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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**

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| Schwarzwälder Williamsbirne (de) |

**b. Category**

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| 9. Fruit spirit |

**c. Applicant country(ies)**

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| --- |
| Germany |

**d. Application language**

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| --- |
| German |

**e. Type of geographical indication**

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| PGI – Protected geographical indication  |

***2. Contact details***

**a. Applicant name and title**

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| **Applicant name and title** | Bundesministerium für Ernährung und Landwirtschaft (BMEL) [Federal Ministry of Food and Agriculture], Unit 434 (Wine, beer, beverages sector) |
| **Legal status, size and composition (in the case of legal persons)** |  |
| **Nationality** | German |
| **Address** | Rochusstraße 1D-53123 Bonn |
| **Country** | Germany |
| **Telephone** | +49 (0)228 99529-0 |
| **Email address(es)** | poststelle@bmel.bund.de, 434@bmel.bund.de |

**b. Intermediary details**

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**c. Interested party details**

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| **Interested party name and title** | 1. Bundesverband der Deutschen Spirituosen-Industrie und -Importeure e.V. [Federal Association of the German Spirit Drinks Industry and Spirit Drink Importers]2. Bundesverband der Obstverschlussbrennereien e.V. [Federal Association of Bonded Fruit Spirit Distilleries]3. Bundesverband der Deutschen Klein- und Obstbrenner e.V. [Federal Association of German Small-Scale Distillers and Fruit Spirit Distillers]4. Verband Badischer Klein- und Obstbrenner e.V. [Association of Small-Scale Distillers and Fruit Spirit Distillers of Baden]5. Verband der Klein- und Obstbrenner Südwürttemberg-Hohenzollern e.V. [Association of Small-Scale Distillers and Fruit Spirit Distillers of Südwürttemberg-Hohenzollern] |
| **Legal status, size and composition (in the case of legal persons)** | Nos 1 to 5 are all registered associations (*eingetragene Vereine, e.V.*) |
| **Nationality** | German |
| **Justification of the interest** | The associations represent the interests of producers of Schwarzwälder Williamsbirne.  |
| **Address** | 1.Urstadtstraße 2, D-53129 Bonn2.Kartäuserstraße 120, D-79104 Freiburg3.Hardtstrasse 37, D-76185 Karlsruhe4.Hindenburgplatz 1, D-77767 Appenweier5.Fahnhalden 1, D-88285 Bodnegg |
| **Country** | Germany |
| **Telephone** | + 49 228539940 |
| **Email address(es)** | info@bsi-bonn.de, info@obstbrenner.com, erdrich@obstbrenner.de, kleinbrennerverband@t-online.de, info@kleinbrennerverband.de |

**d. Competent control authority details**

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| **Name of competent control authority** | Ministerium für Ländlichen Raum und Verbraucherschutz Baden-Württemberg (MLR) [Ministry of Rural Affairs and Consumer Protection of Baden-Württemberg] |
| **Address** | Kernerplatz 10D-70182 Stuttgart |
| **Country** | Germany |
| **Telephone** | +49 (0)711 126-0 |
| **Email address(es)** | poststelle@mlr.bwl.de |

**e. Control body details**

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| **Name of control body** | 1. Chemisches und Veterinäruntersuchungsamt Freiburg [Freiburg Chemical and Veterinary Testing Office]2. Chemisches und Veterinäruntersuchungsamt Karlsruhe [Karlsruhe Chemical and Veterinary Testing Office] |
| **Address** | 1. Bissierstraße 5D-79114 Freiburg2. Weissenburger Str. 3D-76187 Karlsruhe |
| **Country** | Germany |
| **Telephone** | +49 76188550 |
| **Email address(es)** | poststelle@cvuafr.bwl.de, poststelle@cvuaka.bwl.de |

