

Transmission of an established geographical indication of spirit drinks

Vilniaus džinas/Vilnius Gin
EU No: PGI-LT-02030
Submitted On 21-12-2017
PGI

1. TECHNICAL FILE

1.1. Name and Type

1.1.1. Name(s)

Vilniaus džinas/Vilnius Gin (lt)

1.1.2. Category

19. Juniper-flavoured spirit drinks

1.1.3. Applicant country(ies)

Lithuania

1.1.4. Application language:

English

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	AB "Vilniaus degtinė"
Legal status, size and composition (in the case of legal persons)	Joint Stock Company
Nationality	Lithuania
Address	Panerių str.47, LT-03160 Vilnius, Lithuania

Country	Lithuania
Phone	+370 5 2330819
E-mail(s)	vd@degtine.lt

1.2.2. Intermediary details

Intermediary name	Ministry of Agriculture
Address	Gedimino av. 19, LT-01103 Vilnius
Country	Lithuania
Phone	+370 5 239 11 11
E-mail(s)	zum@zum.lt

1.2.3. Interested parties details

1.2.4. Competent control authorities details

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

1.2.5. Control bodies details

1.3. Description of the spirit drink

Title – Product name	Juniper-flavoured spirit drink Vilniaus džinas /Vilnius Gin
Physical, chemical and/or organoleptic characteristics	Physical, chemical characteristics: <ul style="list-style-type: none"> The minimum alcoholic strength by volume of “VILNIUS GIN” shall be 45%. Organoleptic characteristics:

	<p>Colour: colourless, great transparency</p> <p>Taste: burning</p> <p>Flavour: of juniper berries, very subtle integrated fresh aromas of orange peels, coriander and dill seeds.</p>
<p>Specific characteristics (compared to spirit drinks of the same category)</p>	<p>The main features of Vilniaus džinas / “Vilnius Gin” taste is imparted by high content of juniper berries and rectified ethyl alcohol, produced in Lithuania from grains using tradition specific method of rectification.</p> <p>Specific characteristics of Vilniaus džinas /Vilnius Gin are determined on one hand from its origin – specially treated underground water, grains and juniper berries has exclusive conditions for growing in Lithuanian Republic, which lead to unique organoleptic characteristics, on other hand exclusivity of such spirit drink also rises from production specialities: distillates are produced by redistilling rectified grain ethyl alcohol in the special stills in the presence of juniper berries, dill seeds, orange peels, coriander. Distillation process occurs in the vertical traditional cube at a controlled pressure and temperature. Thirdly Lithuania for centuries is being known as a centre of trading routes between East and West, North and South, for this reason in this recipe are included such exotic spices as orange peels, coriander.</p> <p>Ethyl alcohol is 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>

1.4. Define geographical area

1.4.1. Description of the defined geographical area

Lithuania

1.4.2. NUTS area

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

1.5. Method for obtaining the spirit drink

Title – Type of method	
Method	<p>1. Production of grain rectified ethyl alcohol</p> <p>Grain rectified ethyl alcohol production process constantly controlled by Lithuanian entities which are producing ethyl alcohol for Vilnius džinas /Vilnius Gin using tradition specific method of distillation and rectification.</p> <p>Ethyl alcohol of agricultural origin for production of spirit drink must be rectified, obtaining following fermentation with yeast exclusively from grains not less than the quality of “Lux”, production and handling processes of which are regulated by Technical Regulation of 27th January 2003 approved by the Order of the Minister of Agriculture of the Republic of Lithuania No 3D-25 on the ethyl alcohol of agricultural origin. Requirements for ethyl alcohol:</p> <p>For production of “Lux”and higher quality ethyl alcohol only whole and not damaged rye, wheat and triticale grain must be used.</p> <ul style="list-style-type: none"> - Maximum level of residues for ethyl alcohol of agricultural origin quality of “Lux”: - aldehydes expressed in grams of acetaldehyde per hectolitre of 100 % vol. alcohol: 0.2; - higher alcohols expressed in grams of methyl 2 propanol1 per hectolitre of 100 % vol. alcohol: 0.3;

	<ul style="list-style-type: none"> - esters expressed in grams of ethyl acetate per hectolitre of 100 % vol. alcohol: 1.3; - methanol expressed in grams per hectolitre of 100 % vol. alcohol: 10; - total acidity, expressed in grams of acetic acid per hectolitre of 100 % vol. alcohol: 0.8; - dry extract expressed in grams per hectolitre of 100 % vol. alcohol: 1.5; - volatile bases containing nitrogen expressed in grams of nitrogen per hectolitre of 100 % vol. alcohol: 0.1; - furfural: not detectable. <p>2. Preparation of drinking water</p> <p>The underground drinking water for production of Vilniaus džinas /Vilnius Gin specially treated as defined in Technical Regulation of 7th 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. Total hardness of water should not be higher than 0.36 mmol / l. Depending on the quality of drinking water, the following processing operations are allowed: filtration, coagulation, softening, ion exchange demineralization, reverse osmosis treatment method.</p> <p>3. Preparation of distillates.</p> <p>Distillate of juniper berries (<i>Juniperus communis</i> L.), distillate of dill seeds (<i>Anethum graveolens</i> L.), distillate of orange peel (<i>Citrus sinensis</i> [L.] Osbeck) and distillate of coriander (<i>Coriandrum sativum</i> L.) are produced</p>
--	--

