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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 Zwetschgenwasser (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** | Germany |
| **Address** | Rochusstrasse 1  D-53123 Bonn |
| **Country** | Germany |
| **Telephone** | 0049 (0)228 99 529 0 |
| **E-mail(s)** | poststelle@bmel.bund.de, 434@bmel.bund.de |

**b. Intermediary details**

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| **Intermediary name** | Federal Ministry of Food and Agriculture (BMEL) |
| **Address** | Rochusstrasse 1  D-53123 Bonn |
| **Country** | Germany |
| **Telephone** | +49 (0)228 99529-0 |
| **E-mail(s)** | poststelle@bmel.bund.de |

**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** | Germany |
| **Justification of the interest** | The associations represent the interests of producers of Schwarzwälder Zwetschgenwasser. |
| **Address** | 1.  Urstadtstrasse 2, D-53129 Bonn  2.  Kartäuserstrasse 120, D-79104 Freiburg  3.  Hardtstraße 37, D-76185 Karlsruhe  4.  Hindenburgplatz 1, D-77767 Appenweier  5.  Fahnhalden 1, D-88285 Bodnegg |
| **Country** | Germany |
| **Telephone** | 004922853994-0 |
| **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**

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

**e. Details of control bodies**

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| **Control body name** | 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 5  D-79114 Freiburg  2.  Weißenburger Str. 3  D-76187 Karlsruhe |
| **Country** | Germany |
| **Telephone** | +49 (0)76188550 |
| **E-mail(s)** | poststelle@cvuafr.bwl.de, poststelle@cvuaka.bwl.de |

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

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| **Title – Product name** | Schwarzwälder Zwetschgenwasser |
| **Physical, chemical and/or organoleptic characteristics** | ‘Schwarzwälder Zwetschgenwasser’ is produced only in the Black Forest and its directly surrounding area from that region’s quetsches, by fermentation and subsequent distillation.  - Actual alcoholic strength of the quetsch distillates (after distillation): 60-85.9 % vol., depending on the distillation conditions;  - Actual alcohol content of the ready-to-drink spirit: at least 40 % vol.;  - Clarity: clear;  - Colour: colourless or, for products matured in wooden casks, yellowish, reddish, amber and brownish.  - Smell: typical quetsch aroma  - Taste: aromatic quetsch bouquet, mild and typical of the variety;  - Authorised food additives or other substances: none, with the exception of water to reduce to drinking strength. |
| **Specific characteristics (compared to spirit drinks of the same category)** | - ‘Schwarzwälder Zwetschgenwasser’ is produced only in the Black Forest and its directly surrounding area from quetsches from that region. The main varieties are the ‘Bühler Zwetschge’, ‘Ortenauer’, ‘Elena’, ‘Presenta’ and ‘Hauszwetschge’. The quetsches are soft, small-fruited and fully ripe when harvested. Unlike table quetsches, the ratio of flesh to stone is lower. This brings out the special organoleptic properties of ‘Schwarzwälder Zwetschgenwasser’. The relatively small amount of flesh in distilling quetsches means that a high sugar content is important. This is promoted by the favourable climate in the foothills of the Black Forest. The Upper Rhine Basin and western foothills of the Black Forest are located in the mildest region of Germany, which is why this is the only area in Germany belonging to wine-growing zone B.  - Instead of the minimum alcoholic strength of 37.5 % vol. required for a product to be defined as ‘Zwetschgenwasser’ under EU law, ‘Schwarzwälder Zwetschgenwasser’ has a minimum alcoholic strength of 40 % vol., which enhances the sensory characteristics of the Zwetschgenwasser.  - Even for products matured in wooden casks, no colouring agents are used, and that also covers ‘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 Zwetschgenwasser’ 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 quetsches from that region.  The defined Black Forest area includes the rural districts [Landkreise] of Breisgau-Hochschwarzwald, Emmendingen, Lörrach, Ortenaukreis, Rottweil, Schwarzwald-Baar-Kreis, Waldshut and the urban district [kreisfreie Stadt] of Freiburg in the government region [Regierungsbezirk] of Freiburg, and the rural districts of Calw, Enzkreis, Freudenstadt and Rastatt, and solely the municipalities of Rheinstetten, Malsch, Ettlingen, Waldbronn, Karlsbad and Marxzell in the rural district of Karlsruhe, and the urban districts of Baden-Baden, Pforzheim and Karlsruhe in the government region of Karlsruhe.  Reduction of the high alcoholic strength of quetsch distillate(s) to drinking strength using water, decanting it into bottles or other suitable sale containers, and labelling and packaging 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 | Ortenau district |
| DE133 | Emmendingen |
| DE132 | Breisgau-Hochschwarzwald |
| DE131 | Freiburg im Breisgau, urban district |
| DE12C | Freudenstadt |
| DE12B | Enzkreis |
| DE12A | Calw |
| DE129 | Pforzheim, urban district |
| DE124 | Rastatt |
| DE123 | Karlsruhe, rural district |
| DE122 | Karlsruhe, urban district |
| DE121 | Baden-Baden, urban district |