***3. Description of the spirit drink***

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| **Title – Product name** | Schwarzwälder Williamsbirne |
| **Physical, chemical and/or organoleptic characteristics** | - Actual alcoholic strength of the Williams pear distillates (after distillation): 60-85.9 % vol., depending on the distillation conditions;- Actual alcoholic strength of the ready-to-drink spirits: at least 40 % vol.; - Clarity: clear;- Colour: colourless or, for products matured in wooden casks, yellowish, reddish, amber or brownish;- Smell: typical Williams pear aroma; - Taste: aromatic Williams pear bouquet, mild and typical of the variety;- Authorised food additives or other substances: none, with the exception of water for reduction to drinking strength. |
| **Specific characteristics (compared with spirit drinks of the same category)** | - ‘Schwarzwälder Williamsbirne’ is produced only in the Black Forest and its directly surrounding area from Williams pears from that region. These are special varieties of pear that are ideally suited to distillation because their characteristic pear aroma is expressed particularly well in the distillate.In addition to the farming of other varieties of fruit, farming of the Williams pear, in particular, has developed over the centuries in the upper Rhine valley and on the margins and in the foothills of the Black Forest on account of the particular climatic and geological conditions. The gneiss, granite and porphyry soils and the climatic and meteorological conditions are ideal for developing the typical organoleptic properties of Williams pears. - Instead of the minimum alcoholic strength of 37.5 % vol. required for a product to be defined as ‘fruit spirit’ under EU law, ‘Schwarzwälder  Williamsbirne’ has a minimum alcoholic strength of 40 % vol., which enhances its sensory characteristics. - Even for products matured in wooden casks, no colouring agents are used, not even ‘caramel’ for colour-balancing purposes. - No sweetening products are added to the distillates or the final product to round off the taste.  |

***4. Defined geographical area***

**a. Description of the defined geographical area**

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| ‘Schwarzwälder Williamsbirne’ 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 Williams pears from that region. The defined Black Forest area includes the rural districts [*Landkreise*] of Breisgau-Hochschwarzwald, Emmendingen, Lörrach, Ortenaukreis, Rottweil, Schwarzwald-Baar-Kreis and Waldshut and the urban district [*kreisfreie Stadt*] of Freiburg in the government region [*Regierungsbezirk*] of Freiburg, and the rural districts of Calw, Enzkreis, Freudenstadt, Rastatt and Karlsruhe (solely the municipalities of Rheinstetten, Malsch, Ettlingen, Waldbronn, Karlsbad and Marxzell) and the urban districts of Baden-Baden, Pforzheim and Karlsruhe in the government region of Karlsruhe.Reduction of the high alcoholic strength of Williams pear distillate(s) to drinking strength using water, bottling or decanting it into other suitable sale containers, and labelling and packaging may also take place outside the defined geographical area. |

**b. NUTS area**

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| 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***

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| **Title – Type of method** |  |
| **Method** | The first production step to obtain ‘Schwarzwälder Williamsbirne’ involves putting the Williams pears, which have been freshly harvested exclusively in the defined Black Forest area, into a cask or tank to mash (mashing). It must be ensured that only ripe, healthy and clean Williams pears are used. The Williams is a variety of pear that is especially well suited for making fruit spirits because of its delicate, fruity, typical pear taste.The wild yeasts present on the skins of Williams pears or the added pure yeast cultures trigger the second production step, namely fermentation. Genetically modified yeasts are not used. During fermentation, which takes place at a controlled temperature and following a set procedure, the sugar in the Williams pears 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 more weeks to develop the typical Williams pear aromas. The alcohol content of the fermented, stored mash is 6-8 % vol.The third production step is the distilling of the fermented mash. In practice, various designs of distilling equipment (known as stills) are used for this purpose. Depending on the form of distilling equipment (still with or without enrichment trays), the mash is distilled once or twice to less than 86 % vol. For the most part, copper stills with enrichment trays are now used, so the mash needs to be distilled only once, which not only saves energy but also retains the fruit aromas better. Specifically in the Black Forest, and in particular in the Ortenaukreis, there are traditionally thousands of small-scale distilleries (known as *Abfindungsbrennereien*) that, under the excise legislation in force, are allowed only to have stills with a maximum capacity of 150 litres and three enrichment trays. The fourth production step, following distillation, is storage (e.g. in an earthenware vessel, stainless steel tank, etc.) and/or maturing in appropriate containers. Casks made of ash or chestnut wood are often used to ensure that the distillate remains colourless. After storage or maturing, the fifth production step is the finishing process, which includes the following steps:- (possibly) blending different Williams pear distillates,- reducing the high alcoholic strength of the Williams pear distillate(s) to drinking strength using water,- bottling or decanting into other suitable sale containers, and- labelling and packaging.No food additives, substances to even out colouring, or sweeteners are added to ‘Schwarzwälder Williamsbirne’. The age-old Purity Law applicable to ‘Schwarzwälder Williamsbirne’ furthermore stipulates that oak chips may not be used to help the distillates mature. |

