parts of the distillate), contains 84 to 96 % alcohol by volume and is discarded. It accounts for 0.6 to 1.8 % of the volume of the first distillate. The head has a milky appearance and unpleasant smell. The distillate proper (the heart) has the best quality, with an alcoholic strength of 70 to 86 % by volume, and is subsequently aged in oak barrels. Târnave wine spirit is not flavoured. Caramel is used to adjust the colour. There is no addition of alcohol, as defined in Annex I(5) to Regulation (EC) No 110/2008, diluted or not.

Maturation or ageing
The wine distillate is tested for its organoleptic and analytic properties and is diluted to 60 to 65 % alcohol by volume using demineralized water. Ageing (maturation) takes place in oak barrels with a capacity of no more than 600 litres at temperatures below 18°C and 75 to 92 % relative humidity. At the end of the maturation process, the wine distillate is tested for its organoleptic and analytic properties. Conditioning the vinars
The alcoholic strength is adjusted according to the type of vinars to be obtained, by dilution with demineralised water. Caramel is only used to rectify the colour. The vinars is conditioned in stainless steel tanks, 1 to 6 months before bottling, for mixing and stabilisation.
For decades, Vinars Târnave has been bottled only at Târnave vineyard and only in the municipality of Jidvei. Bottling takes place only at source in order to preserve the aroma, specific bouquet and authenticity of Vinars Târnave.

### *6. Link with the geographical environment of origin*

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| **Title - Product name** | VINARS TÂRNAVE |
| **Details of the geographical area or origin relevant to the link** | Details of the geographical area or origin relevant to the link:<br>The climate and soil of the region account for the quality of the wines (the raw material) used for distillation. The natural conditions encountered in the defined geographical area are among the most favourable for vine cultivation, as the area is in wine-growing zone B. |



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| | The climate represents an essential ecological element in the formation and development of the Târnave vineyard. The climate is temperate continental with sufficiently warm summers, harsh and damp winters, and long and mostly clear autumns with masses of air coming from the West, while the Carpathian mountain range protects the region from the cold air currents from the North-East and East. Air temperature is the main factor limiting vine cultivation, triggering and changing the stages of grape growth as well as the quantity and quality of production. Specific to the area is the occurrence of foggy days in late summer, which continue for almost a third of the autumn (September and October), resulting in the slow maturation of the grapes, the retention of aromas and constantly high acidity levels, which favourably influence the quality of the wines obtained. Furthermore, during the grape ripening period, average daytime temperatures are around 22ºC and average night-time temperatures around 12ºC.<br>These two factors result in a constant increase in sugar content and acidity is reduced, remaining constant or almost constant at a slightly higher level (approximately 8-9 g/l tartaric acid). This environment in which grape oxidation is reduced favours a constant increase in the quality of the free and bound aromas, which are at high levels at the end of the ripening period.<br>The terrain is fragmented and has a typically hilly landscape. The vineyards are usually on the southern, south-eastern or south-western slopes, and in the valleys between hills, where there is heat and light, providing shelter for the grapes against winds and late spring and early autumn mist. The Târnave vineyard has a wide variety of soil types and subtypes: brown eumesobasic, brown alluival clay, carbonate regosol, colluvium and anthropic soils. Carbonate colluvium soils are present at the base of the slopes and in micro-valleys. Vertisols are also widespread, while psamosoils are very limited.<br>Precipitation is between 500 and 700 mm, of which at least 250 to 300 falls in the growing period (Sighişoara 635, Mediaş 626, and Târnăveni 599 mm) with the peak in May to July/August (favourable for the vegetation phenophases) and steady minimum levels in the autumn (good for ripening and accumulation of sugar and aromas).<br>The geographic specifics along with the hilly landscape give the region biological and pedoclimatic advantages favourable for vine cultivation.<br>The grape variety predominantly used as raw material is Fetească regală. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | Specific characteristics of the spirit drink attributable to the geographical area<br>The Târnave vineyard is located on the high plateau of the Târnava Mică and Târnava Mare rivers, and is in wine-growing zone B. The climate conditions during the grape ripening period (detailed in |



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| | the section on the link with the geographical environment) make for a significant accumulation of aromas associated with large quantities of acids, which confer a high quality to the wine (raw material). The quality of the wine, grape varieties and yield form the foundation for obtaining quality distillates. |
| **Causal link between the geographical area and the product** | The causal link between the geographical area and the product<br>Vinars Târnave is dependent on the grape varieties, climate conditions during the grape ripening period (which are present only in this area), the structure and composition of the wine, the grape varieties used, the composition and nature of the oak, the parameters applied during ageing (temperature and humidity), and the method of distillation (the skills of the distiller). The high level of acids (which varies between 7.5 and 10 g/l of tartaric acid allows the wine to be naturally preserved during the winter months. This is an important parameter during distillation and makes for |

## *7. Requirements under EU, national or regional legislation*

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| **Title** | List of geographical indications for spirit drinks protected and recognised in Romania. |
| **Legal reference** | ORDER No 147 of 8 March 2005 approving the list of protected geographical indications recognised in Romania for spirit drinks; ORDER No 368 of 13 June 2008 approving the rules on the definition, description, presentation and labelling of traditional Romanian drinks. |
| **Description of the requirement(s)** | Description of the requirement(s)<br>Vinars is a traditional Romanian spirit drink produced exclusively by the distillation at less than 86 % vol. of wine or fortified wine or by the redistillation of a wine distillate at less than 86 % vol.:<br>a) distillation takes place in distillation facilities at an alcoholic strength of no more than 86 % by volume, so that the distillation product should have the flavour and taste specific to the wine concerned;<br>b) having a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol;<br>c) with a maximum methyl alcohol content of 200 grams per hectolitre of 100 % vol. alcohol;<br>d) the use of sweetening products, as defined in Article 2 point 2, is prohibited in the production of Vinars;<br>e) the use of caramel, as defined in Article 2 point 3, is allowed in the production of vinars only to adjust the colour;<br>f) the use of flavouring substances, colorants, ethyl alcohol of agricultural origin as defined in Article 2 points 4, 7, 11 and 12 is |

prohibited in the production of vinars;



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g) blending (coupage), as defined in Article 2 point 17, is allowed;
h) the minimum alcoholic strength for consumption sale is 37.5 % vol.;
i) Depending on the ageing period, it is allowed to indicate it on the label as follows:
- V, 'vinars' obtained from distillates aged for at least one year;
- VS, 'vinars superior' obtained from distillates aged for at least three years;
- VSOP, 'Very Superior Old Pale', obtained from distillates aged for at least five years;
- XO, 'Extra Old', obtained from distillates aged for at least seven years.

## *8. Supplement to the geographical indication*

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| **Supplement to the geographical indication** | Supplement to the geographical indication |
| **Definition, description or scope of the supplement** | Supplement to the geographical indication:<br><br>- Fetească regală is an indigenous grape variety which originated outside the Târnave vineyard. Prior to the emergence of phylloxera, the variety was named Fetească de Ardeal and is a natural cross of the Grasă and Fetească albă varieties. Grafting was carried out for the first time in the Târnave vineyard and gave rise to the variety named Fetească regală.<br>The raw material used to make the wooden barrels comes from the forests in the municipality of Jidvei. For over 300 years, the barrels used for maturing the wine distillate have been made by local people using wood from the same forests. The trees are selected and felled. The oak staves are dried for 40 months in rooms protected from sunlight. Once the barrels have been constructed, the wood is subjected to wood-fired roasting. The origin of the wood, the method of drying, construction and roasting are factors that subsequently confer colour, volume, an aroma with pleasant hints of vanilla, smoothness and rich aromas formed during esterification and etherification on the wine distillate. |

## *9. Specific labelling rules*

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| **Title** | Specific labelling rules - VINARS TARNAVE |
| **Description of the rule** | Specific labelling rules<br>Vinars Târnave is bottled in 700 ml bottles. The bottles are colourless, slightly conical and bear a specific marking which distinguishes them from any other bottles marketed in Romania. Affixed to the front of the bottles are labels specifying the product, capacity and alcoholic strength, while back labels |



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| provide information on the period of ageing in wooden barrels and the wine distillate used.<br>- Depending on the ageing (maturation) period, different categories of vinars are obtained:<br>V, ‘vinars’ obtained from distillates aged for at least one year;<br>VS, ‘vinars superior’ obtained from distillates aged for at least three years;<br>-VSOP, ‘Very Superior Old Pale’, obtained from distillates aged for at least five years; - XO, ‘Extra Old’, obtained from distillates aged for at least seven years. |

## II. Other information *l.*

***Supporting material***

| | |
|---|---|
| File name | HARTĂ - aria geografică -VINARS TÂRNAVE.docx |
| Description: | map of the geographical area - VINARS TÂRNAVE |
| Document type | Map |

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|---|---|
| File name | Reply DG AGRI - Ares (2017) 112556.pdf |
| Description: | Reply to letter DG AGRI - Ares (2017) 112556 - VINARS TÂRNAVE |
| Document type | Other |

***2. Link to the product specification***

| | |
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| Link: | http://www.madr.ro/docs/ind-alimentara/dosar-tehnic-vinars-tarnave.pdf |



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# Transmission of an established geographical indication of spirit drinks

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# I. TECHNICAL FILE

## *1. Name and type*

**a. Name(s) to be registered**

| |
|---|
| VINARS VRANCEA (ro) |

**b. Category**

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| 4. Wine spirit |

**c. Applicant country(ies)**

| |
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| Romania |

**d. Application language**

| |
|---|
| Romanian |

**e. Type of geographical indication**

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| PGI – Protected Geographical Indication |

## *2. Contact details*

**a. Applicant name and title**

| | |
|---|---|
| **Applicant name and title** | S.C.VINCON VRANCEA S.A. |
| **Legal status, size and composition (in the case of legal persons)** | S.A. (Joint Stock Company) |
| **Nationality** | Romania |
| **Address** | STR. Avantului, NR. 12, Focşani, judeţul Vrancea , 620075- Romania |
| **Country** | Romania |
| **Telephone** | +40.745.101.131 |
| **E-mail(s)** | corina.nedelcu@vinconromania.com |

**b. Intermediary details**

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**c. Interested party details**

| |
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| |

**d. Competent control authority details**

| | |
|---|---|
| **Competent control authority name** | Ministerul Agriculturii şi Dezvoltării Rurale (Ministry of Agriculture and Rural Development) |
| **Address** | B-dul Carol I, nr. 2-4, sector 3, codul postal 030163, oficiul postal 37, Bucuresti, Romania |
| **Country** | Romania |
| **Telephone** | +4-021-307-24-46 |

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| **E-mail(s)** | relatii.publice@madr.ro |

**e. Control body details**

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## *3. Description of the spirit drink*

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| **Title - Product name** | VINARS VRANCEA |
| **Physical, chemical and/or organoleptic characteristics** | Physical, chemical and/or organoleptic characteristics<br>A. Physical and chemical properties:<br>- The alcoholic strength of wine distillates, fortified wines or distillates obtained by redistillation should not exceed 86% alcohol by volume.<br>- The alcoholic strength at the time of placement on the market should be at least 37.5% by volume.<br>- Volatile substances should be equal to or exceed 125 gram/hectolitre pure alcohol (i.e. 100% alcohol by volume).<br>- Methanol should not exceed 200 gram/hectolitre pure alcohol (i.e. 100% alcohol by volume).<br>B. Organoleptic properties:<br>a) Visual examination: the wine spirit should be clear, without suspensions, and the colour should be specific for the years of ageing and maturation.<br>b) Direct and retronasal olfactive assessment: the wine spirit should have a complex fruity aroma of raisins, carob seeds, and figs with spicy notes of vanilla, cinnamon, cloves and nutmeg and fine scents of coffee, chocolate, tobacco and leather. This list is not exhaustive, and the aromas may differ depending on the varieties used as raw materials, the distillation method, and not least the wine distillates used to create the product. No taste or odour defects should be present. The proportions of the flavours and notes present as well as the colour intensity of the product depend on the recipe that is used, the ageing and maturation time, the quality of tanks used for maturation and ageing, and, equally important is the personality of each individual product.<br>c) Gustatory sensation: intensity, persistence, savour, velvetiness, body, extractivity, unctuousness, rancho.<br><br>- No alcohol of other origin than from viticulture may be added.<br>- No added flavours, except for fruit and/or plant extracts.<br>The physical and chemical parameters not listed above should be within the limits set out in the relevant and effective EU regulations as the producer shall bear responsibility for all possible non-conformities. |
| **Specific characteristics (compared with spirit drinks of the same category)** | The specificity of the wine distillates used for the production of Vinars coming from this region is due to the complexity of flavours and their persistence, the production methods and the specificity of the grape varieties used. |

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| | Thus, Vinars Vrancea is characterised by the fruity aroma of dried grapes, overripe grapes and dried fruits such as carob seeds, figs, dates, etc. supplemented by delicate floral notes derived in particular from aromatic and semi-aromatic grape varieties (e.g. Feteasca Regala, Muscat Ottonel, Sauvignon Blanc, etc.). The period of maturation and ageing of the distillation of Vinars gives it spicy, aromatic notes, in particular of vanilla, cloves and nutmeg, but also of musk, tobacco, chocolate, etc. The aromatic notes listed here are not exhaustive; they depend on the combination of varieties of wine which have undergone distillation and, implicitly, on the nature and type of the barrels used during maturing and ageing. |

## *4. Define geographical area*

### a. Description of the defined geographical area

The delimited area for obtaining Vinars Vrancea consists of the areas belonging to Panciu, Odobesti and Cotesti Estates as follows:

1. PANCIU Estate is located between parallels 45º and 46° North and meridian 27º East.

a) Panciu Estate

– Villages: Panciu, Crucea de Sus, Dumbrava, Crucea de Jos, Satu Nou, Neicu
– Villages: Movilita, Diocheti-Rediu, Movilita Trotusanu, Frecatei, Valeni
– Villages: Straoane, Repedea, Muncelu, Valeni
– Villages: Fitionesti, Holbanesti, Ghimicesti, Ciolanesti, Manastioara
– Villages: Marasesti, Haret, Calimanesti, Modruzeni, Siretu, Tisita, Padureni

b) Tifesti Estate (South of Panciu on the piedmont plain between Susita and Putna)

– Villages: Tifesti, Sarbi, Olesesti, Vitanesti, Clipicesti, Batinesti, Igesti, Patrascani

c) Paunesti Estate (North of Panciu on the piedmont plain between Zabrauti and Trotus)

– Villages: Paunesti, Viisoara
– Villages: Ruginesti, Copacesti, Valeni, Anghelesti
– Villages: Pufesti, Domnesti-Targ, Ciorani, Domnesti- Sat;

2. ODOBESTI Estate is located at the crossing point of parallel 45º North with meridian 27º East.

a) Odobesti Estate

– Villages: Odobesti, Unirea
– Villages: Brosteni, Pitulusa, Arva

b) Jaristea Estate

– Villages: Jaristea, Varsatura, Padureni, Scanteia;

c) Bolotesti Estate

– Villages: Bolotesti, Gagesti, Pietroasa, Vitanestii de sub Magura, Putna, Ivancesti.

3. COTESTI Estate is located at the crossing point of parallel 45º North with meridian 27º East. The region includes the following:

a) Vartescoiu Estate

– Villages: Vartescoiu, Campineanca, Pietroasa, Faraoanele, Ramniceanca, Beciu, Pietroasa, Olteni;
– Villages: Brosteni, Capatanu, Pitulusa, Arva

b) Carligele Estate

– Villages: Carligele, Dalhauti, Bontesti, Blidari;

c) Cotesti Estate

– Villages: Cotesti, Budesti, Valea Cotesti, Golestii de Sus;
– Villages: Urechesti, Popesti, Terchesti;
– Villages: Dumbraveni, Dragosloveni, Candesti, Alexandru Vlahuta, Dumbraveni;

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| – Villages: Bordesti, Bordestii de Jos<br>d) Tamboesti Estate<br>– Villages: Tamboesti, Slimnic, Trestieni, Pietroasa, Padureni, Obrejita<br>– Villages: Slobozia Bradului, Sihlea, Coroteni, Valea Beciului, Cornetu, Olareni;<br>e) Ramnicu Sarat Estate<br>– Villages Grebanu, Zaplazi, Livada, Livada Mica, Plevna, Homesti;<br>– Villages: Podgoria, Oratia, Cotatcu, Tabacari<br>– Villages: Topliceni, Radulesti |

**b. NUTS area**

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| RO226 | Vrancea |

***5. Method used to obtain the spirit drink***

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| **Title – Type of method** | Direct flame double distillation. |
| **Method** | Type of distillation method used to obtain Vinars Vrancea: direct flame double distillation and/or continuous column distillation. A combination of the two methods mentioned above is permitted.<br>'Vinars' is an alcoholic drink obtained exclusively from distillation of wines aged in oak barrels, and which has an alcoholic strength of at least 37.50% by volume at the time of placement on the market that cannot be sweetened or aromatized. Only natural fruit extracts such as raisins, figs, carob seeds, etc. and burnt sugar to adjust colour of the final product may be added during the production process.<br>The grape varieties that may be used to obtain the wine that is distilled can be all varieties grown in the area described in this file. Given the diversity of varieties in this area, the most compact wine-growing region in Romania, the selection of grapes and/or wines used in making Vinars is up to the producers. The recommended varieties are as follows: Aligote, Galbena de Odobesti, Sarba, Feteasca Alba, Feteasca Regala, Francusa, Mustoasa, Chardonnay, Muscat Ottonel, Sauvignon Blanc, Tamaioasa Romaneasca, Riesling varietal, Plavaie, Iordana, Cramposie, Creteasca, Miorita, Traminer, Furmint, Gewurtztraminer, Cadarca, Babeasca Gri, Pinot Griș, etc. (list not exhaustive). The quality of the distillates cannot be seen in terms of the proportion of a given wine variety used in the distillate and implicitly used to make Vinars. The different proportions of varieties used in distillation merely provides the complex distinct aromas within the primary aromas of the varieties used. This does not however alter the quality grade of Vinars or its versatility. The maximum yield of production of wine distillates may be as high as 22 HL/Ha, and this level may be exceeded by up to 10% in exceptionally good harvest years.<br>In equal measure, wines which do not have the minimum parameters necessary for marketing them directly as “wine” or the liquid obtained from filtering and centrifuging the wine yeast or of other raw materials specially designated for this line of production by the |

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| | Romanian legislation on grapes and winemaking may also be used as raw materials for obtaining wine distillates. Distillation is performed in distillation facilities at alcoholic strength of maximum 86% by volume, so that the distillation product, hereinafter referred to as "the wine distillate", should have the flavour and taste specific to the wine concerned. The distillation method used may be:<br>- “discontinuous distillation” or double distillation at direct flame in copper pots;<br>- “continuous distillation” or column distillation.<br>Irrespective of the distillation method used, producers must eliminate the liquid fractions at the beginning and end of the distillation process – the fractions called 'foreshots' and 'tails';<br>“Production” refers to all the operations performed by the producer of ‘Vinars’, from selecting the grapes, vinification, obtaining the wine distillates, maturation and ageing, the preparation of the batches of ‘Vinars’ and the bottling and packaging of the final product, with the exception of any processes performed after production.<br>The wine grapes from which the ‘Vinars’ with the indication “VRANCEA” is obtained may be processed/vinified in the delimited area which belongs to the administrative territorial unit or to its neighbourhood.<br>When some stages of the process in the production of wine distillates and Vinars are carried out in the vicinity of the demarcated area or beyond the vicinity of the demarcated area, they must be carried out in compliance with the production method and the specific practices and processes under the supervision of a technical representative of the area demarcated as defined in this file. This practice is allowed in particular where the technical distillation capacities in the area are insufficient to meet the distillation needs in certain harvest years or when it is necessary, in order to make maximum use of valuable raw materials, for processing to be carried out in several distilleries simultaneously. In this situation, it is necessary to respect the production rules laid down in this file through supervision by the specialised staff of the demarcated area.<br>The Indication “Vinars Vrancea” may only be used if at least 85% of the grapes, musts and/or wines from which the product is obtained originate from the delimited area which belongs to this geographical indication.<br>The coupage of the distillates, the reduction in alcoholic strength, the conditioning of the resulting blends and the bottling of the ‘Vinars’ with the indication “VRANCEA” may be carried out in the administrative territorial units of the delimited area which belongs to this indication or in any other administrative unit, as these operations are not part of the production phase. In situations in which the vinification centres, distilleries, maturing and ageing vaults and/or the bottling units belong to the same economic agent and are to be found both on the territory of the administrative territorial unit to which the geographical indication belongs and in the neighbouring territorial units, |

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| | or away from these, the entire production process for Vinars Vrancea must be carried out by the specialised staff of that economic operator. The provisions described above in respect of the exercise of any of the phases of production outside the demarcated area, do not constitute a restriction on the movement of goods and the freedom to provide services, but set out rules which comply with the requirements of this technical file and in particular which ensure a level of quality of the products which are the subject of this file.<br>Wine distillates – the starting material for obtaining 'Vinars' - should be aged for at least one year in oak barrels.<br>Depending on the grape varieties, on the quality of grapes and wines as well as on the organoleptic properties and the composition of these, and primarily on the duration of ageing, 'Vinars VRANCEA' may belong to one of the following quality grades and bear the traditional descriptions corresponding to each of these categories – the category must be specified and indicated on the label of the product as follows:<br>- V, 'vinars' (wine spirit) obtained from wine distillates aged for a minimum of one year;<br>- V.S. 'vinars superior'(superior wine spirit) obtained from wine distillates aged for a minimum of three years;<br>- V.S.O.P. "Very Superior Old Pale" obtained from wine distillates aged for a minimum of five years;<br>- X.O. "Extra Old" obtained from wine distillates aged for a minimum of seven years.<br>In addition to specifying the category of quality as described above, Vinars VRANCEA may also indicate on their label the effective duration of the ageing process.<br>For storage and ageing, the distillates have to be kept in oak barrels with a capacity of between 400 and 650 litres, which have to be stored in ageing vaults which ensure the climate necessary for the ageing process. Using stars or other graphic symbols to indicate the age of the distillates is only permitted if the number of these clearly show the minimum age prescribed by the law for each grade described above.<br>During the ageing and maturation of wine distillates, it is permitted to used additional pieces of oak – irrespective of their size - in order to accelerate the extraction of tannins and other component residues, if these are immersed in the wine distillates for the duration of their ageing in oak barrels described above or in any other container which allows contact between the distillates and the oak. Ageing may take place in new oak barrels or oak barrels used previously for storing or ageing wines, if the hygienic conditions for using such barrels are ensured.<br>After going through the maturation and ageing process necessary for obtaining the finished product, the wine distillates may be extracted from the oak barrels and stored in airtight containers which ensure the preservation of the properties of the product obtained in this way.<br>Vinars VRANCEA may be bottled in bottles made of glass |

