

# Transmission of an established geographical indication of spirit drinks

## I. TECHNICAL FILE

### 1. Name and Type

a. Name(s) to be registered

Samanė (lt)

b. Category

3. Grain spirit

c. Applicant country(ies)

Lithuania

d. Application language:

English

e. Geographical indication type:

PGI - Protected Geographical Indication

### 2. Contact details

a. Applicant name and title

<b>Applicant name and title</b>	Company group ALITA, AB
<b>Legal status, size and composition (in the case of legal persons)</b>	Limited liability company
<b>Nationality</b>	Lithuania
<b>Address</b>	Miskininku st. 17, Alytus, LT- 62200 Lithuania
<b>Country</b>	Lithuania
<b>Phone</b>	+370 315 57 243
<b>E-mail(s)</b>	alita@alita.lt

**b. Intermediary details**

<b>Intermediary name</b>	Ministry of Agriculture
<b>Address</b>	Gedimino av. 19, LT-01103 Vilnius Lithuania
<b>Country</b>	Lithuania
<b>Phone</b>	+370 5 2391111
<b>E-mail(s)</b>	zum@zum.lt

**c. Interested parties details****d. Competent control authorities details**

<b>Competent control authority name</b>	State Food and Veterinary Service
<b>Address</b>	Siesiku st. 19, LT-07170 Vilnius Lithuania
<b>Country</b>	Lithuania
<b>Phone</b>	+370 5 240 4361
<b>E-mail(s)</b>	vvt@vet.lt

**e. Control bodies details****3. Description of the spirit drink**

<b>Title – Product name</b>	Grain spirit "Samanė"
<b>Physical, chemical and/or organoleptic characteristics</b>	<ul style="list-style-type: none"> <li>•The minimum alcoholic strength of grain spirit Samanė shall be 50% by volume;</li> <li>•Maximum level of methanol expressed in grams per litre of 100% vol. alcohol - 0,15;</li> <li>•Maximum level of aldehydes expressed in grams of acetaldehyde per litre of 100% vol. alcohol - 0,5;</li> <li>•Maximum level of esters expressed in grams of ethyl acetate per litre of 100% vol. alcohol - 0,5;</li> <li>•Maximum level of higher alcohols expressed in grams per litre of 100% vol. alcohol - 8,0;</li> <li>•Colour - usually it is transparent and has no colour liquid. Sometimes the liquid has got a colour from pale yellow to yellow, amber, light brown and even dark brown if matured in contact with oak;</li> <li>• Aroma – rich, grainy, derive from the distillation of a fermented substrate, made from rye, wheat or triticale grain. Typically Samanė features aroma of dark bread.</li> <li>• Taste – full, rich, pungent with tones of grain, bread and light burning aftertaste;</li> <li>•Having organoleptic characteristics derived from the raw materials used.</li> </ul>
<b>Specific characteristics (compared to spirit drinks of the same category)</b>	<ul style="list-style-type: none"> <li>•Made from rye, wheat or triticale grain Lithuanian origin. The geography, geology and climate of Lithuania effect on the character and quality of grain;</li> </ul>

	<ul style="list-style-type: none"> <li>•Is distilled using unique copper pot stills, the type and quality of cooper pot stills has a very significant effect on the quality and character the final product.</li> <li>•It is practically established that the different shapes of the stills lead to differences in the flavor of Samanè.</li> <li>•Numerous other geographical factors influence the composition of the distillate , including the levels of congeners prodused during fermentation: the still design, the rate of distillation, copper contact and the fractions collected. These are all determined by practices which have evolved in the geographical area over time.</li> <li>• the skills and knowhow of the distiller uses his or her know-how to control the entire distilling process to obtain the desired characteristics in the distillate.</li> <li>•Distilled twice;</li> <li>•Distilled and matured in Lithuania; The reasons why the drink has to be distilled and matured in Lithuania-specific character of raw materials, pure water, cool climate ,the practice skills and knowhow of the distillery.</li> <li>•Adding water after second distillation is prohibited;</li> <li>•Only special baking (bread) yeast are used for mash fermentation;</li> <li>•Samanè shall not be sweetened or flavored;</li> <li>•May only contain caramel as a means to adapt colour after maturation.</li> </ul>
--	--