***6. Link with the geographical environment or origin***

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| **Title – Product name** | Schwarzwälder Williamsbirne |
| **Details of the geographical area or origin relevant to the link** | South-western Germany has a particularly favourable climate, which is why fruit-farming and wine-growing developed in the upper Rhine valley and on the margins and in the foothills of the Black Forest. All varieties of indigenous fruit have been grown here for many centuries. Stone fruit and pomes, especially Williams pears, lend themselves particularly well to making fruit spirit.Williams pears are held to be the most suitable pome for distilling. Despite their comparatively low sugar content, they are the pome fruit most commonly used to make monovarietal fruit spirits. Their characteristic pear aroma is expressed particularly well in the distillate. The first documentary reference to fruit spirit distilling was in a decree issued by Gaston de Rohan, Bishop of Strasbourg, in 1726, formally authorising the citizens of Oberkirch to operate stills. Since then, this way of using fruit has been an important source of income for the inhabitants of this and other Black Forest regions. The particular characteristics of ‘Schwarzwälder Williamsbirnenbrand’ are also referred to in the modern technical literature, e.g. in Pieper, Bruchmann, Kolb, *Technologie der Obstbrennerei* (‘Fruit spirit distillation technology’), second edition, 1993. A number of spirit drinks made by local distilleries and fruit spirit producers can be found by entering the term ‘Schwarzwälder Williamsbirne’ in Google or other internet search engines. Consequently, ‘Schwarzwälder Williamsbirne’ satisfies all of the requirements to be met by a geographical indication. |
| **Specific characteristics of the spirit drink attributable to the geographical area** | The soil and climate of the Black Forest and the defined geographical area allow the pome fruit traditionally grown there to flourish. The Black Forest’s gneiss, granite and porphyry soils are ideal for developing the typical organoleptic properties of Williams pears. During the ripening period in spring, the moderate elevation of the Black Forest foothills prevents the fruit from ripening too early. The Black Forest still has thousands of rural, small-scale distilleries producing Williams pear and other spirits and a multitude of medium-sized businesses run by families whose surnames appear on *Williamsbirne* labels known throughout Germany and Europe. Germany led the field in distillery technology from an early stage and has for decades been home to well-known distillery equipment manufacturers and coppersmiths, some of whom are to be found in the Black Forest.  |
| **Causal link between the geographical area and the product** |  |

***7. Requirements under EU, national or regional legislation***

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| **Title** | Schwarzwälder Williamsbirne |
| **Legal reference** | Includes: - horizontal EU food legislation,- vertical EU spirit drinks legislation,- national spirit drinks legislation (federal legislation). |
| **Description of the requirement(s)** | - labelling rules- product specifications. |

***8. Supplement to the geographical indication***

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| **Supplement to the geographical indication** | Additional labelling |
| **Definition, description or scope of the supplement** | (a) Additional product names for ‘Schwarzwälder Williamsbirne’:In addition to the commercial name ‘Schwarzwälder Williamsbirne’, the names ‘Schwarzwälder Williamsbirnenbrand’, ‘Schwarzwälder Williamsbirnenwasser’ and ‘Schwarzwälder Williams’ may also be used. (b) Basic rules on supplements to the geographical indication ‘Schwarzwälder Williamsbirne’:Under current Union law on spirit drinks, the name ‘Schwarzwälder Williamsbirne’ may be lengthened only to include:- the terms specified in Sections (c) and (d); or - terms other than those specified in Sections (c) and (d) which can be shown to have been in common use on 20 February 2008.(c) Supplements with other geographical indications:- If ‘Schwarzwälder Williamsbirne’ is marketed under the name of a region or place in the defined Black Forest area (e.g. ‘Ortenauer Williamsbirne’ or ‘Offenburger Williamsbirne’), the supplementary geographical indication may be used in addition to the commercial name ‘Schwarzwälder Williamsbirne’. In order for such a supplementary indication specifying a geographical unit smaller than the Black Forest to be used, the Williams pears must come from that smaller geographical unit and the distillery must be located there. (d) Supplements with non-geographical terms:- If details concerning maturing, ageing or storage are added to the name ‘Schwarzwälder Williamsbirne’, the products must bematured or stored for at least 12 months.  Indications of age are subject to the following rules: If a product has been matured or stored 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’. Products matured for at least three years may be labelled as *gereift* [mature] or *alt* [old].If quality terms (e.g. ‘*feines*’ [fine] or ‘*Edel-*’ [premium]) are added to the name ‘Schwarzwälder Williamsbirne’, the products concerned must be of significantly higher quality than the standard products. This could, for example, be on account of a higher alcohol content, the use of a special Black Forest source or spring water, or a particularly lengthy storage period.- Products which have been entirely produced in the same undertaking, i.e. distilled, reduced to drinking strength by adding water and bottled, may also be labelled with the additional words ‘distilled and bottled in the distillery’.  |

***9. Specific labelling rules***

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**II. Other information**

***1. Supporting material***

***2. Link to the product specification***

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| Link: |  |