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| | and/or any other container permitted for the international marketing of spirit drinks, which have a capacity of at least 5 CL, and are sealed with, as appropriate, stoppers of the type and material used in the market at the time of bottling. All materials which come into contact with the finished product must comply with regulations on food hygiene and safety in order not to compromise the quality of the product or endanger the health of the consumer. Bottles may be collectively packaged as needed in cardboard boxes and/or in plastic wraps or using any other method accepted in international practice. |

***6. Link with the geographical environment of origin***

| **Title - Product name** | VINARS VRANCEA |
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| **Details of the geographical area or origin relevant to the link** | The quality of 'Vinars' with this geographical indication comes specially from the pedoclimatic conditions in this area and implicitly from grape-growing and winemaking practices honed by the hundreds of years of experience of the inhabitants of the area working in the trade, which are briefly described below:<br>Lithological substrate: alternating sands and piedmont gravel from the Early and Middle Pleistocene, covered by a layer of clay-sand loessoids. Under this continental Pleistocene deposit there are clay-sand-marlstone Pliocene marine sediments.<br>Terrain: Large quasi-horizontal interfluvial territories mostly exposed to the south and east, and even the slopes exposed to the north and west receive sufficient sunshine to be suitable for grape-growing, which explains the high percentage of vineyards in the total territory used for agriculture. Similarly, there is also a high piedmont plain (from the Early and Middle Pleistocene) and a low piedmont plain (from the Late Pleistocene-Holocene) stretching to the current banks of the Siret. Both of these provide an environment ensuring maximum development for grapes due to varied heights and exposures.<br>Hydrography: The region is drained by the Siret, Milcov, Putna, and Ramna rivers and their tributaries (Valea Seaca, Dalhauti, Mera, Dalgovu, Oreavu, Slimnic, Ramna, etc.). The annual water flow is typically continental, and the system of waterways mostly satisfies the demand for water. The system is supplied by rain and snow. Ground water may be found at a relative depth of 5-8 metres and can be accessed in a mineralized form, since it is of a calcium-bicarbonated hydrochemical type. In order to prevent the negative effects of periods of drought, especially those resulting from global warming, it is recommended to establish a drip irrigation system which would ensure the necessary quantity of water in the period optimal for the development of the grapes.<br>Climate: The climate is specific to the forest steppe in this region and ensures excellent conditions for the |

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| | development of high-quality grape varieties through a high amount of sunshine and a convenient precipitation pattern. The abundance of solar radiation and the average length of sunshine hours ensures optimum values for the development of vines, the ripening of grapes and the concentration of sugar in the grapes.<br>Soils: Soils have light and medium texture, ensuring a glomerular structure, permeability, aeration, vertical drainage and working with machines. The chemical and biological properties favourably complement the physical characteristics, resulting in a valuable environment for the development of grapevines.<br>Soil texture provides the wine-growing region with physical, chemical and hydrophysical properties which are among the most favourable for viticulture: porosity, aeration, permeability, a glomerular structure and a good vertical drainage of precipitation, which leads to a decrease in the occurrence of cryptogamic diseases and ensures the relatively easy cultivation of the terrains where grapes are grown. From a typological point of view, mollisols (cambic and argillic-illuvial) and forest soils occupy the greatest surface. Cambic chernozem possesses all the favourable chemical, biological and trophic properties.<br>It follows from the above that the lithological, geomorphic and pedoclimatic components of the ecosystem make it excellently suitable for viticulture and that the centuries-long history of this wine-growing region as well as the existence of this Geographical Indication are not accidental. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | Specific characteristics of the spirit drink attributable to the geographical area<br>- the aromatic components and the bouquet result from the typical characteristics of the Romanian grape varieties grown in this region of the country;<br>- acidity of the wines used as the raw material;<br>- gustatory and olfactory persistence and intensity |
| **Causal link between the geographical area and the product** | - Pedoclimatic elements distinct from those in other viticultural regions of the country;<br>- specificity of regional grape varieties (e.g. Galbena de Odobesti, Sarba, etc.) — regional grape varieties, and by extension wines as raw material derived from them, give wine distillate distinctive aromatic notes and confer an element of differentiation in respect of Vinars obtained from the grape varieties in the international portfolio. However, this attribute is directly proportionate to the quality and quantity of wine from indigenous varieties used in the distillation process and/or the quantities used in the coupage of several wine distillates in order to obtain a finished product.<br>For Vinars Vrancea, the following are permitted:<br>— wines from a mixture of grape varieties;<br>— distillates from one or more grape varieties;<br>- coupage of distillates obtained by both distillation |

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| | methods, of different ages and/or from different wine varieties. |

### *7. Requirements under EU, national or regional legislation*

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| **Title** | List of geographical indications for spirit drinks protected and recognised in Romania. |
| **Legal reference** | ORDER No 147 of 8 March 2005 approving the list of geographical indications for spirit drinks protected and recognised in Romania.<br>ORDER No 368 of 13 June 2008 approving the detailed rules on the definition, description, presentation and labelling of Romanian traditional drinks. |
| **Description of the requirement(s)** | 'Vinars' is a Romanian traditional spirit drink produced exclusively by the distillation at less than 86% vol. of wine or fortified wine or by the redistillation of a wine distillate at less than 86% vol.:<br>a) distillation is performed in distillation facilities at a maximum alcoholic strength of 86% vol., so that the distillation product should have the flavour and taste specific to the wine concerned;<br>b) volatile substance content equal to or exceeding 125 grams per hectolitre of 100% vol. alcohol;<br>c) maximum methyl alcohol content of 200 grams per hectolitre of 100% vol. alcohol;<br>d) the use of sweetening products, as defined in Article 2 point 2, in the production of 'Vinars' is prohibited;<br>e) the use of caramel in the production of 'Vinars', as defined in Article 2 point 3, in the production of 'Vinars' is allowed only as a colouring agent;<br>f) the use of flavouring preparations, as defined in Article 2 point 5, in the production of 'Vinars' is permitted only to improve the quality of the taste, colour and aroma; only natural extracts/macerates from fruit and plants may be used;<br>g) the use of flavouring substances, colorants, ethyl alcohol of agricultural origin or other distillate of agricultural origin as defined in Article 2 points 4, 7, 11 and 12 in the production of 'Vinars' is prohibited;<br>h) blending (coupage), as defined in Article 2 point 17, is allowed;<br>i) the minimum alcoholic strength for consumption sale is 37.5% vol.;<br>j) depending on the ageing period, it is allowed to indicate on the label as follows:<br>- V, 'vinars' (wine spirit) obtained from distillates aged for a minimum of one year;<br>- VS, 'vinars superior'(superior wine spirit) obtained from distillates aged for a minimum of three years;<br>- VSOP, 'Very Superior Old Pale', obtained from distillates aged for a minimum of five years;<br>- XO 'Extra Old', obtained from distillates aged for a |

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| | minimum of seven years. |

### *8. Supplement to the geographical indication*

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### *9. Specific labelling rules*

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| **Title** | Detailed rules on the definition, description, presentation and labelling traditional Romanian drinks |
| **Description of the requirements** | As appropriate, the producer may additionally indicate the name of the region which supplied the raw material: Panciu, Odobesti or Cotesti, alongside the VRANCEA Geographical Indication.<br>Depending on the practices used in producing Vinars VRANCEA, the producer may insert into the product description phrases referring to the name of a technique, of certain technical equipment or to permitted practices and processes.<br>As regards labelling, the designation of origin may be one of the following:<br>- the Vinars' quality grade/traditional specification — accompanied only by the name VINARS VRANCEA; the quality grade refers to: Category V — Vinars, Category V.S. — Vinars Superior, Category V.S.O.P. - Very Superior Old Pale, or Category X.O.- Extra Old' — provided that the wine distillates used in the production of the finished product put up for sale were subject to the minimum ageing duration under the conditions described in the specifications. The producer may choose to supplement the information provided to the consumer, specifying the ageing period of the distillates of wine making up the product offered for sale.<br>- Name of grape varieties — the indication in the labelling of the grape varieties from which the distillates were obtained for the final product released for sale is permitted, provided that they are listed in descending order of their proportion in the distillates of wine. This, however, is an optional indication on the label. |

## II. Other information

### *1. Supporting material*

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| File name: | Reply DG AGRI -„VINARS VRANCEA" PGI-RO-02011.pdf |
| Description: | Reply to the observations submitted by RO |
| Document type | Other |

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| File name: | Mandatory and optional labelling elements VINARS VRANCEA PGI RO- 02011.docx |

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| Description: | Specific rules on labelling |
| Document type | Other |

***2. Link to the product specification***

| | |
|---|---|
| Link: | http://www.madr.ro/docs/ind-alimentara/Dosarul-Tehnic-VINARS-VRANCEA-24.03.2017.pdf |

# TECHNICAL FILE 3

## Geographical indication to be registered

Svensk Aquavit/Svensk Akvavit/Swedish Aquavit

## Category of the spirit drink

Aquavit or akvavit

## Description of the spirit drink

- Physical, chemical and/or organoleptic characteristics

Svensk Akvavit is a clear, sometimes tinted, drink with an alcoholic strength between 37.5% and
50% vol. It is flavoured with caraway and/or dill as well as fennel seed (Foeniculum vulgare Mill), obtained from a distillate of these spices, to which are often added other spices or flavourings. Depending on local traditions, the taste can vary from fairly discreetly to more intensely spicy, with no or only slight sweetness and with no or only slight bitterness. There is always a perceptible taste of fennel, which gives Svensk Akvavit the specificity that differentiates it from other spirits of the same category. The mixing of several spices is typical of the origins of this product and also contributes to making Swedish aquavit more complex and nuanced than other aquavits, which are often dominated by a single spice and rounded off with a sweet or bitter taste.

Svensk Akvavit is consumed unmixed at Swedish 'smörgåsbord' buffets and with starters and main courses during meals, usually in addition to another meal-time drink.

In addition to the general rules for aquavit in Regulation (EC) No 110/2008, Svensk Akvavit is also subject to the requirements below.

Ethyl alcohol and its link with the geographical area

All ethyl alcohol used to make Svensk Akvavit must have been produced in Sweden from wheat, rye, barley, oat or potatoes cultivated in Sweden. The ethyl alcohol has a neutral character and is pure, without the presence of any esters or aldehydes, which can sometimes be found in spirits. As the ethyl alcohol makes up about 30-40 per cent of the final product, the nature and quality of the raw materials are crucial. *Until well into the 19th century, agriculture in Sweden was typically subsistence farming. The Swedish climate, with its short, light and relatively cool summers and relatively long, cold and dark winters, provides special growing conditions. The Swedish climate affects the type of crops and cereals grown, the quality of the raw materials and the way they are handled. This in turn gives a unique quality to the raw material. Svensk Akvavit's reputation is based on the expectation that, traditionally, the spirit raw material is Swedish.*

Spiced spirits and their link with the geographical area

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The spiced spirits, including the caraway, dill and fennel distillates used as a flavouring, must have been produced in Sweden. The origin of the flavourings is not geographically limited, but may come from outside the territory of Sweden. This reflects the tradition of complementing indigenous spices with purchased goods. Since olden times, the mild, local leaf spices and aromatic herbs have been mixed with imported spices, which were richer in oils and taste, for example bitter orange, ginger and anise. Varying quantities of the selected spices are used depending on the quality of the raw material, which in turn may vary depending on the production area and weather conditions and on whether fresh or dried raw material is used.

Water and its link with the geographical area

The final product is adjusted to the desired alcoholic strength with water. This must take place in Sweden, though not necessarily in the same production plant where the spiced spirits *are produced*. Water makes up a good 50 percent of the final product and therefore plays a decisive role in the product's quality. *Sweden is known for its clean environment compared to other countries, for its rich water resources on land and in lakes and for its pure, high-quality water. Where groundwater is used in Svensk Akvavit, Sweden's climate and geology, in particular the* many *eskers created by the inland ice, contribute to the good availability of naturally pure, tasty and easily abstracted groundwater. The groundwater has a low content of organic substances, a good microbiological quality and an even, low temperature and requires only simple processing in the waterworks. In accordance with Swedish regulations, chlorination is limited. Sweden also has stricter rules for the presence of actinomyces in drinking water. However, it is not necessary for the water to come from an esker.*
Distillers have traditionally blended their aquavit themselves, and some distilleries still have their own well or spring. *Svensk Akvavit's reputation is based on the expectation that the blending with Swedish water traditionally takes place in Sweden. It is this crucial step that gives the aquavit its final character.*

- Specific characteristics (compared to other spirit drinks of the same category)

Swedish aquavit distinguishes itself from other aquavits for the following reasons:

*a)* The seasoning, which must include fennel seed, often in combination with other spices. This gives the product a unique and complex character. *Svensk Akvavit is flavoured with caraway (Carum carvi) and/or dill (Anethum graveolens) as well as fennel (Foeniculum vulgare). They must be distinguishable in the fragrance and/or flavour and contribute to the dominant character together with the other ingredients. The minimum measurable content of carvone (CAS: 99-49-0, 6485-40-1, 2244-16-8) must be 1.0 gram per hectolitre of 100% vol. alcohol. The minimum measurable content of anethole (CAS: 104-46-1) must be 0.005 gram per hectolitre of 100% vol. alcohol. It must be possible to indicate the presence of fenchone in Swedish aquavit (CAS: 1195-79-5, 4695-62-9, 7787-20-4).*

b) The production method of spiced spirits, which requires maceration and distillation in a pot still, unlike other aquavits, where you can work with fewer spices and may therefore choose to distil the spices together with the basic spirits.

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c) The raw materials, which benefit from the Swedish climate and the conditions in Sweden.

d) The expertise and know-how of the distillers and blenders.

**Geographical area**

The territory of Sweden

**Method for obtaining the spirit drink**

There is a close link between artisanal craftsmanship, local farming conditions and the nature of the raw materials. The distiller must use all his expertise in order to control the entire distillation process and obtain the desired quality and characteristics.
The spices must be macerated in ethyl alcohol that has been diluted in water to a strength of between 40% and 70% by volume. The time interval may vary from 12 hours to up to 14 days, depending on the desired result. Varying quantities of the selected spices are used depending on the quality of the raw material, which in turn may vary depending on the production area and weather conditions and on whether fresh or dried raw material is used. The origin of the flavourings is not geographically limited, and the flavouring may come from outside the territory of Sweden. This reflects the tradition of complementing native spices with purchased goods. Maceration is a typical element of Svensk Akvavit. In other aquavits with fewer seasonings, the spices are often distilled directly with the basic spirits.

The spice mix must then be distilled in batches in a pot still. This has always been and still is a distinguishing traditional production method for Svensk Akvavit. The production method for the spice mix, which requires maceration and distillation in a pot still, is different than for other aquavits, where you can work with fewer spices and may therefore choose to distil the spices together with the basic spirits. The volatile fragrances and flavours of the spices are concentrated by distillation in a pot still in a way that produces a unique taste. The mixing of all the seasonings as well as any storage must take place in Sweden.

<u>The blending process and its link with the geographical area</u>

The quality and character of the aquavit are determined to a large extent by the blending process. Blending is a craft where the water, ethyl alcohol and spices are balanced against each other. The blenders, or master seasoners, are a proud professional group that guards tradition and expertise. Their competence and know-how guarantee that traditions are cherished without forgetting to develop Swedish aquavit. The master seasoners store the recipes, which are often kept partly secret and are unique for each aquavit. The blending must be done in Sweden.

**Link with the geographical environment or origin**

- Details of the geographical area or origin relevant to the link

<u>History</u>

Distillation know-how arrived in Sweden around the 1500s. It had to be adapted to the raw materials that were available in Sweden, in other words, the *cereals* growing in a northern

climate. The product was usually called ‘brännvin’, a type of spirit drink. Once the cultivation of potatoes was introduced in Sweden, they, too, soon started being used to make ‘brännvin’. During wars and other times of deprivation, other raw materials have also been used, though they were always seen as emergency solutions of a lower quality.

Traditions for the use of flavourings developed early on, both to cover up the fusel taste often found in distilled spirits produced in former times and to obtain therapeutic effects from the active substances in the plants and herbs. The flavouring also offered greater variety for different types of food, occasions and consumers. The beverage was flavoured with native berries and culinary plants but also with spices and herbs that had reached Sweden through trade with distant lands.

In the past, the main purpose of ‘brännvin’ was to preserve the seasonal raw materials and facilitate the digestion of predominantly fatty, preserved or salty food. When it started being spiced and taken as a medicine, it was given the name ‘aquavit’. Indeed, the oldest recipes are found in medicine books. Gradually the term ‘aquavit’ evolved semantically to mean finer *spiced* ‘brännvin’. Other flavours have often been added to the basic caraway or dill taste. This rich variety stems from the differences that existed in olden times between producers, regional conditions and taste preferences. Fennel is present in nearly all the older Swedish recipes, which is not the case in neighbouring countries.

In the 17th century, the art of producing ‘brännvin’ was widespread. The medicinal link remained strong and the dissemination of expertise coincided with the expansion of the pharmacy network in cities. In rural areas it was the clergy that held distillation expertise. During this period, Swedish aquavit benefited from the use of strong and diverse spices.

In the 18th century, the pharmaceutical link weakened and Swedish aquavit secured its place in cookbooks. A cookbook by Kajsa Warg from 1755 contains around 20 recipes. A professional group with an exclusive right to distil came into being, and this further enhanced the quality of the product.

It was in the 19th century that Swedish aquavit received its familiar classical character. That is when distillation methods improved while production grew and competition became tougher. This put greater demands on distillers, who refined their recipes and took good care of their brands, which could be registered with the Swedish authorities. A common feature of the recipes preserved from those days is that they contain caraway and fennel. It was in those days that a basis for the link between aquavit and the Swedish ‘smörgåsbord’ buffets was established, and it persists to this day.

During much of the 20th century, the right to produce strong alcoholic beverages was held by a State monopoly in Sweden, and there were few developments in the production of aquavit. The manufacturing of such drinks was regulated principally by the State, which governed the monopoly, and on the basis of agreements between the State and Sweden’s farmers, primarily through the 1934 agricultural agreement but also through other regulations. The protected indication ‘Svensk Akvavit’ was introduced when Sweden joined the European Union. This also marked the end of the production monopoly.

Present status as a Swedish cultural symbol

Since the abolition of the production monopoly, the development of aquavit has enjoyed a new boom and the number of products has multiplied. Skilled distillers build on traditions but also contribute to innovation. Many of these products have the qualities of Swedish aquavit, as evidenced by the prestigious medals and distinctions they have been awarded. These developments have also led to new ways of thinking about aquavit. For example nowadays Swedish aquavit is both a meal accompaniment and an ingredient in recipes. The tradition of producing one's own aquavit has been taken up by restaurateurs throughout the country. It often has a local link and it has been adapted to local conditions and the local culinary culture. It is also used in innovative ways in the context of drinking - not just as a snaps but also as a component of drinks and cocktails, where it provides an exciting and a unique taste. Swedish aquavit is frequently present at various Swedish and international events and is often perceived as the essence of Swedish *drinking culture.*

- Specific characteristics attributable to the geographical area

The unique growing conditions in Sweden when it comes to climate and soil and the short summer months with long days and light nights determine the type of crops and cereals that can be cultivated and the way they are looked after. Sweden is on the Scandinavian peninsula. The climate varies between the different locations, but thanks to the Gulf Stream that crosses the Atlantic Ocean, the climate is milder than in many other places at the same latitudes. The winters are cold and dark, whereas the summer months have a gentle warmth and light nights.

Svensk Akvavit is a drink with strong traditions in Sweden. The experiences and expectations of consumers regarding the product depend on whether they perceive it as traditional and genuine. *Svensk Akvavit's reputation is based on the expectation that the product must be Swedish. Svensk Akvavit's Swedish identity traditionally means that its production takes place in Sweden and that the raw materials, including the water and ethyl alcohol, are of Swedish origin.*

**European Union or national/regional provisions**

Regulation (EC) No 110/2008

**Applicant**

Sweden

**Supplement to the geographical indication**

**-**

**Specific labelling rules**

Svensk Akvavit must be labelled with at least one of the following indications: 'Svensk Aquavit', 'Svensk Akvavit' or 'Swedish Aquavit'.

By reserving the protected indication 'Svensk Akvavit' for aquavit where every step in the manufacturing process takes place in Sweden in compliance with traditional Swedish

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requirements, it is possible to reduce the risk of consumers being misled. For aquavit whose production is linked to Sweden but that does not meet all of the requirements for Svensk Akvavit, there is the possibility to express the link to Sweden on condition that the rules on indicating the country of origin in different markets are followed.