#### 4. Define geographical area

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

Geographical area concerned: Lithuania
--

##### b. NUTS area

LT	LIETUVA
----	---------

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

<b>Title – Type of method</b>	
<b>Method</b>	<p>All technological processes for grain spirit Samane from mashing of the cereals, conversion into a fermentable substrate, fermentation, distillation, except bottling and packaging must be carried out in the territory of the Republic of Lithuania.</p> <p>The materials for the production of grain spirit</p>

	<p>Samane are the following:  selected quality grain (rye, wheat or triticale), grown in Lithuanian geographical area,  water ,  backing (bread) yeast,  and amylolytic enzymes.  Samane means a grain spirit produced in Lithuania:  (a) That has been produced from water (warmed up to +75°C degrees) and grinded grain (rye, wheat or triticale), amylolytic enzymes and backing (bread) yeast, all of which have been:  (i) Processed into a mash;  (ii) Converted into a fermentable substrate by amylolytic enzymes;  (iii) Fermented only by the addition of backing (bread) yeast;  (iv) Fermentation process takes between three to five days;  (b) fermented mash has been distilled - the first distillate fraction is obtained;  (c) first distillate fraction is distilled a second time – the second distillate fraction is obtained .That has been distilled at an alcoholic strength by volume not less than 50,0 per cent.  (d) That retains the aroma and taste derived from the raw materials used in;  (e) To which no substance has been added, except caramel as a means to adapt colour (if grain spirit matured in contact with oak) ;  (f) It must be filtered prior to bottling.</p>
--	---

### ***6.Link with the geographical environment of origin***

<b>Title – Product name</b>	Samanė
<b>Details of the geographical area or origin relevant to the link</b>	<p>Origins of the product technology</p> <p>The earliest historical references to the production of distilled beverages in Lithuania date back to the beginning of the 16th century.</p> <p>The receipt books of 1501 of the court of the Grand Duke of Lithuania Alexander Jagiellon who resided in Vilnius referred to the producer of degtinė (distiller) Cimerman (... pro Georgio Crupsky apud goczalkonem Czymerman super sua servicia intercessit dominus princeps centum et decem sexagenas ...) while degtinė was first mentioned in 1503 (... item pro liquore et pro cervisia dedi duas sexagenas domino Nicolao Philipowszky in crastino Navitatis Marie ...). The polonism goczalkonem comes from the Polish gorzalniki, palacz gorzałki (see Linde, M. S. B., Słownik języka polskiego, Vol. 2, s. 100) while the Latin word liquor in this case means a distilled beverage. (Lietuvos didžiojo kunigaikščio Aleksandro Jogailaičio dvaro sąskaitų knygos (1494-1504) compiled by Antanavičius D., Petrauskas R.</p>

	<p>Vilnius, 2007. P. 186, 320)</p> <p>The Magdeburg rights approved by the Grand Duke of Lithuania Sigismund the Old entitled citizens of the townships of the Grand Duchy of Lithuania Vawkavysk (1507), Navahrudak (1511) and Brest (1511), among others, to make and sell degtinė (Ruthenian вино горелое). (Lietuvos metrika. Book No 8 (1499-1514) / compiled by Baliulis A., Firkovičius R., Antanavičius D. Vilnius, 1995. P. 192, 450, 456)</p> <p>In the middle of the 16th century degtinė inns operated in the territory of Lithuania not only in larger towns but in smaller ones too. (For a list of such settlements see Alexandrowicz, S. Miasteczka Białorusi i Litwy jako ośrodki handlu w XVI i w połowie XVII wieku // Rocznik Białostocki, 1961.)</p> <p>The Third Statute of Lithuania (1588) definitively enshrined the propination law, i.e. an exclusive right of the landlord in their holdings to produce and sell alcoholic beverages (Ruthenian горелъка) (Chapter XIV, Article 33). However from later court instructions it is known that landlords let their subjects to produce a certain quantity of degtinė for major religious and family occasions (like weddings and christening celebrations). (For Šiauliai economic instructions of 1742 see Instrukcijos feodalinių valdų administracijai Lietuvoje XVII-XIX a. / compiled by Kiaupienė, J., Kiaupa, Z. Vilnius, 1985. P. 149)</p> <p>The Grand Duchy of Lithuania knew how to distil alcoholic beverages from various raw materials as early as the 16th century. In 1553 when the harvest was poor, the Grand Duke Sigismund Augustus imposed restrictions on the production of degtinė in Vilnius forbidding to produce degtinė from malt and ordering to use beer and mead dregs and waste and foreign wine residues for that purpose. (Kiaupa, Z., Karčema prie karčemos: XVI a. vaizdai // Ritualas. Blaivybė. Kultūra. Vilnius, 1989. P. 14) This also proves that the common raw material for producing degtinė in Lithuania was wort mash (brew).</p> <p>The main cereal used in the Grand Duchy of Lithuania was winter rye. This is evidenced by the Lithuanian names of the months rugpjūtis (August) and rugsėjis (September) reflecting the traditional agricultural cycle and the prices of the key foodstuffs set in the Third Statute of Lithuania (Chapter XIII, Article 9).</p> <p>Rye malt was the most common in the traditional making of degtinė in Lithuania. In his memoirs about his native village of Ažytėnai (Kėdainiai District) Mikalojus Katkus (1852-1944) wrote, “At the beginning of the 19th century the making of degtienė was absolutely loose: whoever wanted to and could had a home brewery and degtienė (...) According to the tales of the elderly, one would bring some ground rye malt to such a mini-brewery and the brewery owner would have to make degtienė from it.” (Katkus, M., Balanos gadynė. Vilnius, 1989. P. 81).</p> <p>In his monograph Per barzdą varvėjo: svaigųjų gėrimų istorija Lietuvoje (Vilnius, 2008) the historian</p>
--	--

