

**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**

(97/C 273/06)

This publication confers the right to object to the application pursuant to Article 7 of the above mentioned 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 5 (f), 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 77/97

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

Name: Direcção Geral do Desenvolvimento Rural

Address: Av. Defensores de Chaves, nº 6  
P-1000 Lisboa

Tel: (00-351) 1 357 92 76

Fax: (00-351) 1 353 58 72.

**2. Applicant group:**

(a) Name: Associação Nacional de Suínos da Raça Bísara

(b) Address: Edifício da Casa do Povo, Largo do Toural  
P-5320 Vinhais

(c) Composition: producer/processor (x) other ( ).

**3. Type of product:** Class 1.2 — meat product: smoked sausage.

**4. Specification:** (summary of requirements pursuant to Article 4 (2))

(a) *Name:* Chouriça de Carne de Vinhais ou 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 long-standing local traditions which ensure the genuineness of the product, the geographical area of processing is naturally restricted to the municipalities of Alfândega de Fé, Bragança, Carrazeda de Ansiães, Macedo de Cavaleiros, Mirandela, Torre de Moncorvo, Vila Flôr en Vinhais.

(d) *Proof of origin:* Chouriça de Carne de Vinhais can only be produced in authorized facilities located in the above mentioned geographical area of processing. The raw material comes from swine of the Bísara breed or of crossbreeds of a least 50 % Bísara

breed, reared according to the traditional system and fed essentially on potatoes, pumpkin, mast (or acorns), beet, cereal grits and other products of plant origin, in particular byproducts 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 long-standing pig-farming 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: Tradição e Qualidade — Associação Interprofissional para os Produtos Agro-Alimentares de Trás-os-Montes

Address: Av. 25 de Abril, 273 s/l  
P-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 is defined in the rules on controls and certification.
- (i) *National requirements:* Decree No 139/96, published in *Diário da República* No 301 (second 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.

EC No: G/PT/00036/97.01.31.

Date of receipt of the full application: 31. 1. 1997.