**TECHNICAL FILE**

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**Geographical indication to be registered**

Svensk Punsch/Swedish Punch

**Category of the spirit drink**

Other spirit drinks

**Description of the spirit drink**

‘Svensk Punsch’ is a sweet and syrupy drink with a yellowish colour and an alcoholic strength between 20% and 30% vol. At least half of the alcoholic strength must come from arrak, which in this context refers to an imported spirit drink made from sugar cane, rice or molasses or from juice obtained from coconut palms or date palms. It resembles liquors, but the sugar content does not have to be as high as for liquors.

**Geographical area**

The territory of Sweden

**Method for obtaining the spirit drink**

In addition to the general rules for spirit drinks in Regulation (EC) No 110/2008, ‘Svensk Punsch’ is also subject to the requirements below.

The arrak that is the basis of ‘Svensk Punsch’ has not traditionally been produced in Sweden and is therefore imported. At least half of the final product's alcoholic strength must come from arrak. Alcohol of agricultural origin may be added. ‘Svensk Punsch’ may be flavoured with wine or fruit juices or with natural aromas from citrus fruits or other fruits and berries. ‘Svensk Punsch’ may be coloured with caramel colours. The sugar content must be between 20% and 30% by weight, expressed as invert sugar. The mixing of the product so that it is ready for consumption and bottling for the purpose of selling the product to consumers must take place in Sweden.

**Link with the geographical environment or origin**

‘Svensk Punsch’ is a traditional Swedish product based primarily on imported ingredients. The product dates back to the time when Sweden was developing its trade with Southeast Asia. One of the products brought back home was arrak, which was mixed and prepared for Swedish consumption by retailers in Sweden.

The drink may be consumed either chilled or warmed up, depending on the occasion and the time of year. It is most commonly enjoyed with coffee after a meal, though Sweden also has a strong tradition of drinking punsch with pea soup, and it is also used as a festive drink.

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The indication ‘Svensk Punsch’ was introduced when Sweden joined the EEA, since this type of product was not covered by the EU Regulation on the sales denominations of spirit drinks and in order to prevent consumers from mistaking ‘Svensk Punsch’ for entirely different alcoholic drinks with the name ‘punsch/punch’, which is used in many different languages. For this same reason, the indication was kept when Sweden joined the EU.

**European Union or national/regional provisions**

Annex III of Regulation (EU) No 110/2008

**Applicant**

Sweden

**Supplement to the geographical indication**

**-**

**Specific labelling rules**

‘Svensk Punsch’ must be labelled with at least one of the following indications: ‘Svensk Punsch’ or ‘Swedish Punch’. Providing that at least one of these protected indications is given, the indication may also be translated into other languages

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Svensk Vodka / Swedish Vodka

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

Sweden

## APPLICANT

Sprit- och vinleverantörsföreningen,
Box 55680, S- 102 15 Stockholm,
Sweden

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 15.1.2008
*Date of Protection in the Member State:* 1993-12-16, The National Food Administration's Regulations SLV FS 1993:39.

## PRODUCT DESCRIPTION

Swedish Vodka is a clear, colourless and unsweetened drink with an alcoholic content of between 40 and 60 % vol. Unflavoured, it has a discrete but discernible character of grains or potatoes, which distinguishes it from neutral spirits. The alcohol content and the absence of sweetening provides it with a fiery note, at the same time as the quality of distillation, raw materials and water result in a taste which compared to other vodkas is relatively smooth and without burning aftertaste. Flavours of fruits, berries, vegetables or spices can be added to Swedish Vodka through the addition of natural flavouring compounds but it may not be sweetened or coloured. The drink has historically been consumed undiluted in the context of meals, frequently as a complement to other drinks to go with the meal, but nowadays also as an ingredient in cocktails and other mixed drinks.

In addition to the general provisions for Vodka and Flavoured Vodka in regulation (EC) 110/2008, the following additional requirements apply to Swedish Vodka.

All the ethyl alcohol for the production of Swedish Vodka must be produced in Sweden from wheat, rye, barley, oats or potatoes grown in Sweden. A development in the 19th century by a process of continuous distillation became decisive for the quality and purity of Swedish vodka and is the technology that is primarily used. Pot still distillation has been used since old times, and there is also small-scale production today. The production process is characterized by the addition of some taste from the raw material being returned after the distillation to give the vodka a character of the raw material. Rectification, blending with water and bottling in packages intended for sale to the final consumer must take place in Sweden, as well as the possible addition of flavourings. The origin of flavourings is not geographically restricted.

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**DESCRIPTION OF THE GEOGRAPHICAL AREA**

The territory of Sweden.

**LINK WITH THE GEOGRAPHICAL AREA**

The character of Swedish Vodka is defined to a decisive degree through the raw materials used for distillation, through the water used for blending and through the exact formula of the blender and the blender's professional acumen. As a Swedish origin has become a quality indicator on several markets, the risk that vodkas produced fully or partly locally in other markets are attempting to utilize the reputation of a Swedish origin or counterfeiting is not negligible. Through the exclusive application of the protected designation of Swedish Vodka only for vodkas where every step of production has been conducted in Sweden and according to traditional Swedish requirements, the risk for misleading of consumers is reduced.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

Swedish Vodka must be labelled with either "Svensk Vodka" or "Swedish Vodka" or both language versions. Provided that at least one of these protected denominations is used, the denomination may be translated also to other languages.

For vodkas produced with connection to Sweden but where not all the requirements for Swedish Vodka are met, the possibility remains to denote a connection to Sweden (for example "produced in Sweden") provided that the rules of origin of the respective destination markets are met.

**CONTROL BODY**

National Food Agency
Box 622
SE 751 26 UPPSALA
Sweden

Tel. +46 18 17 55 00

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# SINGLE DOCUMENT

## 'ŠTAJERSKO PREKMURSKO BUČNO OLJE'

EU No: SI-PGI-0105-01361 – 02.09.2015

**PDO** ( ) **PGI** (X)

**1. NAME**

'Štajersko prekmursko bučno olje'

**2. MEMBER STATE OR THIRD COUNTRY**

Slovenia

**3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

**3.1. Type of product**

Class 1.5: Oils and fats (butter, margarine, oils, etc.)

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

'Štajersko prekmursko bučno olje' is an unrefined, edible vegetable oil produced by pressing roasted top-quality pumpkin seeds obtained from oil pumpkins.

'Štajersko prekmursko bučno olje' is dark green to red in colour and has a characteristic aromatic odour and taste. It has a good fatty acids composition: it contains around 20 % saturated fatty acids, around 35 % monounsaturated fatty acids and around 45 % polyunsaturated fatty acids. 'Štajersko prekmursko bučno olje' is also a rich source of tocopherols, since it contains around 50 mg of vitamin E per 100 g of oil. The oil also contains other vitamins, microelements, carotenoids, rare amino acids and natural colouring (chlorophyll).

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

The varieties of pumpkin seeds for producing 'Štajersko prekmursko bučno olje' are not laid down. Pumpkin seeds (Cucurbita pepo) are used. Pumpkin seeds must be healthy, ripe, dark green and free of any foreign taste or odour that would indicate harmful changes. The following physico-chemical parameters are used for checking the pumpkin seeds to be turned into 'Štajersko prekmursko bučno olje':

– presence of impurities, which must not exceed 1 %,

– moisture content, which must not exceed 9 %,

– minimum oil content: 40 %

– maximum proportion of damaged seeds (worn, broken): 15 %.

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

All of the stages of processing pumpkin seeds – receipt, storage, cleaning, drying, milling, rolling, roasting, pressing, sedimentation and quality control (physico-chemical analysis and organoleptic analysis) – must take place inside the geographical area.



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

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

'Štajersko prekmursko bučno olje' must be traceable. Each producer is entitled to use their own packaging and label. However, the protected name 'Štajersko prekmursko bučno olje' must appear on the label or elsewhere on the packaging, along with the country of origin (Slovenia) written in characters of the same size and in the same visual field as the protected name, the coloured logo of the product and the symbol of the Union, (whereas displaying the national quality label is voluntary).

**4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

The region in which 'Štajersko prekmursko bučno olje' is made from pumpkin seeds is delimited by a line that runs from Dravograd to Slovenj Gradec, Mislinja and Velenje (where the main road forms the boundary), Šoštanj, Mozirje, Nazarje, Vransko, Prebold, Zabukovica and Laško. From there the boundary runs along the Savinja and Sava rivers past Radeče, Sevnica, Krško and Brežice to Obrežje, and then runs along the national border with Croatia to the national border with Hungary, and along the national border with Hungary to the national border with Austria, and then along the national border with Austria (along the Karavanke range) back to Dravograd.

**5. LINK WITH THE GEOGRAPHICAL AREA**

'Štajersko prekmursko bučno olje' is a culinary speciality of the geographical area set out in point 4. The production of pumpkin seed oil in Štajerska and Prekmurje is a tradition, as testified by written records of the founding of the first pumpkin seed oil press in Fram as early as 1750. The large-scale production of pumpkin seeds in the region led to the setting-up of several factories to process pumpkin seeds into oil by artisanal methods (Slovenska Bistrica, Središče ob Dravi, Selo pri Pragerskem, etc.). In 1904 Albert Stigar founded a factory in Slovenska Bistrica for processing pumpkin seeds into pumpkin seed oil by artisanal methods. There are no large processing plants in Prekmurje, only small plants belonging to farmers. One such farmer is Feri Vučak in Vadarci in Goričko. His mill/processing plant is still standing after 130 years and is now operated by the fourth generation of his family.

The reputation of 'Štajersko prekmursko bučno olje' is spreading beyond Slovenia to other European countries, the USA, Australia, Russia, etc., as demonstrated, inter alia, by the award that it won for the most innovative product at the IFE07 competition (the International food & drink event) in London in 2007.

**Reference to publication of the specification**

(the second sub-paragraph of Article 6(1) of this Regulation)

http://www.mkgp.gov.si/fileadmin/mkgp.gov.si/pageuploads/podrocja/Kmetijstvo/zascita_kmetijskih_pridelkov_zivil/SPBO_Z_spr_24_8_15.pdf



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**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2012/C 48/12)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006 [1]. Statements of objections must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**'KRAŠKA PANCETA'**

**EC No: SI-PGI-0005-0833-13.10.2010**

**PGI ( X ) PDO ( )**

1. **Name:**

'Kraška panceta'

2. **Member State or Third Country:**

Slovenia

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product:*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

'Kraška panceta' is a traditional dried meat product with a characteristic rectangular shape. The minimum weight of the final product is 2,2 kg.

'Kraška panceta' is produced from lean bacon. It is prepared for drying with the skin and without ribs. The dry salting procedure using only sea salt and the drying and maturing without heat treatment contribute to the characteristic organoleptic properties of the thin slices. The lean part of the panceta is dry and firm and remains appropriately elastic under pressure. The rib locations are quite visible. The skin is hard and smooth and is removed just before consumption. As they mature, the lean sections of the panceta acquire a characteristic pink colour. The fat is creamy white in colour. A slice is made up predominantly of lean meat with thin strata of fat running through it. The organoleptic properties particularly include the external appearance of a finely cut slice, which must be tender in texture. The lean meat and the fat must be firmly connected. The slice must have a full, harmonic aroma and a sweet, non-salty flavour.

Salt content is no more than 6 %, the degree of drying attained must be at least 33 %, aw must be no more than 0,92, protein content must be at least 23 % and fat content must be at least 36 %.

3.3. *Raw materials (for processed products only):*

Bacon from fleshy breeds of pig is selected for the production of 'Kraška panceta'. The bacon cut comprises part of the chest section with nine to 10 apparent rib locations. The fleshy part of the flank is also included in the bacon. Typical for 'Kraška panceta' is a standard rectangular bacon cut measuring 45 to 50 cm in length and 18 to 20 cm in width. The minimum weight of a fresh bacon cut is 4 kg. For drying, the bacon is prepared with the skin and without the ribs, with the sides cut level, and the lean meat and skin must be unblemished. The soft fat on the inside is removed.

[1] OJ L 93, 31.3.2006, p. 12.

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3.4. *Feed (for products of animal origin only):*

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3.5. *Specific steps in production that must take place in the identified geographical area:*

— The temperature of the fresh bacon must lie between + 1 °C and + 4 °C, as measured just before salting;

— Check of the lean-meat content of the bacon, the quality of dressing and the dimensions of the cut (18-20 cm × 45-50 cm);

— Exclusion of poorly dressed bacon: the skin must be smooth and without bristles, nicks, bruises or haematomas;

— Identification with the serial number and date of salting (day, month and year);

— Manual salting, by rubbing coarse sea salt into the rib locations. The quantity of salt is adapted to the weight of the individual bacon. Pepper and fresh garlic are added, sugar may be added;

— Storage of salted bacons on shelves or pallets;

— Salting at a temperature of between 1 and 6 °C for a duration of five to seven days;

— Cold phase: temperature of between 1 and 6 °C for one to three weeks;

— Drying at a temperature of between 14 and 22 °C for a period of two to seven days; mild cold smoking for one day is permitted;

— Drying/maturing at a temperature of between 10 and 18 °C, with a total production time of at least 10 weeks, an aw value less than 0,92, salt content less than 6 %, drying of at least 33 %, and a weight of the final product of over 2,2 kg;

— Organoleptic testing of a random selection of 'Kraška panceta';

— Identification by branding the skin of appropriate products;

— Matured products are kept in dark premises at a temperature of between 8 and 10 °C.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

'Kraška panceta' with a protected geographical indication (PGI) is sold in the form of whole or half pieces, branded on the skin on the back part with the 'Kraška panceta' logo. To improve availability to buyers (delicatessen sales), the panceta may be cut into smaller pieces of a uniform size. To preserve its characteristic organoleptic properties, the characteristic red colour of the lean meat and the creamy white colour of the bacon fat, detailed technological supervision of the process of cutting and packaging 'Kraška panceta' is of paramount importance. Contact with air, making the meat subject to oxidation processes, can significantly impair the quality of the bacon. For that reason, 'Kraška panceta' may be cut and commercially packaged only in facilities registered for the production of 'Kraška panceta'. Thanks to these, the product can be packaged immediately, oxidation caused by exposure to air or inappropriate temperatures can be prevented and the desired necessary microbiological safety of the product can be ensured. This system ensures ongoing supervision, full traceability and preservation of the typical properties of 'Kraška panceta' that are of the utmost importance for authenticity and consumer confidence.

3.7. *Specific rules concerning labelling:*

All producers that have been awarded certificates of conformity with the production specification are entitled to mark their products with the 'Kraška panceta' name and logo. The logo consists of a stylised image of a bacon with the inscription 'Kraška panceta'. The producer's registration number is placed next to the logo. The use of the logo is compulsory for all forms of panceta that are marketed. Whole pieces of panceta also have the identification mark branded on the skin.

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'Kraška panceta' must also be identified with the words 'protected geographical indication' and the national quality symbol.

4. **Concise definition of the geographical area:**

The production area for 'Kraška panceta' is delimited by a line running from Kostanjevica na Krasu to Opatje selo, from there to the border between Slovenia and Italy and along that border to the Lipica border crossing, from there along the road to the settlement of Lokev, then along the road to Divača, from there in a straight line to the village of Vrabče and on to Štjak, Selo, Krtinovica, Kobdilj, and from there in a straight line through Mali Dol to Škrbina towards Lipa and Temnica and back to Kostanjevica na Krasu. All the above-mentioned villages form part of the geographical area.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The Karst (Kras) is one of the largest landscape areas in Slovenia. It is an undulating limestone plateau with a typical Karst terrain (valleys, sinkholes, side-valleys, chasms and underground caves). Limestone soil is characteristic of the Karst; on this substratum has formed the famous red soil of the Karst region, often known as 'terra rossa'. There is little soil on the surface, which is mainly rocky, even though grasses, bushes or thin forest do grow in some places.

The proximity of the sea is the predominant influence on the climate in the Karst region. The mild Mediterranean climate encounters cold continental air. Temperature swings are common in the Karst region, where there is an influx of cold continental air into the Mediterranean area in the form of the Karst bora wind. The proximity of the sea means that, in the midst of winter, there is often a sharp rise in the temperature after days of icy bora winds. Whenever snow falls, it soon melts. The proximity of the sea has a significant effect in the summer, when hot clear weather predominates. The diversity of the Karst plateau and the immediate vicinity of the sea mean that there is always a wind or breeze and the relative humidity is comparatively low in the geographical area.

The natural conditions of the geographical area offer favourable microclimatic conditions for drying meat, which local people have exploited since time immemorial. They find the right combination of temperature and humidity using different rooms in the thick-walled Karst houses. Farmers transfer pršut (hams), panceta (fatty bacon), vratovina (pork neck), sausages and other products from one room to another in the constant search for the right combination of humidity and temperature for the individual technological stages of the maturing process. Thus, over time, technical skills and practical knowledge have evolved with experience and have become permanently established amongst local people.

5.2. *Specificity of the product:*

The specificity of 'Kraška panceta' lies in the rectangular cut which comprises part of the chest section with nine to 10 apparent rib locations and part of the flank. Such a cut provides the right ratio between lean meat and bacon. The bacon has a high proportion of meat to fat. Another specific characteristic is that only the dry salting procedure involving sea salt has traditionally been used. The drying/maturing process, which involves no heat treatment and takes place at temperatures under 18 °C, means that there is no deterioration of proteins due to heat and that the firmness of the fat tissue is preserved.

Combined with meticulous monitoring of the drying/maturing process, these procedures confer a characteristic quality, for which the 'Kraška panceta' is highly valued by consumers and which has made it a commercially successful product.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The geographical indication 'Kraška panceta' is based on the tradition of production and its reputation.

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In the Karst region, the mild Mediterranean climate encounters cold continental air. The diverse formation of the Karst plateau and the immediate vicinity of the sea mean that there is always a wind or breeze, promoting a comparatively low level of relative humidity. The favourable natural drying conditions and market demand have prompted local people, when producing pieces of bacon, to meet that demand.

There is an extremely long tradition of curing bacon, as was recorded back in 1689. Over time, technical skills have evolved with experience, have become permanently established amongst local people and have been handed down from one generation to the next. Thanks to their work, the people of the Karst region have contributed towards producing the standard recognisable shape and organoleptic properties of 'Kraška panceta'.

Unlike other regions in Slovenia, the Karst people always use exclusively dry salting and a moderate quantity of salt when producing 'Kraška panceta'. In other areas of Slovenia brine is usually used, or a combination of dry and wet salting. The dry salting process and the relatively long period of maturing at low temperatures have a significant impact on the characteristic organoleptic characteristics of 'Kraška panceta'. Thanks to its maturity and characteristic smell and taste, 'Kraška panceta' is a gastronomic speciality, which, together with the Karst prosciutto (Kraški pršut), has become a standard appetiser on ceremonial occasions.

A new era in the production of 'Kraška panceta' dawned in 1977, when producers began operating production units equipped with special technology.

There is testimony to the reputation of 'Kraška panceta' in various works of literature, brochures, leaflets, etc. Back in 1978 'Kraška panceta' was presented in the leaflet of one of the producers. Dr Stanislav Renčelj presented 'Kraška panceta' in the books 'Suhe mesnine narodne posebnosti' (Dried meat products — national specialities) (1991), 'Kraška kuhinja' (Karst cuisine) (1999), 'Suhe mesnine na Slovenskem' (Slovenian dried meat products) (2008) and 'Okusi Krasa' (Flavours of the Karst) (2009). 'Kraška panceta' was presented as a Slovenian gastronomic speciality in the book 'Okusiti Slovenijo' (Taste Slovenia) by Dr Janez Bogataj (2007). It was also presented in several promotional publications, such as the trilingual publication 'Do odličnosti za dober okus, Slovenija (1998)' (Rise to Excellence for the Gourmet, Slovenia, Dem Exzellenten Genuß Entgegen, Slowenien), in 'Edamus, Bibamus, Gaudeamus' (Interreg III project, 2006), 'Kras in Kraške posebnosti' (Karst and Karst specialities) (Phare programme), 'Pomlad Kraških dobrot' (The blossoming of Karst delicacies) (Karst pilot project, 2001), 'Dobrote Krasa in Brkinov' (Delicacies of the Karst and Brkini regions) (Municipality of Sežana, 2010), etc.

The producers of 'Kraška panceta' take part in the International Agricultural and Food Fair in Gornja Radgona, at which 'Kraška panceta' has been awarded high distinctions and prizes over the past 10 years.

**Reference to publication of the specification:**

(Article 5(7) of Regulation (EC) No 510/2006)

http://www.mkgp.gov.si/fileadmin/mkgp.gov.si/pageuploads/Varna_hrana/junij2010/Spec_Kraska_panceta.pdf

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# SUMMARY

COUNCIL REGULATION (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

**'KRAŠKI PRŠUT'**

EC No: SI-PDO-005-0417-29.10.2004

**PDO ( )  PGI (X)**

This summary sets out the main elements of the product specification for information purposes.

**1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE:**

Name: Ministrstvo za kmetijstvo, gozdarstvo in prehrano RS

Address: Dunajska cesta 58, 1000 Ljubljana, Slovenia

Tel.: 00386 1 478 91 09

Fax: 00386 1 478 90 55

E-mail address: varnahrana.mkgp@gov.si

**2. APPLICANT GROUP:**

Name: GIZ Kraški pršut

Address: Šepulje 31, 6210 Sežana, Slovenia

Tel.: 00386 5 7310300

Fax: 00386 5 731 03 30

E-mail address: —

Composition: Producers/processors ( X ) other ( )

**3. TYPE OF PRODUCT:**

Group 1.2. Meat products (cooked, salted, smoked, etc.)



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## 4. SPECIFICATION: (summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

### 4.1. Name:

'Kraški pršut'

### 4.2. Description:

Kraški pršut is an air-dried/matured meat product made from whole fresh hind legs of pork.