	<p>Antanas Astrauskas explained the developments in the most common degtinė-making techniques in Lithuania at the end of the 19th century and the beginning of the 20th century.</p> <p>Having analysed a description of the design of a distillation apparatus in the inventory of Gelgaudiškis Court (Šakiai District) of 1665, he states that the Grand Duchy of Lithuania used the distillate proper as the beverage rather than a mixture of the distillate with water (vodka) as was common in Russia. After the Grand Duchy of Lithuania was occupied by the Russian Empire, degtinė-making techniques in Lithuanian provinces were not clearly defined in legal terms until the end of the 19th century, and it was only in 1868 that the requirement for commercial degtinė to contain at least 40% of ethyl alcohol was introduced.</p> <p>At the end of the 19th century the Russian Empire started to phase in the state monopoly for the production and marketing of vodka. In 1897 it was introduced in the Lithuanian provinces of Vilnius and Kaunas, and in 1898 – in Suwalki. The monopoly law established the only legal technique for producing degtinė: private distilleries produced concentrated ethyl alcohol (95°) while the state ones diluted it with water and produced degtinė (40°). That degtinė (or rather vodka) no longer had the smell and the taste of the raw material.</p> <p>Since then and until its accession to the European Union in 2004 Lithuania had state monopolies for degtinė (except in 1919-1922) which made legal the sole degtinė-making technique: diluting ethyl alcohol with water.</p> <p>In spite of that, Lithuanian villages preserved their traditions of the craft of degtinė-making where degtinė was distilled with primitive apparatus of very basic design while the end product was the distillate proper bearing the characteristic smell of the raw material used.</p> <p>Since the introduction of the state monopoly for degtinė in the Russian Empire, the home production of degtinė was forbidden in Lithuania and was subject to penalties ranging from monetary fines to several-years' imprisonment. This is still the case today: the home production of degtinė is penalised by up to 2 years of imprisonment while the sale of home-made degtinė is penalised by up to 5 years in prison (Criminal Code of the Republic of Lithuania, Article 201). During the era of monopolies the state banned not only the home production of distilled beverages but also the conventional degtinė-making technique that was not covered by the state degtinė production regulations.</p> <p>In 1996, having regard to the excellent reputation of home-made degtinė widely spread among the public in Lithuania and prospective demand for it, the management of the then state-owned public limited liability company Alita decided to develop a commercial product based on the conventional production method and traditional recipes of home-</p>
--	--