	<p>by redistilling rectified grain ethyl alcohol in the presence of botanicals. Distillation process occurs in the vertical traditional cube at a controlled pressure and temperature. Only specific fraction of aromatic alcohols are collected and used for the drink preparation.</p> <p>List of distillates for Vilniaus džinas /Vinius Gin</p> <p>distillate of juniper berries (<i>Juniperus communis</i> L.) – 2.75% by volume,</p> <p>distillate of dill seeds (<i>Anethum graveolens</i> L.) – 1.0% by volume,</p> <p>distillate of orange peel (<i>Citrus sinensis</i> [L.] Osbeck) – 0.5% by volume,</p> <p>distillate of coriander (<i>Coriandrum sativum</i> L.) – 0.4% by volume</p> <p>Countries of origin of ingredients:</p> <p>Main ingredients are of Lithuanian origin: grain (used for ethyl alcohol), water and juniper berries.</p> <p>4. Preparation of Vilniaus džinas /Vilnius Gin</p> <p>Prepared solution of distillates, rectified grain ethyl alcohol and specially prepared water is mixed in tanks. Then the mixtures treated for fixed time, specified in recipe. Filtration of the mixture is achieved by streaming it through the filter-press. After filtration process alcoholic strength of beverage is adjusted to the required degree. Gin goes through polishing filtration system before bottling.</p> <p>The processes from production of ethyl alcohol till bottling must be carried out in Lithuanian Republic. Bottling and further production processes is not</p>
--	---

	geographically limited.
--	-------------------------

1.6. Link with the geographical environment of origin

Title – Product name	Vilniaus džinas /Vilnius Gin
Details of the geographical area or origin relevant to the link	<p>History:</p> <p>Beginning of production of Vilnius Gin is not exhaustively documented. Currently the earliest recorded document which confirms production of Vilniaus džinas /Vilnius Gin is dated back to 70s of 20th century. According the legend the product received its name from the Vilnius town - the Capital of Lithuania. At Vilnius distillery “Vilniaus degtinė” the recipe of Vilniaus džinas /Vilnius Gin was formalised by specialists P.Pipiras and Z.Shilis.</p> <p>In 1981 the recipe of Vilniaus džinas /Vilnius Gin was included in recipe book of spirit drinks, published by Ministry of Food Industry of Soviet Union.</p> <p>“Vilnius Gin” was awarded the gold medal at the “AgroBalt’95” exhibition.</p> <p>For a long time this product was one of the most famous Lithuanian spirit drink in the Soviet Union in its category. Records show, that Vilniaus džinas /Vilnius Gin is being on the market for more than 40 years and is still produced according to the traditional Lithuanian recipe.</p> <p>Raw materials</p> <p>The main ingredients for the production are underground water, grains, juniper berries, dill and coriander seeds, orange peels.</p> <p>Vilnius is surrounded by forests, where juniper berries grows. Lithuanian farmers are traditionally grown dill and coriander seeds. Availability of raw</p>

	<p>materials impacted the production process.</p> <p>National production traditions:</p> <p>The unique organoleptic features of the Vilniaus džinas /Vilnius Gin result from the following national production traditions:</p> <ul style="list-style-type: none"> — Lithuanian origin of main raw materials used for production – undergrounds water, grains, juniper berries, — the method of ethyl alcohol production in Lithuanian distillery, — the use of specific still for distillation process, — the recipe with original composition of juniper berries, dill seeds, orange peels, corianders. <p>Specific characteristics of the spirit drink attributable to the geographical area</p> <ul style="list-style-type: none"> - Lithuanian origin of main raw materials - Vilniaus džinas /Vilnius Gin – only one Gin, produced in Lithuania - the use of not less than the quality of “Lux” rectified ethyl alcohol, derived exclusively from whole and not damaged rye, wheat and triticale grain; - more than 40 years of reputation among consumers of Lithuania, formed Soviet Union and beyond the confines of this area.
<p>Specific characteristics of the spirit drink attributable to the geographical area</p>	<p>Spirit drinks from grain were produced in the territory of current Lithuania since VIII-IX century. Some historians claim that Lithuanians were one of the first in the world to start distilling grain spirits.</p> <p>The main features of Vilniaus džinas /</p>

	<p>“Vilnius Gin” taste is imparted by high content of juniper berries and rectified ethyl alcohol, produced in Lithuania from grains using tradition specific method of rectification.</p> <p>Specific characteristics of Vilniaus džinas /Vilnius Gin are determined on one hand from its origin – specially treated underground water, grains and juniper berries has exclusive conditions for growing in Lithuanian Republic, which lead to unique organoleptic characteristics, on other hand exclusivity of such spirit drink also rises from production specialities: distillates are produced by redistilling rectified grain ethyl alcohol in the special stills in the presence of juniper berries, dill seeds, orange peels, coriander. Distillation process occurs in the vertical traditional cube at a controlled pressure and temperature. Thirdly, Lithuania for centuries is being known as a centre of trading routes between East and West, North and South, for this reason in this recipe are included such exotic spices as orange peels, coriander.</p>
Causal link between the geographical area and the product	

1.7. Requirements in EU, national or regional

Title	
Legal reference	
Description of the requirement(s)	

1.8. Supplement to the geographical indication

1.9. Specific labelling rules

Title	
Description of the rule	Ingredient list should be labelled as it defined in 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.

2. OTHER INFORMATION

2.1. Supporting material

2.2. Link to the product specification

Link:	
-------	--