A distinguishing feature of 'Kraški pršut' is its standard and recognisable shape. Fresh hind legs are prepared without the feet, but with the rind and fat, if any. A fresh hind leg must weigh at least 9 kg. The muscle meat extends 5-7 cm from below the head of the thigh bone (*Caput ossis femoris*). On the inside of the hind leg, the muscle meat is uncovered; the rind and fat are trimmed slightly more towards the shank.

Favourable climatic conditions in the Kras (Karst) make it possible to dry whole hind legs. Dry-salting using only coarse sea salt is a characteristic feature of 'Kraški pršut'. Its characteristic organoleptic properties, which are reflected in a lower moisture content owing to a higher level of dehydration, develop over a sufficiently long drying/maturing period. It typically has a somewhat higher salt content (up to 7.4%), and slices are perceived to have a firmer texture in the mouth. The degree of dehydration and a sufficiently long maturing period help to produce the characteristic colour of the ham when sliced, which is pinkish red with a darker hue around the edges. It has an intense aroma and taste. Its very piquant aroma is characteristic of the degree of maturity, and this also distinguishes it from other hams.

### 4.3. Geographical area:

The Kras region is situated in the western part of central Primorska. The salting, drying and maturing of 'Kraški pršut' takes place in the limited area of the Kras where the hams are traditionally produced.

The boundary of this area runs from Kostanjevica na Krasu to Opatje Selo, from there to the border between Slovenia and Italy and along that border to the Lipica border crossing, from there along the road to Lokev, taking in that town, then along the road to Divača, from there to the village of Brestovica pri Povirju and the villages of Štorje, Kazlje, Dobravlje, Ponikve and Kobdilj, through Mali Dol to Škrbina, Lipa and Temnica and back to Kostanjevica na Krasu.

### 4.4. Proof of origin:

All producers of 'Kraški pršut' must produce it within the geographical area laid down for the production of 'Kraški pršut'. In order to ensure traceability and quality, all stages of production take place within that geographical area. A register is kept of producers and establishments that produce 'Kraški pršut'. The quantity of 'Kraški pršut' produced is recorded for each producer. All stages of production are monitored by the inspection body specified in point 4.7., which is accredited in accordance with European standard EN 45011.



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Before being salted, the fresh hind legs are hot-branded in a conspicuous position on the rind. The mark comprises the series and the day, month and year. These indications are mandatory and form an integral part of the checks on the production process as a whole and traceability. For each producer, a record is kept of the number of hams in each batch. The batch number is accompanied by details of checks on key production processes.

When drying and maturing are complete, the hams are subjected to sensory and laboratory tests to determine their quality, and the 'Kraški pršut' designation is applied to them. Whole hams, halves and quarters have the 'Kraški pršut' designation and the producer number hot-branded onto the rind. The hot-branding guarantees the quality of the product and that it has been produced in the specified geographical area in accordance with the specification and subject to the appropriate supervision.

**4.5. Method of production:**

– No specific breed of pig is specified for the production of 'Kraški pršut'.

– Fresh hind legs are collected at least 24 hours, but no more than 120 hours, after slaughter, but damaged hind legs and those weighing less than 9 kg are rejected. Hind legs must be kept chilled at a temperature of –1°C to +4°C. They must not have been frozen. The depth of the fat covering of the outside of the fresh, trimmed hind leg, measured from under the head of the thigh bone (*Caput ossis femoris*), must not be less than 10 mm.

– The start of the salting is marked by means of hot-branding: day, month, year, batch.

– Dry salting process: rubbing-in, draining-off of blood, use of coarse sea salt; the amount of salt is determined by the weight of the hind legs.

– Placing of salted hind legs on shelves.

– Salting and post-salting take place at a temperature of +1°C to +4°C; the duration of the salting process depends on the weight of the hind legs.

– Removal of salt from the surface of the hind legs.

– Cold-drying in circulating air at a temperature of +1°C to +5°C.

– Cold-drying in gently circulating air at a temperature of +1°C do +7°C; the duration of the entire cold-drying stage, including salting, is at least 75 days, the degree of drying achieved is at least 16%.

– The hind legs are washed in hot water and wiped dry and prepared for drying/maturing.

– Trimming of muscle meat around the head of the thigh bone (*Caput ossis femoris*) and, if necessary, in places where the pelvic bone has been removed.


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– Drying/maturing at temperatures of +12°C do +18°C. If hind legs weigh 9 kg at the start, the total production period is at least 12 months; the production period is correspondingly longer if they weigh more.

– The muscle meat is greased in several stages during the drying/maturing process. The amount of greasing depends on the water content, the $a_w$ value and the degree of drying attained. Pork fat with salt, pepper, flour and (if necessary) antioxidants added is used for greasing.

– Measurements are taken of the degree of drying attained, which must be at least 33% in relation to the initial weight of the hind legs.

– The matured hams are kept in a dry and well-ventilated place. Hams and sliced ham, vacuum-packed or wrapped in a controlled atmosphere, are kept at a temperature not exceeding +8°C.

– Sensory testing to determine whether the aroma is correct is carried out by inserting the tip of a horse-bone needle into the muscle meat.

– Laboratory tests are conducted to determine the salt content (the maximum salt content is 7.4%) and the $a_w$ value (the $a_w$ value must be below 0.93).

In order to maintain quality and specific procedures, 'Kraški pršut' may be deboned, cut into pieces (halves or quarters) and wrapped in retail packaging only in establishments certified for the production of 'Kraški pršut'. In order to guarantee microbiological safety and to preserve the typical organoleptic properties of the ham, such as its aroma, colour and texture, only such establishments may slice the ham and package the slices in a vacuum or a modified atmosphere.

**4.6. Link:**

The geographical indication is based above all on the tradition of producing 'Kraški pršut' and its long-established reputation.

The Kras (Karst) is a plateau with a diverse landscape in south-western Slovenia. It forms a distinctive natural unit and is clearly defined in relation to other, neighbouring regions. The Kras was the first region in Europe, and indeed the world, to be described as possessing karst features. The soils are calcareous; the arable part of the land, the 'red earth', produces only modest yields. The Kras is where a mild Mediterranean climate meets cold continental air blowing down from the north-east towards the Gulf of Trieste, widely known as the 'Bora'. The diversity of the Kras plateau and the immediate vicinity of the sea means that there is always a wind or breeze and the relative humidity is comparatively low, and this, together with the soil composition and vegetation, has since ancient times provided local people with favourable microclimatic conditions for the drying of meat.

The success in terms of the current extent, reputation and development of ham production in the Kras is due to the traditional and individual techniques used by farmers. The drying of pieces of meat likely dates back to the time when the Kras was settled by people. The development of Trieste as a major urban centre and the development of routes such as that between Vienna and Trieste, which passed through the Kras, increased demand for ham amongst traders and innkeepers. The


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reputation of the ham grew at the same time. As demand for the ham increased and its reputation grew, so did interest in the production of 'Kraški pršut'.

Valvasor wrote of the people of the Kras in 1689:

‘These good people help themselves as they can and live poorly; they are very happy if they have a piece of pork fat (which they can digest due to their arduous work), onion, and a piece of plain, coarse, brown, rolled bran bread. In some places they suffer a considerable lack of wood, and especially in summer, clear water.’ (Rupel, 1969)

In 1960, in the book 'Slovensko Primorje' A. Melik wrote:

‘Pig-farming is well-developed in the Kras. It is every farmer's wish to be able to slaughter pigs for their own needs. The rearing of pigs is connected with food production in market gardens and fields. The temperatures in winter are right, and meat is preserved 'raw', dried in the form of 'Kraški pršut'.’

Thus, over time, technical skills have evolved with experience and have become a tradition. When producing dried meat products, the people of the Kras always employ the salt-curing method and use salt in moderation, so that their products have the right balance between saltiness and sweetness. Hind legs and shoulders are salted whole. In other areas of Slovenia hind legs are normally divided into smaller pieces and brine is used, with a combination of dry and wet salting.

Concern for quality demands exacting standards and permanent supervision throughout the production process. Considerable work by individuals has produced a wealth of experience, which has become a tradition. Mastery of the individual phases of production under natural climatic conditions has led, through the maturing process, to the development of the typical organoleptic characteristics of the ham, its scent, flavour, colour and texture. These characteristics have become the norm and contribute to the renown of Kraški pršut. It is an example of harmony between man and nature. Know-how based on experience has developed over time, giving Kraški pršut its recognisable shape and organoleptic characteristics.

An organised purchase of hams took place in 1953. Farmers’ cooperatives bought 3 000-4 000 hams annually at that time. Hams would be bought from farmers in the wider Kras area. The hams weighed over 8 kg, and the drying and maturing period was 18 months. Some of the hams were exported to the Italian market. Inns and hotels in Slovenia also purchased hams, which contributed to what the hotel and catering sector had to offer. In order to satisfy demand on the market, cooperatives and enterprises engaged in the production of hams. From 1963 through to 1977, the salting, smoking and drying techniques used were exactly the same as those used on farms. 1963 was also when the ham started to be labelled as 'Kraški pršut'.

A new era in the production of 'Kraški pršut' and other dried meat specialities dawned in 1977, when producers began operating ham production units equipped with special technology (known as '*pršutarne*') The typical appearance and organoleptic properties of the ham reflect the gastronomic culture of the Kras.

**4.7. Inspection body:**

Name: Bureau Veritas d.o.o.

Address: Linhartova 49a, 1000 Ljubljana, Slovenia

Tel.: 00386 1 475 76 70

Fax: 00386 1 474 76 02

E-mail address: info@bureauveritas.si

**4.8. Labelling:**

The designation 'Kraški pršut' is applied to the rind of whole hams on the bone, deboned hams and half and quarter hams by hot-branding.

A recognisable feature of 'Kraški pršut' is the logo in the form of a stylised ham, with the designation 'Kraški pršut'. This logo is accompanied by the producer's number. The logo appears on the label of finished products, such as hams on the bone, deboned hams, halves and quarters and ham that is sliced and packaged in a vacuum or a modified atmosphere.

Kraški pršut is also labelled with the inscription 'protected geographical indication' or the corresponding Community symbol, the certificate number and the quality symbol of the Republic of Slovenia.



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OTHER ACTS

# EUROPEAN COMMISSION

**Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

(2011/C 309/10)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ([1]). Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**'KRAŠKI ZAŠINK'**

**EC No: SI-PGI-0005-0824-29.09.2010**

**PGI ( X ) PDO ( )**

1. **Name:**

'Kraški zašink'

2. **Member State or third country:**

Slovenia

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product:*

Class 1.2. Meat products (cooked, salted, smoked, etc.)

3.2. *Description of product to which the name in point 1 applies:*

'Kraški zašink' is a traditional dried meat product from the Karst region, which is made from neck of pork. It has a characteristic cylindrical shape and a natural casing which is covered by elastic netting. The minimum weight of the final product is 0,90 kg. The surface of 'Kraški zašink' is firm but elastic and slightly wrinkled at the ends. The full aroma of the meat and fat develops during the drying and maturing process. 'Kraški zašink' has a characteristic, slightly salty flavour. The salt content must be less than 6 %, the degree of drying attained must be at least 36 %, the aw value must be less than 0,92, and the protein content must be at least 24 %.

Slices of 'Kraški zašink' have a reddish-pink colour, and their edges are slightly darker. The fat is white in colour. The texture of the meat and fat is smooth in the mouth and melts quickly.

3.3. *Raw materials (for processed products only):*

The neck of meaty breeds of pig is used to produce 'Kraški zašink'. The part of the neck used comprises all the cervical vertebrae up to the fifth dorsal vertebra. The meat is free of surface fat, bone and gristle, well bled and has no incisions or bruising. The minimum weight of a fresh neck is 1,5 kg.

([1]) OJ L 93, 31.3.2006, p. 12.

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3.4. *Feed (for products of animal origin only):*

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3.5. *Specific steps in production that must take place in the identified geographical area:*

— The temperature of the fresh pork neck must lie between + 1 °C and + 4 °C, as measured just before salting.

— Marking of the start of salting and labelling of the batch — day, month and year.

— Salting with sea salt. The quantity of salt is adapted to the weight. Sugar, pepper and garlic are added.

— Salting lasts for between 7 and 12 days at a temperature of between + 1 °C and + 6 °C.

— Removal of remaining salt and stuffing of the neck into casings made from natural fibres, followed by wrapping in elastic netting.

— Cold-drying lasts for 7 days at a temperature of + 1 °C to + 6 °C.

— Drying at a temperature of 20 °C to 22 °C for at least 12 hours.

— Drying/maturing at a temperature of 10 °C to 16 °C; the total production period lasts for at least 12 weeks and is extended appropriately for heavier necks of pork.

— Measurements are taken of the degree of drying attained, which must be at least 36 %; the aw value must be less than 0,92, the salt content less than 6 %, and the minimum weight of the final product is 0,90 kg.

— Sensory testing of the product, analysis of the salt content and the aw value.

— Matured products are stored at a temperature of + 8 °C.

— Traceability, verification of documentation, storage of documentation, accompanying veterinary documentation, producer's records (technical sheet).

— 'Kraški zašink' may be marketed whole with its netting, as vacuum-packed pieces or as slices of 'Kraški zašink' that are vacuum-packed or packed in a modified atmosphere.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

In order to ensure the authentic nature of the product, to preserve its typical qualities and organoleptic properties and to ensure its microbiological safety, the process of packing in a vacuum or a modified atmosphere must take place only in plants approved for the production of 'Kraški zašink'. In these procedures it is vital to take into account the special knowledge, experience and expertise gained by the producers of 'Kraški zašink' in the course of many years of producing the product. Inadequate equipment, exposure to the air, the wrong temperature or humidity can cause the typical properties of the product to deteriorate quickly, which may also make it microbiologically unfit for consumption. All the abovementioned phases are monitored by qualified staff who are familiar with all the characteristics of 'Kraški zašink'. This system ensures ongoing supervision, full traceability and preservation of the typical properties of 'Kraški zašink' that are valued and sought after by consumers.

3.7. *Specific rules concerning labelling:*

'Kraški zašink' that is produced in accordance with the specification and that has been awarded a certificate may be labelled with the name 'Kraški zašink', the 'Kraški zašink' logo, the statement 'protected geographical indication' and the national quality symbol. The logo is a stylised neck of

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pork with the inscription 'Kraški zašink' and is the same for all producers. The producer's registration number is placed next to the logo. The use of the logo is compulsory for all formats of 'Kraški zašink' that are marketed.

4. **Concise definition of the geographical area:**

The production area for 'Kraški zašink' is delimited by a line running from Kostanjevica na Krasu to Opatje selo, from there to the border between Slovenia and Italy and along that border to the Lipica border crossing, from there along the road to the settlement of Lokev, then along the road to Divača, from there in a straight line to the village of Vrabče and on to Štjak, Selo, Krtinovica, Kobdilj, and from there in a straight line through Mali Dol to Škrbina towards Lipa and Temnica and back to Kostanjevica na Krasu. All the abovementioned villages form part of the geographical area.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The Karst (Kras) is one of the largest landscape areas in Slovenia and is clearly distinct from the neighbouring landscapes. It is an undulating limestone plateau with a typical Karst terrain whose altitude decreases from the south-east to the north-west. The famous Karst *terra rossa* formed on the limestone substratum. There is little soil on the surface, which is mainly rocky, even though grasses, bushes or thin forest do grow in some places. The proximity of the sea is the predominant influence on the climate in the Karst region. Here the mild Mediterranean climate encounters the cold continental air. Temperature swings are common in the Karst region, where there is an influx of cold continental air into the Mediterranean area in the form of the Karst bora wind. The proximity of the sea means that, in the midst of winter, there is often a sharp rise in the temperature after days of icy bora winds. Whenever snow falls, it soon melts. The proximity of the sea has a significant effect in the summer, when hot clear weather predominates. The diversity of the Karst plateau and the immediate vicinity of the sea means that there is always a wind or breeze, promoting a comparatively low level of relative humidity. The natural conditions of the geographical area offer favourable microclimatic conditions for drying meat, which local people have exploited since time immemorial. They balance out the right combination of temperature and humidity using different rooms in the thick-walled Karst houses. Farmers transfer *pršut* (hams), *panceta* (fatty bacon), *vratovina* (pork neck), sausages and other products from one room to another in the constant search for the right combination of humidity and temperature for the individual technological stages of the maturing process. Thus, over time, technical skills and practical knowledge have evolved with experience and have become permanently established amongst local people.

5.2. *Specificity of the product:*

'Kraški zašink' is a traditional dried meat product from the Karst region.

One of the specific characteristics of 'Kraški zašink' is the careful selection of the raw material (pork neck), which comprises all the cervical vertebrae up to the fifth dorsal vertebra and is free of surface fat, bone and gristle. 'Kraški zašink' also differs from other similar products in its technological production process, in which only the traditional dry manual salting procedure is used, involving a moderate quantity of sea salt, which is rubbed into each pork neck manually. Another specific characteristic is the drying/maturing process, which involves no heat treatment and takes place at temperatures under 16 °C. This means that there is no deterioration of proteins due to heat and that the firmness of the fat tissue is preserved.

The process of dry salting and the sufficiently lengthy period of maturing at low temperatures have a significant impact on the typical organoleptic characteristics of 'Kraški zašink'. The slight firmness of the mature muscle meat and fat can be felt in the mouth. The strong aroma and flavour without any aftertaste of spices is typical. A slice of 'Kraški zašink' has the typical, even, pinkish-red colour of the muscle meat and the white colour of the intermuscular fat.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The success in terms of the current reputation and development of pork neck production in the Karst is due to the traditional and individual techniques used by farmers.

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The diversity of the Karst plateau and the immediate vicinity of the sea mean that there is always a wind or breeze and the relative humidity is comparatively low in the geographical area, which since ancient times has provided local people with favourable microclimatic conditions for the drying of meat products. The drying of pieces of meat probably dates right back to the time when the Karst was settled by people. Records on the diet of the people of the Karst region dating back to 1820 state that a farmer's habitual diet included dried meat products. Anton Melik, among others, wrote of the high level of development of pig-rearing in the Karst region in his book 'Slovensko Primorje' (1960). Several different authors have written extensively about the reputation of 'Kraški zašink', including Dr Stanko Renčelj, in the books 'Suhe mesnine narodne posebnosti' (Dried meat products — national specialities) (1991), 'Kraška kuhinja' (Karst cuisine) (1999), 'Suhe mesnine na Slovenskem' (Slovenian dried meat products) (2009), 'Okusi Krasa' (Flavours of the Karst) (2009) and 'Kras, zvestoba tradiciji' (The Karst, faithful to tradition) (Anny Rechberger Pečar, Umberto Pillizon, 2006), and in tourist guides such as 'Dobrote Krasa in Brkinov' (Delicacies of the Karst and Brkini regions) (TIC Sežana, 2010).

Over time local people have acquired invaluable experience and practical knowledge, which they have used to develop their traditional technology for producing 'Kraški zašink'. Unlike other regions in Slovenia, the people of the Karst always use exclusively dry salting and a moderate quantity of salt when producing dried meat products. In other areas of Slovenia brine is used, or a combination of dry and wet salting. Salting is done manually with a rather small quantity of sea salt, which is rubbed into each pork neck manually. The local people of the Karst region are also proud of the tradition of drying pork neck. Originally pork neck was dried in one piece together with the neck bones, but the product dried out too much, and the surface was hard and dry and often cracked. Given the drawbacks of the process of drying the pork neck together with the neck bones, the local people abandoned this method and developed the process of drying the pork neck off the bone in natural casings. They placed the salted pork neck in a natural casing before drying. Initially this casing was a pig's bladder; subsequently they started using a rectum. String was typically wound around the product, which gave it a particularly attractive appearance. It is an established tradition for the entire drying/maturing phase to be conducted without heat treatment. Thanks to the rather low temperatures, there is no deterioration of proteins through heat. The dry-salting process and the sufficiently lengthy period of maturing at quite low temperatures have a significant impact on the typical organoleptic properties of 'Kraški zašink'.

The wealth of experience has been passed down from one generation to another and led to the development of a tradition. The technology in the production of 'Kraški zašink' includes high levels of practical and craft knowledge and experience, which gives the product its characteristic organoleptic properties, which have made it an established gastronomic and culinary speciality.

**Reference to publication of the specification:**

(Article 5(7) of Regulation (EC) No 510/2006)

http://www.mkgp.gov.si/fileadmin/mkgp.gov.si/pageuploads/Varna_hrana/KRASKI_ZASINK_splet_10611.pdf

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# SINGLE DOCUMENT

**'KRANJSKA KLOBASA'**

EU No: SI-PGI-0105-01353 – 16.07.2015

**PDO ( )  PGI (X)**

## 1. NAME

'Kranjska klobasa'

## 2. MEMBER STATE OR THIRD COUNTRY

Slovenia

## 3. DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1. Type of product

Class 1.2. Meat products (cooked, salted, smoked, etc.)

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

'Kranjska klobasa' is a pasteurised semi-durable sausage which is produced from coarsely minced pork of categories I and II (leg, shoulder, neck) and pork fat (back fat). The filling for 'Kranjska klobasa' is salted by adding nitrite salt, seasoned with garlic and pepper and then stuffed into a pig's small intestine, the ends of which are closed and skewered by a wooden dowel to make a pair of sausages with their ends joined together. The sausage undergoes hot smoking and pasteurisation.

It is eaten warm after brief warming in hot water, when it acquires its organoleptic characteristics and its excellent gastronomic qualities. The sausage has a reddish-brown surface and a mildly smoky smell; the meat inside is pinkish-red in colour and the fat is creamy white and unmelted; the texture is taut, crisp and succulent and the aroma is strong and typical of salted, specifically seasoned and smoked pork.

The chemical composition of the unheated sausage is as follows:

– total proteins: min. 17 %

– fat: max. 29 %

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

The raw materials are pork meat and fat.