	<p>made degtinė. Sample products were tested by a state laboratory and proved to be safe. In 1998 the Ministry of Agriculture of the Republic of Lithuania granted a provision production permit to Alita (Zinkevičiūtė, A., Lietuviška naminė lenda iš pogrindžio // Lietuvos Rytas weekly supplement Savaitgalis. 1998, No 93; Samanė jau 6 metus legaliai gaminama Alitoje // Respublika weekly supplement Laisvalaikis. 18 March 2004) which was extended later. The provisional Corporate Standard IST 4951989-03 (effective until 11 November 1999) “Grain spirits. Technical conditions” was adopted on 5 March 1998. The updated recast was published on 6 January 1999. The public limited liability company Alita is currently the only one in Lithuania holding a permit to produce the grain spirit Samanė.</p> <p>Origins of the product name</p> <p>The first dictionary of the Lithuanian language, Konstantinas Sirvydas’ Dictionarium trium lingvarum, 1st edition (1629) and 3rd edition (1642), contained two words for distilled beverages: arielka and degtinė. The first one originates from the Ruthenian language горелька, which in turn comes from the Polish gorzałka originating from the Latin vinum crematum or simply crematum. The word degtinė is a direct translation of crematum. After the independent Republic of Lithuania started to draw up official documents in the Lithuanian language, products of state-owned distilleries were called degtinė while the banned home-made products became known as naminė degtinė (Laikinosios Vyriausybės žinios, 1919, No 4). The latter concept still bears a negative connotation in public discourse similar to the word moonshine during the Prohibition in the USA (1920-1933). However over more than a century Lithuanian dialects have come up with a wide range of specific names (euphemisms) for home-made degtinė-like products broadly varying among regions. Bearing that in mind, before marketing the commercial equivalent of home-made degtinė, in 1998 the public limited liability company Alita called for name proposals choosing as the winner the word samanė. It comes from the Lithuanian word samana (Latin Bryophyta) vividly illustrating that the product originates from the traditional product which has been banned and thus produced in a clandestine manner in dark woods. When in 1998 the new beverage was taken for the first time to present it at the fair Rinkis prekę lietuvišką, three names were selected: Alytaus degtinė, Naminė and Samanė. Most visitors to the fair suggested that the name should be Samanė, which was supported by the management of Alita. (Lietuvos rytas/24 April 1998, No 93, Lietuviška naminė lenda iš pogrindžio.)</p> <p>In 1998 the new beverage Samanė the production of</p>
--	---

	<p>which had just started was presented at the fair Rinkis prekę lietuvišką. The same year Samanė was awarded the title of Lithuania's product of the year 1998 and the gold medal Gurman'98 at a fair in Moscow.</p>
<p><b>Specific characteristics of the spirit drink attributable to the geographical area</b></p>	<p>Made from rye, wheat or triticale grain Lithuanian origin. The geography, geology and climate of Lithuania effect on the character and quality of grain;</p> <ul style="list-style-type: none"> <li>•Numerous other geographical factors influence the composition of the distillate , including the levels of congeners produced during fermentation: the still design, the rate of distillation, copper contact and the fractions collected. These are all determined by practices which have evolved in the geographical area over time.</li> <li>•Distillation and maturation in Lithuania gives to the drink the specific character of raw materials, pure water, cool climate, the practice skills and knowhow of the distillery.</li> </ul> <p>The main cereal used in the Grand Duchy of Lithuania was winter rye. This is evidenced by the Lithuanian names of the months rugpjūtis (August) and rugsėjis (September) reflecting the traditional agricultural cycle and the prices of the key foodstuffs set in the Third Statute of Lithuania (Chapter XIII, Article 9).</p> <p>Rye malt was the most common in the traditional making of degtinė in Lithuania. In his memoirs about his native village of Ažytėnai (Kėdainiai District) Mikalojus Katkus (1852-1944) wrote, "At the beginning of the 19th century the making of degtienė was absolutely loose: whoever wanted to and could had a home brewery and degtienė (...) According to the tales of the elderly, one would bring some ground rye malt to such a mini-brewery and the brewery owner would have to make degtienė from it." (Katkus, M., Balanos gadynė. Vilnius, 1989. P. 81).</p>
<p><b>Causal link between the geographical area and the product</b></p>	

### **7.Requirements in EU, national or regional**

<b>Title</b>	
<b>Legal reference</b>	<p>European Union: 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 geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89 (OJ L 39, 13.2.2008, p. 16)</p> <p>Lithuania (on national level): Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic</p>



	of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks.
<b>Description of the requirement(s)</b>	link to "Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks":  <a href="http://www3.lrs.lt/pls/inter3/dokpaieska.showdoc_1?p_id=391546">http://www3.lrs.lt/pls/inter3/dokpaieska.showdoc_1?p_id=391546</a>

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

### ***9. Specific labelling rules***

<b>Title</b>	
<b>Description of the rule</b>	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 geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89 (OJ L 39, 13.2.2008, p. 16) Technical Regulation of 7 April 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-139 on the production, regulation and sales presentation of spirit drinks.

## **II. Other information**

### ***1. Supporting material***

File name:	Samane Application 26 01 2015.pdf
Description:	
Document type	

File name:	SAMANĖ Technical file 26 01 2015.doc
Description:	
Document type	

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

Link:	
-------	--