***5. Method for obtaining the spirit drink***

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| **Title – Type of method** |  |
| **Method** | The first production step to obtain ‘Schwarzwälder Zwetschgenwasser’ involves putting the quetsches, which have been freshly harvested exclusively in the defined Black Forest area, into a cask or tank, generally whole or stoned (maceration). It should be ensured that only ripe, healthy and clean quetsches are used. The quetsches used are generally of traditional elongated, bluish-violet or yellow-fleshed varieties produced on tall standard trees in the Black Forest area, e.g. Bühler Zwetschgen, Ersinger Zwetschgen, Elena Zwetschgen or Ortenauer Zwetschgen.  The wild yeasts present on the quetsch skins 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 quetsches 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 quetsch aromas. The alcohol content of the fermented, stored mash is 6-8 % vol.  The third production step is the distilling of the fermented quetsch mash. In practice, various designs of distilling equipment (known as stills) are used for this purpose. Depending on the type of distilling equipment (a 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 used, so the quetsch mash needs to be distilled only once, which not only saves energy but also retains the quetsch aromas better. Specifically in the Black Forest, and in particular in the Ortenaukreis, there are traditionally thousands of small-scale distilleries that are authorised under current excise legislation only to have stills with a maximum capacity of 150 litres and three enrichment trays. When the mash is distilled, due account is taken of 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.  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. Nevertheless, some producers of Schwarzwälder Mirabellenwasser [sic] also use oak casks and sometimes used bourbon or rum casks.  After storage or maturing, the fifth production step is the finishing process, which includes the following steps:  - possibly blending different Schwarzwälder quetsch distillates;  - reducing the high alcoholic strength of quetsch distillate(s) to drinking strength by adding water;  - bottling or decanting into other suitable sale containers; and  - labelling and packaging.  No food additives, other substances to even out colouring, or sweetening products are added to ‘Schwarzwälder Zwetschgenwasser’. The age-old Purity Law applicable to ‘Schwarzwälder Zwetschgenwasser’ 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 Zwetschgenwasser |
| **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, including quetsches, lend themselves particularly well to making fruit spirits.  After cherries, they are the most important raw material for producing distillates. As in the case of plums, there are very many varieties. Most of them are elongated and bluish-violet or have yellowish flesh. The region’s mild climate generally favours the development of a relatively high sugar content in the quetsches due to the fact that they remain on the trees until long after they are fully ripe. The distilling quetsches are smaller than table quetsches and have a far lower flesh to stone ratio. This brings out the intense quetsch aroma typical of ‘Schwarzwälder Zwetschgenwasser’. The main varieties are the ‘Bühler Zwetschge’, ‘Ortenauer’, ‘Elena’, ‘Presenta’ and ‘Hauszwetschge’.  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 Zwetschgenwasser’ are also mentioned in modern specialist literature, e.g. Technologie der Obstbrennerei (Pieper, Bruchmann, Kolb, second edition, 1993). Many suppliers of this particular Black Forest spirit drink speciality can be found by using an internet search engine to carry out a search for the key word ‘Schwarzwälder Zwetschgenwasser’.  Consequently, ‘Schwarzwälder Zwetschgenwasser’ 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 are particularly favourable for the stone fruit that is traditionally grown there. The Black Forest’s gneiss, granite and porphyry soils thus help determine the content of the quetsches. During the ripening period in spring, the moderate elevation of the Black Forest margins means that the fruit does not ripen too early.  The Black Forest still has thousands of rural, small-scale distilleries (known as Abfindungsbrennereien) producing quetsch and other spirits, and a multitude of medium-sized businesses run by families whose surnames have become renowned Zwetschgenwasser labels across 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 Zwetschgenwasser |
| **Legal reference** | Includes:  horizontal EU food legislation;  vertical EU spirit drinks legislation;  national spirit drinks 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 Zwetschgenwasser’:  In addition to the commercial name ‘Schwarzwälder Zwetschgenwasser’, the names ‘Schwarzwälder Zwetschgenbrand’, ‘Schwarzwälder Zwetsch’ or ‘Schwarzwälder Zwetsch(g)e’ may also be used.  b) Basic rules on supplements to the geographical indication ‘Schwarzwälder Zwetschgenwasser’:  Under current Union law on spirit drinks, the name ‘Schwarzwälder Zwetschgenwasser’ 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 denoting a geographical unit smaller than the Black Forest to be used, the quetsches 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 Zwetschgenwasser’, the products must be stored or matured for at least 12 months.    Indications of age are subject to the following rules:  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’.  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 Zwetschgenwasser’, such products 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 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 with water and bottled, may use the additional label ‘distilled and bottled in the distillery’. |

***Specific labelling rules***

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**II. Other information**

***1. Supporting material***

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

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| Link: |  |