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

The production of 'Kranjska klobasa' (selecting and mincing the meat and fat, preparing the filling, mixing the filling, filling the casings, drying the sausages, heat treatment with hot smoking, process monitoring and labelling) must take place within the defined geographical area.

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

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

Each ‘Kranjska klobasa’ must be labelled in the same way:

– each product (pair) must bear a uniform self-adhesive band,

– each packaged product must bear a label.

The uniform labelling of ‘Kranjska klobasa’ includes

– the ‘Kranjska klobasa’ logo,

– the producer’s logo,

– the corresponding EU and national quality symbol.

All producers that have obtained a certificate for the production of ‘Kranjska klobasa’ must label products with the ‘Kranjska klobasa’ logo, irrespective of whether they are members of GIZ kranjska klobasa.

## 4. CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The geographical area for the production of ‘Kranjska klobasa’ comprises the area within Slovenia which lies between the Alps and the Adriatic Sea, which is delimited in the west by the border with Italy, to the north by the border with Austria and to the south by the border with Croatia, and which opens up to the east towards the Pannonian Basin, stretching as far as the border with Hungary.

Under the German Empire, and subsequently the Austro-Hungarian Empire, the region of Kranjska was the only completely Slovenian region, which is why the term ‘Kranjec’ (Carniolian) used to be used as another name for ‘Slovenian’ and is still used today in everyday language to designate part of the population of Slovenia. Numerous other word combinations and designations containing the adjective ‘kranjski, kranjska’ are also still used today in Slovenia.

The name ‘Kranjska’ comes from the Slovenian word ‘krajina’, which meant ‘country’ (first recorded in 973 as the popular name ‘Creina’ for ‘Carniola’). The Slovenian form ‘Kranjska’ (‘Krain’ and ‘Krainburg’ in German) predominated after the 13th century. From 1002, Kranjska was an autonomous margravate (border province) with its own margraves. Administratively, Kranjska was part of the Holy Roman Empire. In the 14th century, most of present-day Slovenia belonged to the Habsburgs. Slovenian territory was divided amongst the following lands: Kranjska (Carniola), Trst (Trieste), Istra (Istria), Goriška (Gorizia), Koroška (Carinthia) and Štajerska (Styria). Following the break-up of the Austro-Hungarian Empire in 1918, Kranjska ceased to exist as a separate entity. Slovenia is a relatively new state, having become independent only in 1991 when it broke away from the Socialist Federal Republic of Yugoslavia. The present-day Republic of Slovenia is therefore the geographical successor of the former land of Kranjska, as it includes the whole of what used to be Kranjska.

## 5. LINK WITH THE GEOGRAPHICAL AREA

The definition of the geographical area is directly linked to the history of ‘Kranjska klobasa’.

The natural conditions for food production, as well as the climate, have been a key factor in the development of the characteristic culinary culture, with agriculture being geared mainly towards subsistence farming. On very rugged terrain comprising



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mountains, valleys, basins and plains, the inhabitants have managed to preserve arable areas which have been set aside for growing feed for pigs. Pig-farming has gone hand in hand with the production of pork and pork products. Accounts of the production of pork and pork products, including sausages, date back a very long time, as shown by the excellent portrayals on medieval frescos and in certain written documents in the archives (for example the 17th-century note written in the Slovenian language by the guardian of Vrbovec castle to the lord of the land). However, all these accounts talk of pork, pork products and sausages. One of the typical products was a semi-durable sausage which, owing to the skill and know-how of the people of its region of origin and because of its specific identifying features (taste), came to be known as 'Kranjska klobasa' in the early 19th century, during the Austro-Hungarian period.

The reputation of 'Kranjska klobasa' dates back to the multinational Austro-Hungarian Empire. 'Kranjska klobasa' is definitely one of the most original and internationally renowned Slovenian meat products, as shown by the number of hits on the Internet, where 'Kranjska klobasa' is mentioned as an original Slovenian product in the majority of cases. Recent specialised literature (Meat products handbook, Gerhard Feiner, CRC Press, 2006; http://en.wikipedia.org/wiki/Kransky) also mentions 'Kranjska klobasa' as being a typical unfermented sausage from Slovenia.

A key factor distinguishing Kranjska klobasa, as it is found in Slovenia, from other similar sausages is that the traditional recipe of the Slovenian author Felicita Kalinšek (Slovenska kuharica, 1912) has been adhered to and used, adjusted only to accommodate modern technological food safety requirements (use of nitrite salt and pasteurisation). Another distinguishing characteristic of Kranjska klobasa is the filling made from top-quality cuts of salted, coarsely minced pork meat and fat, seasoned with pepper and garlic and mildly hot-smoked. Only sea salt is used. The filling is stuffed into a pig's small intestine, which is shaped to form ends; the intestine is then skewered with a wooden dowel so that the ends are joined together and a pair of sausages is formed. A further characteristic of Kranjska klobasa is the wooden skewers that are 2.5-3 mm thick, 3-6 cm long and are broken off or cut.

Kranjska klobasa does not contain any technical auxiliaries, e.g. meat paste, or other additives, e.g. polyphosphates, that are present in other varieties of sausage. The filling is stuffed only into casings made from pigs' small intestines, and the sausages are skewered in pairs with a wooden dowel. Steaming and hot-smoking (the sausage is a pasteurised product) give the surface its characteristic moderately intense reddish-brown colour. Lastly, Kranjska klobasa also differs from other sausages in the ways in which it is consumed, or is recommended to be consumed, so as to achieve the best combination of flavours. Before serving, Kranjska klobasa is simply warmed up in hot water, rather than boiled, thus acquiring a very specific, somewhat coarse though succulent and crisp texture, with a pale pinkish-red colour when cut and a specific aroma of salted pork accompanied by an aroma of garlic, pepper and smoke.

Only beech is used in the smoking process.

The properties of 'Kranjska klobasa' are the result of the skills and know-how of the people who lived in what is now Slovenia when it was the Austro-Hungarian crown land of Kranjska. Its quality was also determined by the use of top-quality cuts of meat and the consistent use of sea salt, which in the former Kranjska was a



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permanent, even strategic, competitor for rock salt Bogataj, The Food and Cooking of Slovenia, Annes Publishing, London, 2008).

The oldest instructions for the production of 'Kranjska klobasa' (also under that name) can be found in two cookery books, namely Süddeutsche Küche by Katharina Prato (1896) and the sixth edition of Slovenska kuharica by Felicita Kalinšek (1912). While Katharina Prato cannot really be said to provide instructions for the production of 'Kranjska klobasa', her reference is probably one of the oldest written references to this type of sausage (1896). Felicita Kalinšek, in her book Slovenska kuharica (1912), provided instructions on how to produce 'Kranjska klobasa'.

There is a series of accounts in Slovenia, especially oral accounts, which talk of 'Kranjska klobasa', its areas of production and its reputation among the other regional types of sausage. There are numerous folk accounts claiming to state the real place of origin of 'Kranjska klobasa' or the place where it was supposedly first produced. Mention is frequently made of the village of Trzin, which is located between Ljubljana and Kamnik, where numerous butchers are said to have been plying their trade since the 19th century, supplying the market with 'Kranjska klobasa', which could be found as far away as Vienna. According to certain oral sources, this sausage took its name from the town of Kranj, while other oral sources state that it was produced in all major towns and market towns in the territory of the former land of Kranjska. There is also the picturesque tale of Emperor Franz Joseph who, while travelling by carriage from Vienna to Trieste, stopped in the famous Marinšek coaching inn on the main road in the village of Naklo pri Kranju. He wished to have something to eat and asked the inn-keeper what was available. 'We only have ordinary house sausages, nothing else', he replied to the Emperor. The Emperor ordered a sausage and, when he tried it, exclaimed enthusiastically: 'But this is no ordinary sausage, it is Carniolan sausage!'

A culinary feature of Slovenian regions is that 'Kranjska klobasa' is produced and sold in all regions, which shows that it is part of the heritage of the whole of Slovenian territory. The reputation of 'Kranjska klobasa' can also be seen in the typical Slovenian speciality of 'Kranjska klobasa' with sauerkraut.

The reputation of 'Kranjska klobasa' has also spread across frontiers, as shown by the translations of the name into the various languages of the former Austro-Hungarian Empire (J. de Moor & N. de Rooj /ed./, European Cookery, Tradition & Innovation, Utrecht 2004).

A 'Kranjska klobasa' Festival has been held in Slovenia since 2003, with a national competition to find the best 'Kranjska klobasa'.

**Reference to publication of the specification**

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

http://www.mkgp.gov.si/fileadmin/mkgp.gov.si/pageuploads/podrocja/Kmetijstvo/zascita_kmetijskih_pridelkov_zivil/KK_SPEC_spr_6_6_15.pdf



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**Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs**

(2013/C 157/05)

This publication confers the right to oppose the application pursuant to Article 51 of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [1].

SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**on the protection of geographical indications and designations of origin for agricultural products and foodstuffs** [2]

**'SLOVENSKI MED'**

**EC No: SL-PGI-0005-0801-10.03.2010**

**PGI ( X ) PDO ( )**

1. **Name**

'Slovenski med'

2. **Member State or third country**

Slovenia

3. **Description of the agricultural product or foodstuff**

3.1. *Type of product*

Class 1.4. Other products of animal origin (eggs, honey, various dairy products except butter, etc.)

3.2. *Description of product to which the name in point 1 applies*

'Slovenski med' is produced in the Republic of Slovenia. The following may be sold under the name 'Slovenski med':

— acacia honey,

— lime honey,

— chestnut honey,

— fir honey,

— spruce honey,

— floral honey or nectar honey,

— forest honey or honeydew honey.

Organoleptic properties of 'Slovenski med':

Acacia honey is produced mainly from nectar collected from the robinia tree (*Robinia pseudoacacia*), also known as false acacia. It ranges in colour from virtually colourless to straw yellow. This honey has a very light and neutral fragrance and smells of acacia blossom. It has a medium-sweet to very sweet taste which is fairly to very long-lasting. Its aroma is of short to medium duration. It often has an aroma of virgin comb, fresh wax, acacia blossom, the blossom of fruit-bearing plants, a fruity aroma of apples and pears and possibly vanilla, creamy sweets, fresh butter and fresh straw. It rarely crystallises.

Lime honey is produced from nectar or honeydew collected mainly from the broad-leaved or small-leaved lime (*Tilia platyphillos* or *Tilia cordata*). Lime honey is light yellow to light amber in colour, with a green tint. It smells of lime blossom and has a fresh menthol fragrance which is of medium to strong intensity. It has a moderate to strong taste of menthol. Its aroma is very distinctive and fresh. It has an aroma of menthol, fresh walnuts, herbs and cooked lime blossom and a mild aroma of flowers which is fairly to very long-lasting.

[1] OJ L 343, 14.12.2012, p. 1.
[2] OJ L 93, 31.3.2006, p. 12. Replaced by Regulation (EU) No 1151/2012.

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Chestnut honey is produced mainly from nectar or honeydew collected from the sweet chestnut (*Castanea sativa*). It is dark brown or amber in colour, with a red tint. Its fragrance is very intense, as is its taste. Chestnut honey is characterised by a moderately to very intense bitter taste. Its aroma is very distinctive, being sharp and acrid like burnt sugar, sugar syrup, smoke, herbs and wormwood and is exceptionally long-lasting, with a bitter aftertaste. It rarely crystallises.

Fir honey is produced mainly from honeydew collected from the silver fir (*Abies alba*). It is dark greyish-brown in colour, with a green sheen. Its fragrance is of medium to strong intensity. It smells of powdered milk and resin. Its taste is fairly long-lasting, as is its aroma, which is very distinctive. The aroma is reminiscent of powdered milk, caramel, burnt sugar, resin, fresh coniferous wood, spruce-tip syrup, smoke, black tea with milk and herb sweets. It usually crystallises slowly.

Spruce honey is produced mainly from honeydew collected from the spruce (*Picea abies*). It is orangey-brown to reddish-brown in colour, with a shiny surface. It is usually clear. It is highly stretchable and sticks to the tongue and palate. Its fragrance is fairly long-lasting and its taste is of short to medium duration. Its aroma is fairly long-lasting. The aroma is reminiscent of spruce-tip syrup, resin, herb sweets, herb tea, roasted coffee, dried fruit and coffee sweets.

Floral honey or nectar honey is produced mainly from nectar from more than one plant and is therefore very varied. Its colour varies from straw yellow to brown. Its fragrance is fairly to very long-lasting, as is its taste. It has a powerful, sweet aftertaste. Its aroma is freshly fruity, floral and fairly to very long-lasting. The aroma is reminiscent of flowers, fresh fruit, compote, cooked fruit, caramel and milky sweets, brown sugar, caramel, molasses. It crystallises rapidly.

Forest or honeydew honey is produced mainly from honeydew collected from a number of plants. It is light to dark brown, with a red or green tint. Its fragrance is of short to medium duration and its taste is of medium duration to long-lasting. Likewise its aroma, which is reminiscent of resin, walnuts, hazelnuts, herbs, wormwood, caramel, molasses, herb sweets, dried fruit and dried pears, is also of medium duration to long-lasting.

Physico-chemical properties of 'Slovenski med'

| Type of honey Parameter | Acacia | Lime | Chestnut | Fir | Spruce | Floral | Forest |
|---|---|---|---|---|---|---|---|
| Water content | < 18,6 % | < 18,6 % | < 18,6 % | < 18,6 % | < 18,6 % | < 18,6 % | < 18,6 % |
| HMF content | < 15 mg/kg | < 15 mg/kg | < 15 mg/kg | < 15 mg/kg | < 15 mg/kg | < 15 mg/kg | < 15 mg/kg |
| Electrical conductivity | ≤ 0,3 mS/cm | 0,5-1,3 mS/cm | ≥ 0,9 mS/cm | > 0,8 mS/cm | ≥ 0,9 mS/cm | ≤ 0,8 mS/cm | ≥ 0,8 mS/cm |
| pH | 3,5-4,6 | 4,1-6,1 | 4,7-6,2 | 4,7-5,8 | 4,3-5,6 | 3,8-5,3 | 4,3-5,6 |
| Sucrose content | < 10 g/ 100 g | < 5 g/100 g | < 5 g/100 g | < 5 g/100 g | < 5 g/100 g | < 5 g/100 g | < 5 g/100 g |

Pollen content of 'Slovenski med'

| Type of honey Pollen | Acacia | Lime | Chestnut | Fir | Spruce | Floral | Forest |
|---|---|---|---|---|---|---|---|
| Proportion of specific pollen variety | > 7 % robinia pollen (*Robinia pseudoacacia* — false acacia) | > 1 % lime pollen (*Tilia* sp.) | > 86 % sweet chestnut pollen (*Castanea sativa*) | — | — | Often contains the pollen of fruit trees, *Castanea sativa*, *Acer* sp., *Trifolium repens* and plants of the *Asteraceae* family | — |

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3.3. *Raw materials*

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3.4. *Feed*

The bees are not fed immediately before or during foraging. During the winter period, the bees are fed only with sugar or honey.

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

All stages in the production of 'Slovenski med' must take place in the defined geographical area. The production of 'Slovenski med' comprises the production of the honey in stationary hives, or with the aid of mobile hives moving within the geographical area, and its extraction by means of centrifugation. Beekeeping follows the principles of good beekeeping practice (Guidelines on good hygiene practice in beekeeping based on the principles of the HACCP system). The use of chemical repellents to pacify bees is not permitted, owing to the risk of chemical residues transferring to the honey. Extraction from brood combs is not permitted. Honey which contains less than 18,6 % water is extracted. The extracted honey is strained and, a few days after extraction, it is also collected. Strainers which do not remove pollen are used for straining. The drying of the honey is prohibited. Crystallised honey is liquefied by means of heating, albeit to a temperature not exceeding 40 °C so as not to damage the honey's heat-sensitive constituents (enzymes, hormones). The liquefaction of honey by means of microwave heating is not permitted as microwaves destroy its biologically active constituents.

3.6. *Specific rules concerning slicing, grating, packaging, etc.*

'Slovenski med' may be bottled and packaged only within the defined geographical area. Only in this way it is possible to preserve the high quality of the honey and prevent changes in its physico-chemical and organoleptic properties which could occur if it is transported over long distances. Immediately after the honey is bottled, the lid and jar are fastened together with a uniform label in such a way that the jar cannot be opened without breaking the label.

3.7. *Specific rules concerning labelling*

The labelling of 'Slovenski med' which meets the requirements of the specification must include the protected name and the words 'protected geographical indication' and indicate the type of honey and the batch.

## 4. Concise definition of the geographical area

The area where 'Slovenski med' is produced is the territory of the Republic of Slovenia.

## 5. Link with the geographical area

5.1. *Specificity of the geographical area*

Slovenia is situated in Central Europe, where four major European geographical zones meet, namely the Alps, the Pannonian Basin, the Dinaric Highlands and the Mediterranean. The geological diversity, variations in relief and the fact that the country straddles the boundaries of four biogeographical regions give rise to a great diversity of flora and fauna, which in turn has also resulted in a wide range of honey types. The interplay of sub-Mediterranean, continental and alpine climates and the variation in relief between the lowlands and the high mountains mean that, for certain plants, pasture occurs at different times in different parts of Slovenia. These characteristics are reflected in the diversity of Slovenia's flora.

The sweet chestnut (*Castanea sativa* Mill.) grows in all warmer hilly areas of Slovenia. Trees of this species are present throughout Slovenia, in large stands or as individual specimens. They are often found close to fields, orchards, vineyards and houses. They grow at elevations of up to about 800 m above sea level. In addition to their timber and fruit, they are also very important as bee pasture. They blossom in June and July, usually over a period of three weeks. The bees take chestnut pollen to their hives, where it provides welcome sustenance when there is no pasture later in the year.

Over thousands of years, the Carniolan honey bee (*Apis mellifera carnica*), which is indigenous to Slovenia, has become specially adapted to the climatic and pasture conditions that are typical of Slovenia. Slovenia is the only EU Member State to have declared in a Treaty of Accession, with the aim of preserving the indigenous genetic material of the Carniolan honey bee and having regard to the need to preserve this indigenous honey bee population, its intention to continue applying all appropriate measures necessary to ensure the preservation of this indigenous bee in Slovenia.

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More is known about the history of Slovenian beekeeping from the 18th century onwards. During that period, three great men in particular — Anton Janša, Peter Pavel Glavar and Janez Anton Scopoli — left their mark on Slovenian beekeeping. Anton Janša (1734-1773) is known as the founder of modern beekeeping. He wrote two important books in German: *Abhandlung von Schwärmen der Bienen (Treatise on the Swarming of Bees)* (1771) and *Vollständige Lehre von der Bienenzucht (A Complete Guide to Beekeeping)* (1775). He was the first imperially appointed teacher of apiculture for most of the Austrian lands. At the school of apiculture in Vienna he also introduced the technique of moving bees to pasture, thereby obtaining larger amounts of honey. It was Peter Pavel Glavar (1721-1784) who first established that young virgin queen bees mate with several, and not just one, drone, and it was Janez Anton Scopoli (1723-1788) who first made this known to the beekeeping world. In 1763, an article on the bee, along with an illustration, also appeared in his *Entomologia Carniolica*, a comprehensive book written in Latin and published in Vienna.

Later, Anton Žnideršič (1874-1947) combined the experience of foreign beekeeping experts and practitioners, in particular Albertti, Gerstung and Preuss, with his own experience and in so doing developed the AŽ hive (the Albertti-Žnideršičev hive), which is still used in the vast majority of cases for beekeeping in Slovenia.

The tradition of moving bees to different locations is still maintained in Slovenia to this day. Those beekeepers who transport bees to pastures usually obtain more honey, thus also ensuring a greater varietal diversity of their honey.

Slovenian beekeepers organised themselves into associations at an early date; the first beekeeping fraternity was formed in Rodine pri Žirovnici in 1781 and was the forerunner of subsequently established beekeeping associations. The Slovenian Central Beekeepers' Association for Kranjska (Carniola), Štajerska (Styria), Koroška (Carinthia) and Primorska was established in Ljubljana in 1898 and immediately began publishing its journal, *Slovenski čebelar*. The journal is still published today.

The associations have always had the task of educating beekeepers and introducing good beekeeping practice, as beekeepers have to adhere to specific production processes in order to ensure the specific characteristics of 'Slovenski med'. Slovenian beekeepers have consequently amassed the relevant specific knowledge and practice, which make it possible to achieve the high quality of 'Slovenski med'.

5.2. *Specificity of the product*

The specificity of 'Slovenski med' stems from the pollen spectrum, which reflects the characteristic features of the flora in the area where 'Slovenski med' is produced, and includes pollen from the sweet chestnut (*Castanea sativa*), which is present in most samples of 'Slovenski med'. These properties distinguish 'Slovenski med' from other honeys that are produced outside Slovenia.

More than half of all samples of 'Slovenski med' also contain the pollen of *Trifolium repens, Acer* sp., *Plantago* sp., *Fraxinus ornus, Salix* sp., *Tilia* sp., plants of the *Poaceae* family, *Filipendula* sp. and plants of the *Asteraceae* and *Apiaceae* families.

A low water content and low levels of HMF are also specific properties of 'Slovenski med'. 'Slovenski med' has a water content of less than 18,6 % and an HMF content of less than 15 mg/kg, and herein lies its specificity. These two quality parameters demonstrably distinguish 'Slovenski med' from other honeys produced in Slovenia.

Slovenia is the region of origin of the Carniolan honey bee, and one of the specific features of 'Slovenski med' is therefore that it all comes from an area where beekeeping is based exclusively on the use of the Carniolan honey bee.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI)*

Slovenia is a country with a rich tradition of breeding bees and producing high-quality honey, as is clear from point 5.1. Successful beekeeping in Slovenia has always been based on a good knowledge of bees and imaginative beekeeping techniques. It is also dependent on the pastures that are available, which in Slovenia are varied owing to the diversity of the flora. The experience of breeding bees and producing honey that has been built up over many years is passed down from generation to generation.

Because the sweet chestnut tree (*Castanea sativa*) is so widespread in Slovenia, sweet chestnut pollen is present in most samples of 'Slovenski med'. To take advantage of the variety of pastures in Slovenia, beekeepers move their bees around the country, further increasing the possibility of sweet chestnut pollen being present in the honey.

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Over thousands of years, the Carniolan honey bee (*Apis mellifera carnica*), so-named by August Pollmann in 1879, has become specially adapted to the climatic and pasture conditions that are typical of Slovenia. The Carniolan honey bee is indigenous to Slovenia and is protected under the Livestock Breeding Act (*Official Gazette of the Republic of Slovenia* No 18/02), which in Article 68 defines the Carniolan honey bee as an indigenous breed and, in Article 70, provides for special protection for this indigenous breed. Owing to its excellent characteristics and its adaptation to temperate climatic conditions, the Carniolan honey bee has been a much-traded commodity. In other countries, other breeds of bee exist alongside the Carniolan honey bee, but only in Slovenia is the Carniolan honey bee the only bee which may be used in beekeeping.

The restrictions which apply to the production of 'Slovenski med' also contribute to its specific properties. The beekeepers' skills also manifest themselves in judging when the time is right to extract honey, since, based on practice and experience passed down from generation to generation, beekeepers extract honey when its water content is less than 18,6 %.

Honey produced in Slovenia has always been highly prized by consumers, as it provides them with high-quality food from a known source. It was precisely because of the desire to provide consumers with high-quality honey that Slovenian beekeepers introduced controlled honey production in 1999. This requires a great deal of expertise on the part of beekeepers because, when it comes to ensuring high-quality honey, they are a very important link in the honey production process, and the quality of the honey could suffer if their work is not done properly.

The high profile and good standing of 'Slovenski med' is due to its presence at various international and national congresses, exhibitions, fairs, honey days and children's bazaars, the fact that it features in television and radio broadcasts and, last but not least, the fact that it is mentioned in various articles, for instance at Ruralia Gorizia, a congress organised by three countries (Slovenia, Italy and Austria) in Italy in 2002, at Apimondia, the biggest international beekeeping event (Ljubljana, 2003), at the international honeydew honey congress in Chania (Crete, 2009), and at the Apimedica & Apiquality forum (Slovenia, 2010), etc.

The high quality of 'Slovenski med', which is world-class, is evidenced by the various awards it has received in various global, international and national competitions; for instance two medals and numerous gold medal awards at the Apimedica & Apiquality world honey competition. 'Slovenski med' received one of its most recent awards at the BiolMiel 2011 international organic honey competition in Italy, where the acacia and forest honey won gold medals and the chestnut honey came joint fourth out of 170 samples of honey.

**Reference to publication of the specification**

(Article 5(7) of Regulation (EC) No 510/2006 ([3]))

http://www.mko.gov.si/fileadmin/mko.gov.si/pageuploads/podrocja/Varna_in_kakovostna_hrana_in_krma/zasciteni_kmetijski_pridelki/Specifikacije/SLOVENSKI_MED.pdf

([3]) See footnote 2.

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Vinohradnícka oblasť Tokaj

## PRODUCT CATEGORY

Wine

## COUNTRY OF ORIGIN

Slovakia

## APPLICANT

Tokajské združenie
202 Medzipivničná
076 82 Malá Tŕňa
Eslovaquia

Tel. +421 903 608 865
eftimovpa@nextra.sk

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 17.2.2006
*Date of Protection in the Member State:* 6.3.1959

## PRODUCT DESCRIPTION

*Traditional special wines:*

1. **Tokajské samorodné suché wine (dry) and Tokajské samorodné sladké (sweet)**
2. **Tokajský výber 3 – 6 putňový**
3. **Tokajská výberová essence**
4. **Tokajská essence**
5. **Tokajský Forditaš y Tokajský Mašláš**

*Other wines:*

6. **Tokajský Furmint, Tokajská Lipovina, Tokajský Muškát žltý**
7. **Akostné wine**
8. **Akostné wine s prívlastkom** :
   Kabinetné
   neskorý zber
   výber z hrozna
   bobuľový výber
   hrozienkový výber
   cibébový výber
   ľadové wine
   slamové wine.

- **Raw Material**

Three grape varieties - Furmint (70 -80%), Lipovina (15-20%), Muškát Žltý (5-10%) are affected by noble rot mold Botrytis cinerea Persoon at the time of harvest, they have to be fermented in a mixture. Maturation must be in wooden barrel for at least two years.

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The wine growing region Vinohradnícka oblasť Tokaj is an exceptional product purchased exclusively by full or partial alcoholic fermentation of fresh grapes or must. The wines of this region are remarkably full, extractive, during ripening grape reaches a high sugar content. Due to the action of noble rot Botrytis cinerea Persoon can get types of special wines amber and a higher content of residual sugar

- **Alcohol content :**

As wines with denomination of protected origin vinohradnícka oblasť Tokaj can produce the following types of wine:

**1. Tokajské samorodné dry wine and sweet wine suché Tokajské samorodné sladké**
actual alcohol content of at least 12 % by volume. ,

**2. Tokajský výber 3-6 putňový**
Alcohol Content acquired at least 9 % by volume ,

**3. Tokajská essence Výberová**
actual alcohol content of at least 6% by volume ,

**4. Tokajská essence**
Alcohol Content acquired at least 1.2 and at most 8% volume. ,

**5. Tokajský fordítás and Tokajský máslás**
Alcohol Content acquired at least 9 % by volume. ,

**6. Furmint varietal wines - Tokajský , Tokajská Lipovina , Tokajský Muškát Žltý**
Alcohol Content acquired at least 9 % by volume. ,

**7. Akostné víno**
actual alcohol content of at least 9.5% by volume.

**8. Akostné víno s prívlastkom :**
acquired alcohol content

| | |
|---|---|
| I kabinetné | least 9.5% by volume |
| neskorý zber | least 9.5% by volume |
| výber z hrozna | least 9.5% by volume |
| bobuľový výber | least 8.0% by volume |
| hrozienkový výber | least 8.0% by volume |
| cibébový výber | least 8.0% by volume |
| I Ladove víno | least 6.0% by volume |
| slamové víno | least 6.0% by volume |

- **Physical Appearance**

White wine with the typical amber color, aroma of honey, fruits and nuts and flavored bread Tokaj , between honey and caramel and ripe fruit.

**Products :**

**Samorodné suché dry** wine must be produced by alcoholic fermentation of grape full of Tokaj grape varieties , grown in vineyard plots provided the qualifying conditions for the mass production of cibebas are not favorable. Previously selected clusters cibebas for the production of selected wines

from Tokaj , the grapes must have a sugar content of at least 21 0nm . Samorodné suché dry wine can be sold at the earliest after two years of aging , of which at least one year in wooden cask .

**Samorodné sladké sweet wine** must be produced by alcoholic fermentation of grape varieties Tokaj grape , grown in vineyard plots provided the qualifying conditions for the mass production of cibebas are not favorable. It is made of partially botrytis grapes; cibebas not selected the grape , but are processed along with the rest of the grapes with a sugar content of at least 24 0nm , the wine has a natural sugar content of more than 10 g / l . The sweet wine Samorodné sladké can be sold as soon after two years of aging , of which at least one year in wooden cask .

**Výber** Wine produced by alcoholic fermentation after pouring of the " cibebas " must a minimum sugar content 21 ° NM Land Vineyard qualified or wine of the same quality and the same vintage of qualified vineyard plots . Depending on the amount of the added " cibebas " the Tokajský výber be divided in 3 - to 6 - putňový putňový . Výber can be sold as soon after three years of aging , of which at least two years in wooden cask .

**Máslás** is produced by alcoholic fermentation of must or wine of the same vintage from the vineyard parcels qualified poured on fermentation lees Tokajské Samorodné or Tokajský Výber . Máslás can be sold as soon after two years of aging , of which at least one year in wooden cask .

**Fordităš** produced by alcoholic fermentation of must or wine of the same vintage from the vineyard parcels qualified discharge in pomace produced cibebas qualified vineyard plots . Fordităš can be sold as soon after two years of aging , of which at least one year in wooden cask .

**Výberová** essence is obtained by alcoholic fermentation of cibebas from qualified vineyard plots . Botrytis grape berries are harvested separately , processed and immediately pour les must or wine vineyard parcels qualified and add it containing at least 180 g / l of natural sugar and 45 g / l of sugar-free extract . Výberová essence can be sold as soon after three years of aging , of which at least two years in wooden cask .

**Essence** is produced by slow fermentation of must from cibebas tear selected separately from qualified vineyard plots . Essence contains at least 450 g / l of natural sugar and 50 g / l of sugar-free extract . Essence can be sold as soon after three years of aging , of which at least two years in wooden cask .

**Furmint** is produced by fermentation of the Furmint grape variety with the mixture of grape and Muškát Lipovina Žltý varieties , totaling 15 % maximum from qualified vineyard plots .

**Lipovina** so you can enter the Tokaj wine if the wine has been produced by alcoholic fermentation of grape Lipovina variety with grape blend of Furmint and Muškát Žltý varieties , totaling 15 % maximum , from parcels of vines qualified .

**Muškát Žltý** so you can enter the Tokaj wine if the wine has been produced by alcoholic fermentation of grape variety Muškát Žltý with the mixture of grape varieties Furmint and Lipovina , in total 15 % or less , from vineyard plots qualified .

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

Enclosed area of viticulture, which is demarcated by the cadastral area of Čerhov, Veľká Tŕňa, Malá Tŕňa, Slovenské Nové Mesto, Bara, Černochov y Viničky.

**LINK WITH THE GEOGRAPHICAL AREA**

The Tokaj wine region Vinohradnícka oblasť is based on the cultivation of the vine and wine aging in the specific volcanic soil and climatic conditions given . Only slopes facing south, southeast and southwest are integrated in the Tokaj wine region vinohradnícka oblasť . This type of orientation of the slopes makes Vidueños are exposed to the heat of autumn along all day sun, which favors the production of a sufficient amount of natural sugar and aromatic substances in grape berries from of nutrients from the soil , water and air. The soil is rocky and considerably volcanic . The action of the soil during maturation is irreplaceable effects. During the long sunny days of autumn the ground absorbs solar radiation which then radiates at night . Thus helps alleviate the differences between day

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and night temperatures and positively influences the maturation of the grapes. A typical characteristic of the soil in the vineyards of Tokaj is that even after the cold night of autumn morning the ground is still warm. The region belongs from the point of view of the continental climate zone. The total volume of rainfall is unevenly divided between winter and spring , summer and fall are relatively dry. The long, dry autumn is a typical characteristic of this region. Almost as a rule autumn days begin with morning mist that favor the production and proliferation of noble rot on grape berries . In winemaking the cibebas used (raisins ) that are defined as berries shriveled grapes in favorable vintages are formed in clusters of grape varieties of Tokaj Furmint , Lipovina and Muškát Žltý affected by the noble rot Botrytis cinerea Persoon . The development of high-quality wines is linked to special technology of addition of an exact proportion of cibebas the defined volume of wine and aging this wine for several years in oak barrels in underground cellars dug into the volcanic tuff.

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

The protected designation of origin "vinohradnícka oblasť Tokaj" completed product name.

According to this specification for the protected designation of origin must be indicated on the label of the wine producer. If the bottler and producer are the same person is sufficient to indicate the bottler.

**CONTROL BODY**

Ústredný kontrolný a skúšobný ústav poľnohospodársky / Central Institute for Agricultural Control and Testing
Matúškova 21
833 16 Bratislava 37
Republic of Slovakia
tel.: e-mail +421-2-598-80252,
dusan.somorovsky @uksup.sk

# COUNCIL REGULATION (EEC) NO. 2081/92

## APPLICATION FOR REGISTRATION : ARTICLE 17

## PGI

## NATIONAL FILE NO. PGI/00311

1. Competent Authority

The Consumer Protection Division
Ministry of Agriculture, Fisheries & Food
Ergon House
c/o. Nobel House
17 Smith Square
LONDON SW1P 3JR

2. Applicant Group

a) Scotch Quality Beef and Lamb Association

b) The Rural Centre
West Mains
Ingliston
Newbridge
MIDLOTHIAN EH28 8NZ

c) Composition : producer/processor (24) other (0)

3. Name of Product

Scotch Beef

4. Type of Product

Fresh meat - class 1.1

5. Product Specification

a) Name: Scotch Beef



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b) Description

Scotch beef is derived from cattle finished in Scotland which have been slaughtered and dressed in abattoirs located in Scotland.

After slaughter and dressing the beef may be marketed as a whole body, as a whole side, as part sides (hindquarter/ forequarter) or as cuts of beef. Typically presentations of the product may be described as follows:-

Whole Carcase: Whole body excluding all inedible offals, hide, head, feet and all edible offals.

Whole Side: Half the carcase split lengthwise in equal proportions.

Hindquarter: The remaining portion of the Side after removing the forequarter by cutting between the 10th and 11th ribs.

Forequarter: The remaining portion of the side after removing the hindquarter.

Cuts of Beef: Beef carcases may be divided into many different hindquarter and forequarter cuts, the cutting lines of which vary according to regional preference. The cuts may be presented bone-in or boneless as required by the customer.

c) Geographical Area

The area in which the cattle are finished, slaughtered and dressed for subsequent marketing is defined as the mainland of Scotland from the border with England including the islands off the West Coast, Orkney and the Shetland Isles.

d) Background

For generations Scotch Beef has been renowned for its consistently superior qualities in terms of presentation, flavour and succulence and it has established a high reputation in the UK meat market and beyond. Traditionally fed on lush green pasture, the product is much sought after and demands a premium price.

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The meat sector has always played an important role in the economy of Scotland and it provides employment for a significant number of people. There is therefore a high level of commitment to maintaining the reputation of Scotch meat and to meet growing consumer demand for Scotch beef. This has led the industry to initiate quality assurance schemes which are aimed at selecting superior carcases which have been produced, dressed and cut by fully trained people.

The industry's marketing efforts are buttressed by the Scotch Quality Beef and Lamb Association established in 1974 by the National Farmers Union of Scotland. The Association is funded by levies and it is governed by a board which includes representation from all sectors of the Scottish meat trade. The Association undertakes extensive marketing activities in the wholesale, retail and catering markets in the UK and overseas, and it has provided support and encouragement in developing the quality assurance schemes mentioned above.

e) Method of Production

Each farmer controls his own herd and the cattle are sold for slaughter when they reach a suitable stage of finishing. The cattle may be sold on a deadweight and grade contract or by auction. In each case the producer is required to certify that the cattle were finished in Scotland for a period of not less than 3 months as required by the Commission Regulation (EEC)No.3620/90 on determining the origin of the meat and offals, fresh, chilled or frozen of certain domestic animals. Abattoirs are required to maintain records to ensure traceability of each lot purchased.

The cattle are slaughtered and subsequently dressed in accordance with the relevant specification defined in the Standard Conditions for Deadweight Purchase of Cattle, Sheep and Pigs - published by the Meat and Livestock Commission (MLC).

During the dressing operation carcases are normally split lengthways into two sides of equal proportion.

The slaughter number, the date of slaughter, the classification details and the cold weight of the carcase/sides is recorded on each carcase/side or on a label attached to it.

After dressing the carcases are transferred to a temperature controlled environment where they are held until they are dispatched to customers or transferred to a cutting area for cutting into hind/fore quarters and/or for breaking down into cuts of beef.

If the sides/part sides are to be divided into cuts, they will be prepared and packaged in accordance with customer requirements. After which they will be held in a temperature controlled environment until despatch to customers.

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f) Link

At least since the turn of the century, and probably before, Scotch beef has enjoyed a reputation in the market place as being distinctly different to beef from other countries and as having a quality and characteristics attributable to Scotland. These are:

- specialist beef breeds with naturally suckled calves.

- relatively extensive farms based on grass feeding wither grazed or conserved as hay or silage.

- highly competent stockmen.

- linkage to a skilled processing industry to ensure optimum levels of flavour and tenderness.

Since 1974 the Scotch Quality Beef and Lamb Association has funded a continuous advertising programme to support the product. The product is identified at the point of sale as Scotch Beef and this is against the trend of current practice in the retail trade where identification of the country of origin of beef at the point of sale is not a common practice.

Consumer recognition of the product is high. It is recognised as a premium product and it is priced accordingly.

g) Inspection Body

Scotch Quality Beef and Lamb Association
The Rural Centre
West Mains, Ingliston
Newbridge, Midlothian

This work may be sub-contracted to other Independent Bodies but in any case the inspection criteria specified by the competent authority will be adhered to.

The general criteria that Inspection Bodies must follow are specified by the competent authority.

The inspection arm of SQBLA conforms to these criteria and it carries out inspections at the point of production to ensure compliance with the conditions defined in the product specification.

The competent authority monitors the inspection services to ensure that the general criteria for Inspection Bodies are met and maintained.



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h) Labelling

Each carcase, part carcase or cut is labelled in accordance with statutory requirements. In addition it carries the following logo;

Following registration of the name Scotch Beef each product label will carry a Protected Geographic Indication (PGI) symbol in close proximity to the registered name.

The logotype will be dependent on the size of the product- i.e. carcase or cut.

Third party butchery outlets may use the PGI logotype to identify joints of Scotch Beef provided that:-

i) up-to-date records are maintained to show:

a) the quantities of Scotch beef that have been delivered to the establishment: and

b) the quantities of the said beef that have been sold from the establishment:

ii) the records are made available for inspection by the duly authorised persons.

i) Legislation

The main legislation concerning the production of fresh meat in the UK is as follows:-

- Commission Regulation (EEC) No. 2620/90
- Food Safety Act 1990.
- The Fresh Meat (Hygiene and Inspection) Regulations 1992 (S1 1992 No. 2037)
- Medicines Act 1968
- The Animals, Meat and Meat Products (Examination for Residues and Maximum Residue Limits) Regulations 1991 (S1 1991 No. 2843)



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# SCOTCH BEEF

## Geographical area :

**Mainland Scotland**
**Western Islands**
**Orkney Islands**
**Shetland Islands**

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**TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION**

## NAME OF THE GEOGRAPHICAL INDICATION

Scotch Whisky [must not be translated]

## PRODUCT CATEGORY

Spirits

## COUNTRY OF ORIGIN

United Kingdom

## APPLICANT

The Scotch Whisky Association
20 Atholl Crescent
EDINBURGH
EH3 8HF

## PROTECTION IN THE COUNTRY OF ORIGIN

*Date of Protection in the European Union:* 29.5.1989

*Date of Protection in the Member State:* In 1908 a Royal Commission was set up in the United Kingdom to decide what restrictions should apply as to how Scotch Whisky should be made. The Royal Commission issued its report in 1909. See……..... Annex 1

The current definition is found in the Scotch Whisky Regulations 2009, a UK law

## PRODUCT DESCRIPTION

- **Definition of "Scotch Whisky"**

"Scotch Whisky" means a whisky produced in Scotland—

(a) that has been distilled at a distillery in Scotland from water and malted barley (to which only whole grains of other cereals may be added) all of which have been—
  (i) processed at that distillery into a mash;
  (ii) converted at that distillery into a fermentable substrate only by endogenous enzyme systems; and
  (iii) fermented at that distillery only by the addition of yeast;

(b) that has been distilled at an alcoholic strength by volume of less than 94.8 per cent so that the distillate has an aroma and taste derived from the raw materials used in, and the method of, its production;

(c) that has been matured only in oak casks of a capacity not exceeding 700 litres;

(d) that has been matured only in Scotland;

(e) that has been matured for a period of not less than three years;

(f) that has been matured only in an excise warehouse or a permitted place;

(g) that retains the colour, aroma and taste derived from the raw materials used in, and the method of, its production and maturation;

(h) to which no substance has been added, or to which no substance has been added except—
  (i) water;
  (ii) plain caramel colouring; or
  (iii) water and plain caramel colouring; and

(i) that has a minimum alcoholic strength by volume of 40%.

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- **Definition of categories of Scotch Whisky**

  "Single Malt Scotch Whisky" means a Scotch Whisky that has been distilled in one or more
  batches—

  (a) at a single distillery;
  (b) from water and malted barley without the addition of any other cereals; and

  (c) in pot stills;

  "Single Grain Scotch Whisky" means a Scotch Whisky that has been distilled at a single
  distillery except—
  (a) Single Malt Scotch Whisky; or
  (b) a Blended Scotch Whisky;

  "Blended Malt Scotch Whisky" means a blend of two or more Single Malt Scotch Whiskies
  that have been distilled at more than one distillery;

  "Blended Grain Scotch Whisky" means a blend of two or more Single Grain Scotch Whiskies that have been distilled at more than one distillery; and

  "Blended Scotch Whisky" means a blend of one or more Single Malt Scotch Whiskies with
  one or more Single Grain Scotch Whiskies.

  **Note: only the original English definition is official**

- **Alcohol content**

40% alc vol.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

The production area is limited to the country of Scotland in the United Kingdom.

## LINK WITH THE GEOGRAPHICAL AREA

**Natural factors**

1. **Geology** – Scotland has a varied but unique geology resulting from major seismic activity many millions of years ago. Different areas are dominated by particular types of rock and the fault lines between the different areas are still visible today. The most southerly fault broadly follows the border between Scotland and England. Water is one of the principal natural raw materials of Scotch Whisky and, as referred to below, flows over or through the local rocks and countryside on its way to each.

2. **The Climate** - The climate in Scotland also has a significant effect on the character of Scotch Whisky. Scotch Whisky acquires much of its flavour from the years it spends maturing in oak casks. The Scottish climate is cool and damp and that has a significant effect on the maturing spirit. A whisky matured in Scotland will mature much more slowly than a whisky matured in a hot and humid climate and the final spirit will taste significantly different. Typically, in Scotland the whisky will lose alcoholic strength during maturation, whereas in countries such as the USA and Japan, the hot conditions will result in the whisky gaining alcoholic strength as it matures. Many believe that the locations of maturation warehouses,

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which are located in damp areas or close to the sea, give a different flavour to the final matured spirit.

3. **Water** - The wet climate of Scotland ensures that the country has an abundance of clean, fresh water, which is essential for the production of high quality whisky. Scotch Whisky distilleries have always been built where there is a good reliable source of water of a particular quality, and distilleries frequently own the source of their water to ensure it remains pure and uncontaminated. Water is one of the three natural raw materials of Scotch Whisky (the others being cereals and yeast) and whether it is 'peaty' water which seeps through Scottish moors, 'soft' water which has flowed over granite rocks or 'hard' water that has flowed through sandstone it plays a crucial part in the Scotch Whisky that it helps to create. It cannot be over emphasised how crucial the abundance of good quality water is to the character and quality of Scotch Whisky.

4. **Peat** - Scotch Whisky is frequently identified by consumers as having a peaty, smoky flavour. This can be the consequence of the use of peaty water, or the result of the use of peat as a fuel for drying the malted barley. Peat is a natural fuel in the form of turf taken from Scottish moors which, when used to dry malted barley, imparts a distinctive smoky flavour. Distilleries control carefully the amount of peat they use in drying malted barley depending on how peaty they wish the final spirit to be. Research has shown that peat taken from different parts of Scotland will have a different effect on the character of the final Scotch Whisky. Scotland is the only country which has traditionally used peat in large quantities in its whisky production process.

## Human factors

1. **The Process** - The whole process for the production of Scotch Whisky has been refined over the years to optimise quality and to produce a particular character.

- Each distillery, for example, has its own unique copper stills and it is scientifically established that the different shapes of the stills lead to subtle differences in the flavour of the Scotch Whiskies produced. So convinced are distillers that the shape of their stills are crucial to the quality and character of spirit they produce that, when old stills are replaced, they make sure the replacement stills have the same dents and imperfections as the old stills to ensure the spirit remains the same.

- Unlike some whiskies produced in other countries, mashing, fermentation and distillation must by law all take place at the distillery where the whisky is distilled. This emphasises the importance of local factors in contributing to the character of the spirit.

2. **The Maltman** – Although the production of malted barley is now frequently mechanised, a number of distilleries continue to produce their own malted barley. This involves spreading out the soaked barley on a 'malting floor' and allowing it to germinate. Germination may take from 6 – 10 days depending on the season of the year, the quality of the barley used and other factors. Throughout this period the barley must be turned at regular intervals to control the temperature and rate of germination. Whether the process is mechanised or carried out manually, there is significant skill in assessing how long the barley should be steeped in water, and how frequently the barley requires to be turned during germination.

3. **The Stillman** – The Stillman is responsible for ensuring that only the best quality spirit is filled into casks for maturation to become Scotch Whisky. In the case of pot stills, the first part of each distillation and the final part are rejected and it is only the "middle cut" which is accepted for maturation. The Stillman requires considerable expertise to assess when to start to collect the spirit flowing from the still and when to stop the collection process. In the case of the column (or patent) still, the quality of the spirit is determined by the point on the column at which the spirit is extracted and the rate at which the distillate flows through the still. Again, the Stillman requires considerable expertise in judging these factors.

4. **The Cooper** – As previously indicated, the type and quality of casks used to mature Scotch Whisky has a very significant effect on the quality and character of the final product. Although virtually all the casks used to mature Scotch Whisky have previously been used for other wines and spirits (because new oak casks can impart a strong and woody flavour), casks require to be reassembled, 'toasted' with heat, 'charred', 'decharred', reconditioned and repaired. This involves significant skills in working with the wood and heat to produce a good quality of cask, which will not leak.

5. **The Blender** – The Blender and his warehousemen are responsible for management of the casks of whisky during maturation. This involves selection of the casks to be filled and monitoring the maturation process. The Blender then decides on the casks to be used for bottling his Scotch Whiskies, both Single Whiskies and Blends, once he believes the spirit has achieved the required quality. As indicated in paragraph 3.5 the role of the Blender is particularly important as regards the quality of all Blended Scotch Whisky. The Blender will combine hundreds of casks of different whiskies from different distilleries of different ages to produce exactly the same quality and style of blend for every batch. As every cask of Scotch Whisky is different, this involves extraordinary skill relying largely on sense of smell to assess the quality and characteristics of each cask. The Blender of each company will train his successor and this way the skill is handed down from one generation to another.

## International recognition of Scotch Whisky

1. Since 1989 Scotch Whisky has been specifically recognised as a geographical indication in legislation of the European Union, which currently comprises 27 States (Austria, Belgium, Bulgaria, Cyprus, the Czech Republic, Denmark, Finland, Estonia, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, The Netherlands, Poland, Romania, Slovakia, Slovenia, Spain, Sweden, and the UK). This means that only a whisky which has been produced in Scotland may be sold in, or exported from, any of the EU Member States under the description "Scotch Whisky". The current provisions are contained in the Scotch Whisky Regulations 2009.

2. Outside the EU numerous other countries have defined Scotch Whisky as whisky produced solely in Scotland. For example, the USA legal definition of Scotch Whisky is:-

"Whisky which is a distinctive product of Scotland, manufactured in Scotland in compliance with the laws of the United Kingdom regulating the manufacture of Scotch Whisky for consumption in the United Kingdom".

Even in countries where there is no statutory definition of Scotch Whisky, it has been protected under the national laws of passing off or unfair competition. In more than 50 years of litigation by The Scotch Whisky Association, in the course of hundreds of legal actions in over 35 countries, every single court has readily accepted that Scotch Whisky is whisky produced in Scotland in accordance with the laws of the United Kingdom..

## SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

### Compulsory sales descriptions

1.—a) The category into which a Scotch Whisky falls must be stated on—
(a) the front of a container of Scotch Whisky; and
(b) any individual packaging used for the transportation of the container, or used for display purposes during the marketing of the whisky, unless, in both cases, the front of the container is clearly visible through that packaging.

(2) The categories are—
(a) Single Malt Scotch Whisky;
(b) Single Grain Scotch Whisky;
(c) Blended Malt Scotch Whisky;
(d) Blended Grain Scotch Whisky; and
(e) Blended Scotch Whisky.

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(3) The name of the category must be—

(a) printed in a conspicuous place in such a way as to be easily visible and legible to the naked eye and indelible so that it is clear that it is the sales description of the whisky;

(b) printed in a way that gives equal prominence to each word making up the name of the category; and

(c) as prominent as any other description of the whisky on the container or packaging, except for—

(i) any separate use of the description "Scotch Whisky";

(ii) any statement relating to the year in which the whisky was distilled, the year in which it was bottled, the period for which it was matured or the age of the whisky; and

(iii) any descriptive word or words forming part of the brand name.

(4) The name of the category must not be—

(a) overlaid or interrupted by other written or pictorial matter; or

(b) used in conjunction with any other words.

(5) But paragraph (4)(b) does not prevent the name of a Scottish locality or region from being appended to the name of the category of the whisky to indicate where the Scotch Whisky was distilled if —

(a) it appears immediately before the name of the category;

(b) the whisky was distilled in the named locality or region; and

(c) the use of that name does not otherwise contravene regulation 3.

**Names of distilleries and distillers etc.**

2.—(1) The name of a distillery mentioned in …… Annex 3 must not be used as a brand name, or as part of a brand name of a Scotch Whisky, or be used in a similar fashion in terms of its positioning or prominence, unless the whisky has been wholly distilled at that distillery.

(2) Any name adopted for a Scotch Whisky distillery after these Regulations come into force, including the name of a new or re-opened Scotch Whisky distillery, must not be used by the proprietor of that distillery as a brand name, or as part of a brand name, for a Scotch Whisky, or be used in a similar fashion in terms of its position or prominence, unless the Scotch Whisky has been wholly distilled at that distillery.

(3) But paragraph 2 does not apply in the circumstances specified in ……. Annex 4 (A)

(4) Scotch Whisky must not be labelled, packaged, advertised or promoted in any other way that, having regard to the presentation of the product as a whole, creates a likelihood that the public may think that it has been distilled at any distillery or place other than the distillery or place at which it was actually distilled.

(5) Single Malt Scotch Whisky and Single Grain Scotch Whisky must not be labelled, packaged, advertised or promoted in any way that, having regard to the presentation of the product as a whole, creates a likelihood that the public may think that the whisky was distilled by any person other than the person who distilled it, or the owner or operator of the distillery at which it was distilled, whether by an indication that that person is the distiller, the owner or operator of the distillery, or otherwise.

**Locality and region geographical indications**

3—(1) A whisky or whisky-based drink must not be labelled, packaged, advertised or promoted in a way that includes the name of a protected locality or a protected region unless—

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(a) in the case of whisky, the whisky is Scotch Whisky that has been distilled in that locality or region; or
(b) in the case of a whisky-based drink, the only whisky in the drink is Scotch Whisky that has been distilled in that locality or region.

(2) But paragraph (1) does not apply in the circumstances specified in……. Annex 4 (B)

(3) A whisky or whisky-based drink must not be labelled, packaged, advertised or promoted in a way that includes any reference to a name that is similar to the name of a protected locality or protected region if, having regard to the presentation of the product as a whole, the reference may create a likelihood of confusion on the part of the public as to where the whisky or whisky-based drink was distilled.

(4) A person must not label, package, advertise or promote any whisky or whisky-based drink in a way that contravenes paragraph (1) or (3), or sell any whisky or whisky-based drink that has been labelled or packaged in that way.

(5) The protected localities are—

(a) "Campbeltown", comprising the South Kintyre ward of the Argyll and Bute Council as that ward is constituted in the Argyll and Bute (Electoral Arrangements) Order 2006; and
(b) "Islay", comprising the Isle of Islay in Argyll.

(6) The protected regions are—

(a) "Highland", comprising that part of Scotland that is north of the line dividing the Highland region from the Lowland region;
(b) "Lowland", comprising that part of Scotland that is south of the line dividing the Highland region from the Lowland region; and
(c) "Speyside", comprising—

(i) the wards of Buckie, Elgin City North, Elgin City South, Fochabers Lhanbryde, Forres, Heldon and Laich, Keith and Cullen and Speyside Glenlivet of the Moray Council as those wards are constituted in the Moray (Electoral Arrangements) Order 2006; and
(ii) the Badenoch and Strathspey ward of the Highland Council as that ward is constituted in the Highland (Electoral Arrangements) Order 2006.

(7) In this regulation "the line dividing the Highland region from the Lowland region" means the line beginning at the North Channel and running along the southern foreshore of the Firth of Clyde to Greenock, and from there to Cardross Station, then eastwards in a straight line to the summit of Earl's Seat in the Campsie Fells, and then eastwards in a straight line to the Wallace Monument, and from there eastwards along the line of the B998 and A91 roads until the A91 meets the M90 road at Milnathort, and then along the M90 northwards until the Bridge of Earn, and then along the River Earn until its confluence with the River Tay, and then along the southern foreshore of that river and the Firth of Tay until it comes to the North Sea.

**Use of the words 'pure' and 'malt' and derivations**

4. — A person must not label, package, sell, advertise or promote any Scotch Whisky in a way that includes—

(a) the phrase 'pure malt' or any derivation of that phrase; or
(b) the words 'pure' and 'malt', or any derivation of those words in a way that, although the words are separated from each other (whether by text or otherwise), the word 'pure' (or any derivation of it) is used adjectivally in connection with the word 'malt' (or any derivation of it).

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**Maturation, age and distillation statements**

5. —(1) Without prejudice to the obligation to comply with the directly applicable requirements of Article 12(3) of Regulation (EC) No 110/2008 (which requires, among other things, that any maturation period or age may only be specified in the description, presentation or labelling of a spirit drink where it refers to the youngest alcoholic component in the drink), a person must not label, package, sell, advertise or promote any Scotch Whisky in a way that includes a reference to its maturation period or age unless the maturation period or age is expressed in years.

(2) A person must not label, package, sell, advertise or promote any Scotch Whisky in a way that includes a reference relating to when it was distilled unless—

(a) the reference relates to a single calendar year;
(b) all of the whisky in the drink was distilled in that year;
(c) the presentation of the whisky also includes a reference to—
  (i) the year of bottling of the whisky;
  (ii) the maturation period of the whisky; or
  (iii) the age of the whisky; and
(d) the reference to the year of bottling, the maturation period, or age of the whisky appears in the same field of vision as the reference to the year of distillation.

(3) A person must not label, package, sell, advertise or promote any Scotch Whisky in a way that includes a reference to any number (however expressed) if the reference to that number may create a likelihood of confusion on the part of the public as to whether the number relates to the maturation period of the whisky, its age or when it was distilled.

**CONTROL BODY**

Her Majesty's Revenue and Customs
Spirit Drinks Verification Unit
SDVSenquiries@hmrc.gsi.gov.uk

**Publication of an amendment application pursuant to Article 6 (2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs**

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objections must reach the Commission within six months from the date of this publication.

## SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006 on protected geographical indications and protected designations of origin for agricultural products and foodstuffs

**"SCOTTISH FARMED SALMON"**

**EC No: UK/PGI/105/0141/25.05.2006**

**PDO ( ) PGI ( X )**

This Single Document sets out the main elements of the product specification for information purposes.

### 1 NAME

"Scottish Farmed Salmon"

### 2 MEMBER STATE OR THIRD COUNTRY

United Kingdom

### 3 DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

### 3.1 Type of product

Class 1.7. Fresh fish, molluscs, and crustaceans and products derived therefrom.

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

Conventional Scottish Farmed Salmon must be typical of the species, Salmo Salar (Atlantic salmon). Scottish farmed salmon have a consistent shape. The fish must have a rounded ventral body surface when viewed laterally and the body wall musculature should show no significant tendency to collapse when carcass is eviscerated. Scottish farmed salmon have an iridescent appearance and are silver in colour. The flesh colour must have a minimum intensity of 26 on the Roche Scale.

Scottish farmed salmon are firm with a fibrous to smooth to even texture. Scottish farmed salmon have a consistent flavour due to the rapid chilling post harvest.

Description for Organic Scottish farmed salmon as above with the exception that there is no minimum intensity for the flesh colour with the reference to the Roche Scale.

### 3.3 Raw materials (for processed products only)

—

### 3.4 Feed (for products of animal origin only)

The salmon are fed on compound rations based on fish meal and fish oil to ensure that they are provided with all of their nutritional requirements.



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Organic Scottish farmed salmon are fed on compound rations based on processed fish by-products, fish meal and fish oil certified as sustainable by bodies such as the Marine Stewardship Council (MSC), together with products of agricultural origin certified as organic.

### 3.5 Specific steps in production that must take place in the identified geographical area

The production process (for both conventional and organic salmon) can be divided into three stages, each of which must take place in the identified geographical area. The first stage involves raising the fish from eggs through to the smolt stage and all this is done within a fresh water environment. At the smolt stage the fish are transferred into sea pens or tanks in lochs and inlets around the Scottish coast for a period of 1-2 years, or in the case of organically produced Scottish farmed salmon, a period of 1-21/2 years. The conventionally farmed salmon are fed on compound rations based on fish meal and fish oil to ensure that they are provided with all of their nutritional requirements. The organic salmon are fed on compound rations based on processed fish by-products, fish meal and fish oil certified as sustainable together with products of agricultural origin certified as organic.

The final stage involves the humane harvesting of the salmon using methods which ensure that they are rapidly stunned and bled. This ensures high flesh quality and hygiene. They are then gutted as soon as possible and brought down to a packaging temperatures of 0-2°C before being packed into food grade boxes/containers to protect the product during handling, storage and transit. The product is stored and distributed to the consumer in line with strict hygiene standards, including temperature control at between 0-2°C.

Independent inspectors rigorously enforce the quality of both conventional and organic Scottish farmed salmon. Farms and packing stations undergo frequent, random, detailed checks and audits.

### 3.6 Specific rules concerning slicing, grating, packaging, etc.

—

### 3.7 Specific rules concerning labelling

The entire range of "Scottish Farmed Salmon" products, presentations and dishes including ready meals, salmon mousse and salmon paté are allowed to bear this designation with obligatory mention of the place of manufacturing on their label (accompanied by the reference to the manufacturing process).

In order to avoid discrimination against Scottish Wild Salmon interests, the applicants declare that the continued use of the terms "Scottish Smoked Wild Salmon" and/or any other combination of the terms "Scottish" and "Salmon" in connection with wild salmon shall in no way be affected, provided that these wild salmons are fished in Scotland and that the use of these terms in the labelling are made in such a way as to avoid misleading consumers in relation to the Protected Geographical Indication.

## 4 CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The western coast of mainland Scotland, Western Isles, Orkney and Shetland Isles.

## 5 LINK WITH THE GEOGRAPHICAL AREA

For both conventionally and organically reared fish, the designated area provides a unique environment which produces the characteristic features of Scottish farmed salmon.



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## 5.1 Specificity of the geographical area

The pure coastal waters and sheltered lochs provide the ideal environment for salmon farming. This environment is characterised by the high flushing rates of the sea lochs and voes which in turn lead to strong currents and a high water exchange. The minimal fluctuation in the temperature of the water over any given year provides a stable environment for the fish.

Scottish biologists have been attempting to improve wild salmon runs for over 150 years. The first efforts to incubate and hatch salmon eggs took place in 1838. In 1890, there were 18 hatcheries operating in Scotland. From this period until the 1960's this knowledge and breeding skills were further developed through experience so that the production of Scottish salmon could be initiated, with the first farm fully established at Loch Ailort in Inverness-shire in 1969.

Towards the late '70s and early '80s, as experience grew and increased finance was available, the rate of expansion was increased with a number of businesses getting involved. Tonnage rapidly grew on the back of this. While only 600 tonnes were produced in 1980, this grew to 32,500 tonnes in 1990 and in 1998 a total of 115,000 tonnes were produced. With this rapid expansion in production, there was also growth in the numbers employed in the Scottish Highlands and Islands. Indeed, today 4000 people are directly employed in the production of Scottish farmed salmon.

Pure coastal waters and sheltered lochs have sustained and nurtured each Scottish farmed salmon while expert husbandry skills have ensured each salmon achieves and maintains prime condition.

## 5.2 Specificity of the product

Scottish farmed salmon have a consistent shape with distinctive firm textured flesh. The fish has a consistent flavour with no excessive fat deposition.

Much of the industry's success has been due to its ability to successfully market itself to meet changing trade and consumer requirements. The vital element in this has been its emphasis on high quality. Indeed, quality has become a watchword among all producers of Scottish farmed salmon and it is never compromised as evidenced by the Label Rouge label which Scottish Farmed Salmon is entitled to bear.

## 5.3 Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI).

The designated area provides a unique environment which produces the characteristic features of Scottish farmed salmon. In particular these include:

- High flushing rates of sea lochs and voes which provide strong currents which ensure the fish are continually swimming. This in turn produces the distinctive firm textured flesh and prevents excessive fat deposition.
- High water exchange ensures good oxygen supply which increases the salmon's metabolic rate and leads to a beneficial effect on the size and weight of the fish.
- The high quality, North Atlantic oceanic water enables the salmon to grow evenly and to a consistent shape.
- The small fluctuation in water temperature over any given year means that the fish can be cultivated in a stable environment which in turn produces an even and consistent flavour and texture with no rancidity.



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Scottish farmed salmon continues to be held in such high regard by leading chefs, food writers and discerning consumers world-wide. The high reputation in which Scottish farmed salmon is held for quality, consistency and flavour is borne out by the findings of consumer research.

## REFERENCE TO PUBLICATION OF THE SPECIFICATION

(Article 5(7) of Regulation (EC) No 510/2006)

http://www.defra.gov.uk/foodrin/foodname/pfn/products/documents/scottish-salmon-pgi.pdf

# Publication of an amendment application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2010/C 112/06)

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006 [1]. Statements of objections must reach the Commission within six months from the date of this publication.

AMENDMENT APPLICATION

**COUNCIL REGULATION (EC) No 510/2006**

**Amendment application in accordance with Article 9**

**'WELSH LAMB'**

**EC No: UK-PGI-0105-0081-17.04.2007**

**PGI ( X ) PDO ( )**

1. **Heading in the specification affected by the amendment:**

— ☐ Name of product

— ☒ Description

— ☐ Geographical area

— ☒ Proof of origin

— ☒ Method of production

— ☒ Link

— ☒ Labelling

— ☐ National requirements

— ☐ Other

2. **Type of amendment(s):**

— ☒ Amendment to single document or summary sheet

— ☐ Amendment to specification of registered PDO or PGI for which neither the single document nor the summary sheet have been published

— ☐ Amendment to specification that requires no amendment to the published single document (Article 9(3) of Regulation (EC) No 510/2006)

— ☐ Temporary amendment to specification resulting from imposition of obligatory sanitary or phytosanitary measures by public authorities (Article 9(4) of Regulation (EC) No 510/2006)

3. **Amendment(s):**

Hybu Cig Cymru — Meat Promotion Wales (HCC) is the industry-led organisation responsible for the development, promotion and marketing of Welsh red meat. In July 2004, at the request of the Welsh Assembly Government, HCC accepted the role of guardian of the 'Welsh Lamb' PGI designation.

HCC consulted with industry representatives regarding the 'Welsh Lamb' PGI to determine views on the adequacy of the current PGI, including its value, limitations and future potential. Views were sought on the best mechanism to maximise value of Welsh meat, and how best to use the PGI's in this context. It was agreed that there was a need for the PGI to reflect the current situation in the Welsh industry, and that the amendments would enhance the monitoring and control of the PGI in the future.

Proposed Amendments

[1] OJ L 93, 31.3.2006, p. 12.

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4. **Description of Product:**

| Amendment | Explanation |
|---|---|
| Removal of 'bred' | To reduce confusion about the meaning of the word 'bred' |
| Insertion of target carcass classification and conformation for Welsh lamb | To further define the product 'Welsh Lamb' by highlighting the standards it must meet |
| Insertion of:<br>'Welsh lamb is derived from the sheep breeds of Wales, predominately the Welsh Mountain, Welsh Mules, Welsh Halfbreds, Beulah, Welsh Hill Speckled Face, Lleyn Sheep, Llanwennog, and Radnor. These breeds may be crossed with Texel, or Suffolk rams, or any other terminal sire breed for prime lamb production' | To widen the existing definition as, in response to market drivers, production has been adapted to allow Welsh lamb to be derived from both traditional breeds and other recognised breeds |
| Insertion of:<br>'for prime lamb production i.e. lambs that have not bred' | To ensure only prime lambs qualify for the PGI |
| Insertion of:<br>'Lambs are slaughtered and processed in HCC verification scheme approved abattoirs/processors to ensure the PGI Welsh lamb brand and integrity is protected' | To ensure the PGI Welsh lamb brand and integrity is protected |

4.1. *Proof of Origin:*

| Amendment | Explanation |
|---|---|
| Insertion of: | |
| 'HCC is the industry-led organisation responsible for the development, promotion and marketing of Welsh red meat' | At the request of the Welsh Assembly Government, HCC have accepted the role of guardian of the 'Welsh Lamb' PGI designation |
| 'The HCC verification scheme ensures that the lamb branded as "Welsh Lamb" meets the specifications. All abattoirs and processors that wish to use the Welsh lamb designation must demonstrate to HCC's appointed inspection body on an annual basis that the lamb meets the PGI specifications and that the plant is operating to best practice guidelines. This approval will be represented by a Certificate, which must be displayed prominently in the premises. HCC also undertake random spot checks to verify abattoir/processor approval and licence use of the PGI Welsh lamb brand. HCC verification scheme criteria will be continually developed' | To ensure the integrity of the product is maintained through adequate control and monitoring, HCC retains the right to monitor all plants using the PGI<br>HCC will inspect labelling information, at least annually, in order to monitor the PGI |
| 'At all stages of the production process records are kept to ensure traceability of the product'<br>'Minimum requirements with regard to the traceability of the product are:<br>Sheep raised extensively on grassland;<br>Veterinary records according to Government requirements;<br>Traceability compliant to recognised farm assurance scheme standards or equivalent;<br>Transport and slaughter identification according to Government regulations' | To ensure that traceability requirements meet the HCC verification scheme criteria |

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4.2. *Method of Production:*

| Amendment | Explanation |
|---|---|
| Insertion of:<br>'HCC verification scheme approved abattoirs/processors' | To ensure the integrity of the product is maintained through adequate control and monitoring |
| Insertion of:<br>'Abattoirs and processors eligible for the HCC verification scheme approval are not restricted to the defined geographical area — Wales' | For clarification in defining the product 'Welsh Lamb' |
| Insertion of:<br>'in accordance with recognised industry specifications or to meet legislative or customer requirements' | The previous dressing specification allowed only for a Meat and Livestock specification which was seen to be too restrictive |
| Insertion of:<br>'All cuts must be identified as Welsh lamb through appropriate labelling (see section 4.8)' | To ensure that the cuts of lamb are labelled in accordance with the PGI |

4.3. *Link:*

| Amendment | Explanation |
|---|---|
| Insertion of text from the 'Proof of Origin' section:<br>'Extensive lamb production plays an important role in the Welsh rural economy. There are numerous historical references to sheep production in Wales. For example, the Hafod manuscripts (No 16 P. 12) refer to sheepmeat production in the 14th Century, the literature of Guto'r Glyn in the 15th Century refers to Welsh lamb being taken to the Midlands and the letters of Morisaid Mon (2nd Volume P. 73) in 1758, extol the virtues of Welsh lamb. In the late 19th Century the Royal Chef, Tschumi wrote that Queen Victoria considered Welsh lamb to be the tenderest and would have no other lamb served in the Royal household.<br>Even in the middle ages, Welsh sheep would be reared outside, which led to the development of hardy breeds, particularly the Welsh mountain sheep which have continued to make a contribution to the overall characteristics of the Welsh flock and hence the product.<br>Welsh lamb now enjoys a unique worldwide reputation. Farms are often family owned and over the generations a great deal of expertise in producing Welsh lamb has accumulated.' | The text which was originally located in the 'Proof of Origin' section related to the link between the product (Welsh lamb) and the geographical area (Wales). |

4.4. *Labelling:*

| Amendment | Explanation |
|---|---|
| Insertion of:<br>'The geographical indication "Welsh Lamb" must appear on carcases, parts of carcases or cuts in combination with the HCC registered trademark for Welsh lamb and the PGI symbol' | To ensure parts of carcasses and cuts are labelled appropriately and to ensure integrity of the Welsh lamb PGI and trademark |
| Insertion of:<br>'Detailed guidance on labelling will be provided by HCC. Labelling regimes will form part of the HCC verification scheme inspection' | To ensure that all abattoirs and meat plants are clear on where they can get guidance on labelling and to ensure that the PGI is not misrepresented |

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SINGLE DOCUMENT

**COUNCIL REGULATION (EC) No 510/2006**

**'WELSH LAMB'**

**EC No: UK-PGI-0105-0081-17.04.2007**

**PGI ( X ) PDO ( )**

1. **Name:**

'Welsh Lamb'

2. **Member State or Third Country:**

United Kingdom

3. **Description of the agricultural product or foodstuff:**

3.1. *Type of product:*

Group 1.1 — Fresh meat and offal

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

Welsh lamb is defined as meat taken from lambs, which are born and reared in Wales. Producers of Welsh lamb aim to meet a target carcass classification of R conformation or better and 3H fat content or leaner. See the table below.

**Target Carcass EUROP Classification Grid for Welsh lamb**

| | | Fat class | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | | 1 | 2 | 3L | 3H | 4L | 4H | 5 |
| Conformation | E | | x | x | x | | | |
| | U | | x | x | x | | | |
| | R | | x | x | x | | | |
| | O | | | | | | | |
| | P | | | | | | | |

x indicates the target carcass classifications for Welsh lamb

Welsh lamb is derived from the sheep breeds of Wales. These are predominately the Welsh Mountain, Welsh Mules, Welsh Halfbreds, Beulah, Welsh Hill Speckled Face, Lleyn Sheep, Llanwennog, and Radnor. These breeds may be crossed with Texel, or Suffolk rams, or any other terminal sire breed for prime lamb production i.e. lambs that have not bred.

Welsh lambs are selected for slaughter when they are judged to be ready by the farmer, at under 1 year-old. The meat must come from lambs which are born and reared in Wales.

Lambs are slaughtered and processed in Hybu Cig Cymru — Meat Promotion Wales (HCC) verification scheme approved abattoirs/processors to ensure the PGI Welsh lamb brand and integrity is protected. This scheme ensures that the lamb branded as 'Welsh Lamb' meets the specifications. All abattoirs and processors that wish to use the Welsh lamb designation must demonstrate to HCC's appointed inspection body on an annual basis that the lamb meets the PGI specifications and that the plant is operating to best practice guidelines. HCC also undertake random spot checks to verify abattoir/processor approval and licence use of the PGI Welsh lamb brand.

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Welsh lamb is firm and white, with good colour and is considered to have a sweet succulent flavour.

3.3. *Raw materials:*

—

3.4. *Feed (for products of animal origin only):*

Sheep are raised extensively on grassland within the geographical area, according to traditional husbandry practices of Welsh sheep farming.

On occasions where feed is utilised to supplement grass pasture, the feed will be sourced from within the geographical area where possible.

3.5. *Specific steps in production that must take place in the identified geographical area:*

Each producer controls his own flock of sheep. Lambs suckle the ewe and graze extensively outdoors on the abundant natural grass pastures of the farm. Animals are sold either dead weight to abattoirs or at livestock markets. The meat must come from lambs which are born and reared in Wales, and slaughtered/processed in HCC verification scheme approved abattoirs/processors. The lambs are slaughtered and dressed at the abattoir in accordance with recognised industry specifications or to meet legislative or customer requirements.

Abattoirs and processors eligible for the HCC verification scheme approval are not restricted to the defined geographical area — Wales.

At all stages of the production process records are kept to ensure traceability of the product.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

N/A

3.7. *Specific rules concerning labelling:*

The geographical indication 'Welsh Lamb' must appear on carcases, parts of carcases or cuts in combination with the HCC registered trademark for Welsh lamb and the PGI symbol.

4. **Concise definition of the geographical area:**

The whole of Wales.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

Extensive lamb production plays an important role in the Welsh rural economy. There are numerous historical references to sheep production in Wales. For example, the Hafod manuscripts (No 16 P. 12) refer to sheepmeat production in the 14th Century, the literature of Guto'r Glyn in the 15th Century refers to Welsh lamb being taken to the Midlands and the letters of Morisaid Mon (2nd Volume P. 73) in 1758, extol the virtues of Welsh lamb. In the late 19th Century the Royal Chef, Tschumi wrote that Queen Victoria considered Welsh lamb to be the tenderest and would have no other lamb served in the Royal household.

Even in the middle ages, Welsh sheep would be reared outside, which led to the development of hardy breeds, particularly the Welsh mountain sheep which have continued to make a contribution to the overall characteristics of the Welsh flock and hence the product.

The unique character of the product arises from the influence of the traditional hardy Welsh breeds that dominate the Welsh flock and also by the lambs feeding on the abundant natural grassland in Wales, which flourishes as a result of the wet and mild Welsh climate and topography.

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A 1 200 kilometre coastline surrounds Wales and inland there is a sweeping and soaring landscape that seamlessly merges mountains, hills, valleys and lakes. Supported by the typical high rainfall of the area, Wales is perfectly adapted to the production of natural pasture. This sprawling emerald tapestry woven by acre after acre of lush green grass, combined with heathers and indigenous fragrant wild herbs, contribute to the distinctive flavour of Welsh lamb.

5.2. *Specificity of the product:*

To be branded as 'Welsh Lamb' only lambs which are born and reared in Wales are eligible, linking the product directly to the geographical area in which it is produced.

In order to ensure consistency in quality for the consumer, prime lambs are selected for slaughter when they are judged to be ready by the farmer, at under 1 year-old. Producers of Welsh lamb aim to meet a target carcass classification of R conformation or better and 3H fat content or leaner.

The meat must also come from lambs which are slaughtered/processed in approved abattoirs/processors. The animals are slaughtered and dressed at the abattoir in accordance with recognised industry specifications or to meet legislative or customer requirements.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

Welsh lamb is a product of the traditional extensive farming practices utilising the expertise built up over generations of producers.

Welsh lamb enjoys a number of competitive production advantages. Traditional breeds are reared in an ideal environment, using tried and tested traditional farming techniques, supplemented by contemporary breeding methods. This results in the unique character and distinctiveness of Welsh lamb. Welsh grassland is characterised by heavier rainfall, higher land and poorer quality soils than England.

Year after year, generation after generation, the singular husbandry and grassland management skills of the Welsh sheep farmer are practised across Wales, predominately on small family farms, utilising the benefits of the natural landscape to produce lamb of the highest calibre. Over the centuries their dedication and hard work has delivered consistently high standards of quality production in the most efficient and environmentally sensitive way whilst shaping the landscape, culture and identity of Wales. Welsh lamb now enjoys a unique worldwide reputation. Farms are often family owned and over the generations a great deal of expertise in producing Welsh lamb has accumulated.

The efficient production and use of grass is central to the well being of Welsh lamb production. The grass leys in many of the regions of Wales are interspersed with heathers and indigenous fragrant wild herbs, all of which contribute to the distinctiveness of Welsh lamb.

**Reference to publication of the specification:**

(Article 5(7) of Regulation (EC) No 510/2006)

http://www.defra.gov.uk/foodfarm/food/industry/regional/foodname/products/documents/welsh-lamb.pdf

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**SUMMARY TECHNICAL SPECIFICATIONS**

**FOR REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF THE GEOGRAPHICAL INDICATION:**

White Stilton cheese / Blue Stilton cheese

**CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED**

Cheese Class 1.3 **APPLICANT:**

Name: Stilton Cheese Makers Association

Address: PO Box 384A Surbiton Surrey KT5 9LQ

Tel: 020 8255 1334

Website: www.stiltoncheese.com

Email: enquiries@stiltoncheese.com

**PROTECTION IN EU MEMBER STATE OF ORIGIN**

21st June 1996

(http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:1996:148:0001:0010:EN:PDF)

**DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF**

Stilton cheese is made in three varieties, White Stilton, Blue Stilton, Mature Blue and/or Vintage Blue Stilton. Each variety can be made only from pasteurised cow's milk.

White Stilton

White Stilton is a white cheese made in cylindrical form from full cream pasteurised cows milk (which can be standardised according to season) produced by dairy herds from the three counties of Leicestershire, Derbyshire and Nottinghamshire (in times of shortage milk may also be sourced from the surrounding counties of Cambridgeshire, Northamptonshire, Warwickshire, Staffordshire, Greater Manchester, Cheshire, Yorkshire and Lincolnshire), with no applied pressure and forming its own crust or coat.

White Stilton

**Flavour:** A fresh, clean, acidic flavour.

**Body:** Internal: A uniform white colour, with a flaky or crumbly open moist

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External: A smooth, moist, white exterior coat, free from surface mould, blemishes or mites.

**Shape:** Regular and uniform in circumference.

**Texture:** Free from discolouration, gas holes and chalkiness.

**Fat:** Minimum 48 % milk fat in the dry matter.

Blue Stilton

As Blue Stilton matures so its characteristics change in terms of taste and texture. Two distinct varieties of Blue Stilton are produced and sold - Blue Stilton and Mature/Vintage Blue Stilton. Typically, Blue Stilton is graded around 6 weeks of age. Each cheese is assessed as for its flavour, texture, body, degree of veining, shape and coat condition. Cheeses which do not meet the required standards are rejected.

Cheeses which meet the required standards are either selected for sale as Blue Stilton shortly after the initial grading, or the cheese is allowed to mature further. Cheeses which mature further are re-graded to assess their suitability for sale as Mature Blue Stilton and/or Vintage Blue Stilton. The grade applied to the Stilton will thus depend on the length of time during which the cheese has been matured. Typically the following ages will apply:

| | |
|---|---|
| Blue Stilton | 6 to 12 weeks |
| Mature Blue Stilton | 10 to 15 weeks |
| Vintage Blue Stilton | more than 15 weeks |

Actual length of maturing will vary from season to season depending on natural variations in milk composition, the size of the cheese, storage temperature and according to individual manufacturer methods. Categorisation will therefore be based primarily on flavour and texture subject to the above guidelines on age.

Blue Stilton has a white coloured curd, a slightly crumbly texture and a slightly sharp flavour with a milky background.

Mature Blue Stilton has an "off white" to yellowy coloured curd, a softer, creamy texture and a mellow, full flavoured, creamy taste.

Vintage Blue Stilton has an "off white" to yellowy coloured curd, a drier texture than the Mature and a stronger more complex flavour with a creamy background.

Blue Stilton

Blue Stilton is a blue moulded cheese made in cylindrical form from full cream pasteurised cows milk (which can be standardised according to season) produced by dairy herds from the three counties of Leicestershire, Derbyshire, and Nottinghamshire (in times of shortage milk may also be sourced from the surrounding counties of, Northamptonshire, Warwickshire, Staffordshire, Greater Manchester, Cheshire, Yorkshire and Lincolnshire), with no applied pressure and forming its own crust or coat.

The Blue Stilton cheese has the following characteristics:

**Flavour:** A clean subtle flavour.

**Body:** Internal: A uniform creamy white colour except for blue/green mould radiating from the centre with a velvety or flaky open texture free from gas holes and chalkiness.
External: Forms a slightly wrinkled crust or coat. Colour variable

**Colour:** Variable.

**Shape:** Regular and uniform in circumference.

**Fat:** Minimum 48 % milk fat in the dry matter.

Mature Blue and/or Vintage Blue Stilton

Mature Blue and/or Vintage Blue Stilton is a fully mature blue moulded cheese made in cylindrical form from full cream pasteurised cows milk (which can be standardised according to season) produced by dairy herds from the three counties of Leicestershire, Derbyshire and Nottinghamshire (in times of shortage milk may also be sourced from the surrounding counties of Cambridgeshire, Northamptonshire, Warwickshire, Staffordshire, Greater Manchester, Cheshire, Yorkshire and Lincolnshire), with no applied pressure and forming its own crust or coat.

The Mature Blue and/or Vintage Blue Stilton has the following characteristics:

**Flavour:** A mellow mature flavour

**Body:** Internal: A uniform creamy yellow white colour except for blue/green mould radiating from the centre with a creamy/velvety texture, free from gas holes and chalkiness.

External: Forms a slightly wrinkled crust or coat. Colour variable

**Colour:** Variable.

**Shape:** Regular and uniform in circumference.

**Fat:** Minimum 48 % milk fat in the dry matter.

## CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The Counties of Leicestershire, Derbyshire and Nottinghamshire

## LINK WITH THE GEOGRAPHICAL AREA

Stilton cheese, a unique product known and respected worldwide, has been made in the three counties of Leicestershire, Derbyshire and Nottinghamshire for generations. The cheese became known as Stilton because it was at the Bell Inn in this village that the cheese was first sold to the public. A coaching stop on the road between London and York, the Bell Inn would have had many customers from far and wide. The first literary reference to Stilton is in Daniel Defoe's "Tour through England and Wales" published in 1727 where he notes that he "passed through Stilton, a town famous for cheese". From the middle of the 18$^{th}$ century onwards virtually all of the cheese would have been made on farms in Leicestershire and in later years in Nottinghamshire and Derbyshire as well. In the 20$^{th}$ century, as a result of a continually expanding demand for Stilton, twelve pioneering farmers met in 1911 in the village of Long Clawson, near Melton Mowbray, Leicestershire and formed a company to make Stilton cheese. This was the start of one of several cooperatives set up to improve the quality of Stilton by making the cheese in better conditions, and in larger quantities than were possible on the farm.

At this stage, the process for making Stilton was defined. This required that the cheese is made in cylindrical form from full cream milk from dairy herds. Be made with no applied pressure and allowed to form its own crust or coat. Made in the District of Melton Mowbray and surrounding areas falling within the counties of Leicestershire, Derbyshire and Nottinghamshire, the word Stilton has, for nearly the last 100 years, been used in connection with cheese made in this area and according to the process defined.

Originally, milk for the manufacture of Stilton cheese was drawn exclusively from local farms near the producing plants. But as production has grown and in particular as demand for Stilton cheese has increased around the Christmas period, at times of the year milk will be drawn from further afield and outside the three counties. However, even today the vast majority of milk used for the manufacture of Stilton cheese still comes from within the three counties.
The processes by which Stilton cheeses are made have been established and evolved over the last 250 years. The knowledge has been handed down through generations of families and there is a unique pool of local knowledge and expertise.

The process involves a unique recipe using the basic ingredients of milk, rennet, starter and salt combined with local expertise in the control of temperature and humidity as the cheese is taken through its various stages of ripening.

In the case of Blue Stilton and Mature Blue and/or Vintage Blue Stilton, expertise is also required in terms of the addition of the *penicillium roqueforti* blue mould and in the timing and method of piercing the cheese.

In addition, Stilton cheese has to be selected to suit precise needs of individual customers both within and outside the European Community. In all of these activities there is a high degree of skilled labour requiring not only standard food hygiene skills but also the unique knowledge of how to produce a consistently high standard of Stilton cheese regardless of seasonal fluctuations in the normal composition of the milk and in ambient temperatures. These skills are unique to the defined area.

The climatic conditions existing in the counties of Leicestershire, Derbyshire and Nottinghamshire play a great part in the production of Stilton cheese. The counties of Leicestershire, Derbyshire and Nottinghamshire are situated in the East Midlands, in the central part of England, and experience a temperate climate. The temperature rarely reaches extremes and the humidity is less than in the rest of England. These moderate conditions are essential for producing Stilton cheese.

In addition, the East Midlands offer particular geographical conditions which give Stilton cheese its distinctive taste. Thanks to the high level of the water table, the counties of Leicestershire, Derbyshire and Nottinghamshire provide a very rich soil most appropriate for dairy farming.

Consequently, because the cows feed on grass growing on a rich soil, they produce rich high quality milk, necessary for making Stilton cheese. Evidence suggests that Stilton cheeses have been made in the defined area for more than 250 years and indeed the area is famed for its Stilton cheese. Any cheese made under a similar process but in a different geographical area could not bear the name Stilton.

**SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

STILTON labels will bear the European Community logotype as well as the word STILTON in order to inform the public that the product has been granted a Protected Designation of Origin (PDO).

i) Third party cheese packaging establishments may use the indications given above on pre-packaged portions of STILTON cheese provided that:

a) Up to date records are maintained to show:

- The quantities of STILTON cheese that have been delivered to the establishment And
- The quantities of the said cheese that have been despatched from the establishment

b) The records are made available for inspection by duly authorised persons

ii) Manufacturers of processed foods may use the indications given above provided that the foods in question actually contain STILTON cheese which meets the aforementioned requirements. STILTON cheese may have been processed prior to its use for manufacture.

**CONTROL AUTHORITY/CONTROL BODY Name:**

Product Authentication inspectorate (PAI)

Address: Rowland House 65

High Street Worthing West

Sussex BN11 1DN Tel:

01903 237799

Fax: 01903 204445

Email: enquiries@thepaigroup.com